

# Be My Valentine

TO BE SHARED AND ENJOYED TOGETHER

AMOUSE BOUCHE

## Oyster

Pinkpepper mignonette, chive oil



STARTER

## Kohlrabi Salad

Shaved Kohlrabi, green apple, parmesan,  
basil & lemon-za'atar vinaigrette

## Peixe Crudo

In a citrus levantine aguachile



MAIN

## Picanha Shawarma

Served with sumac onions, green leafy salad,  
pickles, cooling yogurt, tahini & amba dip

## Ricotta Pillows

With brown butter, roasted pumpkin  
& parmesan

## Hraime 180gr (+10€)

Grouper steak cooked in spicy north-african  
tomato sauce



DESSERT

## Tahini butterscotch tart

With mascarpone & orange zest

## Malabi

Rose water, strawberries, pistachio and  
roasted coconut flakes

**50€ per person**

VAT included  
+20€ wine pairing

# Be My Valentine

PARA PARTILHAR E DISFRUTAR EM CONJUNTO

AMOUSE BOUCHE

## Oyster

Mignonette de pimenta-rosa, azeite de  
cebolinho



ENTRADA

## Salada de Kohlrabi

Kohlrabi laminado, maca verde, parmesao,  
manjericao e vinagrete de limao e za'atar

## Peixe Cruo

Em aguachile citrico levantino



PRATO PRINCIPAL

## Picanha Shawarma

Com cebolas ao sumagre, salada verde,  
pickles, iogurte, tahine e molho amba

## Almofadinhas de Ricotta

Com manteiga noisette, abobora assada e  
parmesao

## Hraime 180gr (+10€)

Posta de garoupa cozinhada em molho de tomate  
picante do Norte de Africa



SOBREMESA

## Tarte de tahini e butterscotch

Com mascarpone e raspas de laranja

## Malabi

Agua de rosas, morangos, pistacio  
e flocos de coco torrados

**50€ por pessoa**

VAT incluido  
+20€ harmonizacao de vinhos

**ALMINA**

**@almina.cascais**