BEFORE THE FEAST

BREAD BASKET | 4.5
Artisan flatbread, EVOO, za'atar

OYSTERS – ½ DOZEN | 22 | EACH 4
Pink pepper mignonette, chive oil

THE ALMINA MEZZE

SMALL 26 | LARGE 45

A vibrant gathering of our signature flavours, artfully brought to your table

Labane, Muhammara, Matbucha & crème fraîche dips. Garnished with homemade pickles, Moroccan carrots, artisan tahini & roasted garlic. Served with house-baked sourdough & artisan flatbread seasoned with olive oil & za'atar

CHEF'S GARDEN

MERCADO DA VILA SALAD | 14
Seasonal fresh salad from Cascais Farmer's Market

KOHLRABI SALAD | 16
Shaved kohlrabi, green apple, parmesan, basil, lemon za'atar vinaigrette

FIRE ROASTED BEETS & CABBAGE | 16
Overnight-roasted beets & cabbage, buckwheat, pistachios, fennel & dill salad

CHARCOALED LEEKS | 18
Charred leeks, za'atar butter, lemon, aged parmesan and fresh basil

ARUGULA & BURRATA | 17
Roasted onions, seasonal fruit, pine nuts and pomegranate molasses vinaigrette

WHOLE ROASTED CAULIFLOWER | 16
Extra virgin olive oil & Atlantic sea salt

JUST CARROTS, SERIOUSLY! | 15
Slow-cooked heirloom carrots, dukkah, labane

EGGPLANT ASHES | 17
Whole roasted eggplant, tahini, eggplant powder, grated tomato, pine nuts, olive oil & shug

RICOTTA PILLOWS | 17
Brown butter, roasted pumpkin, parmesan & crispy sage

SIGNATURE CATCHES

PEIXE CRUDO | 19
In a citrus aguachile

ZAMBURIÑAS | 21
Charcoal-grilled zamburiñas, aromatic garlic and coriander oil, preserved lemon and fresh lemon

FISH CIGARS | 21
Crisp filo rolls filled with spiced fish, served with dill yogurt & olive tomato dip

CARABINERO | 27
À la salsa Zubdah

HRAIME 100gr | 13
Grouper steak cooked in spicy North-African tomato sauce

THE BUTCHER'S CRAFT · FROM THE CHARCOAL GRILL

BEETROOT KUBBEH | 22
Lamb-filled dumplings served in a silky beetroot soup & crème fraîche

CHICKEN THIGH SHISH | 18
2 Chicken thighs skewers, silan BBQ sauce

SWEETBREADS SKEWER | 19
Grilled with lemon, sumac & pomegranate glaze

SURF AND TURF | 29
Charcoal-grilled skirt steak, smoked clams & bone marrow chimichurri

FREEKEH & SKIRT STEAK | 26
Charcoal-grilled skirt steak resting on smoked freekeh, sumac, mint, parsley & bone marrow chimichurri

ALMINA HOUSE KEBAB | 24
Beef Kebab, parsley, onions, mint and vegetables on the grill

STEAK TARTARE | 21
Hand-cut Angus beef, amba

ROASTED BONE MARROW | 19
Garlic-parsley butter, toasted flatbread & herb salad

PICANHA SHAWARMA | 28
On laffa served with sumac onions, green leafy salad,pickles, yogurt, tahini & amba dip