
BEFORE THE FEAST

BREAD BASKET | 4.5

Homemade sourdough, 14-hour fermentation, 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

WATERMELON & CUCUMBER | 15

Feta, pumpkin seeds, black lime, mint

SANTIAGO DO CACÉM'S FARM TOMATO SALAD | 16

Melon, fig leaves oil

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! | 14

Slow-cooked heirloom carrots, dukkah, labane

EGGPLANT ASHES | 17

Whole roasted eggplant, tahini, eggplant powder, grated tomato, pine nuts, olive oil & shug

ZUCCHINI RICOTTA PILLOWS | 17

Spinach & ricotta dumplings in zucchini sauce, roasted zucchini, toasted breadcrumbs & parmesan

SIGNATURE CATCHES

PEIXE CRUDO | 19

In a citrus aguachile

COAL-ROASTED OCTOPUS | 19

Octopus on a stick, scallions, red cabbage salad, paprika & fried garlic oil

FISH CIGARS | 21

Crisp filo rolls filled with spiced fish, served with dill yogurt & olive tomato dip

GOLDEN FRIED SQUID | 19

Topped with preserved lemon aioli

CARABINERO | 27

À la salsa Zubdah

HRAIME 100gr | 13

Groupers steak cooked in spicy North-African tomato sauce

THE BUTCHER'S CRAFT · FROM THE CHARCOAL GRILL

CHICKEN HEARTS SHISH | 18

2 Chicken hearts skewers, garlic and parsley oil

CHICKEN THIGH SHISH | 18

2 Chicken thighs skewers, silan BBQ sauce

SWEETBREADS SKEWER | 19

Grilled with lemon, sumac & pomegranate glaze

HAND-CARVED SKIRT STEAK | 25

Charcoaled Skirt stake, eastern 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 sourdough & herb salad

PICANHA SHAWARMA | 26

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