

Bread service

6

À la carte

Entrees

- Seared foie gras, apple, granola, beetroot, coffee 25
Glazed baby carrots, goat cheese, dried fruit bulghur, cumin oil 21
Portuguese Sole, green peas, Alentejo chorizo, noisette hollandaise 23
Scarlett Prawns, "açorda", sea lettuce 29

Main courses

- "Cobblestreet" salted cod, onion purée, egg yolk 32
John Dory, fennel purée, squid and chives 36
Portuguese beef fillet, red onion, burnt leek, beetroot 36
Alentejo Pork Presa, banana chutney, passionfruit and onion pickle, spiced molasses jus 33

Desserts

- Chocolate "Bomb", salted caramel, hazelnut sorbet 13
Sea flavors and citrus, yuzu sorbet, crystallized algae 11
Madeira Island Banana, lime caramel 11
Blackberry textures and celery 12

Prices include VAT

Alma

Menu inspired by the Chef's classics

Glazed baby carrots, goat cheese, dried fruit bulghur, cumin oil
Seared foie gras, apple, granola, beetroot, coffee

Salted cod, egg, bread, salted cod and coriander broth
Suckling pig confit, turnip top purée, pickled onions, pepper jus

Basil sorbet, lime merengue

Blackberry textures and celery

110

Costa a Costa

Tribute to the fish and shellfish of our coast

Seafood and fish soup with seaweed
Portuguese Sole, green peas, Alentejo chorizo, noisette hollandaise

John Dory, fennel purée, squid and chives
Scarlett prawn rice

Passionfruit and yoghurt

Sea flavors and citrus, yuzu sorbet, crystallized algae

120

To ensure a complete and integrated experience, the menus Alma and Costa a Costa are served for the entire table, respecting the same itinerary.

Prices include VAT