

almas

HENRIQUE SÁ PESSOA

Portuguese traditional cuisine, travelling around the world and a passion for Asia are the inspirations for the Alma's chef. In this restaurant everything is prepared with the utmost detail so as to offer you the best possible experience.

Join us on this journey led by chef Henrique Sá Pessoa who, at each stop, reserves a unique moment of tasting.



MENU
COSTA A COSTA

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*A tribute to the fish and shellfish of our coastline, guiding us on a journey
along the Portuguese coast, revealing the essence of the sea and favoring sustainable species,
in an authentic and elegant interpretation.*

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Stuffed Squid, flavored broth, sun-dried tomato

Blue Lobster, roasted leek, corn, almond emulsion, orange

Octopus, sweet potato, caldeirada sauce

Turbot, parsley, 'pica-pau' sauce

Green Peas, coconut, coriander

Sea flavors and Citrus 3.0, yuzu sorbet, crystallized algae, citrus curd

MENU
ALMA

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*Inspired by the Chef's classics, this tasting menu
recreates traditional flavors with sophistication and creativity,
celebrating the essence of signature cuisine.*

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Carrots, bulghur, apricot purée, goat cheese

Foie Gras, apple, granola, beetroot, coffee

Codfish, cabbage, black garlic

Alentejo Style Pork, red pepper paste, "Bulhão pato" clam sauce

Sweet potato, clementine, ginger, cashew

"Rice Custard", cauliflower, lemon caramel, bay leaf