



**NUMA**  
RESTAURANTE

*The dream becomes life,  
on the best ingredients  
the flavours*

### **NUMA Tasting Menu**

8 Moments

72€ / PP (Full Table)

Wine Pairing 32€ / PP

### **Season Tasting Menu**

11 Moments

90€ / PP (Full Table)

Wine Pairing 45€ / PP

O NUMA Restaurante dispõe de livro de reclamações.  
Preços com IVA Incluído à Taxa legal em vigor.



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## STARTERS

### **Pumpkin Cream**

Pumpkin Cream, Roasted Pumpkin Seeds, Cod. 8€

### **Beef Tartar**

Beef Tartar, Oyster Mayonnaise, Red Onion Pickle, Capers, Almond Butter, Chips, Parsley Oil. 13€

### **Tuna**

Braised Tuna, Caramelized Onion, Roasted Red Pepper, Orange, Fig Powder, Eucalyptus. 15€

### **Rabbit**

Rabbit Pie, Giblet Rice, Stew Sauce, Radish. 11€

### **Leek**

Leek Pastry, Mushrooms, spinach, Pomegranate, Soy Bread Chips. 9€

### **The Egg**

63°C Egg, Textures of Cauliflower, Smoked Ham, Goat Cheese, Truffle. 10€

### **Couvert**

Sourdough Bread, Butters, Olive Oil and Coarse Salt, Surprises. 9€



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## FISH

### **Anchovy**

Anchovy Fillet, Bomb Herb Rice, Lemon, Olive. 24€

### **Fresh Fish Day**

Fish day, Mussels "Xarém", Coriander Oil, Watermelon. 23€

### **Ray**

Ray Fillet, Mashed Potato, Parsley, Bimis, Anchovy Sauce, Sage, Saffron. 25€

## MEAT

### **Duck**

Confited Duck Leg, Grass Pea Puré, Onion Stew, Greens, Duck Jus. 24€

### **Pork**

Slowcooking Pork Tenderloin and Belly, Bean Cream, Boiled Corn, Ash, Celery, Jus. 23€

### **Lamb**

Rack of Lamb, Parsnip, Brussels Sprouts, Algarvian Carrot, Mint Jus. 29€



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## CLASSICS

### **Sirloin Steak**

Puff Potato, Spinach, Mushrooms of the week, Jus. 34€

### **Red Prawn "Carabineiro"**

Grill Red Prawn, Shrimp Risotto, Spring Onion, Lemon. 40€

### **Octopus**

Sweet Potato Textures, Lemon and Pepper Pearls, Chilli Filaments, roast Sauce. 25€

## VEGETARIAN

### **Beetroot**

Beetroot Hummus, Orange, Almond, Carrots, Seasoned Greek Yogurt. 18€

### **Cataplana**

Cataplana Sauce, Garden Vegetables, Flavored Rice. 18€



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## DESSERTS

### **Chocolate**

70% Chocolate, Salt, Olive Oil, Mint, Portuguese Crowberry, Hazelnut. 11€

### **Sourdough Bread Pudding**

Sourdough Bread Pudding, Carob, Vinegar Sabaion, Milk Tuille. 9€

### **Pear**

Red Wine Pear, Blue Cheese, Anise, Cinnamon Ice Cream. 9€

### **“Cavaca”**

Choux Pastry, Glace, Pumpkin, Egg Sauce, Pistachio, Almond, Coffee. 10€

### **Cheeses**

National and International. 18€