



NUMA
RESTAURANTE

The dream
becomes life,
on the best
ingredients
the flavors

MICHELIN 2025



NUMA

RESTAURANTE

NUMA TASTING MENU



8 MOMENTS

83€ / PP (FULL TABLE)

WINE PAIRING - 5 WINES - 55€ / PP

OYSTER FROM ALVOR | LEMON | MINT | ROSTED RED PEPPER

PIRI-PIRI CHICKEN SANDWICH & BLUEFIN TUNA TARTLET

**SOURDOUGH BREAD | BRIOCHE FLAVORED WITH ALGARVE
ORANGE | MONCHIQUE OLIVE OIL | CASTRO MARIM FLEUR DE
SEL**

ALGARVE OCTOPUS | SWEET POTATO TEXTURES | ROASTED
PEPPER | LEMON PEARLS | CHILI FILAMENTS | ROAST FOAM

PORTUGUESE CHICKPEA STEW WITH COW'S | MINT | TURNIP

LOBSTER TAIL

SHRIMP RICE | SPRING ONION | LEMON | BISQUE FOAM

CONFIT DUCK | ALGARVE CARROTS | CHESTNUTS | QUINCE | LIVER

CAROB PUDDING | ORANGE FOAM | TOASTED ALMONDS

MICHELIN 2025

RESERVATIONS FOR TASTING MENUS ARE ONLY ACCEPTED UNTIL 9:30 PM.

SUSTAINABILITY AND ZERO WASTE ARE OUR VALUES, SO
MENUS MAY CHANGE ACCORDING TO PRODUCTS AVAILABLE ON THE MARKET.
IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM OUR TEAM.

NUMA RESTAURANT HAS A COMPLAINTS BOOK
PRICES WITH VAT INCLUDED AT THE LEGAL RATE



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SEASON TASTING MENU

10 MOMENTS

109€ / PP (FULL TABLE)

WINE PAIRING - 7 WINES - 75€ / PP



OYSTER FROM ALVOR | LEMON | MINT | ROASTED RED PEPPER

PIRI-PIRI CHICKEN SANDWICH & BLUEFIN TUNA TARTLET

**SOURDOUGH BREAD | BRIOCHE FLAVORED WITH ALGARVE
ORANGE | MONCHIQUE OLIVE OIL | CASTRO MARIM FLEUR DE
SEL**

CURED BONITO TUNA | CUCUMBER | CATAPLANA SAUCE |
CITRINOSCITRUS FRUITS

ALGARVE OCTOPUS | SWEET POTATO TEXTURES | ROASTED
PEPPER | LEMON PEARLS | CHILI FILAMENTS | ROAST FOAM

PORTUGUESE CHICKPEA STEW WITH COW'S | MINT | TURNIP

RAY | TRUFFLED POTATO FOAM | SOY TOAST | HAM | GARLIC
PUREE | PARSLEY OIL

LOBSTER TAIL

SHRIMP RICE | SPRING ONION | LEMON | BISQUE FOAM

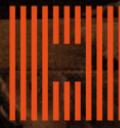
CONFIT DUCK | ALGARVE CARROTS | CHESTNUTS | QUINCE | LIVER

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STARTERS

Mushroom Cream Soup

Mushroom Cream Soup, Corn, Quail, Basil, Seaweed. 15€

Tenderloin Beef Tartare

Tenderloin Beef Tartare, Oyster Mayonnaise, Pickled Red Onion, Capers, Algarvian Almond Butter, Parsley Oil. 18€

Bluefin Tuna

Bluefin Tuna, Celery Puree, Sesame Seeds, Cucumber, Chorizo, Algarve Citrus. 21€

Algarve Prawns

Marinated Prawns, Parsnip Cream, Capers, Brioche, Pork Jowl, Sumac, Lime Caviar. 18€

Grass Pea Balls

Grass Pea and Lentil Balls, Cabbage, Fennel, Sweet and Sour Sauce, Vegetable Jus. 16€

Couvert

Sourdough Bread, Butters, Monchique Olive Oil and Castro Marim Salt Flower, Codfish Balls. 13€

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FISH

Fish of Market

Fish of Market, Razor Clam Rice, Coriander, Puffed Rice, Lemon. 27€

Ray

Ray in Olive Oil, Truffled Potato, Roasted Garlic, Smoked Ham, Mustard and Soy Chips. 26€

MEAT

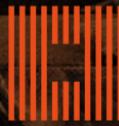
Pork

Textures of Pork, Olive Migas, Potato, Mustard, Pickles, Seasonal Vegetables, Meat Jus. 27€

Duck

Duck Confit, Algarve Carrots, Liver Pâté, Chestnuts, Quince, Jus. 28€

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CLASSICS

Tenderloin Beef Steak

Portuguese Tenderloin Beef, Puff Potato, Leek, Vegetable of the Week, Jus. 38€

Red Prawn “Carabineiro”

Grill Red Prawn, Shrimp Rice, Spring Onion, Lemon, Red Prawn Air. 47€

Octopus

Grilled Octopus, Sweet Potato Textures, Shallot Pearls, Chilli Filaments, Roast Sauce. 28€

VEGETARIAN

Pumpkin

Grilled Pumpkin Slice, Textures of Chestnut, Walnuts, Ginger, Celery. 24€

Vegetables Bundles

Cabbage Bundle, Vegetable Stew, Chickpeas, Cataplana Sauce, Mustard Pickle. 24€

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DESSERTS

Chocolate

70% Chocolate Cream, White Chocolate Star, Raspberry, Salicornea Crumble, Peanuts. 15€

Flavours of the Algarve

Carob Pudding, Silves Orange Textures, Toasted Almonds, Carob Vinegar. 14€.

French Toast

Orange Brioche, Coffee Ice Cream, Port Wine, Vanilla Cream. 14€

Rice Pudding

Rice Pudding, Cinnamon Ice Cream, Pomegranate Foam, Rice Chips and Sesame, Algarve Lemon. 13€

Pea

Pear & Wine, Fine Jam Crumble, Anise Gel, Fruit Cream. 14€

Cheeses

National and International. 21€

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