



NUMA  
RESTAURANTE

The dream  
becomes life,  
on the best  
ingredients  
the flavors

MICHELIN 2025





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# 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 | 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**

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

CAROB PUDDING | ORANGE FOAM | TOASTED ALMONDS

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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, Porc 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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