



NUMA
RESTAURANTE

The dream
becomes life,
on the best
ingredients
the flavors

MICHELIN 2025



NUMA
RESTAURANTE

TASTING MENU WITH STORY



4 MOMENTS
65€ / PP (FULL TABLE)
WINE PAIRING - 4 WINES
40€ / PP

SHRIMP CULI SOUP

BOOK III - THE MODERN COOK OR THE NEW ART OF COOKING (1780)

SOLE STEW IN NORMANDA STYLE

BOOK VI - THE COOK OF COOKS (1870)

RABBITS IN PORTUGUESE-STYLE ONION SAUCE

BOOK III - THE MODERN COOK OR THE NEW ART OF COOKING (1780)

ORANGE PUDDING

BOOK VI - THE COOK OF COOKS (1870)



Da página à mesa.
*Os Livros de Culto
da Cozinha Portuguesa*

menuscomhistoria.com

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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NUMA TASTING MENU

7 MOMENTS

83€ / PP (FULL TABLE)

WINE PAIRING - 5 WINES - 55€ / PP

OYSTER FROM ALVOR | CUCUMBER | SPICY | STRAWBERRY

**SOURDOUGH BREAD | BRIOCHE WITH ALGARVE ORANGE |
MONCHIQUE OLIVE OIL | CASTRO MARIM FLEUR DE SELS | RIO
MAIOR OLIVE OIL | ORANGE BUTTER AND SMOKED BUTTER**

SARRAJÃO "TUNA BONITO" | TUBEROUS ROOTS | PEANUTS | SAUCE
RABBIT ESCABECHE

FISH SOUP | PENNYROYAL | CUTTLEFISH | PARSLEY

RAY | TRUFFLE FOAM | GARLIC | SMOKED HAM

ALENTEJO-STYLE PORK TEXTURES

ORANGE PUDDING | ALMOND TEXTURES | CAROB

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SEASON TASTING MENU

9 MOMENTS

109€ / PP (FULL TABLE)

WINE PAIRING - 7 WINES - 75€ / PP

OYSTER FROM ALVOR | CUCUMBER | SPICY | STRAWBERRY

**SOURDOUGH BREAD | BRIOCHE WITH ALGARVE ORANGE |
MONCHIQUE OLIVE OIL | CASTRO MARIM FLEUR DE SELS | RIO
MAIOR OLIVE OIL | ORANGE BUTTER AND SMOKED BUTTER**

SARRAJÃO "TUNA BONITO" | TUBEROUS ROOTS | PEANUTS | SAUCE
RABBIT ESCABECHE

STRIPED PRAWN TARTARE | PEA PURÉE | WHITE GARLIC AND
ALMOND

FISH SOUP | PENNYROYAL | CUTTLFISH | PARSLEY

SOLE | WHITE SAUCE | MUSHROOMS

CARABINEIRO PRAWN | SEAFOOD RISOTTO RICE | CURRY

ALENTEJO-STYLE PORK TEXTURES

ORANGE PUDDING | ALMOND TEXTURES | CAROB

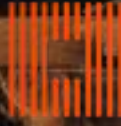
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STARTERS

Algarve Salad

Tomatoes, Melon, Fresh Goat Cheese, Ham, Basil, Olive Oil. 16€

Beef Tartare

Beef Tenderloin, Oyster Mayonnaise, Pickled Red Onion, Capers, Algarve Almond Butter, Parsley Oil. €19

Tuna

Tuna, Orange, Almond, Cucumber. €21

Algarve Prawns

Algarve Prawns, Almond and Pea Purée, Parsnip Chips, Pork Jowl and Seaweed. 18€

Fish Soup

Fish of the Week, Saffron, Pennyroyal, Cuttlefish Chips, Cataplana Broth 16€

Sarrajão "Tuna Bonito"

Tuber Roots, Peanuts, Rabbit "Escabeche" Sauce. 18€

Culi Soup with Shrimp

Toast, Beef Tartare, White Prawn, Pesto, Bisque. 21€

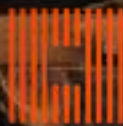
Couvert (cover charge)

Sourdough Bread, Butter, Monchique Olive Oil and Castro Marim Fleur de Sel, Codfish Balls. 13€

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FISH

Fish from the Lota (fish market)

Fish from the Lota, Bivalve Rice, Coriander, Puffed Rice, Lemon. €27

Ray

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

Turbot

Turbot, White Sauce, Oyster, Mussel, Bread and Parsley Crumble, Mushrooms. €28

MEAT

Pork

Pork shoulder and belly, clams, olives, pickles, potato textures, meat jus. €27

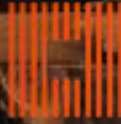
Duck

Duck breast, granola, chickpea mousse, Algarve carrot, jus. €28

Rabbit

Rabbit, rabbit rice, onion textures, chives, jus. €28

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CLASSICS

Tenderloin Steak

Portuguese Tenderloin Beef, Potato Mille-feuille, Leek Stew,
Vegetables of the Week, Jus. €38

Red Prawn “Carabineiro”

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

Octopus

Grilled Octopus, Aljezur Sweet Potato, Shallot,
Chorizo, Chili Pepper Threads, Roast Sauce. €28

VEGETARIAN

Pumpkin

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

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DESSERTS

Chocolates

70% Chocolate Mousse, White Chocolate and Beetroot,
Samphire, Hazelnut. €15

Algarvian Orange Pudding

Orange Pudding, Almond, Coffee, Goat Cheese Ice Cream. €14

French Toast

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

Vanilla Mousse

Cocoa, Hibiscus Ice Cream, Eucalyptus and Nectarine. €14

Cheeses

National and International. 24€

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