

TAPISCO

TAPAS PETISCOS VERMUTES

OTHER RESTAURANTS HENRIQUE SÁ PESSOA

ALMA

Fine dining restaurant distinguished with a Michelin Star.
Author's cuisine served informally in a sophisticated atmosphere.

TUE. TO SUN. 12:30P.M. TO 15:30P.M. / 7P.M. TO 11P.M.

Rua Anchieta, nº 15, Chiado, 1200-023 Lisboa
+351 213 470 650

almalisboa.pt | @henriquesapessoa

CAIS DA PEDRA

Signature cuisine burgers combined with premium cocktails
and a privileged view over Tejo River, a place for relaxed dining.

MON. - THU. | SUN. AND HOLIDAYS 12A.M. - 12P.M.
FRI. | SAT. | HOLIDAY'S EVE 12A.M. - 02A.M.

Avenida Infante Dom Henrique Cais da Pedra,
Armazém B Loja 9, 1900-264, Lisboa
218 871 651

caisdapedra.pt | @caisdapedra.pt

BALCÃO

The tribute to national cuisine traditional flavors, inspired
by the comfortable atmosphere of Portuguese taverns.

SUN. - THU. 10A.M. - 10P.M.
FRI. - SAT. 10A.M - 01A.M.

El Corte Inglés Lisboa
Av. António Augusto de Aguiar 31
7. Piso - 1069-413, Lisboa
21 371 1700

HENRIQUE SÁ PESSOA M. RIBEIRA

A signature corner with flavors from all over the
world, served in an informal atmosphere.

SUN. - WED. 12A.M. - 12P.M.
THU. - SAT. 12A.M. - 02A.M.

Mercado da Ribeira
Avenida 24 de Julho, 1200-479, Lisboa
213 951 274

GIFTCARD ALMA

Already available, Alma's gift card stands for discovery: when offered, it goes from card to invitation, suggesting a **trip through the chef's cuisine**, which is clearly Portuguese but takes inspiration from the world. To each gift card, **valid for two people**, is associated a tasting menu; there are four models, two for the three-course **menus Origens or Caminhos** (160€ without drinks, 240€ with drinks selection) and two for the fivecourse **menus Alma or Costa a Costa** (200€ without drinks; 300€ with selection of drinks).

More information available through 213 470 650 and almalisboa.pt

TAPISCO

— TAPAS PETISCOS VERMUTES —

<i>Tomato Bread</i>	3
<i>Tomato Bread with Jamón Ibérico de Bellota</i>	9
<i>Marinated Olives</i>	1,5

TAPISCOS

Octopus Salad with vinaigrette and smoked paprika	13
Fish Roe Salad with bell pepper vinaigrette and quail eggs	13
Marinated Salted Cod with tomato and red onion pickle	11
Tuna Tartar with avocado and wasabi "eggs"	17
Jamón Ibérico de Bellota	15
Iberian Charcuterie Board	14



La Bomba de Lisboa	8
Jamón Ibérico croquettes	5
Patatas Bravas	7
Cuttlefish Tempura with coriander and lime mayonnaise	13
Garlic Prawns	16
Baby Clams with white wine, garlic and coriander	18

EGGS

Tortilla de patata	7
Scrambled Eggs with green asparagus	8
Fried Eggs with potatoes and <i>Jamón Ibérico</i>	13
Fried Eggs with potatoes and cured blood sausage	12
Salted Cod "à Brás" with confit egg yolk	15

COALS

Tuna Loin with pine nut emulsion and piquillo pepper	22
Roasted Salted Cod with baby potatoes and garlic oil	18
Iberian Pork Presa	22
Entrecote	20
Grilled Vegetables with salsa <i>Romesco</i>	7

POTS & PANS

Squid Ink Paella with prawns, cuttlefish and <i>alioli</i>	29
Açorda with prawns and coriander	20
Braised green peas with <i>chorizo</i> and slow cooked egg	17
Potted lentils with Iberian Charcuterie and pork rib sous vide	19

DESSERTS

Crema Catalana	6
Dark Chocolate Mousse with olive oil caviar and <i>fleur de sel</i>	6
Turrón de Alicante and milk chocolate Mousse	6
Sweet Egg Flan with mandarin sorbet and almonds	6
Lemon Sorbet with Vermuth foam and almond biscuit	5
Iberian Cheese Board	13