



EMO

RESTAURANT

WELCOME TO EMO.

Our restaurant has won a new life, exhibiting wine-oriented concept, where a young and dynamic team interprets the Portuguese contemporary gastronomy. A synthesis of culture and tradition, transports you to a journey of authenticity, creativity and refinement, solving the last culinary trends. Take delight in an unique gastronomic experience and let our menu be your guide in the discovery of the Portuguese terroir, represented in our extensive wine collection, where there are more than 350 references, providing you with pairings for each dish.

“Life is made of emotions.
Make this experience the most EMOTional”
Executive Chef
Bruno Viegas

TASTING MENU

TERRINE FOIE GRAS

Endives & Mizunas salad
Dates chutney | Spiced *Brioche*

POACHED SEA BASS

Fish & Pennyroyal Jus
Cockle "Xerém"

IBERIAN PORK JOWL

Asparagus "Migas" | Peppers
Sauce | Pork Terrine

CHOCOLATE BROWNIE

Cherries | Pecan Nut

CRÈME BRÛLÉE VANNILA

Cocoa | Salty Caramel

EUR 75 PER PERSON

STANDARD WINE PAIRING
EUR 60 PER PERSON

PREMIUM WINE PAIRING
EUR 70 PER PERSON

VEGETARIAN MENU

GREEN ASPARAGUS BRULÉÉ

Tofu | Green asparagus salad
Balsamic & spiced vinaigrette

BIO VEGETABLE CURRY

Basmati rice | Basil

DUMPLING QUINOA AND GARAM MASSALA

Eggplant smoked puree | *Chucrute*

LIME-LEMON SORBET

PUMPKIN PIE

Speculos Biscuit | Pumpkin seeds
Sour cream ice cream

EUR 75 PER PERSON

STANDARD WINE PAIRING
EUR 45 PER PERSON

STARTERS

<p>“OVOS ROTOS” Low temperature egg Cured Ham Fried Potato</p>	EUR 14	<p>TOMATO SOUP Egg Chorizo Crumble Coriander Oil</p>	EUR 11
<p>VEAL TARTAR Cannelloni Celery puree Egg yolk <i>confit</i></p>	EUR 16	<p>SHRIMP BISQUE Puff Pastry</p>	EUR 16
<p>GREEN ASPARAGUS <i>BRÛLÉE</i> Black pork “copita” Fresh green asparagus salad Balsamic & Spiced vinaigrette</p>	EUR 15	<p>VEGETARIAN DISHES</p>	
<p>SQUID “À ALGARVIA” Rice Portuguese smoked meat</p>	EUR 15	<p>GREEN ASPARAGUS <i>BRÛLÉE</i> Tofu Fresh green asparagus salad Balsamic & Spiced vinaigrette</p>	EUR 15
<p>TERRINE <i>FOIE GRAS</i> Endives & Mizunas salad Date chutney Spiced <i>Brioche</i></p>	EUR 15	<p>TOMATO SOUP Egg Coriander Oil</p>	EUR 11

MAIN COURSES

FISH

POACHED SEA BASS EUR 35
Fish & Pennyroyal Jus
Cockle "Xerém"

MONKFISH EUR 36
Coriander Gnocchis | Kombo
Consomé | Seaweed

SOLE *MEUNIÈRE* EUR 34
Mashed Spinach
Potato *Dauphinoise*

CODFISH EUR 30
Cowpea & Miso | Cabbage
Corn bread & dark garlic

MEAT

IBERIAN PORK JOWL EUR 30
Asparagus "Migas"
Pepper Sauce | Pork Terrine

ROASTED GOATLING EUR 33
Sprouts rice | Turnip | Carrots

BEEF "À PORTUGUESA" EUR 28
Crispy smoked ham | Sweet Potato
textures | Sauce "À portuguesa"

ROSSINI BEEF EUR 35
Mushroom fricassé
Potato Truffle puree

VEGETARIAN DISHES

DUMPLING QUINOA EUR 23
AND *GARAM MASSALA*
Eggplant smoked puree | *Chucrute*

BIO VEGETABLE *CURRY* EUR 20
Basmati rice | Basil

CLASSIC EMOTIONS

SHRIMP BISQUE EUR 16
Puff pastry

SOLE MEUNIERE EUR 34
Mashed spinach
Potato dauphinois

ROSSINI BEEF EUR 35
Potato truffle puree
Mushroom fricassé

CRÈME BRÛLÉE VANILLA EUR 11
Cocoa | Salty Caramel

DESSERTS

CHOCOLATE BROWNIE
Cherries | Pecan Nut
EUR 13

PEAR WITH PORT WINE
Cinnamon | Cardamom
Ice cream | Port Wine
EUR 11.50

CRÈME BRÛLÉE VANILLA
Cocoa | Salty Caramel
EUR 11

PUMPKIN PIE
Speculos Biscuit | Pumpkin
seeds | Sour cream ice cream
EUR 10

PUDIN "ABADE DE PRISCOS"
Green apple sorbet
Almond crumble | Winter fruits
EUR 12

CHEESE SELECTION DOP
Crispy Toast | Homemade Jams
Nuts Queimoso | Azeitão
Niza Roquefort | Camember
EUR 5
PER PIECE

VEGETARIAN DISHES

LIME-LEMON SORBET
EUR 3.50
PER SCOOP

PUMPKIN PIE
Speculos Biscuit | Pumpkin
seeds | Sour cream ice cream
EUR 10

