



EMO

RESTAURANT



WELCOME TO EMO.

The restaurant where a young and dynamic team interprets the Portuguese contemporary gastronomy, as well as the timeless classics in a synthesis of culture and tradition, transporting you to a journey of authenticity, creativity and refinement, unraveling the last culinary trends.

Indulge in a unique gastronomic experience and let our menu be your guide in the discovery of the Portuguese terroir, represented in our extensive wine collection.

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

TASTING MENU

TRADITION

SNACK

Chorizo and pea Madeleine

Arancini of “alheira” traditional sausage,
roasted apple coulis

MELON AND HAM

Cold melon soup, duck ham, sweet
cucumber granite, lime kefir

OCTOPUS

Rice and tempura, grilled Padrón peppers

PORTUGUESE STEAK

Black Angus beef tenderloin, sweet potato
puree and its textures, Pata Negra ham

GRANITÉ

Lemon and pennyroyal

ORANGE OF THE ALGARVE

Orange mousse, jelly and cake

STANDARD WINE PAIRING

EUR 50 per person

PREMIUM WINE PAIRING

EUR 60 per person

EUR 65 per person

TASTING MENU

JOURNEYS

SNACK

Onion Bhaji, mango coulis

STANDARD WINE PAIRING

EUR 50 per person

MACKEREL

In salt and sugar curing, crispy rice leaves, Algarvian carrot puree, onion and pennyroyal dashi

PREMIUM WINE PAIRING

EUR 60 per person

TURBOT

Leek cannelloni, mussels, cardamom and kefir lime nage, courgette salad

Or

PIGLET

Black beans stew, citrus salad, banana "farofa" manioc flour and tapioca tuile

GRANITÉ

Lemon and pennyroyal

SAINT HONORÉ

Crispy puff pastry, mini choux caramel, tropical fruits

EUR 55 per person

TASTING MENU

TERROIR (VEGETARIAN)

SNACK

Onion Bhaji, mango coulis

BIO WINE PAIRING

EUR 40 per person

TOMATO CONSOMMÉ

Tomato consommé, pickled tomato, quail egg

FRICASSÉ

Shitaki mushrooms

ROASTED CAULIFLOWERS

Textures of cauliflower, bulgur and lemon, peanut butter and saté

PANNA COTTA

Soy, mango and pineapple

0%

0% lactose, 0% gluten, 0% added sugar

Cocoa, banana and peanuts

EUR 55 per person

STARTERS

OUR COUVERT
Homemade sourdough bread,
butter & olive oil (per person)

EUR 3,5

MELON AND HAM
Cold melon soup, duck ham,
sweet cucumber granite, lime
kefir

EUR 12

TARTAR
Beef, Asian sauce, truffled egg
yolk, mizunas

EUR 15

ESCABECHE
Smoked duck leg, pears confit,
cocoa, carrot and onion pickles

EUR 14

MACKEREL
In salt and sugar cure, crispy
rice, Algarve carrot puree, onion
and pennyroyal Dashi

EUR 13

MOQUECA OF CARABINEIRO
PRAWN
Carabineiro, citrus emulsion,
banana "farofa" manioc flour,
Moqueca sauce

EUR 21

VEGETARIAN DISHES

COLD MELON SOUP
EUR 9

TOMATO CONSOMMÉ
Tomato consommé, pickled
tomato, quail egg
EUR 10

CREAMY ASPARAGUS
Asparagus cream, grilled
cheese, spice reduction and
EUR 12

TARTELETTE
Almond tart, fig ketchup, goat
cottage cheese, fresh fig
EUR 11

MAIN COURSES

FISH

SEA BASS EUR 30
Roe "açorda", Portuguese fish sauce, lemon puree, sea lettuce

OCTOPUS EUR 28
Rice, tempura, grilled Padrón peppers, pickled tomatoes

TURBOT EUR 33
Leek cannelloni, mussels, cardamom and kefir lime nage, courgette salad

SALTED COD EUR 29
Cod loin, "caldeirada" fish stew sauce, potato and coriander culurgiones

VEGETARIAN DISHES

ROASTED CAULIFLOWER EUR 19
Textures of cauliflower, bulgur and lemon, peanut butter and saté

FRICASSÉES EUR 22
shitake mushrooms

BIO VEGETABLES CURRY EUR 20
Basil and Basmati rice

CULURGIONS EUR 21
Mini vegetables, onion and pennyroyal Dashi

MEAT

BLACK PORK EUR 28
Alentejo pork tenderloin, red cabbage sauerkraut, cockle agnolotti and onion textures

PORTUGUESE STEAK EUR 35
Black Angus beef tenderloin, sweet potato puree and its textures, Pata Negra ham

DUCK EUR 25
Duck ballotine, potato millefeuille, lentil ragout, pumpkin salad and its seeds

PIGLET EUR 27
Black beans stew, citrus salad, banana "farofa" manioc flour and tapioca tuile

DESSERTS

ALGARVE ORANGE EUR 9
Orange mousse, jelly and cake

SAINT HONORÉ EUR 12
Crispy puff pastry, mini caramel
choux, tropical fruits

SWEET RICE EUR 9
Iced popcorn and cinnamon

MADAGASCAR EUR 12
Madagascar & Velvet chocolate
mousse, chocolate sable and
coconut marshmallow

DOP CHEESE SELECTION EUR 15
Toasts, homemade jam, dried
fruit

VEGETARIAN DISHES

0% EUR 11
0% lactose, 0% gluten,
0% added sugar
Cocoa, banana and peanuts

PANNA COTTA EUR 10
Soy, mango and pineapple

Prices in Euros. VAT included at legal rates applied.

Please inform us in case of any food restrictions, allergies or special preferences. No plate, food or beverage, including the couvert, can be charged if not requested by the customer or is rendered unusable by the customer. Complaint book available.

