



AL QUIMIA

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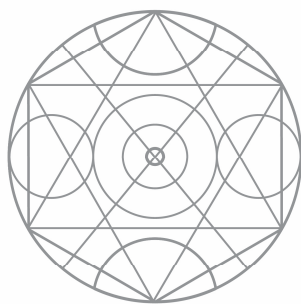
Chemistry of the Middle Ages; medieval occult science aimed at discovering the water of life.

The alchemists of the Middle Ages tried to create the water of life through the fusion of metals.

Al Quimia with the fusion of flavors, aromas and textures aims to create new sensations and experiences. Defining itself, as a restaurant with absolute creativity and freedom.

Chef Luis Mourão and his team use their creativity, typical regional products and the proximity to the sea as inspiration for their creations, aiming to surprise and to break any sensorial boundaries.

Finally, a wine list with 300 of the best national references, all carefully selected by our Sommelier.



AL QUIMIA

“The Origin”

An experience that contemplates memories respects tradition and creates harmony between cultures and ideas.

Olhão

Tuna, turnip, onion

Tavira

Octopus, corn, chorizo

Lagos

Fish trio, crunchy potato

Sagres

Scarlet prawn, codfish, egg yolk

Alcoutim

Boar, garlic, “escabeche”

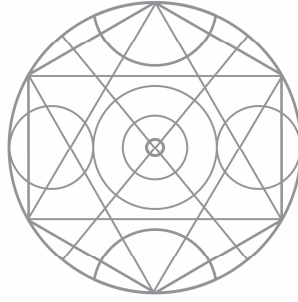
Silves

Tangerine

75.00

Pairing 34€

If you suffer from any allergy, please inform the Restaurant Supervisor.
No dish, food or beverage, including appetizers, can be charged if not requested by the customer or if it remains untouched.
Prices include VAT
We have complaints book



AL QUIMIA

“The Tribute”

Each moment is created with the use of modern techniques with the intuition to challenge tradition.

Mussel

Halophytic plants, borage

Tuna

Carob, parsnip

Octopus

Glazed beans, chorizo

Sweet Potato

Truffle, crispy cheese

Squid

Soya, lemon

Baila

Salsify, water lily

Dry aged Beef

Celery, apple

Almond

Egg, honey water

110.00

Pairing 43€

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