

CHEF MESSAGE

Welcome to AL SUD, where passion, creativity, quality ingredients and signature cuisine combine to produce a gastronomic and cultural experience like no other.

AL SUD dips into the traditional recipe book of the Algarve, showcasing local produce to bring a rich variety of fish, shellfish, meat and vegetables to the table.

Incorporated into a canvas of stunning beauty, with views over the Bay of Lagos and the Alvor Estuary, in an elegant and cosy setting, AL SUD takes you on a journey of the senses, guided by a host of tasting moments.

Its inspiration, taken from the "South", is thus revealed not only on your palate, but also as you gaze across the endless ocean. An experience rich in emotions, in which culinary creation enraptures and delights with every moment of discovery.

Chef

Louis Anjos

Sous Chef

Ricardo Luz



A D I S C O V E R Y

of Gastronomic Moments

TUNA

Oyster / Imperial Caviar / Cucumber

VIOLET PRAWN

Goose Barnacles / Granny Apple / Shiso

SQUID

Cuttlefish / "Alcagoitas"

SCARLET PRAWN

Cured Pork Belly / Potato Noodles

TURBOT

Shellfish from "Ria de Alvor" / Celery / Coriander

SNAPPER

Tomato "Açorda" / Roast Sauce

IBERIAN PORK

Monchique Corn / Stew Broth

LAMB FROM ALENTEJO

Chickpea / Purslane / Mint

CITRUS

Aljezur Sweet Potato / Ras el Hanout

ALGARVE ALMOND

Muscat / Rosemary

A DISCOVERY - €175

OUR WINE PAIRING - €95

Prices include IVA (VAT) at 23%.
Please let us know if you have any dietary issues
or allergies.