



# APEGO

## RESTAURANTE

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*Apego is the sentiment that connects an individual to the people or things they care about. We hope this feeling will emerge throughout your experience and entice you to return.*

*Chef Aurora Goy's menu explores her Luso-French roots with an emphasis on seasonal, sustainable ingredients from small, local producers. We want Apego to feel like home - a place to gather and create memories!*

### ***Bon voyage!***

AURORA GOY | CHEF/OWNER

BRUNO TOTE | KITCHEN

JOANA SOUSA | KITCHEN

MARINETE PAIVA | KITCHEN

VICTOR COELHO | DINING ROOM

BRUNO ESQUÁRCIO | DINING ROOM

CARLA BRITES SANTOS | MANAGER

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*We work with small, local and mostly organic suppliers. They inspire us!*

#### VEGETABLES, FRUITS, BREAD & COFFEE

Formiga Gloriosa

Humus | Bio

H2Douro | Bio

Olga, Mercado Matosinhos

Trindade Pão Artesanal

Torra Roasting & Coffee

#### FISH & MEAT

Nutrifresco

Talho Europa

#### WINE

Cave Bombarda

Temple

Terroir

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APEGO

## TASTING MENU

5-course Chef Aurora's Tasting Menu 70€  
(bread included)

Wine Pairing - 5 wines 40€

## TO START

- Corn empanada, shiitake mushroom, achiote, cilantro, radish, cucumber, lime 15€
- Hake ravioli, shrimp crudo, miso eggplant, bisque (S) (G) (D) 18€
- Celery root tarte tatin, oyster mushroom, cured egg yolk, buckwheat, jus (G) (D) 15€
- Slow fermented bread, carrot-pumpkin seed spread, vegetables (G) 5€  
Extra bread 2,5€

## TO EXPERIENCE

- Croaker, béarnaise, fennel, kohlrabi (D) 30€
- Stuffed gnocchi, butternut squash, sheep cheese, cauliflower, black garlic (G) (D) 28€
- Veal short rib, Jerusalem artichoke, pomegranate, mustard green, mustard seed, baked rice, rapini 30€

## TO FINISH

- 70% Costa Rican chocolate, yuzu, kumquat, bacon ice cream (G) (D) (N) 9€
- 'Chou', chestnut, quince, carob, cardamom (G) (D) 10€
- Queijada, parsnip ice cream, persimmon, bergamot (G) (D) 9€

(S) SHELLFISH

(N) NUTS

(D) DAIRY

(G) GLUTEN