



APEGO

RESTAURANTE

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

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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@APEGORESTAURANTE



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€
- Asparagus, quinoa, kumquat, béarnaise, mushroom puff pastry brioche (G) (D) 17€
- Slow fermented bread, carrot-pumpkin seed spread, vegetables (G) 5€
Extra bread 2,5€

TO EXPERIENCE

- Corvina, chard, new potato, sea bean, wild garlic (D) (N) 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, bergamot, kumquat, bacon ice cream (G) (D) (N) 9€
- 'Chou', vanilla, pear, wild mushroom (G) (D) 10€
- Fried banana, rice, black sesame, nori seaweed, miso caramel (G) (D) 9€

(S) SHELLFISH

(N) NUTS

(D) DAIRY

(G) GLUTEN