



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

JOANA SOUSA | KITCHEN

DANIELA MORAIS | 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

Vigneron

FOLLOW US AND SHARE:



@APEGORESTAURANTE



APEGO



TIME TO EXPERIENCE

At APEGO, food is memory, it is nature, it is product and producer.

It is also change, listening and freedom.

At APEGO, food is TIME.

The invitation is simple: Take time to choose, taste, be present and create memories.

APEGO (attachment)

5 moments — 70€

A celebration of the essential.

Dishes born from memory, reflection and respect.

An intimate and emotional expression of each ingredient.

WINE PAIRING — 50€

DESAPEGO (detachment)

7 moments — 90€

An extended journey of exploration.

More room for surprise, innovation, and inspiration.

A more sensory experience - immerse yourself in a culinary adventure.

WINE PAIRING — 60€

