

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

FISH & MEAT

WINE

Formiga Gloriosa

Olga, Mercado Matosinhos

Nutrifresco

Cave Bombarda

Humus | Bio

Trindade Pão Artesanal

H2Douro | Bio

Talho Europa

Temple

Torra Roasting & Coffee

Terroir

Vigneron

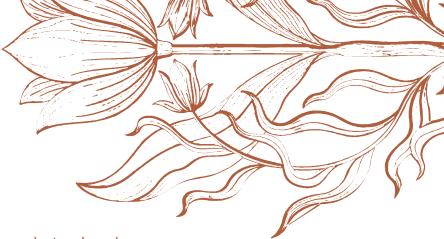
FOLLOW US AND SHARE:











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€