



## **Alma, soulful in the heart of Lisbon**

Alma is a signature cuisine restaurant with an informal approach by serving a gastronomy experience and a creative cuisine in a sophisticated and vibrant ambiance. The restaurant from the popular and respected chef Henrique Sá Pessoa and Platerform group, opened in Chiado in 2015 and showcase the emotion and innovation of chef's talents. The Michelin Guide agreed. It had already made history even before celebrating its first anniversary, when it was awarded its first Michelin star. In the 2019 Guide it was the only Portuguese restaurant to be awarded two stars. Recently, Alma (which is Portuguese for "soul") has retained this status for the 2020 edition.

Henrique Sá Pessoa doesn't believe in labels. For him there's only good and bad cuisine. In the chef's kitchen, flavour plays the leading role. At Alma the experience completes its gastronomic philosophy. This is his DNA, a knowledge of traditional Portuguese cuisine combined with refined flavours, perfect technique and excellent products. Dishes are prepared with seasonal ingredients obtained from local producers with sustainability in mind. The basis of his gastronomic philosophy are his influences and references: travel throughout the world, a passion for Asia, his knowledge of traditional Portuguese cuisine and life in Lisbon.

The dining room features an open kitchen, granting guests a view of Sá Pessoa and his team in action. As well as the à la carte options, includes two menu options: 'Costa a Costa' (€120) - a tribute to Portugal's fish and seafood. Five-course that take us on a journey along our coastline and bring seawater and sustainable catches to the table -; and 'Alma' (€110), that offers fresh interpretations of some of Portugal's more traditional flavours.

The wine list offers a careful and diversified selection of the best Portuguese wines,

references of the most important producers from all the regions in the country and also some surprises and less known wines.

This innovative restaurant does not surprise us merely by its cuisine. In simplifying and breaking some basic rules of service, which is meticulous but casual, has made Alma a landmark in the national gastronomic scene in recent years

### **ALMA**

Address: Rua Anchieta, nº15, 1200-023 Lisboa, Chiado.

Opening hours: From Tuesday to Sunday, from 12.30 pm to 3.30 pm and from 7 pm to 11 pm

Reservations: [www.almalisboa.pt](http://www.almalisboa.pt) | Tel.: 213 470 650

For more information please contact:

**AMUSE BOUCHE**  
+351 211 314 103  
[geral@amuse-bouche.pt](mailto:geral@amuse-bouche.pt)