

CHEF MESSAGE

Welcome to AL SUD, where passion, creativity, quality ingredients and signature cuisine combine to produce a gastronomic and cultural experience like no other.

AL SUD dips into the traditional recipe book of the Algarve, showcasing local produce to bring a rich variety of fish, shellfish, meat and serra vegetables to the table.

Incorporated into a canvas of stunning beauty, with views over the Bay of Lagos and the Alvor Estuary, in an elegant and cosy setting, AL SUD takes you on a journey of the senses, guided by a host of tasting moments.

Its inspiration, taken from the "South", is thus revealed not only on your palate, but also as you gaze across the endless ocean. An experience rich in emotions, in which culinary creation enraptures and delights with every moment of discovery.

Chef

Louis Anjos

Sous Chef



M E M O R A



B L E

M O M E N T S

Unique Gastronomic Experiences

Prawn / Sea Urchin / Orange Blossom
Eel / Mussels / Saffron
Spider crab / Cuttlefish / Bergamot

TUNA

Oyster / Imperial Caviar / Cucumber

"CARABINEIRO"

Granny Apple / Galanga

SQUID

Cuttlefish / "Alcagoitas"

TURBOT

Bivalves / Celery / Coriander

RED MULLET

Tomato "Xerém" / Basil

BEEF LOIN

Tongue / Cabbage

CITRUS

Fennel / White Chocolate

CAROB

Almond / Fig Tree Leave