



FAUNA & FLORA

My cuisine is born from my origins
and from the meeting between memory and instinct.
Between the Atlantic and the Indian Ocean, between fire and salt.

I am the grandson of an Indian grandmother,
the son of a Mozambican mother and a Portuguese father.

From this heritage I carry the memory and the passion for other cultures;
and from my training in European restaurants, the technique and the rigor
that shaped my path.

It is from this combination that my way of cooking is born:
memory as a starting point, technique as a tool,
and absolute respect for the product.
I seek to create flavors that awaken memories
and transport those who taste them to other places and other cultures.

Fauna & Flora is this synthesis:
sea and land, tradition and curiosity,
European technique and the soul of my roots.

It is here that I cook with what I have,
with what I have learned,
and with what I am still discovering.

Rui Silvestre
Executive Chef



FAUNA & FLORA

Oyster – White Pepper

Tom Yum – Gamba Blanca – Combava

Harissa – Langosta

Buey de mar – Guindilla – Shiso

Serviola – Jalapeño – Pepino

Atún Balfego – Caviar Oscietra – Wasabi

Erizo de Mar – Cebolla – Caviar de Kaluga

Carabineiro – Curry – Limón

Rodaballo – Hinojo – Yuzu Kosho

Pulpo – Masala – Yogur

Cordero – Alcachofa – Tagine

Peach – Kumquat – Saffron

5 Especies – Cebada – Caramelo

Mignardises

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Menu 14 moments – 270€

Menu 12 moments – 235€

Menu 11 moments – 215€

*Prices included VAT
All our dishes are subject to change due to the seasonality of the products.*