



Couvert

Olives, assorted breads, extra virgin olive oil and butter 2,50€

To Share (Regional Appetizers)

Iberian pork prosciutto (100g) 12,00€

Regional Pork smoked sausage (100g) 6,00€

Évora cheese 3,50€

Évora Cheese au gratin with oregano and olive oil 4,00€

Alentejo pork salad with coriander and garlic 4,00€

Fried quail eggs with Smoked Alentejo pork sausage 4,00€

Scrambled eggs with Alentejo pork sausage 4,00€

Octopus salad with peppers 4,00€

Sautéed Mushrooms with olive oil, garlic and coriander 4,00€

Pig's trotters marinated in coriander with deep fried bread 4,00€

Starter

Vegetables Cream soup 4,00€

Veal Carpaccio with aged Évora cheese, wild rocket and lemon vinaigrette 6,00€

Smoked Salmon with tropical fruits, lettuce and citrus vinaigrette 6,00€

Fresh cheese with honey, watercress salad, cilantro leaves and Lime Vinaigrette 4,00€

Fried Shrimp with olive oil, garlic and sautéed spinach 6,00€

Pasta and Vegetarian

Spaghetti sautéed with shrimp flavored with coriander 10,00€

Spinach tagliatelle with tofu sautéed in walnut oil, cherry tomatoes and Mint 10,00€

Fresh vegetables Lasagne with oregano 10,00€

Vegetarian Pizza seasoned with thyme 10,00€

Regional Gastronomy

Alentejo porridge with codfish and poached eggs 12,00€

Alentejo Dogfish soup 12,00€

Chicken Pomodoro with homemade potato chips 12,00€

Free range chicken stew 12,00€

Lamb stew 12,00€

Lamb chops marinated in onion with home made French fries and mixed salad 12,00€

Alentejo Bread porridge with pork 12,00€



Fish

Grilled Codfish loin, mashed roasted potatoes with olives, boiled eggs and crunchy coriander bread	13,00€
Grilled seabream fillets with herbs butter, lemon and vegetables cake	12,00€
Salmon browned in olive oil and garlic with wet coriander rice	12,00€

Meat

Duck breast with orange sauce, mashed potato and vegetables stew	14,00€
Wild rabbit stewed with red wine sauce and fresh mushrooms and basmati rice	13,00€
Alentejo pork loin stuffed with sun dried fruits, crunchy onions and vegetable linguini	13,00€
Veal loin steak with peppers sauce, homemade fries and salad	13,00€

Classic courses

Octopus tentacles sautéed in olive oil and garlic seasoned with coriander, roasted potatoes and roasted tomatos	14,00€
Wild shrimp with cream sauce, lemon and parsley in crunchy filo dough, wild rice and carrots	14,00€
Alentejo small pork loin seasoned with pepper paste and orange, asparagus bread porridge and deep fries sausage	13,00€

Tasting

Menu I

Évora Cheese au gratin with oregano and olive oil
Fried quail eggs with Smoked Alentejo pork sausage
Sautéed Mushrooms with olive oil, garlic and coriander

Alentejo Dogfish soup

Alentejo small pork loin seasoned with pepper paste and orange, asparagus bread porridge and deep fries sausage

Dessert tasting

Menu II

Évora Cheese au gratin with oregano and olive oil
Fried quail eggs with Smoked Alentejo pork sausage
Sautéed Mushrooms with olive oil, garlic and coriander

Octopus tentacles sautéed in olive oil and garlic seasoned with coriander, roasted potatoes and roasted tomatos

Duck breast with orange sauce, mashed potato and vegetables stew

Strawberry sweetcake

Dessert tasting

"Classic" wines selection: (Montes Claros Br, Vinha do Monte Tt, Licoroso de Borba)	€34,00
"Premium" wines selection: (Foral de Évora Br, Herdade dos Grous Tt, Licoroso de Borba)	€43,00