



# Degust'AR

RESTAURANTE

## Couvert

Olives marinated in citrus and oregano, extra virgin olive oil, assorted breads, goat butter and Chef's pâté 4,50€

## Appetizers

Scallops, Cauliflower, Orange and Lemon 15,00€  
Golden scallops in walnut butter, Sichuan Pepper, cauliflower purée, zest of citrus

"Botifarra", Quail eggs and Spinach 11,00€  
Roasted "Botifarra", quail eggs, sautéed spinach in olive oil, garlic and sesame

Crab, Lettuce and Filo dough 12,00€  
Crab pâté in filo dough, Iberian salad with vinaigrette of Alentejo herbs

Dogfish, Coriander, Arugula and Olive oil 10,00€  
Dogfish Carpaccio with citrus dressing, coriander, olive oil, wild rocket and red onion

## Pasta and vegetarian dishes

Fusilli, Vegetables, Soft cheese, Mango and Lime 15,00€  
Fusilli with vegetables, soft cheese marinated in rice wine, chives and mango chutney with lime

Tofu, Vegetables and Yoghurt dressing 15,00€  
Tofu sautéed in walnut oil, grilled vegetables and yoghurt dressing

Vegetables, Coconut milk, Curry, Rice and Coriander 15,00€  
Vegetables with coconut milk, Thai green curry, Basmati rice and fresh coriander salad

## Fish

Codfish, Olive oil, Potatoes, River Fish, Herbs and Turnip Leaves 17,00€  
Confit of codfish loin in virgin olive oil, stewed potatoes with fish, fresh herbs and turnip leaves

Seabream, Potatoes, Mushrooms and Green Asparagus 19,00€  
Browned Seabream, potato purée and mushroom sautéed with green asparagus

Salmon, Celery, Vegetables and Langoustine 17,00€  
Salmon with sesame seeds, celery mousse, mango, roasted vegetables and langoustine sauce

Dogfish, Coriander and Bread 16,00€  
Alentejo dogfish soup

## Meat

Pork loin, Spices, Honey, Bread, Asparagus and Orange 17,50€  
Alentejo small pork loin with spices and Portel honey, green asparagus porridge, crunchy sausage and Orange marmalade

Lamb, Couscous, Vegetables and Mint 19,00€  
Rack of Lamb with rosemary crust in its gravy, vegetable couscous and mint ice cream

Pork Cheeks, Potatoes, Truffle olive oil and Vegetables 17,00€  
Terrine of Stewed Pork cheeks in regional red wine, truffle mashed potatoes and sautéed vegetables

## Classic

Octopus, Olive oil, Potato, Tomato, Green beans and Coriander 19,00€  
Octopus tentacles sautéed in olive oil and garlic, potato and tomato porridge, runner beans, crunchy regional bread and coriander foam

Codfish, Vegetables, Cheese and Lettuce 16,00€  
Codfish lasagne with vegetables, Nisa cheese and green salad

Veal loin, Sausage, Potatoes, Mushrooms, Spinach and Chestnut 19,00€  
Mertolenga veal loin (DOP) with a sausage crust, potato ragoût with fresh mushrooms, spinach leaves and chestnut confit

Duck, Orange, Ginger, Lettuce and Vegetables 18,00€  
Braised duck breast with citrus and ginger gravy, mashed cooked lettuce and crunchy vegetables



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## Our steaks

### Mertolenga veal loin steak (DOP)

"Degust'AR" gravy, green pepper gravy or Nisa's cheese gravy

18,00€

(steaks served with home made French fries and salad in season)

## Tasting

### Menu I

#### Scallops, Cauliflower, Orange and Lemon

Golden scallops in walnut butter, Sichuan Pepper, cauliflower purée, zest of citrus

#### Crab, Puff Pastry and Lettuce

Crab in crunchy puff pastry, Iberian salad with Alentejo herbs vinaigrette

#### Red mullet, Celery, Vegetables and langoustine

Browned red mullet, celery mousse, sautéed vegetables and langoustine sauce

#### Veal loin, sausage, Potatoes, Mushrooms, Spinach and Chestnuts

Veal loin with sausage crust, stewed potatoes with fresh mushrooms and spinach leaves

#### Pennyroyal and Apple

Pennyroyal ice cream and sour apple

#### "Encharcada", "Sericaia", "Sopa dourada"

Trio of convent desserts with lemon sorbet

Tasting menu wines not included:

42,00€

Classic wine matching:

14,00€

Premium wine matching:

18,00€

### Menu II

#### Scallops, Cauliflower, Orange and Lemon

Golden scallops in walnut butter, Sichuan Pepper, cauliflower purée, zest of citrus

#### Crab, Puff Pastry and Lettuces

Crab in crunchy puff pastry, Iberian salad with Alentejo herbs vinaigrette

#### Red mullet, Celery, Vegetables and Langoustine

Browned red mullet, celery mousse, sautéed vegetables and langoustine sauce

#### Seabream, Potatoes, Mushrooms and Green Asparagus

Browned Seabream, potato purée and mushroom sautéed with green asparagus

#### Duck, Orange, Ginger, Lettuce and Vegetables

Braised duck breast with citrus gravy and ginger, mashed lettuce and crunchy vegetables

#### Veal loin, Sausage, Potatoes, Mushrooms, Spinach and Chestnuts

Veal loin with sausage crust, stewed potatoes with fresh mushrooms, spinach leaves and chestnut confit

#### Pennyroyal and Apple

Pennyroyal ice cream and sour apple

#### "Encharcada", "Sericaia", "Sopa dourada"

Trio of convent desserts with lemon sorbet

Tasting menu wines not included:

52,00€

Classic wine matching:

14,00€

Premium wine matching:

18,00€