



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) with "Degust'AR" gravy
"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

"Classic" wines selection:

49,00€

"Premium" wines selection:

62,00€

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

"Classic" wines selection:

56,00€

"Premium" wines selection:

68,00€