



### Couvert

Olives marinated in citrus and oregano, extra virgin olive oil, assorted breads, butter and Chef's pâté 3,00€

### To Share (Regional Appetizers)

Iberian pork prosciutto (100g) 13,00€

Regional Pork smoked sausage (100g) 7,00€

Évora cheese 5,00€

Évora Cheese au gratin with oregano and olive oil 5,00€

Fried quail eggs with Smoked Alentejo pork sausage 5,00€

Scrambled eggs with Alentejo pork sausage 5,00€

Octopus salad with peppers 5,00€

Sautéed Mushrooms with olive oil, garlic and coriander 5,00€

### Starter

Vegetables Cream soup 5,00€

Veal Carpaccio with aged Évora cheese, wild roquette and lemon vinaigrette 7,00€

Smoked Salmon with tropical fruits, lettuce and citrus vinaigrette 7,00€

Fresh cheese with honey, watercress salad, cilantro leaves and Lime Vinaigrette 5,00€

Alentejo *Gaspacho* with regional pork smoked sausage 7,00€

### Pasta and Vegetarian

Spaghetti sautéed with shrimp flavored with coriander 13,00€

Fresh vegetables Lasagne with oregano 11,00€



### Fish

**Grilled Codfish loin**, mashed roasted potatoes with olives, boiled eggs and crunchy coriander bread 14,00€

**Grilled seabream fillets** with herbs butter, lemon and vegetables cake 14,00€

**Octopus tentacles sautéed** in olive oil and garlic seasoned with coriander, roasted potatoes and roasted tomatos 17,00€

**Wild shrimp** with cream sauce, lemon and parsley in crunchy filo dough, wild rice and carrots 14,00€

### Meat

**Pork cheek** braised in red wine, butter rice and broccoli 14,00€

**Alentejo small pork loin seasoned** with pepper paste and orange, asparágus bread porridge and deep fries sausage 14,00€

**Veal loin steak** with peppers sauce, homemade fries and salad 14,00€

**Lamb chops** marinated in onion with home made French fries and mixed salad 14,00€