



SABORES DO
ALENTEJO

Couvert

Marinated olives with citrus and oregano, extra virgin olive oil, assortment of breads, butter and pâté du Chef €3,00

For Sharing

Iberian pork ham (80g) €13,00
Regional dry-cured Alentejo pork sausage (80g) €7,00
Évora cheese €5,00
Évora cheese au gratin, with oregano and olive oil €5,00
Fried quail eggs, with Iberian pork ham €5,00
Scrambled eggs, with fried Alentejo pork 'farinheira' sausage €5,00
Mixed mushrooms, sautéed in olive oil, garlic and coriander €5,00
Fried shrimp, with lemon butter and fresh parsley €7,00

Appetizers

Creamy vegetable soup €5,00
Veal carpaccio, with chips of old Évora cheese, with arugula and lemon vinaigrette €7,00
Smoked salmon with tropical fruits, young lettuce leaves and citrus vinaigrette €7,00
Fresh cheese baked with honey, mixed lettuce mesclun and coriander leaves €5,00
Alentejo-style gazpacho, with black Iberian pork sausage €5,00
Pork 'farinheira' sausage, "à brás" €5,00

Pasta

Black linguini, wild shrimp, spinach leaves and homemade tomato sauce €13,00
Vegetable lasagna, with oregano and green salad, with onion €11,00

Fish

Codfish loin confit in olive oil and garlic, cauliflower porridge and olive paste €18,00
Octopus tentacles, sautéed in olive oil and garlic flavored with coriander, mashed potatoes and tomatoes €18,00
Grilled bream fillets, with aromatic herb butter, lemon and a vegetable pastry €14,00
Wild shrimp puff pastry, with lemon flavored cream sauce, wild rice and carrots €14,00
Alentejo dogfish soup €14,00
"Dry" Shellfish Soup ("Açorda"), with fresh coriander €18,00

Meat

Low-temperature cooking pork cheeks, red wine sauce, potato gratin and creamed spinach €14,00
Alentejo pork loins, seasoned with vegetable-garden red pepper paste, orange, green asparagus porridge and fried sausage €14,00
Beef sirloin steak, three pepper sauce, homemade fries and creamed spinach €18,00
Rack of lamb with herb crust, potato ragoût, mushrooms and creamed spinach €18,00



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Spice roasted braised duck breast, citrus sauce, celery purée and crispy vegetables	€18,00
Lamb stew, Alentejo style.	€18,00

Desserts

Apple and walnut crumble, with vanilla ice cream	€5,00
Mango mousse, with ginger and orange cream	€5,00
Alentejo sericá, with Elvas famous candied plums	€6,00
Santa Clara Convent “Encharcada”, with lemon sorbet	€6,00
Golden soup, with a touch of citrus fruits	€6,00
“Abade de Priscos” pudding, with a medley of fresh fruits	€5,00
Chocolate cake, with 70% cocoa, and raspberry ice cream	€5,00
Cottage cheese tart, with homemade pumpkin jam	€5,00
Raspberry panacotta, with fruit coulis	€5,00
Tasting of conventual sweets, with lemon sorbet	€6,00

Fruits

Seasonal fruit	€3,00
Fruit salad	€3,00
Tropical fruit	€4,00

Generous Wines

Port 10 years	€8,00
Moscatel Favaios	€4,00
Abafado de Borba	€4,00
Vinho licoroso do Esporão	€7,00

VAT included at the prevailing rate

In case of suffering from any food allergy, please inform the Chef or Waiter

No dish, food product or drink, including cover charge, may be charged if not requested by the customer or unusable