

# Starters

**Small Bread basket.....1.90€**  
**Big Bread basket.....2.90€**  
**Patês.....1.50€**  
**Butter.....1.20€**



**Azeitão Cheese .....4.80€**  
**Borba Cheese.....2.80€**  
**Black Pork Sausage.....4.50€**  
**Olives.....1.50€**

**Portuguese cabbage soup ( Caldo Verde ) .....2.80€**  
 (Typical soup with Portuguese cabbage, potato and a slice of pork sausage)

**Fish Soup ( Sopa de Peixe ) .....4.50€**

**Special Salad ( Salada Especial ) .....7.50€**  
 (Salad with lettuce, tomato, carrot, purple cabbage, onion, white asparagus, mushrooms and fresh cheese)

**Mixed Salad ( Salada Mista ) .....4.50€**  
 (Salad with lettuce, tomato, carrot, purple cabbage and onion)

**Tomato Salad ( Salada de Tomate ) .....3.50€**  
 (tomato and onion)

**Green salad ( Salada Verde ) .....3.50€**  
 (lettuce and onion)

**Fresh Mushrooms Sauteed with Garlic ( Cogumelos Frescos Salteados com Alho ).....5.50€**

**“Farinheira” with scrambled eggs ( Farinheira com ovos mexidos ) .....6.50€**  
 (Typical Portuguese sausage made with pork fat, flour and spices, mixed with scrambled eggs)

**White Asparagus with scrambled eggs ( Espargos com Ovos Mexidos ) .....8.00€**

**Grilled pork sausage from Alentejo ( Chouriço Alentejano Assado ) .....8.00€**

**Plate of Ham ( Prato de Presunto ) .....8.00€**

**Fried Shrimps with Garlic ( Gambas Fritas com alho ) .....11.50€**

**Grilled Shrimps ( Gambas Grelhadas ).....16.00€**

**Clams at Sailor style ( Ameijoas à Marinheiro ) .....15.50€**  
 (Clams sauteed in white wine, Onion and Garlic sauce)

**Clams at “Bolhão Pato” style ( Ameijoas à Bolhão Pato ).....14.50€**  
 (Clams sauteed in white wine, Garlic and Coriander sauce)

**Melon with Ham ( Melão com Presunto ) .....6.50€**

**Natural Melon slice ( Melão ao Natural ) .....3.20€**

**Melon with Port Wine ( Melão com Vinho do Porto ) .....4.80€**

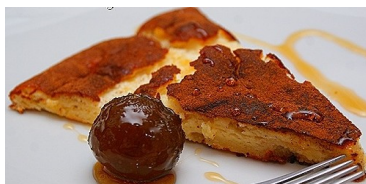
# Fish

<b>Sauteed squids in olive oil with garlic and coriander sauce ( <i>Lulas Salteadas</i> )</b> .....	<b>10.80€</b>
(Garnished with boiled potatoes)	
<b>Grilled Octopus with Olive Oil and Garlic( <i>Polvo à Lagareiro</i> )</b> .....	<b>12.80€</b>
(Garnished with potatoes and vegetables)	
<b>Traditional Bread Stew with Shrimps ( <i>Açorda de Gambas</i> )</b> .....	<b>11.00€</b>
( Dish composed with mashed bread , garlic, coriander, olive oil, egg and shripps)	
<b>Grilled Codfish with Garlic, Coriender, onion and olive oil ( <i>Bacalhau Assado na Brasa</i> )</b> .....	<b>13.90€</b>
(Garnished with boiled potatoes and vegetables)	
<b>Roasted codfish with cornbread crumbs ( <i>Bacalhau com Broa</i> )</b> .....	<b>12.90€</b>
(Garnished with potatoes and vegetables)	
<b>Codfish at “Brás” Style ( <i>Bacalhau à Bras</i> )</b> .....	<b>10.80€</b>
It is made from shreds of salted codfish, onions thinly chopped and fried potatoes straws, peper, mixed in eggs and garnished with parsley and olives	
<b>Codfish Cakes at Portuguese Style with garnishing ( <i>Pasteis de Bacalhau com Guarnição</i> )</b> .....	<b>8.90€</b>
Typical fried fish cakes maked with codfish, potatoes, garlic, parsley, eggs and onion; with garnishing of rice and salad )	
<b>Grilled Salmon ( <i>Salmão Grelhado</i> )</b> .....	<b>9.90€</b>
(Garnished with boiled potatoes and vegetables)	
<b>Grilled Black Scabbard fish ( <i>Peixe Espada Preto Grelhado</i> )</b> .....	<b>9.50€</b>
(Garnished with boiled potatoes and vegetables)	
<b>Grilled Sole ( <i>Linguado Grelhado</i> )</b> .....	<b>14.80€</b>
(Garnished with boiled potatoes and vegetables)	
<b>Grilled Sardines ( <i>Sardinha Assada na Brasa</i> )</b> .....	<b>9.50€</b>
(Garnished with boiled potatoes and salad)	
<b>Grilled Seabass ( <i>Robalinho Grelhado</i> )</b> .....	<b>9.90€</b>
(Garnished with boiled potatoes and vegetables)	
<b>Prawns Curry ( <i>Caril de Gambas</i> )</b> .....	<b>13.90€</b>
(Garnished with white rice)	
<b>Tuna Steak in Port Wine ( <i>Bife de Atum com Vinho do Porto</i> )</b> .....	<b>10.80€</b>
(Garnished with boiled potatoes )	
<b>Tuna Salad ( <i>Salada de Atum</i> )</b> .....	<b>8.90€</b>
(Salad with lettuce, tomato, corn , egg, tuna and mayonnese )	

# Meat

<b>Pork with Clams Alentejo's style ( <i>Carne de Porco à Alentejana</i> )</b> .....	<b>9.80€</b>
(Pork chunks and clams fried with paprika, garlic and coriander , garnished with french fries )	
<b>Bread Stew with Pork ( <i>Migas Alentejanas com carne de porco</i> )</b> .....	<b>9.80€</b>
(Traditional Portuguese dish made with fried pork chunks on the side, and bread crumb purê with garlic, olive oil and coriander and seasoned with spices)	
<b>Grilled Pork Cheeks ( <i>Bochechas de Porco Grelhadas</i> )</b> .....	<b>9.80€</b>
(Garnished with french fries, rice and salad )	
<b>Grilled Black Pork End Loin ( <i>Plumas de Porco Preto Grelhadas</i> )</b> .....	<b>12.90€</b>
(Garnished with french fries, rice and salad )	
<b>Grilled Pork Tenderloin with Cheese and Honey ( <i>Lombinhos Com Queijo de Cabra e Mel</i> )</b> .....	<b>9.80€</b>
(Garnished with french fries, rice and salad )	
<b>Fried Pork Tenderloin in Beer and Mustard Sauce ( <i>Lombo de Porco com Mostarda</i> )</b> .....	<b>8.90€</b>
(Garnished with french fries)	
<b>Grilled Sliced Beef from Brasil ( <i>Picanha Fatiada Grelhada</i> )</b> .....	<b>11.50€</b>
(Garnished with french fries, rice and salad )	
<b>Thin Beef with three cheeses sauce ( <i>Escalopes de Vitela c/ Molho de Três Queijos</i> )</b> .....	<b>11.90€</b>
(Garnished with french fries )	
<b>Grilled Veal Cutlet ( <i>Costeleta de Novilho Grelhada</i> )</b> .....	<b>12.50€</b>
(Garnished with french fries, rice and salad )	
<b>Grilled Beef ( <i>Bife da Vazia no Churrasco</i> )</b> .....	<b>12.90€</b>
(Garnished with french fries , rice and salad)	
<b>Beef with cream and Mushrooms ( <i>Bife da Vazia com Natas e Cogumelos</i> )</b> .....	<b>12.90€</b>
(Garnished with french fries )	
<b>Fried Rabbit with paprika sauce ( <i>Coelho à Avó Rosa</i> )</b> .....	<b>9.80€</b>
(Garnished with french fries )	
<b>Chicken Breast with cream and mushrooms ( <i>Peito de Frango c/ Natas e Cogumelos</i> )</b> .....	<b>9.80€</b>
(Garnished with french fries )	
<b>Fried Chicken with Clams at Portuguese style ( <i>Frango Frito com Ameijoas</i> )</b> .....	<b>9.80€</b>
(Garnished with french fries )	
<b>Chicken Salad ( <i>Salada de Frango</i> )</b> .....	<b>8.90€</b>
(Salad with lettuce, tomato, corn, egg , chicken and yogurt sauce)	

# Desserts



**Sericaia com Ameixa d'Elvas** ..... 3.20€

**Sericaia** is a very old and traditional recipe from the region of Alentejo, which comes from the conventual's confectionary from the *Convent das Clarissas de Elvas*. It is made with eggs, sugar, milk, flour and cinnamon. It's served with sugarplums in syrup, from Elvas city



**Pão de Rala** ..... 3.60€

**Pão de Rala** is a delicious conventual dessert made with egg yolk, sugar, lemon zest, almonds and squash (kind of pumpkin). This recipe comes from the *Convent of Santa Helena do Monte do Calvário*, located in Évora city



**Encharcada de Ovos** ..... 3.40€

**Encharcada de Ovos** is a typical dessert of the *Convent of Santa Clara* in Évora city made with stewed egg yolks in syrup and cinnamon.



**Bolo Rançoso** ..... 3.60€

**Bolo Rançoso** is a Conventual cake made with almonds, sugar, flour, eggs and squash (kind of pumpkin). This recipe originated in *Convent do Bom Jesus*, located in the village of Monforte- Portalegre



**Bolo de Bolacha** ..... 3.20€

Biscuits soaked in coffee, layered on a sauce with butter, coffee, sugar and egg



**Leite Creme** ..... 3.20€

Crème brûlée (burnt at the moment)



**Mousse de Chocolate** ..... 2.90€

Home made Chocolate Mousse



**Baba de Camelo** ..... 2.90€

Condensed milk mousse



Port wine Quinta do Ventozelo LBV 2005.....8.50€

Port wine Ferreira D. Antonia -Reserve .....6.50€

Port wine Quinta do Porto 10 years.....8.50€

Port wine Royal Oporto 20 years .....9.50€

Port wine Offley Tawny.....4.00€

Port wine Offley Ruby.....4.00€

Port wine Offley Rosê.....4.00€

Port wine Ferreira White Sweet.....4.00€

Port wine Ferreira White Dry.....4.00€

Port wine Quinta das Carvalhas Reserve.....9.50€

Moscatel Alambre Roxo .....6.00€

Ginja de Obidos Mariquinhas .....4.50€