



Couvert

FN Bread, Cornbread, Iberian Ham, Herb Butter and C.E. Olive Oil (For 2 People) 5,0

THE "TAPAS"

Delight yourself in the selection of "tapas" prepared by our Chef... 25,5

Veal and Spinach Croquette

Swordfish and Smoked Pepper Taco

Octopus Brioche, Smoked Pepper

Pork Loin, Roasted Pineapple and BBQ sauce



SOUPS AND STARTERS

Iberian Smoked Ham 17,5



Pintada Samosa, Beetroot Tartare and Peached Chutney 15,5



Tuna Loin, Teriyaki, Onion in Textures and Avocado 16,5



Mertolengo Tartar Beef, Summer Truffle 18,5



VEGETARIAN

Chickpea and shiitakes mushrooms, crispy tofu 17,5

Seitan Tataki, Sweet Chilli Beetroot, Avocado and Cream Cheese 18,5

Pumpkin risotto, watercress and parmesan cheese 19,5



THE FISH

Traditional Cod Fish 26,5



Codfish loin, broccoli and "pil-pil" sauce 27,5



Octopus and sausage "carolino" rice 29,5



Roasted Sea bass with lobster risotto 33,5



THE MEAT

Free Range Chicken, salsify and quinoa 26,5

Black Pork, Clam and Coriander "Miga", Creamed Spinach 28,5

Alentejo Lamb Carre, Pumpkin and Fondant Turnip 31,5

THE DESERT

Season fruit 7,5

Strawberry, Kalamansi & Sesame 10,5



Creamy "Toucinho do Céu", Apple and Yogurt 10,5



Pineapple Coconut, Basil and Rhum 11,5



Crème Brullé, Fruit and Honeycomb 12,5



Tropical Pavlova With Mango, Passion Fruit and Huacatay 13,5

S.Tomé Chocolate, Raspberry and Pistachio 14,5

Selection of Alentejo cheeses 15,5



Glúten. Crustaceans Eggs Fish Peanuts Soy. Lactose Nuts Celery Mollusks.



WELCOME

Articulated in open body which gives passage to the vegetable garden, the wine-cellar and olive press are framed in the extension of the monastery which was begun as a result of the generosity of King D. Manuel, and continued under the reign of King D. João III.

It maintained its original functions and later, in the post-convent era, serve as a barn and farm storage. Presently, it has been skilfully preserved in its austerity to serve as Divinus restaurant. It is a 36 metre long room, divided into 12 sections, unornamented and organized in 3 naves, covered by warheads crossing in its domes. Like the cloisters, it is an architectural work of the brothers João Álvares and Álvaro Anes.



Since the era of the monks to the magic of the Alentejo cuisine, Divinus restaurant creates dishes that make the pleasure of eating a cultural act. From the olive-oil the "montado" meat, from the Guadalupe bread to the aromas that grow spontaneously on the torrid Alentejo plains... Because this cuisine requires love, imagination and art, it is with exaltation and much pleasure that we prepare this table, wishing you a memorable meal, with friends, family and loved ones.



PERFECT HARMONY

Of an intensity and variety of aromas and unique flavors, our Chef leaves us this magnificent proposal

.....

Sorbet

.....

Tasting Menu
85

With Wine Pairing
110



VAT at the rate in force.

Book Complaints available

No item of food or drink may be charged if it was not requested by the client, or by him unutilised.

Please inform us of any allergy or special dietary