



Couvert

FN Bread, Cornbread, Iberian Ham, Herb Butter and C.E. Olive Oil (For 2 People) 6,5

THE "TAPAS"

Delight yourself in the selection of "tapas" prepared by our Chef... 26,5

Veal and Spinach Croquette

Seabream and Smoked Pepper Taco

Shrimp, Garlic and Spicy Sauce, Yuzo Couli

Pork Loin, Roasted Pineapple and BBQ Sauce



SOUPS AND STARTERS

Iberian Smoked Ham 20,5

Pintada Samosa, Beetroot Tartare and Persimmon Chutney 15,5

Chestnut Cream with Foie Gras 15,5

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

Mertolengo Tartar Beef, Summer Truffle 18,5

Mushrooms Cream with Thyme, Egg Yolk, Almonds and Pancetta 15,5

Partridge and Foie Gras Puf Pastry, Watercress and Orange Salad 19,5

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 "Carolino" Rice 27,5

Roasted Sea Bass with Lobster Risotto 33,5

THE MEAT

Free Range Chicken, Salsify and Quinoa 25,5

Black Pork, Clam and Coriander "Miga", Creamy Vegetable 29,5

Alentejo Lamb Carre, Pumpkin and Fondant Turnip 32,5

Beef Tenderloin, Mushrooms Stuffed with Foie Gras, Quail Egg, Potato and Truffle Gratin 33,5

THE DESSERT

Season fruit 7,5

Pudding "Abade Priscos" with Tangerine and Kalamasi 10,5

Peanut, Banana and Caramel 11,5

Crème Brulée, Seasonal Fruit and Honeycomb 11,5

Pavlova with Blueberry and Sudachi 13,5

S.Tomé Chocolate, Raspberry and Pomegranate 14,5

Selection of Alentejo Cheeses 15,5



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, served 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

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Sorbet

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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