



THE "TAPAS"

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

Partridge, celery and pomegranate croquette

Lobster Tartlet and Coriander Caviar

Crispy goat cheese, walnuts and honeycomb

Roast lamb, fried corn and red onion jam



SOUPS AND STARTERS

Iberian Smoked Ham 17,5



Mackerel fillet marinated in vinegar and prickly pear 15,5



Quail breast and crunchy salad 16,5



Slices of confit cod and coriander pork 16,5



Game bird samosa, foie gras, beetroot beetroot and apple 19,5



Wood pigeon, plum, courgette and pistachio 19,5



VEGETARIAN

Chickpea and shiitakes mushrooms, crispy tofu 17,5

Alentejo vegetable ramen 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



Ray fish fillet and coriander textures 28,5



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 tenderloin and stewed beans, bacon and shiitakes 27,5



Alentejo Lamb carre, pumpkin and fondant turnip 31,5



Mertolenga Veal DOP (~600gr), Potato Chips, Lettuce and Orange Salad 64,5



Serves two

THE DESERT

Season fruit 7,5

Locust, tangerine and toasted cocoa pie 10,5



Pear, walnut, and chestnut 10,5



Yolk, pomegranate and quince pudding 13,5



Crunchy halzelnut and passion fruit 13,5



Pavlova with red fruits and basil 14,5



Equador Chocolate, Sour Cherry and mint 15,5



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, 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

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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