

## 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 preserver 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.

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.

# Menu

## Couvert

**Sourdough Bread, Corn Bread, Iberian Ham, Herb Butter and C.E. Olive Oil For 2 People** 11,5€



## Soups and Starters

**Flavors of the Montado** 13,5€

Black Pork Croquette / Iberian Ham / Tarragon Mayonnaise



### Mertolenga

Veal in Tender Pastry / Parsley Mayonnaise 13,5€



### Vegetable Pastry

Vegetable Pastry / Tomato Broth 13,5€



### Goat Cheese

Goat Cheese / Watermelon / Beetroot / Pennyroyal sorbet 14,5€



### Marinated Sea Bass

Sea Bass / Mango and Green Apple Sauce / Roasted Banana Pureé 20,5€



### Iberian Smoked Ham

20,5€



### Beef Tataki

Beef Tataki / Cured Yolk / Quail's Egg / Roasted Onion/ Fried Alentejo Bread 22,5€



## Vegetarian

Creamy Asparagus, Spirulina rice and confit tomato 21,5€



Cauliflower "Steak" and Barley Risotto 23,5€



Fregola with Mushroom Stew 24,5€



## The Fish

Cod Fish 28,5€

Codfish / Bulhão Pato Xerém / Mussels / Stew-style sauce / Coriander



Octopus 29,5€

Grilled Octopus / Creamy Rice / Pepper Coulis / Garlic Purée / Sweet Potato Purée



Turbot 32,5€

Turbot / Tomato "cuscos" / Crispy fennel / Sparkling wine sauce



Sea Bass and Lobster 39,5€

Sea Bass / Lobster / Shellfish Rice / Roast Sea Bass Jus



## The Meat

Pork Neck 28,5€

Bísaro Pork Neck / Pea Purée / Yogurt Sauce / Pork Jus



Pork Cheek 28,5€

Pork Cheek / Crisp Pork Sausage / Smashed Potato



Lamb 31,5€

Lamb Loin / Peanut and Paprika Crust / Barley with Cured Sausage and Cheese



Beef Loin 34,5€

Beef Loin / Smoked Potato with Foie / Roasted Carrots / Baby Lettuce



## The Dessert

Season Fruit 8,5€

Almond, Pear and Lemon Verbena 9,5€

Almond Financier / Pickled Pear / Lemon Verbena Mousse / Spiced Infusion / Almond Ice Cream



Peach 10,5€

Peach / Vanilla / Pennyroyal



Pudding 11,5€

Pennyroyal and Honey pudding



Coffee and Chocolate 14,5€

68% Chocolate Fondant / Coffee Mousse / Arabica Coffee Ice Cream



Chocolate and Pistachio 15,5€

70% Chocolate / Pistachio



Selection of Alentejo Cheeses 22,5€



Glúten Crustáceos Ovos Peixe Amendoins

Soja Lactose Frutos de casca rija Aipo

Moluscos Dióxido de enxofre e sulfitos Mostarda

**DIVINUS**  
Restaurante

CONVENTO  
ESPINHEIRO  
\*\*\*\*\*  
HISTORIC HOTEL & SPA