

## 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** 13,5€

Veal in Tender Pastry / Parsley Mayonnaise



**Duck in a Vinegar Mariande** 18,5€

Duck Slices / Beetroot / Tender Leaves



**Black Pork and Acorn** 18,5€

Black Por Terrine / Acorn Purée / Coast Prawn



**Iberian Smoked Ham** 20,5€



**Game and Mushrooms** 20,5€

Game Pie / Salsify Purée / Mushrooms / Jerusalem Artichoke Chips



**Dogfish and Coriander** 20,5€

Dogfish Broth / Coriander / Fried Bread / Roasted Garlic Purée



**Bread and Alentejo** 22,5€

Beef Tataki / Cured Yolk / Quail's Egg / Roasted Onion / Fried Alentejo Bread



## Vegetarian

White Asparagus Soup 18,5€



Rice from the Lezírias, Asparagus and Spirulina 21,5€



Cauliflower and Saffron 23,5€



Mushroom Kingdom 24,5€

## The Fish

Cod Fish 28,5€

Cod Loin / Olive “Miga” / Coriander Broth



Octopus and Rice 29,5€

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



Red Mullet on the Seabed 32,5€



Sea Bass and Lobster 39,5€

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



## The Meat

Lamb 28,5€

Lamb / Peas / Black Pork Paio (Cured Sausage)



Pork Meat 30,5€

Pork Meat / Clams / Tomato “Migas”



Beef Tenderloin Mertolengo 34,5€

Beef / Mushrooms with Foie Gras / Quail's Egg / Truffle Potato Gratin



Wild Boar and Chestnut 38,5€

Low Temperature Wild Boar / Chestnut Purée / Kale/ Madeira Wine Sauce



## The Dessert

Season Fruit 8,5€

Almond, Pear and Lemon Verbena 11,5€

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



Apple, Chestnut and Pennyroyal 12,5€

Baked Apple/ Pennyroyal Pudding/ Chestnut Ice Cream/ Apple Sorbet



Pumpkin and Pecan 14,5€

Pumpkin Seed Praline / Hokkado Purée / Pecan Ice Cream / Caramel Crunchy



Chocolates 15,5€

70% Chocolate Marquise / Caramel / Caramelized White Chocolate Ice Cream



Coffee and Chocolate 16,5€

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



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