

WELCOME

Articulated in open body which gives passage to the vegetable garden, the wine-cellars 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.

VAT at the rate in force.

Book Complaints available.

No item of food or drink may be charged if it was not requested or 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

Black Pork Croquette / Iberian Ham / Tarragon Mayonnaise

13,5€



Mertolenga

Veal in Tender Pastry / Parsley Mayonnaise

13,5€



Duck in a Vinegar Mariande

Duck Slices / Beetroot / Tenter Leaves

18,5€



Black Pork and Acorn

Black Por Terrine / Acorn Purée / Coast Prawn

18,5€



Iberian Smoked Ham



20,5€

Game and Mushrooms

Game Pie / Salsify Purée / Mushrooms / Jerusalem Artichoke Chips

20,5€



Dogfish and Coriander

Dogfish Broth / Coriander / Fried Bread / Roasted Garlic Purée

20,5€



Bread and Alentejo

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

22,5€



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

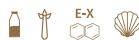
Cod Loin / Olive "Miga" / Coriander Broth



28,5€

Octopus and Rice

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



29,5€

Red Mullet on the Seabed



32,5€

Sea Bass and Lobster

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



39,5€

The Meat

Lamb

Lamb / Peas / Black Pork Paio (Cured Sausage)



28,5€

Pork Meat

Pork Meat / Clams / Tomate "Migas"



30,5€

Beef Tenderloin Mertolengo

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



34,5€

Wild Boar and Chestnut

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



38,5€

The Dessert

Season Fruit

8,5€

Almond, Pear and Lemon Verbena

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



11,5€

Apple, Chestnut and Pennyroyal

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



12,5€

Pumpkin and Pecan

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



14,5€

Chocolates

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



15,5€

Coffee and Chocolate

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



16,5€

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