



THE "TAPAS"

Delight yourself in the selection of "tapas" 22,5
prepared by our Chef...

Cod with hazelnut and coriander

Alentejo veal croquette with garlic and
lime mayonnaise

Lamb chops with mint and green apple

Mushroom with a stewed pork tongue filling

SOUPS AND STARTERS

Iberian Smoked Ham 14,5

Peas, sausages, mint and organic chicken 15,5
egg

Dogfish and clam coriander cream 16,5

Shiitakes mushrooms, chestnut cream, foie 17,5
gras and pomegranate

Veal tartar, grape in balsamic reduction and 18,5
smoked courgette

Sea bream, apple and pomegranate ceviche 21,5

VEGETARIAN

Chickpea and shiitakes mushrooms, crispy 17,5
tofu

Alentejo vegetable ramen 18,5

Pumpkin risotto, watercress 19,5
and parmesan cheese

THE FISH

Black swordfish, corn porridge, prawns in 27,5
onions stew

Cod loin slivers, chickpeas and shiitakes cury 27,5

Crispy Atlantic monkfish with seaweed in a 29,5
"massada" and shrimp

Roasted Sea bass with lobster risotto 31,5

THE MEAT

Alentejo black pork, tomato and 27,5
"farinheira migas", apple and celery salad

Carolino rice with partridge and foie gras 27,5

Alentejo Lamb loin with prawn sauce and 29,5
coriander "à Brás"

Mertolenga Veal DOP (~600gr), potato chips, 61,5
lamb's lettuce and orange salad
Serves two

THE DESERT

Season fruit 7,5

Sericaia with Elvas plums 8,5

Carrot cake with caramel cream and pumpkin 9,5
sorbet

Chestnut pastry with cream cheese ice cream 10,5

Almond textures with roasted quince 11,5

Hot chocolate pie with pecan ice cream 12,5

Pavlova with yogurt, pomegranate and 13,5
raspberry

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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Shiitakes mushrooms, chestnut cream, foie gras and pomegranate

Black swordfish, corn porridge, prawns in onions stew

Sorbet

Carolino rice with partridge and foie gras

Pavlova with yogurt, pomegranate and raspberry

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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