



## THE "TAPAS"

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Delight yourself in the selection of "tapas" prepared by our Chef...     20

Veal croquette with parsley mayonnaise

Veal Mertolenga tartar

Cod, garlic and olive tartlet

Évora Dop cheese stuffed with shitakes

## SOUPS AND STARTERS

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Iberian Smoked Ham  9,5

"Caldo Verde" cabbage soup,    Wild boar croquette and sausages 13,5

Sea bream ceviche from our coast, apple and pomegranate  14,5

Alentejo mushrooms, "farinheira" sausage and confit yolk egg    18,5

Sea scallops, tomato gazpacho, Black pork ham  29,5

## VEGETARIAN

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Cauliflower in textures, Orange aroma Pink pepper  14,5

Spinach Tortellinis, mushrooms, parmesan   18,5

Pumpkin risotto, watercress and parmesan cheese   19,5

## THE FISH

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Codfish loin with watercress crust, chickpea puree, Madeira pimpinela and red onions   26,5

Monkfish in a seaweed crust,    shrimp and liver 26,5

Sole fish from our coast, prawn ceviche, quinoa and seaweed  28,5

Roasted Sea bass    With lobster risotto 29,5

## THE MEAT

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Black pork with potato and sausage "migas", quince and chard   26,5

Roast deer tenderloin, mushrooms and chard  28,5

Lamb chops with a mint rice 28,5

Prime Rib DOP (~600gr) with potato chips, watercress and orange salad  57,5  
\*Serves two\*

## THE DESERT

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Season fruit 7

Évora cheesecake    with pumpkin ice cream 8,5

Strawberry, lemon and basil  9,5

Mango and huacatay cheesecake    with mint ice cream 10,5

Trilogy of regional sweets    10,5

Chocolate and caramel soufflé    with passion fruit sorbet \*(25 min preparation time)\* 15,5

Selection of Alentejo cheeses    15,5



## WELCOME

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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, 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.

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## PERFECT HARMONY

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Of an intensity and variety of aromas and unique flavors, our Chef leaves us this magnificent proposal

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**Delight yourself in the selection of "tapas" prepared by our Chef...**

**Sole fish from our coast, prawn ceviche, quinoa and seaweed**

**Sorbet**

**Black pork with spinach and caramelized apple**

**Évora cheesecake with pumpkin ice cream**

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*Tasting Menu*

65

*With wine pairing*

85

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*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*