



## THE "TAPAS"

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Delight yourself in the selection of "tapas" 21,0  
prepared by our Chef...

- Crispy rice, braised tuna and coriander
- Nasturium tempura, marinated crayfish with sweet chilli
- Tomate, oregano and octopus gazpacho
- Mertolenga roast beef, yogurt and basil sauce, celery and apple

## SOUPS AND STARTERS

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- Iberian Smoked Ham 13,5
- Atlantic fish and shrimp soup and liver 13,5
- Organic mushrooms, "farinheira" sausage and confit yolk egg 14,5
- Portuguese coast sea bream ceviche, apple and mango 14,5
- Organic egg, smoked ham, shoestring potato and mustard 14,5
- Lamb and grape tartar in balsamic reduction 16,5

## VEGETARIAN

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- Chickpea and shiitakes mushrooms, crispy tofu 17,5
- Spinach Tortellinis, mushrooms, parmesan 18,5
- Pumpkin risotto, watercress and parmesan cheese 19,5

## THE FISH

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- Blackbelly rosefish, coriander "Açorda" and marinated prawns 26,5
- Cod loin slivers, chickpeas and shiitakes cury 27,5
- Sole fish from our coast, prawn ceviche, quinoa and seaweed 28,5
- Roasted Sea bass with lobster risotto 30,0

## THE MEAT

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- Alentejo black pork, mashed potato and herbs, chard and orange 26,5
- Alentejo lamb, peas, bulgur and seasonal vegetables 27,5
- Lamb chops with a mint rice 28,5
- Mertolenga Veal DOP (~600gr), potato chips, lamb's lettuce and orange salad 58,5  
\*Serves two\*

## THE DESERT

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- Season fruit 7,0
- Évora cheesecake with pumpkin ice cream 8,5
- Strawberry and basil pavlova 8,5
- Coconut panacotta with raspberries and blackberry 9,5
- Estremoz water pudding, tangerine and blackberry 10,5
- Brasil chocolate, exotic fruits and fennel 13,5
- Chocolate and caramel soufflé with passion fruit sorbet \*(25 min preparation time)\* 13,5
- 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, 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.

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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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**Portuguese coast sea bream ceviche, apple and mango**

**Cod loin slivers, chickpeas and shiitakes curry**

**Sorbet**

**Alentejo black pork, mashed potato and herbs, chard and orange**

**Strawberry and basil pavlova**

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***Tasting Menu***

**75**

***With wine pairing***

**95**



*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*