


COUVERT



*Variedade de Pão, Manteiga, Azeitonas temperadas,
Azeite, Flor de sal e Acepice*
*Bread, Butter, Olives, Olive Oil with Garlic and Salt
Flower and Appetizer*  

5,00€



ENTRADAS / STARTERS

*Cabeça de Xara com Caldo de Coentros **
Pork Head Pudding with Coriander Sauce 

12,00 €

*Tiborna de Tomate Confitada com Lascas de Queijo
Alentejano, Presunto e Rucula **
*Tomato Regional Bread Toast with Cheese, Smoked Ham
and Arugula*  


14,00 €

*Cogumelos Shitake Salteados com Ervas e Limão, Folhas
Verdes e Ovo Mole **
*Sautéed Shitake Mushrooms with Scent Herbs and
Lemon, Green Salad and Poached Egg*  

16,00 €

*Terrina de Coelho com Cremoso de Favas e Ervas **
Rabbit with Broad Bean Puree with Herbs   

17,00 €


*Carpaccio de Novilho com Lascas de Queijo Alentejano,
Folhas de Agrião e Vinagrete de Laranja*
*Veal Carpaccio with Regional Cheese, Watercress and
Orange Vinaigrette* 

20,00 €

SOPAS / SOUPS

*Sopa do dia do Chefe **
Chef's Daily Soup 

5,00 €

*Gazpacho Andaluz com Crocante de Enchidos
Alentejanos**
Andalusian Gaspacho with Regional Sausages 



7,00 €



*Sopa de Tomate com Enchidos e Ovo escalfado à
Alentejana **

Tomato Soup with Regional sausages and egg   



12,00 €




SALADAS MASSAS E VEGETARIANOS / SALADS, PASTA & VEGETARIANS

*Salada Morna de Legumes Frescos com Frutos Secos e Mel **
Vegetable Salad with Dry Fruits and Honey  
 12,00 €

*Salada de Quinoa com Tofu Marinado, Amêndoa Tostada e Vinagre Balsâmico **
Quinoa Salad with Marinated Tofu, Toasted Almond and Balsamic Vinegar  
 12,00 €

*Salada de Ovas de Peixe com Picadinho do Gaspacho**
Roe Salad with Gaspacho's Vegetables  
 14,00 €



*Salada de Peito de Pato Fumado com Misto de Alfaces, Maçã e Molho César**
Smoked Duck Breast Salad with Mixed Lettuces, Apple and César Sauce  
 18,00 €



*Tagliatelle com Pesto de Cogumelos e Azeitonas **
Tagliatelle Pasta with Mushrooms Pesto and Olives    
 15,00 €

PEIXES / FISH


*Bacalhau Dourado, Receita Original de 1942 **
Fried Cod Fish with Eggs and Potato Sticks – Original recipe from 1942  
 21,00€

*Cação Frito com Arroz Caldoso à Portuguesa e Cheiro de Coentros **
Fried Dog Fish with Broth Rice and Coriander  
 22,00€


*Filete de Robalo Corado com Salteado de Feijão Frade e Espinafres **
Sea Bass Filet With black Eyed Beans with Spinach  
 23,00€


Limbo de Bacalhau Assado com Crosta de Ervas e Limão, Puré de Grão e Couve Salteada
Roast Cod Filet with Herbs and Lemon Crust, Chickpea Puree and Sautéed Portuguese Cabbage  
 25,00€



CARNES / MEATS

*Codorniz Estufada em Marinada com Cogumelos, Castanhas e Batatas Novas **
Stewed Quail in a Mushroom, Chestnuts and Potato Marinade 
 21,00€

*Folhado de Bochechas de Porco Preto Estufadas em Vinho Tinto, Cebola Roxa Caramelizada e Geleia de Maçã com Nozes **
Pork Cheeks Stewed in Red Wine, Red Onion and Apple with Nuts Jelly  
 22,00 €

*Abanicos de Porco Preto com Migas de Batata no Pingo de Enchidos**
Iberian Pork with Potatoes Migas 
 23,00 €

Costeletas de Borrego Grelhadas com Crumble de Enchidos Alentejanos e Arroz de Grêlos
Grilled Lamb Chops with Sausage Crumble and Greens Rice 
 28,00€

Picapau de Novilho com Pickles de Beterraba e Batata Chips
Fired Veal in Light Gravy with Beetroot Pickles and Potato Chips  
 28,00 €


SOBREMESAS / DESSERTS

Tábua de Queijos Portugueses
Portuguese Cheese Selection Board 



18,00 €



Doçaria Regional ou Conventual *
Regional or Conventual Sweet

8,00 €



Pudim de Água de Estremoz
Estremoz Water Pudding 

Sericaia com Ameixa de Elvas
"Sericaia" – Conventual Cake Topped with Cinnamon
and Plum from Elvas  


Torta de Laranja com Fios de Ovos
Orange Pie with Egg  

Pão de Rala
Conventual cake with almonds, eggs and pumpkin  

Encharcada de Ovos
"Encharcada" Egg Desert   

Bolo de Chocolate com Bola de Gelado
Chocolate Cake with ice Cream bowl  

Triologia de Doçaria
Triology of Regional or Conventual Sweet   
14,00 €

Taça de Gelado com 2 sabores
Ice Cream Bowl with Two Flavors 

6,00 €

***Informação Crédito 1/2 Pensão / Menu Pousada:**
Inclui couvert, uma sopa ou entrada, um prato principal e doçaria ou fruta da época.

***Information Half Board / Menu Pousada:**
Includes couvert, one soup or starter, one main dish & sweets or fruit of the season

40,00 €