



PESTANA
POUSADA CONVENTO
BEJA
HISTORIC HOTEL
PORTUGAL

MENU DE RESTAURANTE

RESTAURANT MENU

HORÁRIO

MEAL SCHEDULE

Jantar | *Dinner*
19:30 H – 22:00 H
07:30 pm – 10:00 pm

Capacidade do Restaurante: 62 lugares sentados

Restaurant capacity: 62 sitting places

MENU DE RESTAURANTE

RESTAURANT MENU

COUVERT

ENTRADAS | *STARTERS*

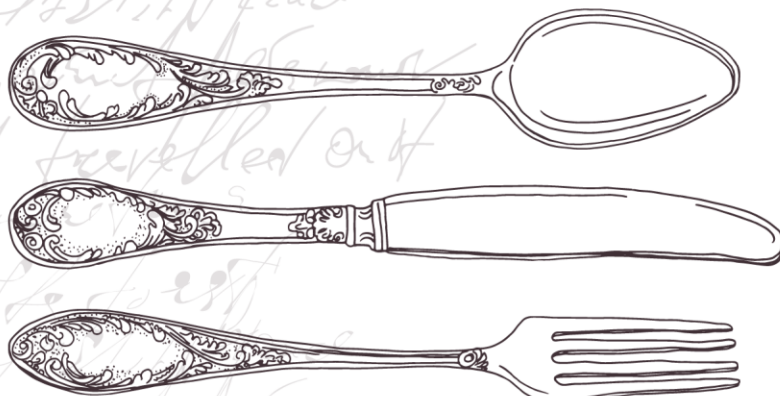
SOPAS | *SOUPS*

SALADAS & VEGETARIANOS |
SALADS & VEGETARIANS

PEIXE | *FISH*

CARNE | *MEAT*

SOBREMESAS | *DESSERTS*



COUVERT

Variedade de pão, manteiga, azeitonas temperadas e azeite do Chef

Variety of bread, butter, seasoned olives and Chef's appetiser

5,00€

ENTRADAS STARTERS

Tradicionais ovos mexidos com farinheira e coentros

Scrambled eggs with "farinheira" (pork smoked sausage) and coriander

11,00€

Empada de pato com cogumelos, vinagrete de laranja e salada verde

Duck pie with mushrooms, orange vinaigrette and green salad

14,00€

Moelas de frango de tomatada

chicken gizzards with tomato sauce

12,00€

Bruchetta de queijo de Serpa gratinado com mel, frutos secos e rosmaninho

Serpa cheese bruchetta au gratin with honey, dried fruit and rosemary

12,00€

SOPAS SOUPS

Creme de espargos com crotons de pão e estaladiço de presunto

asparagus cream with crutons and ham

5,00€

Gaspacho à alentejana

Typical Alentejo gazpacho

6,00€

Sopa do dia

Soup of the day

4,50€

SALADAS & VEGETARIANOS SALADS AND VEGETARIANS

Salada tropical de camarão com molho cocktail

Tropical shrimp salad with cocktail sauce

17,00€

Salada de frango com misto de alfaces, abacaxi e maçã com molho de iogurte

Chicken salad with mixed lettuce, pineapple and apple with yoghurt sauce

16,00€

Tagliatelle com variedade de cogumelos envolto em natas vegetais

Tagliatelle with variety of mushrooms and vegetable cream

16,00€

Linguini nero com camarão e berbigão em molho de pesto

Linguini nero with prawns and cockles in pesto sauce

17,00€



PEIXE FISH

Polvo no forno com arroz do mesmo
Octopus rice

28,00€

Carolino de tamboril com ameijoas e
aroma de coentros
*Monkfish with carolino rice, clams and
coriander flavouring*

26,00€

Lombo de bacalhau com crosta de pão
alentejano, batata a murro e cama de
espinafres
*Cod fillet in Alentejo bread crust, baked
potato and spinach*

29,00€

Filetes de robalo grelhados com migas de
tomate
*Grilled sea bass fillets with tomato
crumbs*

23,00€

CARNE MEAT

Lombo de novilho com salteado de
abóbora e presunto braseado
*Beef tenderloin with smashed pumpkin
and smoked ham*

29,00€

Chambão de borrego assado com puré de
batata-doce, cebola e misto de alfaces
*Roast lamb shank with mashed sweet
potato, onion and mixed lettuce*

28,00€

Bochechas de porco estufadas em vinho
tinto, com migas de espargos e pera
bêbada
*Pork cheeks confit in red wine, with
asparagus crumbs and "pear in wine"*

23,00€

Lombinho de porco ibérico grelhado com
molho de cogumelos e esmagada de
batata com azeitona
*Grilled Iberic pork tenderloin with
mushroom sauce and potato crush with
olives*

22,00€

SOBREMESAS DESSERTS

Fruta da época
Seasonal fruit

5,00€

Bolo de requeijão com gelado de nata
e frutos vermelhos
*Curd cheesecake with ice cream and
red fruits*

7,00€

Gelado Conventual de Sopa Dourada
Sopa Dourada Conventual Ice Cream

6,00€

Sericaia com ameixa de Elvas
Sericaia with Elvas plums

6,00€

Pão de rala
Sweet almond and eggs bread

9,00€

