

LUNCH

Monday to Friday

COUVERT

Alentejo bread, corn bread with sunflower grain, red fruit bread, olive oil, Moura olives with oregano, truffled goat butter, salted butter and Algarve carrot pate 5.00 €

SOUPS

Vegetable cream 6.00 €
Alentejo style chicken soup (rice, country hen, bacon, portuguese sausage and mint) 7.00 €

APPETIZERS TO SHARE

Moura Olives (120g) 3.00 €
Évora Cheese (1 un.) 9.00 €
Serpa Cheese (100g) 10.00 €
Nisa Cheese (100g) 10.00 €
Roasted Evora cheese with olive oil and oreganos 12.00 €
Alentejo cheese board (Evora, Nisa, & Serpa Cheese) served with honey and homemade jam 22.00 €
Barrancos ham aged 24 months (50 g) 23.00 €
Pica on the board (Iberian pork secretions 150g, black garlic mayonnaise and toasted bread) 16.00 €
Sausage meat board (Iberian pig chorizo - Barrancos, iberian pork "paio" bolota & iberian pig "paiola" bolota - Barrancos) 22.00 €
Iberian pork "paio" bolota - Barrancos (50g) 12.00 €
Iberian pork "paio" bolota pan fried with quail egg 16.00 €
Sautéed black pig "farinheira" with fried potato cubes and poached eggs 16.00 €
Redondo style coriander pork legs with fried bread 16.00 €
Scrambled eggs with green asparagus 12.00 €
Sautéed mushrooms in garlic, coriander and olive oil 12.00 €
Marinated partridge 16.00 €
Shrimp in frying pan with olive oil, garlic and lemon (6 units) 16.00 €
"Alheira" Croquettes with garlic mayonnaise (6 units) 15.00 €

VEGETARIAN

Watery *carolino* rice with mixed mushrooms and truffle oil 15.00 €
Vegetarian sausage in the oven with cabbage heads sautéed in olive oil, garlic and lemon thyme 16.00 €
Marinated seitan steaks with garden pepper paste, green and orange asparagus crumbs 18.00 €

FISH

Fried battered codfish with watery coriander rice and salad 18.00 €
Roasted cod fish loin, garlic oil, small baked potatoes, egg, Moura olives and coriander 22.00 €
Alentejo style dogfish soup 20.00 €
Dogfish with coriander, small baked potatoes and fried bread 20.00 €
Sautéed Algarve octopus tentacles in olive oil with garlic and coriander, served with baked potatoes and green sprouts 25.00 €
Grilled goldfish fillet with citrus butter served with sautéed vegetables with ginger 18.00 €
Prawns sautéed in olive oil, garlic and bay leaf, lemon watery rice 20.00 €

MEAT

Green asparagus bread pudding with Iberian pork loin, fried sausage and orange with Ribeira mint 20.00 €
Iberian pig cheeks in red wine from Alentejo served with mashed tubers and vegetables 20.00 €
Lamb stew Alentejo style 22.00 €
Country chicken giblett rice 20.00 €
Duck breast blushed in frying pan with spices, fleur de sel and smoked rice 20.00 €
Mertolengo DOP Veal Steak (250g) "Degust'AR Lisboa" Style with homemade french fries and salad 22.00 €

DESSERTS

Santa Clara Convent "Encharcada" 6.50 €
"Sericá" with Elvas plums Alentejo style 6.50 €
Pannacotta with stramberry jam, honey and raspberry ice cream 6.50 €
"Sopa Dourada" (golden sweet egg cream with cinnamon toasted breadcrumbs) 6.50 €
Chocolate tart 6.50 €
Crème brûlée 6.50 €
Lemon Tart with Chia Seeds 6.50 €
Homemade chocolate mousse with fleur de sel and raspberries 6.50 €
Fresh fruit salad 5.50 €
Sliced fresh fruit (mango, pineapple, papaya, orange and melon) 5.00 €
3 flavors ice cream (raspberry, vanilla, cream, chocolate, lemon) 5.00 €

VAT included | If you have any food allergy, please notify the Head Waiter
No food or beverage may be charged unless ordered by the client

WIFI PASSWORD: Alentejoaqui