



MENU
RESTAURANTE

COUVERT

** Bread variety, butter, seasoned olives, flower salt, olive oil with garlic and appetizer 3,50 €

REGIONAL DAINITIES

Small cuttlefish from Algarve 6,00€

Tuna salad 6,50€

** Smoked tuna in extra virgin olive oil 7,00€

SOUPS

** Soup of the day 3,00€

Algarvian Gazpacho with fried pice of clams 6,00€

Shrimp cream soup with garlic and herbs
croutons bread 6,50€

POUSADA
CONVENTO DA GRAÇA
TAVIRA
www.pousadas.pt

STARTERS

** Goat cheese puff-pastry, pumpkin jam with sliced almonds and pennyroyal shot 7,00€

** Octopus carpaccio marinated in herbs vinaigrette 9,00€

Cataplana of Clams with olive oil, garlic, lemon and coriander 10,00€

Scallops stained with extra virgin olive oil, ancienne mustard sauce and fig foam 11,00€

SALADS, PASTA AND VEGETARIANS

Traditional Portuguese salad, lettuce, roasted peppers, tomato, cucumber, purple onion and oregano 6,00€

** Rucola salad, shrimp, almonds and feta cheese 9,00€

** Spinach and cheese canelloni with lettuce salad 11,00€

** Fresh pasta sautéed in extra olive oil, garlic and vegetables spaghetti 13,00€

FISH AND SEAFOOD

Razorfish rice 12,50€

** Octopus stew with beans, shrimp and sausages from Caldeirão 13,00€

** Stewed Tuna with sautéed sprouts and potatoes 16,00€

** Filet of cod confit in olive oil of basil, cockle risotto and green asparagus steamed 17,00€

** Dory fillet over steamed vegetables, potato pudding and velvety saffron sauce with shrimp 18,00€

Grilled sea bass fillet over cveleriac purée, tomato foam and vegetables 18,00€

Grilled Tiger prawns, wild rice, olive oil, garlic and pepper 27,50€

Seafood Cataplana with potatoes, clams, peppers, onion (2 persons) 60,00€

Seafood Degustation (*lobster, barnacles, dogwhelk weaver's quill, tiger shrimps, crawfish, periwinkle, crab and Portuguese oysters*) – 24 hours in advance PV

MEAT

** Pork tenderloin confit in spices olive oil, wild mushrooms sauce, mashed chestnuts and sautéed vegetables 17,00€

** Rabbit Cataplana and Barrocal scence 17,50€

Sautéed Veal, glazed shallots, sliced potatoes, vegetables and carob sauce 18,00€

** Duck supreme braised with wild berries sauce, potatoes and seasonal vegetables 19,00€

Rack of lamb crusted with almonds, confit vegetables, sliced potatoes and wild thyme sauce 19,00€

Grilled Steak with garlic and rosemary, mashed peas and baked potato with herb butter 17,00€

DESSERT AND CHEESE

** Seasonal fruits	3,50 €
** Fruits salad	4,50 €
** Regional and Conventual pastry	3,50 €
Tropical Fruit	5,00 €
** Cheese portion with grapes, dry fruits and cookies: Terrincho (sheep cheese cured) Serpa (sheep cream cheese) Serra da Gardunha (sheep cream cheese) Niza (sheep cheese cured) Chevre (goat cheese cured) Ilha S. Jorge (cow cheese cured)	4,50 €
Regional and Conventual degustation with fruits salad or ice cream	8,00 €
Portuguese Cheeses Assortment with grapes, dry fruits and cookies	12,00 €
Pousada Buffet (pastry, cheeses and fruits)	12,00 €
Regional Liqueurs	4,50 €

ICE CREAMS AND SORBETS

Ice-Creams: vanilla, wild fruits, chocolate, strawberry, pistachio, rum & raisins, coffee	
Sorbets: lemon, mandarin orange, raspberry	
** 2 Scoops	4,00 €
** 1 Scoop with pastry or fruit	4,50 €
1 Scoop with pastry and fruit	6,50 €
1 Scoop with spiritual drink	6,50 €
2 Scoops with spiritual drink	9,50 €
Vanilla with New Whisky	
Rum & Raisins with rum	
Mandarin Orange with Grand-Marnier or Sparkling wine	
Raspberry with Cassis liqueur	
Lemon with Arbutus Berry Brandy	

**** Half board / Pousada Menu:** Couvert included, one soup or starter, one main course and pastry or seasonal fruits

30,00€

Tax Included

This establishment has a complaints book