



GUIDE TO

ALENTEJO

CERTIFIED RESTAURANTS



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Guide to Alentejo Certified Restaurants

Editing and copywriting

Turismo do Alentejo, ERT
Praça da República, 12-1º Apartado 335
7800-427 Beja
Tel: +351 284 313 540
geral@turismodoalentejo-ert.pt
www.visitalentejo.pt

Editing, graphic design and pagination

Caminho das Palavras
www.caminhodaspalavras.com

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Preface

In ancient times, the ability to create with the use of produce from the region unexpectedly transformed the people from Alentejo into great masters of the kitchen. The difficulty in transporting the produce to small villages and hamlets on the hills increased the curiosity and heightened the ingenuity of the Alentejo people. An ingenuity that resulted in a vast legacy that, in addition to lasting throughout time, inspired the creation of new recipes and also the opening of a great number of humble eating houses, taverns, inns or restaurants that over the years have brought many tourists to the region who are convinced of the idea that in Alentejo one eats the best delicacies in the world. Alentejo cuisine has become a strong symbol that deserves to be preserved, qualified and certified so that the genius and skill of the chefs of long ago can continue to meet and surpass the expectations of those who visit the territory. Aware of this reality and the potential wealth of this tourist product, it has become imperative to recognise its quality and certify the many restaurants spread out over the region, whose concept is the tradition, art and flavours of Alentejo, thus helping to preserve one of the symbols of its regional identity. Fruit of the voluntary action of the hospitality agents - in response to the large-scale dissemination of the Certification project carried out by the Alentejo Tourist Office or *Turismo do*

Alentejo - the region currently has 84 certified restaurants, a seal that attests their commitment to respect and implement the benchmark that covers service, produce, cuisine and also hospitality.

The value given to genuine Alentejo cuisine, the inspiration on ancestral recipes, the use of endogenous products, the excellence of the service and the information provided, the décor, the atmosphere, the presentation of the menus mostly consisting of typical Alentejo dishes and wine lists of regional wines are values that are guaranteed to be present in the establishments that display the Seal of Certification.

Therefore, this Guide is a book that promotes the entrepreneurs and professionals who, in conjunction with the Regional Tourism Office, persist in preserving and elevating the genuine identity and characteristics of the region and the vast gastronomic assets that have greatly contributed towards promoting the tourist trademark Alentejo both here and abroad.

This Guide - also available online as an eBook version, thus making it easier to include more restaurants - is also an invitation for tourists and visitors to embark on the discovery of the infinite pleasures of Alentejo Cuisine.

Gastronomic Experiences

Contemporary Restaurant:

with contemporary cooking and plating techniques. The service is considered a priority.



Traditional Restaurant:

associated with the value given to a nostalgic image of Alentejo. Traditional recipes and presentation.



Typical Restaurant:

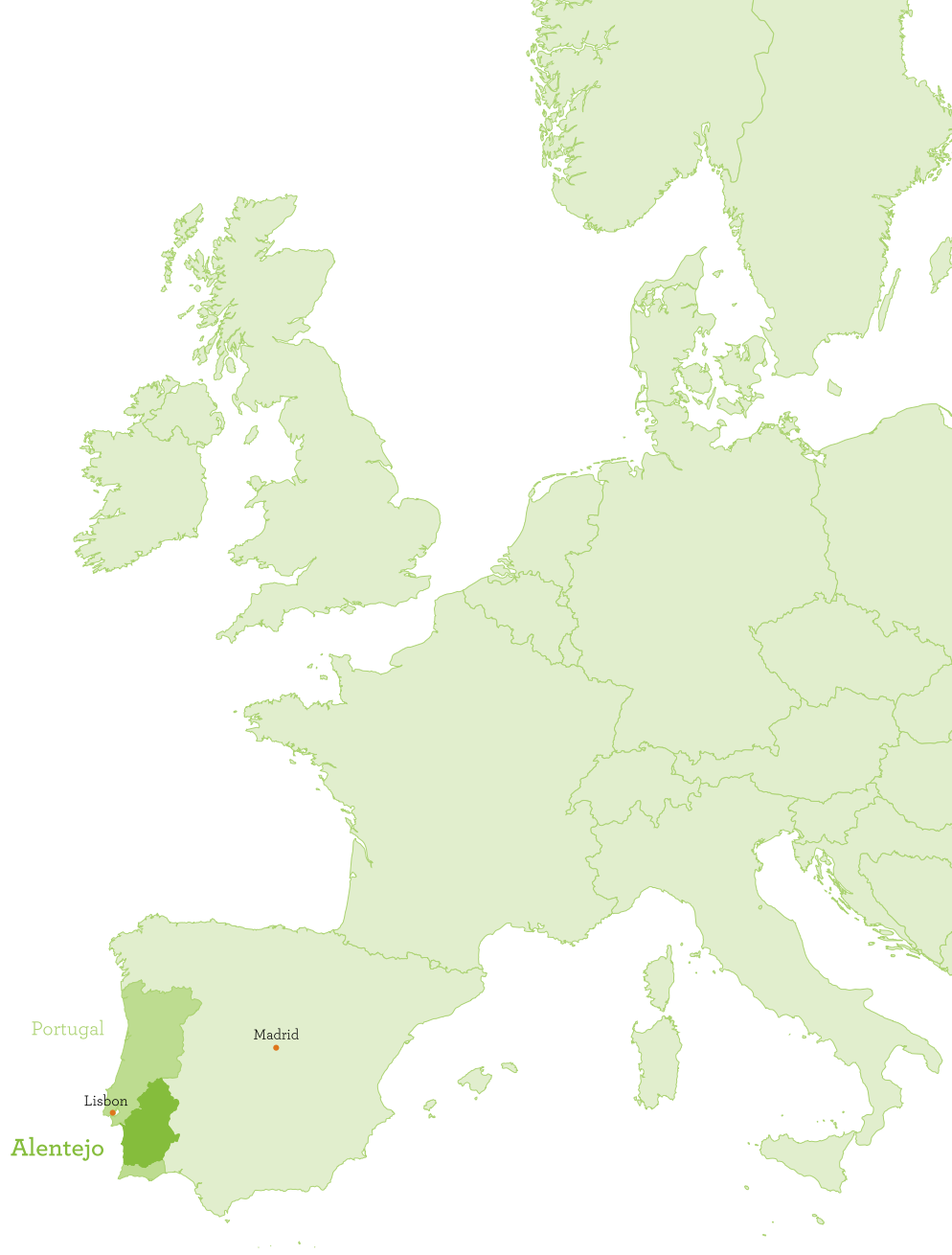
where relevance is given to rustic and typical décor. There is a characteristic feeling of the region.



Informal Restaurant:

informality and familiarity associated with the quality of the food served - a tasty homemade meal, are the decisive factors.





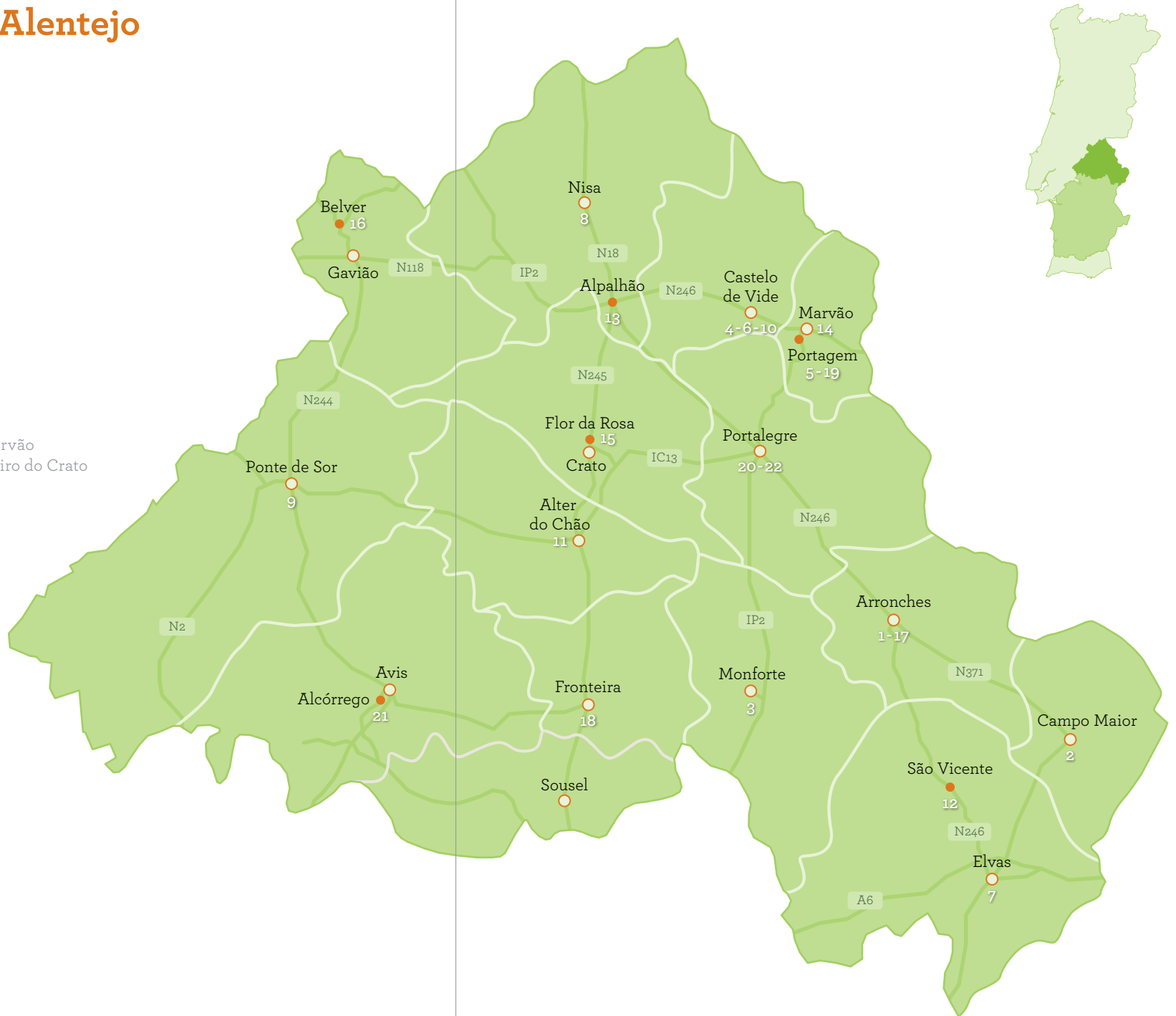
Alentejo



500km

Northern Alentejo

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A Estalagem

Its original décor with a surprising patchwork of tools associated with rural life both in the house and in the fields, arranged almost at random but with a sense of fun and grace.

The space is surprisingly simple and pleasant: a long dining-room with a very high ceiling, a dark floor imitating granite, the walls decorated with many artefacts related to domestic and agricultural activities from the recent past, arches, bulrush chairs and wooden tables covered with blue tablecloths with white tablecloths on top. This rustic and homely environment matches extremely well the flavours of the regional cuisine and those of the local specialities that the Trindade family knows how to and wishes to preserve. António Trindade is the host; his mother-in-law, Maria da Conceição, 74 years old, who cooks and teaches, and his wife Fátima work in the kitchen; their daughter Catarina works in the dining-room. Their teamwork shows a lot of dedication and no show off at all. The Menu starts with a choice of four regional products for starters: *Painho*

Emblematic dish

Diced pig's trotters in coriander sauce, the biggest pieces having been deboned, with chips on the side.

chorizo sausage, Mestiço Cheese from Tolosa PGI and sheep's cheese both dry and soft. As for soup, there are three specials: Alentejo *açorda*, dogfish soup and tomato soup. As for the main dish, there is pig's trotters in coriander sauce, oven-roasted shoulder of pork, stewed pork cheeks, white beans with pig's head, carp caught in the river Caia prepared in the style of Estalagem, fried in batter and served with pennyroyal sauce, which is a local speciality, along with two dishes which conquered the clients preference, albeit not typically from this region: *bacalhau à Brás* and cuttlefish and bean stew. Homemade desserts include *sericaia*, sweet *migas*, rice pudding and the very special lime pie. The wines include a variety of close to 70 different options, all of them from Alentejo, ranging from the top to the lowest prices.

A Estalagem Typical Restaurant

Address Porta Nova, nº 3, 7340-017 Arronches
Telephone +351245583537 and +351912536900
Website [E-mail restauranteestalagem@gmail.com](mailto:restauranteestalagem@gmail.com)
GPS 39.124025, -7.282956 **Forms of Payment**
Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)**
Mondays **Capacity** 120 seats **Parking** Easy, on the public road **Average Price** €10 **No Smoking** • **Wifi connection available**



A Muralha

The products from the companies that form the Grupo Nabeiro, to which the Restaurant belongs, should be noted: olive oil, olives, aromatic herbs, wines and sparkling wines from Adega Mayor and Delta coffee.

Part of the Santa Beatriz Hotel which is a result of the complete refurbishment of an old Inn in the centre of Campo Maior, promoted by the Grupo Nabeiro, the restaurant Muralhas has its roots in the famous ApertAzeite, from where the kitchen and dining room teams, as well as the concept, came from, all based on the cuisine of this region. One might say that ApertAzeite changed its name and place, adopting the new one from the previous gastronomic area of the Hotel where it is now located. It has a big bright comfortable room with a wooden floor, large windows, upholstered chairs and big tables with elegant table runners, inviting you to enjoy a nice meal in nice company.

The Menu is long and is worthy of our attention right from its first item, the

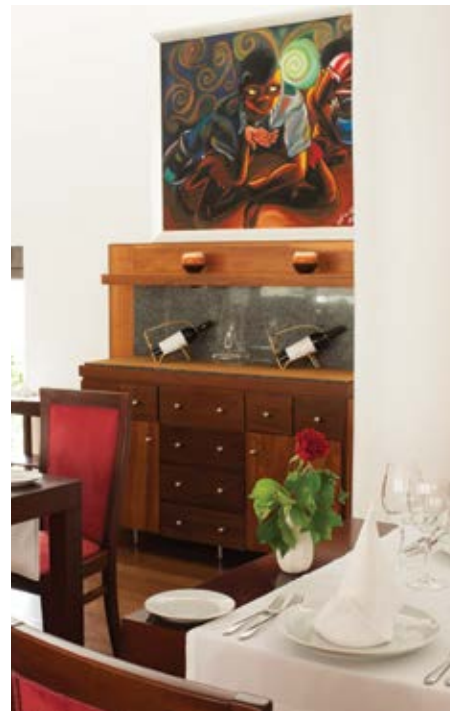
couvert with olives from Campo Maior and a taste of the high quality olive oils from Adega Mayor. To follow, as a starter, there are many interesting options such as scrambled eggs with wild asparagus or pig's trotter's in coriander sauce; for soup, tomato or dogfish soup; *bacalhau dourado*, dogfish in coriander sauce, Alentejo pork shoulder steaks sautéed or grilled and grilled or breaded lamb chops with dried oregano as a main dish; *sericaia* with olive oil ice cream and other desserts, all homemade (from Monday to Friday there is a daily *buffet*, with set price and more affordable that includes soup, main dish and pudding). Most wines are from Adega Mayor, plus one or two other types of wine from other regions, such as *vinho verde*. The service is competent, friendly and professional.

Emblematic dish

Bacalhau dourado, a dish that is becoming more and more popular in this border region of Alentejo, a dish that seduces the inhabitants from both sides of the border.

A Muralha Contemporary Restaurant

Address Avenida dos Combatentes da Grande Guerra, 7370-075 Campo Maior **Telephone** +351268680040 **E-mail** recepcao.hotelsb@grupo-nabeiro.pt **GPS** 39.013628, -7.066569 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.30pm; 7.30pm-10.30pm **Closing Day(s)** Sunday at dinnertime **Capacity** 70 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €25 (Daily buffet from Monday to Friday: € 12.00, drinks not included) **No Smoking**



Basilii

The décor, the herbs, which are freshly gathered every day from the herb garden, and the creative and intelligent way in which the young chef reinvents Alentejo cuisine, making it lighter and more sophisticated but in no way less aromatic or delicious, are some of the added values of this Restaurant.

The Restaurant of Torre de Palma Wine Hotel is located in a privileged place in the heart of a monumental estate, near the Vaiamonte village, in which one can visit the Roman ruins of Torre de Palma, nested amidst immense vineyards. The space strikes one for the elegance of the architecture designed by João Mendes Ribeiro and for the interior decoration by Rosarinho Gabriel, which is discreet but full of character, alluding to the rural Roman roots of this estate in a perfect combination of modern and ancient Alentejo.

This is the aim of the menu written by the young chef Filipe Ramalho: to match the flavours of this region with contemporary palates and requirements of presentation. And done to perfection, we could say. The menu is well balanced maintaining traditional flavours, in the starters: brawn *carpaccio*, pig's trotters in coriander sauce or marinated sardines or soups: Alentejo *açorda* or hake roe *açorda*; as for

the main dishes, the menu includes fish, such as Maltese octopus, fresh codfish and corn textures and Alentejo fish stew. As for veal, creativity is added to the combination of flavours, due to the fact it is Carnalentejana PDO. The veal sirloin tartare with Sharish gin, the hamburger (with red onion, tomato, Nisa Cheese PDO, chicory lettuce, chips and coriander *aioli* sauce), stewed veal cheeks or braised veal tenderloin are all a huge success. As would be expected, the suggestions on Alentejo pork do not let us down either: *carré* in the vegetable garden, drunken loin steaks and brined *presa*. As for dessert, take a look at the irresistible variations on the traditional *sericaia* and *encharcada* from Santa Clara Convent, both softened with *mascarpone* and lime. There is an excellent wine list, some of the wine produced on the estate, under the attentive eye of the oenologist Luís Duarte. The service is efficient and also sophisticated.

Emblematic dish

The açorda for its aroma, derived from the infusion - prepared at the table - of herbs from the garden, such as pennyroyal, coriander, thyme and mint. It is served with an egg on sous-vide and braised sardines.

Basilii Contemporary Restaurant

Address Herdade Torre de Palma, 7450-250 Monforte **Telephone** +351245038890 **Website** **E-mail** reservas@torredepalma.com **GPS** 39.068273, -7.489176 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Open every day **Capacity** 60 seats **Parking** Private **Access** Access for persons with reduced mobility **Average Price** €35 **No Smoking** • **Wifi connection available**



Casa do Parque

Always taking into consideration the season of the year, Maria Antónia makes almost everything, even when upon request. The location is also excellent at 100 metres away from the centre of Castelo de Vide, right across from the town's large garden, a quite and spacious area in town.

This name identifies one of the best-known restaurants and landmarks of Castelo de Vide. It all started in 1955 when D. Isabelinha, an Alentejo tourist ambassadress, and her husband Mr. Guimarães, pioneers of the tourist activity in Castelo de Vide, with quality and refinement never seen before in the region, founded the Casa do Parque. The restaurant, which is part of a small hotel with 25 rooms, keeps up to its original standard: it provides traditional Alentejo food, simple and homemade in its preparation and raw materials, which much honour its founders and the local producers.

The dining-room is spacious and bright, decorated with Alentejo crockery, old Castelo de Vide plates and Santa Eulália pewter ware and also with panels of typical *azulejo* tiles. The very colourful tablecloths give the ambiance both gaiety and a sense of relaxation.

Genuine Alentejo cuisine uses the local produce such as olive oil, onions, garlic, aromatic herbs, (mint, pennyroyal, parsley and coriander), and, of course, game, lamb and Alentejo pork with an outstanding

outcome, as one can certify by such dishes as the *migas alentejanas*, the pig's trotters in coriander sauce, the venison stewed with chestnuts, the mint-flavoured lamb's leg, the hare rice, the stewed pork leg, the Northern Alentejo style stewed wild boar and, upon request, the *cabrito de cachafrito* and the lamb *ensopado*. Any of these dishes are preceded by a generous *couvert*: local cheese, Nisa Cheese PDO, Castelo de Vide special bread, *papa ratos*, coriander-flavoured olive oil, *linguiça* sausage or fried *farinheira*, and olives. For those who prefer fish they have a number of Alentejo specialities: octopus rice with shrimps, grilled *bacalhau* and *bacalhau dourado*, among other choices: grilled squid, fried sardines or baby mackerel with *açorda* and dogfish in garlic sauce. Now moving on to the desserts we can see the same skill: *boleima de maçã*, *sopa dourada*, individual chestnut and almond squares or *sericaia* with homemade jams are some of our suggestions.

There is a good collection of wines from Alentejo but also from other parts of the country. The service is attentive and friendly.

Emblematic dish

The pig's trotters in coriander sauce prepared by D. Maria Antónia, the chef for over forty years are responsible for many a trip to Castelo de Vide and, in particular, of course, to Casa do Parque.

Casa do Parque Informal Restaurant

Address Av. da Aramenha, n.º 37, 7320-101 Castelo de Vide **Telephone** +351245901250 and +351966649686 **Website** **E-mail** rcasadoparque@gmail.com, geral@casadoparque.net **GPS** 39.413884, -7.452517 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-9.45pm **Closing Day(s)** Tuesday **Capacity** 90 seats **Parking** Public and free in the vicinity **Average Price** €14 **No Smoking** • **Wifi connection available**



Churrasqueira Sever

The added value is definitely the mushrooms, from their own shitake mushrooms to the wild mushrooms caught on the hills. And if the variety is surprising, the same can be said about the ways they are prepared, to the delight of those who appreciate them.

Well located next to the river Sever in an area of trees 500 metres from the Toll roundabout and five kilometres from Marvão, the restaurant surprises the visitor. Firstly, because of the simple and graceful room with the terracotta tiled floors, tables with chequered cotton tablecloths protected by white paper covers on top and walls decorated with images alluding to the region of 30 years before; then there is a terrace open to the hills with the Marvão castle in sight; and finally with the cuisine based on the produce and flavours of the region. Some of these products stand out for their unusual quality, such as the mushrooms of the most varied species, prepared in different ways, including “everything” that appears on the hills during the right season and the Alentejo pork and lamb from this region also. The first chapter of the menu on the starters is one of the most interesting thanks to the mushrooms – boletes sautéed in olive oil, São Mamede

shitake mushrooms with free range eggs, *tortulhos de miolada*, caesar’s mushroom (*Amanita Caesarea*) and *silarca* mushrooms (*Amanita Ponderosa*), among others –, to sautéed truffles and other regional appetisers, such as grilled *cacholeira* sausage or blood sausage (Montanheira), *linguiça* sausage and fried *farinheira* from Portalegre or acorn-fed Alentejo pork *paio* sausage (Montanheira), all the sausages being of Protected Geographic Indication, PGI. The mix of *montado* Alentejo pork is one of the most emblematic dishes, in addition to the lamb chops, also a product of Alentejo. Also a regional speciality is the grilled largemouth bass with a sauce of olive oil and coriander, as is the *bacalhau dourado*. A very good selection of close to 150 brands of wine, 90% being from Alentejo. Informal environment. Dynamic and friendly service.

Emblematic dish

Mix of Alentejo pork cuts – secretos, plumas, ribs and small steaks – grilled with boiled vegetables and chips on the side.

Churrasqueira Sever Informal Restaurant

Address Rua Nova, 7330-328 Portagem

Telephone +351245993458 e +351245993318

E-mail sever@mail.telepac.pt **GPS** 39.383385,

-7.377082 **Forms of Payment** Cards are accepted

Opening Hours 12.30pm-4.00pm; 7.30pm-

10.30pm. In the summer: open all day **Closing**

Day(s) Wednesday **Capacity** 40 seats indoors;

in summer a terrace with close to 100 additional seats **Parking** On the public road **Average Price**

€18 **No Smoking** • **Wifi connection available**



D. Pedro V

There are always paintings on show that can either be the art of amateurs or else works by famous artists like Mestre João Cutileiro.

The Restaurant occupies a noble place in the main square of Castelo de Vide by the Main Church, the Town Hall and the S. João Church. The building is old and, so the legend goes, it is here that D. Pedro V, King of Portugal stayed, and the place where the Restaurant is located was once the stables where one can still see the trough. It is sure that the ample room preserves the original vaulted ceilings, which have not been refurbished, the floor is in terracotta tiles and the wooden tables are covered with yellow cotton tablecloths protected by white paper squares. The atmosphere is pleasant, relaxed and casual and the service is friendly, almost family-like. One can also find a family-like atmosphere in the kitchen because this Restaurant's cooking is based on regional produce and recipes, namely in the starters such as the Nisa Cheese PDO, the local sliced sausages, the steamed *Cacholeira Branca* from

Emblematic dish

Cabrito de cachafrito, a typical dish from Castelo de Vide: a small lamb weighing around 5kg, no more, cut into small pieces and cooked slowly in a pot with olive oil, onions and garlic with the lid on and finished off with white wine. Delicious!

Portalegre PGI, the Alentejo *açorda* and the tomato soup; as for the main dishes, dogfish soup, with its thick and very green broth, due to the coriander, the *cabrito de cachafrito*, a local speciality, the Alentejo potato *migas* with fried pork (potato *migas* since in this region the land does not produce bread); and, finally, for dessert, the "fake chestnut" (*aldrabado de castanha*), a typical pudding using an old, almost forgotten recipe, of the former owner, which consists of eggs, black-seed squash, sugar and anise or nut *encharcada*. A collection of Alentejo wine with one or two from other regions. They keep a fine homemade and old eau-de-vie collection, besides *jeropiga* and *abafado* (generous wines), which are served as a complimentary drink at the end of every meal. The menu also includes a dish of the day, a children's menu and a tourist menu.

D. Pedro V Informal Restaurant

Address Praça D. Pedro V, nº 10, r/c esq., 7320-128 Castelo de Vide **Telephone** +351245901236
Website **E-mail** dpedrovrestaurante@gmail.com
GPS 39.415186, -7.455711 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3pm; 7pm-10pm **Closing Day(s)** Open every day **Capacity** 80 seats **Parking** Public and free parking close-by **Average Price** €15 **No smoking** • **Wifi connection available**



Marisqueira Lusitânia

Despite the fact it is in the hinterland of the country, or perhaps because of it, Elvas cuisine is distinguished for the place of honour it gives to seafood. Boiled prawns, grilled tiger prawns, purple dye murex, shrimps, lobster, crayfish, velvet crab, oysters, goose barnacles, edible crab, spider crab... nothing is missing!

Located in the border town of Elvas, the restaurant Marisqueira Lusitânia attracts clients from both sides of the border, with a clear predominance of Spaniards. The restaurant itself is very pleasant with windows surrounding the dining facilities, a counter with an aquarium of seafood and a display of fresh fish, typical table of seafood restaurants with white paper tablecloths protecting the also white cotton tablecloths, discreet décor, natural light and the kitchen that is visible to the diners. The space is calm and relaxed. It is on the ground floor of one of the three large blocks of the Garden City and benefits from easy access and parking facilities. There is a varied menu that pleases both Spaniards, who prefer *bacalhau* and seafood, and the Portuguese, who would rather eat the regional dishes on offer. There are two delicacies offered

Emblematic dish

Tastes and preferences differ between bacalhau dourado and seafood, both being among the most sought after dishes at Marisqueira Lusitânia, especially by the Spaniards who represent close to 70 percent of the clientele.

as starters: *bacalhau dourado* that has become one of the most typical delicacies of Elvas since the Pousada opened in the 1940s, and the clams known as *amêijoas à Bulhão Pato*. There are also, of course, favourite starters: seafood *açorda*, seafood rice and monk fish rice, grilled fish - grouper sea bass, gilthead sea bream, *robalo* sea bass, monk fish on a skewer, cuttlefish and others -, roast *bacalhau*, *bacalhau* and cream, oven-roasted lamb, *carne de porco à alentejana*, grilled pork *queixadas* (a specific cut), a rather unusual but very tasty delicacy and very popular among us. Tiger prawns are always a favourite for a seafood meal. For dessert, *sericaia* with Elvas Plums PDO and the house cake made of biscuits and cream. A selection of affordable wines! Service is friendly and professional.

Marisqueira Lusitânia Informal Restaurant

Address Avenida António Sardinha, Torre 3-r/c, 7350-091 Elvas **Telephone** +3512688623000 **Website** **E-mail** jldlavadinho@sapo.pt **GPS** 38.874500, -7.172224 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 6.00pm-10.00pm **Closing Day(s)** Open every day **Capacity** 80 seats **Parking** Easy, on the public road **Access** Access for persons with reduced mobility **Average Price** €15, without seafood **No Smoking** • **Wifi connection available**



O Chaparro

The service is exquisite as it scrupulously follows the rules of protocol and etiquette. Its staff is highly skilled, which is an achievement given it is not easy to find outside the larger urban centres.

Imagine a typical Alentejo meal in the characteristic environment of the region – an open horizon, the cork oak and holm oak forest known as *montado*, absolute calm – and with the modern requirement of comfort: all of this in the restaurant Chaparro, in the Monte Filipe Hotel & Spa, at Alpalhão, a picturesque town in the council of Nisa in Northern Alentejo. The wall at the back of the large, light and very cosy dining room is painted with the image of a beautiful cork oak or a *chaparro*, as it is known here, and another with wall to wall windows that fill it with natural light and bring it closer to nature. The elegance and comfort invite one to enjoy a quiet meal conversing with relatives, friends or business partners.

The menu changes twice a year, which permits the restaurant to take advantage of the most seasonal produce and offer lighter dishes in the summer, such as salads, which are still around in the

winter. Among the favourite starters are *farinheira* pastries and the board of both cheese and regional sausages (Nisa Cheese PDO and sausages from Alpalhão); the main dishes, such as *bacalhau à Monte Filipe*, dogfish in garlic sauce and *alguidar* pork fillets are an absolute must in this restaurant and correspond to the so popular and typical *migas com carne de porco de alguidar*; desserts include *encharcada* and cream cheese cake (the cream cheese being made in Nisa with sheep's milk that go out to pasture around the hotel). For the smaller ones there are other delicacies that of course include Alentejo meat, such as hamburgers or spaghetti *bolognese*. The wine cellar is filled with mostly Portuguese wines, the majority from Alentejo.

Emblematic dish

Alguidar pork fillets: pork meat seasoned à la Alentejo – high-quality meat: pork tenderloin –, with bread migas and broccoli on the side; a perfect combination.

O Chaparro Traditional Restaurant

Address EN 245, 6050-343 Alpalhão **Telephone** +351245745044 **Website** [E-mail reservas@montefilipehotel.com](mailto:reservas@montefilipehotel.com) **GPS** 39.413037, -7.622170

Forms of Payment Cards are accepted **Opening Hours** 7.30pm-10.00pm. Weekends and public holidays: 12.30pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Open every day **Capacity** 75 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €17 **No Smoking** • **Wifi connection available**



Olivença

The quality of the fresh meat, fish and vegetables, and the quick and friendly service make this restaurant a place you will want to return to.

At first sight it goes unnoticed but it is located close to the historic centre of Ponte de Sor and is one of the most emblematic restaurants of the city. It has gained in prestige since 1997, when Joaquim Godinho and his wife, Margarida Godinho, decided to open it and create an establishment offering, besides typical dishes, other dishes not quite so common in the region, examples of which are monkfish in a covered wok, (known as a *cataplana*), monkfish rice and pasta monkfish, seafood *açorda* and shrimp and bean stew for the fish dishes; pork loin and prawn skewers, small pork steak and old-fashioned Portuguese steak for the meat dishes. Despite the originality of some of the dishes on offer, this is a traditional Alentejo restaurant, with a small café at the entrance, rustic brickwork and a décor that focuses on the porcelain of the region. The cuisine is simple, well-seasoned, uses fresh produce, sticks to tradition and offers a large variety of dishes on the menu. For starters there are delicious appetizers, such as little dishes of tripe, fish roe, octopus, pig's ear, peppers in vinaigrette sauce, pork steaks in vinaigrette sauce, stuffed mushrooms

Emblematic dish

Pennyroyal migas with fried bacalhau steaks is the special, top place being justified by the impeccable consistency of this Alentejo classic. They are made with little pieces of fish that surprise the palate, and which is also served fried on the side.

and scrambled eggs. Fast meals are based on omelettes that can be of asparagus, cheese, cured ham, York ham, chorizo sausage or prawns. The special soups on offer include Alentejo *açorda*, with or without *bacalhau*, and dogfish soup. The main dishes include *bacalhau à lagareiro*, asparagus *migas* with Alentejo pork *abanicos*, coriander *migas* with leg of pork, charcoal grilled *secretos* with coriander *migas*, stuffed pork loin, lamb *ensopado*, tomato soup with *carne de alguidar* and stewed wild pigeon. Traditional and regional sweets abound, namely: chestnut jam, acorn pudding, *fidalgo*, *tecolameco*, *sericaia* with Elvas Plums PDO and *toucinho do céu*. Mostly Alentejo wines but a few from other regions too. Efficient and friendly service!

Olivença Informal Restaurant

Address Rua de Olivença, 10-A, 7400-244 Ponte de Sor **Telephone** +351242206201 **Website** **E-mail** margaridag24@hotmail.com **GPS** 39.245861, -8.007870 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Tuesday evening and Wednesday all day **Capacity** 74 seats **Parking** On the public road **Average Price** €14 **No Smoking** • **Wifi connection available**



Paladar Terrace

The outdoor café and the room with wall-to-wall windows provide a vast, bucolic panoramic view from the swimming-pool at our feet to the São Paulo mountain range that rises in the horizon and is part of the Serra de São Mamede Natural Park.

Easy to find on the motorway that goes through Castelo de Vide, near the swimming pools – so close that the bar downstairs also serves as the pool bar –, the restaurant Paladar Terrace is an open, calm and friendly space. It has a small room at the entrance that is used as a cafeteria; access to the dining room is by way of five steps or a ramp; and an outdoor café, which is the extension of both. The main room has wall-to-wall windows, terracotta tiled floor, simple tables with white paper tablecloths covering blue cotton tablecloths, discrete décor in a relaxed environment, as natural as the light flooding in.

The cuisine is regional Alentejo cuisine with its characteristic produce, flavours and smells. Among the most suggestive proposals on the menu are for starters: *amêijoas à Bulhão Pato* and garlic prawns, that are national delicacies, and Nisa Cheese PDO, unless you feel like a typical Alentejo *açorda* or, during the right

Emblematic dish

Carne de porco à alentejana, a typically regional dish, is always a temptation given the quality of the meat, the freshness of the shellfish, the scent of the coriander, which produces a well-balanced abundance of flavours.

season, the no less distinctive *gaspacho*; the main dishes include: dogfish in garlic sauce, *carne de porco à alentejana*, a variety of grilled pork meats (*lagartos, plumas, secretos*) with chips and salad on the side or, upon request, potato, bread or asparagus *migas* and other specialities of the house, such as the different *bacalhau* dishes (*dourado*, with cream or roasted over a wood fire) and fried baby cuttlefish with clams; desserts include egg pudding and other homemade cakes. A small selection of Alentejo wines, including a house wine that is from the region and comes to the table in jugs of a litre, half litre or quarter litres. Very friendly service!

Paladar Terrace Informal Restaurant

Address Avenida da Europa, 7320-202 Castelo de Vide **Telephone** +351967355528 **Website** **E-mail** arturpaladar@gmail.com **GPS** 39.411801, -7.450144 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Tuesday **Capacity** 32 seats **Parking** Easy, in front of the restaurant **Access** Access for persons with reduced mobility **Average Price** €15 **No Smoking**
• **Wifi connection available**



Páteo Real

The terrace is an ample space, reserved, extremely pleasant with a shed on one side and orange trees on the other. Access is by way of the bar or by way of an independent entrance on the side of the Main Church.

Very well located in the historical area of Alter do Chão beside the Main Church and very close to the main square and castle, Páteo Real is a cosy restaurant with bar, kitchen and terrace on the ground floor and a dining room on the first floor. The stairs lead up to a secluded, sober room with a small counter, a column decorated with bottles and a variety of ornaments, a terracotta tiled floor, with white walls and *azulejo* panels depicting the Alter stud-farm. There is also a replica of a carriage, wooden tables covered with cotton tablecloths, sometimes protected by paper tablecloths. A cosy environment provided by the couple Luísa and Arlindo Ribeiro who both do the cooking and serve the meals.

The cuisine, clearly regional, blends simplicity with care. The menu is sufficiently diversified with such dishes as Alter black pudding, pork *painho*

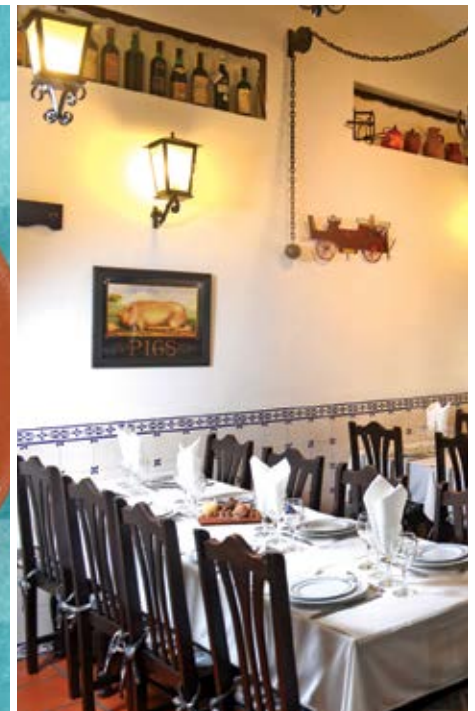
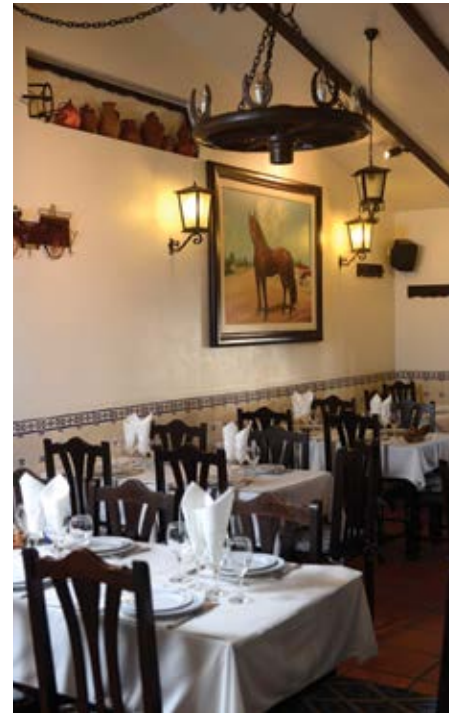
sausage, fried pancetta and cheeses for starters; dogfish soup, which is a speciality, lamb *sarapatel* for soup; grass-fed lamb from Alter do Chão with yellow rice, *Alentejo migas* with pork cheeks or fried *montado* ribs, asparagus *migas* with a variety of grilled *montado* pork (*plumas*, *secretos*, strips), leg of lamb with oven-roasted potatoes, oven-roasted knuckle of pork and duck rice; for dessert they have traditional homemade desserts originally made in convents. The selection of wines is 100% Alentejo, with wines from all over the region but especially from Alter. Service attentive and friendly!

Emblematic dish

Grass-fed lamb from Alter do Chão with yellow rice, that is saffron, a typical dish in the council, the history of which dates back to the 16th century and to the return of sailors from India, from where they brought the spice and where they learnt to use it in the kitchen.

Páteo Real Informal Restaurant

Address Av. Dr. João Pestana, nº 37, 7440-013 Alter do Chão **Telephone** +351245612301 and +351968024537 **Website** **E-mail** arlindo-correia@hotmail.com, info@pateoreal.com **GPS** 39.197902, -7.657343 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Tuesday **Capacity** 45 seats indoors and 100 outdoors (in summer) **Parking** Easy, on the public road **Average Price** €15 **No Smoking, except in the outdoor facilities**
• **Wifi connection available**



Pompílio

Brinhol at Sunday breakfast is an Alentejo tradition that has been kept alive at Pompílio since it opened. Brinhol is fried pastry sprinkled with an abundance of sugar.

In São Vicente, Alentejo village in the council of Elvas, on the road from this city to Santa Eulália, (by motorway, leave at exit 10, direction Santa Eulália), there is a restaurant that surprises us with the quality of the facilities and especially the food. It has an Alentejo patio, terrace, and three pleasant dining areas, the first of which leads on to a modern and well-equipped kitchen. It is in an isolated and secluded spot, but it is visited a great deal both by Portuguese and by Spaniards, who know they will feel at home here. It is a family project and this is reflected in the warm atmosphere and the exquisite cuisine prepared with regional produce, most of which is certified and of the best quality. There is a varied but well-organised menu, with starters, suggestions of the day, fish and seafood, meats and game, and makes a distinction between “dishes made to an Alentejo recipe” and “typical Alentejo dishes” from the others. Among the favourites can be found some typical dishes, such as asparagus *migas* with

Emblematic dish

Asparagus migas with carne de alquidar – pork marinated in red pepper paste, garlic and salt, and then fried – is always present and is one of the clients’ favourites, but there are delicacies that rarely appear, given their seasonality, and that also deserve our applause, such as sopa da panela with free-range chicken and fava bean stew.

carne de alquidar, probably the most popular, *migas* with ribs, kidneys, eggs and brains, pigs’ trotters in coriander sauce and goat gible rice, an ancient and excellent Alentejo way of using up the giblets of the goat; others of game, such as hare rice and wild rabbit rice, fried wild rabbit, old-fashioned toasted partridge that is covered in salt and parsley and toasted in a frying pan with lard, and the house-special: venison sautéed in a special sauce. Homemade desserts such as *sericaia* with Elvas Plums PDO, cream cheese pudding and black-seed squash and almond pie. Good selection of wines from all regions but naturally more from Alentejo.

Pompílio Informal restaurant

Address Rua de Elvas, nº 96, 7350-481 São Vicente **Telephone** +351268611133 **Website** **E-mail** restaurantepompilio@sapo.pt **GPS** 38.954503, -7.213101 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.00pm-10.30pm **Closing Day(s)** Tuesday **Capacity** 120 seats **Parking** Easy, on the public road **Access** Facilities for persons with reduced mobility **Average Price** €16 **Smoking and No Smoking areas** • **Wifi connection available**



Regata

The “cellar of the month” presents (on a monthly basis, as the name indicates) its whole range of wines and offers the clients a visit to the cellar with the right to taste some wine and/or a regional product.

On Alpalhão’s main road, on the roadside, there is a signpost that marks the presence of the restaurant Regata. This restaurant is located in a slightly recessed building, and consists of a large room with fireplace, a terracotta tiled floor, a number of panels of *azulejo* with elements evoking the local heritage, tablecloths, good glasses and a cosy and friendly environment. The restaurant belongs to the couple Irene and João Junceiro, she being responsible for the kitchen and author of the desserts, he being in charge of the dining room with the help of their son Miguel, sometimes in the kitchen and sometimes in the dining room, and a competent team of professionals. The cuisine is genuinely Portuguese and regional, and gives great importance to local produce, as can be seen in the menu which highlights: for starters, local sausages, fried pancetta (it is common to serve pancetta, *linguiça*, *farinheira* and *cacholeira*, a little of each) and Nisa

Emblematic dish

Pork liver rice, traditional and very characteristic dish of Alpalhão, and like chicken rice cooked in blood it is prepared with pork giblets and is simply delicious.

Cheese PDO; in terms of fish, dogfish in coriander sauce with fried Alentejo bread and largemouth bass with coriander sauce; for meat there is pork liver rice with fried pork (a typical dish from Alpalhão, the rice consists of pork liver, blood, heart and lungs), bread and potato *migas* with pork (another typical dish), *ensopado* made with lamb from the region and roast leg of lamb (Saturdays and Sundays); for dessert, the first suggestion blends the conventual and regional with *sopa dourada* and Nisa Cheese PDO, followed by *sericaia* with Elvas Plums PDO, *tecolameco* and other homemade desserts. Wines are mainly from Alentejo. Service efficient and friendly!

Regata Informal Restaurant

Address Estrada das Amoreiras, nº 6, 6050-016 Alpalhão **Telephone** +351245742162 and +351966473984 **Website** **E-mail** joaounceiro@sapo.pt **GPS** 39.418056, -7.620278 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm. In summer dinner: 7.30pm-10.30pm **Closing Day(s)** Monday **Capacity** 80 seats **Parking** Easy, on the public road **Average Price** €17 **No Smoking** • **Wifi connection available**



Restaurante da Pousada de Marvão

The views of the Portuguese and Spanish plains dotted with olive trees are magnificent. It is located in one of the most picturesque walled towns in Portugal, mediaeval Marvão.

The panoramic restaurant of the Pousada de Marvão, part of the century-old structure of the former mansion of the mediaeval walled town, is a true viewpoint, with a view, depending on the table chosen, of the Alentejo and Spanish plains and even the Estrela mountain range. The décor is simple with rustic furniture and decorative elements of regional ceramics. The tablecloths have floral patterns and the floor is made of terracotta tiles, resulting in a traditional, elegant and cosy atmosphere, as is the menu that starts off with irresistible bean soup with chestnuts, tomato soup made to an Alentejo recipe or partridge soup. These are followed by the starters, such as cured ham pie (a 17th century recipe), Blood Sausage for Grilling from Portalegre PGI with apple and cinnamon, and mushroom and balsamic vinegar *tartine*.

For appetisers, gizzards in a tomato sauce, mushrooms and *farinheira* and veal roll and herbs are all excellent choices. Here the true taste of Alentejo is enhanced with the fish dishes, such as *bacalhau*

Emblematic dish

Bacalhau à Santa Maria is a recent recipe, the fruit of a happy "accident". The original dish contained chestnut flour but during its preparation it got mixed up with porcini flour and the end result proved to be even more delicious!

à *Santa Maria* and grilled *robalo* sea bass with tomato *migas*; and with the meat dishes: poultry pie with sautéed spinach, *carne de porco à alentejana*, goat *ratatouille*, stewed partridge with crushed tomato and bread, among others. The aubergine pie and lettuce salad with walnuts and Nisa Cheese PDO were prepared to satisfy the palate and appetite of the vegetarians. Excellent conventional and regional desserts, such as vinegar jam, typical from Marvão, that can be a pleasant surprise even for the more sceptically minded. More consensual would be the Portuguese cheeseboard (on which will be found Nisa Cheese PDO) with fruit or jam. There is a careful selection of wines mainly from Alentejo but with a few from other regions of the country. Service efficient and friendly!

Restaurante da Pousada de Marvão

Traditional Restaurant

Address Rua 24 de Janeiro, nº 7, 7330-122 Marvão

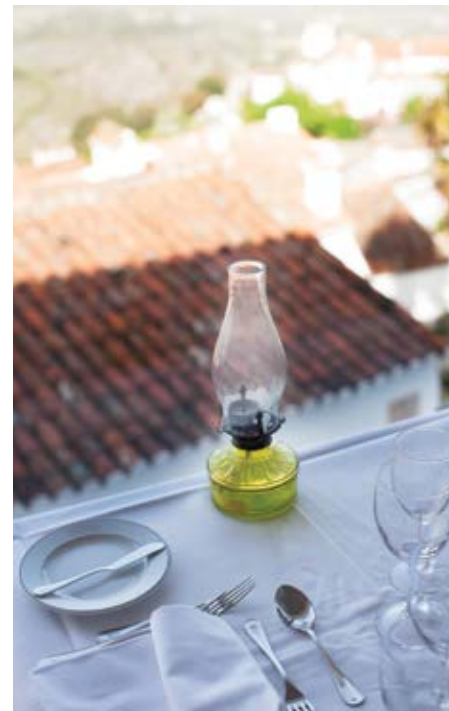
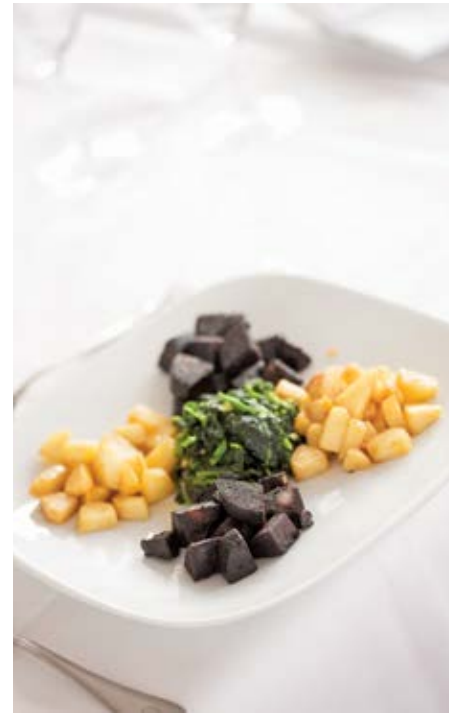
Telephone +351245993201 **Website** **E-mail**

guest@pousadas.pt **GPS** 39.393317, -7.376517

Forms of Payment Cards are accepted **Opening Hours** 1.00pm-3.00pm; 7.00pm-10.00pm. Friday and Saturdays at dinner: 7.30pm-10.30pm **Closing Day(s)** Open every day **Capacity** 72 seats

Parking On the public road **Access** Access for persons with reduced mobility **Average Price** €30

No Smoking • Wifi connection available



Restaurante da Pousada Mosteiro do Crato

The food is made in a good old-fashioned way with ingredients from the region, but with a touch of irreverence. One must highlight the historic ambience and the excellent architectural and decorative intervention by Carrilho da Graça that remains timeless.

It is situated in a mystic spot that is lost in time, among century-old houses: Flor da Rosa. The Pousada Mosteiro do Crato blends the architectural characteristics of the castle, convent and Ducal Palace, which result in an eclectic and unusual work of art. The architectural intervention of Carrilho da Graça in the 1990s gave it a unifying modern touch, with which it welcomes its guests and diners with comfort and design.

The restaurant, between plastered and whitewashed walls and others with the original granite exposed, presents a room of extreme elegance, albeit unpretentious, and tables set with refinement – besides quality tablecloths –, they welcome the clients with personalised charger plates. The cuisine is regional, albeit with a touch of sophistication conferred by the chef Cláudia Santiago.

The menu is well balanced and after the *couvert* suggests good soups, such as tomato soup made to an Alentejo recipe with a poached egg or coriander broth with Chorizo Sausage from Portalegre PGI. But the whole menu deserves our attention, from the appetisers, such as

rabbit on a bed of coriander with bread sticks, to the *farinheira* fritters, among others. The main dishes to look out for are the butterflied gilt head bream with a sautéed vegetable salad, *robalo* sea bass with cauliflower *migas*, in addition to the flaked *bacalhau à lagareiro*. This is as far as the fish is concerned but moving on to the meat there is, among other things, *carne do alquidar* with potato *migas* and a selection of PGI sausages from Portalegre, the leg of duck confit on mashed potatoes and fried onion rings or stewed lamb with bread soup. Vegetarians have a mixture of gratin vegetables with *farfalle* pasta and wild mushroom risotto. There are conventual desserts, such as *tecolameco*, cheeseboards, ice creams and sorbets. There is an excellent wine cellar focusing mainly on regional production but with good wines from the rest of the country too.

Emblematic dish

*For dessert there is *tecolameco*; and for a savoury dish try Alentejo pork tenderloin on green spinach and *casadinhos alentejanos*, a unique opportunity to taste the best of the regional meat and smoked meats.*

Restaurante da Pousada Mosteiro do Crato Contemporary Restaurant

Address Mosteiro da Flor da Rosa, 7430-999 Crato
Telephone +351245997210 **Website** **E-mail** guest@pousadas.pt **GPS** 39.306800, -7.648283 **Forms of Payment** Cards are accepted **Opening Hours** 1.00pm-3.00pm; 7.00pm-10.00pm. Friday and Saturday dinner: 7.30pm-10.30pm **Closing Day(s)** Open every day **Capacity** 40 seats **Parking** Private **Average Price** €35 **No Smoking** • **Wifi connection available**



Sabores de Guidintesta

Fado nights have become a tradition at weekends, albeit still on an irregular basis, almost always with amateur fado singers from the region.

The name suggests a historical fact: in 1194 King D. Sancho I donated to the Order of the Hospital of St John of Jerusalem the lands of Guidintesta, under the condition that a castle would be built there and the name of town of Guidintesta would be changed to Belver. A very fortunate decision as the view overlooking the Tagus is really very beautiful. The restaurant also benefits from a privileged position at the town entrance facing the river. It has a large room with a gallery on the side opposite to the entrance, a terracotta tiled floor, a wooden ceiling and rustic furniture, like the décor and environment.

The cuisine is typically regional with Alentejo influences that also include those of Ribatejo and Beiras close-by. That is why among its specialities are lamb *ensopado*, Alentejo typical; freshwater fish with fish roe *açorda*, characteristic of the peoples living along the river Tagus;

a slow-cooked goat stew and *maranhos*, that look similar to haggis but use other fillings, is prepared to a Beira tradition, although the *maranhos* are cooked according to a Belver recipe with pieces of tripe, pork, sheep and goat meat, chorizo sausage and smoked ham cooked in a pot and served with rice made in the broth of the meats with mint. Other popular dishes are cabbage *migas* with beans accompanying *bacalhau à lagareiro* or *carne de alguidar*; the *bean of the slaughter*, so-called as it is traditionally served at the time the pig is slaughtered, and is a stew with red beans and *bacalhau*; grilled octopus; oven-roasted *bacalhau*; lamprey during the season; and the dishes of the day, are the most popular. Top-quality homemade desserts!

Emblematic dish

Between the lamb ensopado, which is served on a Sunday, goat stew, and freshwater fish (largemouth bass, pikeperch) grilled with fish roe açorda on the side, the choice depends on your taste.

Sabores de Guidintesta Informal Restaurant

Address Rua Capitão João Pires, nº 4, 6040-024 Belver **Telephone** +351241635041 and +351938507201 **Website** catiaisabelrosa_simoes@hotmail.com **GPS** 39.494046, -7.958200
Forms of Payment Cards are accepted **Opening Hours** 12.00 noon-3.30pm; 7.00pm-12.00 midnight **Closing Day(s)** Open every day
Capacity 68 seats **Parking** Easy, on the public road **Access** Access for persons with reduced mobility **Average Price** €14 **No Smoking** • **Wifi connection available**



Santo António

An idyllic landscape can be observed from the dining room and starts immediately upon exiting its three doors with the pastures, the animals, the two dams and the woods before you.

At the exit of Arronches in the direction of Campo Maior there is a short detour that leads to the Hotel Rural Santo António, installed in a building of only two floors with straight lines and white walls, very well integrated in the landscape. Projected in order to allow for the countryside and natural beauty of Northern Alentejo to be fully enjoyed, the building reproduces inside its two floors, significantly called Water and Earth, the colours and textures of the Alentejo landscape. Just as the hotel includes and values the environment, the Santo António restaurant also preserves the cuisine from the Alentejo region. The restaurant is immediately after the reception in a large room with a sober décor looking outwards through large glass doors that connect it to the country and fill it with natural light.

The first thing on the menu is “Alentejo flavours”, such as cheeses and sausages from the region, namely *cacholeira* sausage flambéed in *aguardente* and the *Lombo Enguitado* from Portalegre PGI sausage,

Emblematic dish

Grilled veal medallions, which stand out due to the excellence of the Alentejo meat, thus making other condiments besides garlic and local olive oil unnecessary.

and the typical soups from Alentejo, such as country-style tomato soup, *açorda* with a poached egg and *gaspacho*. The main dishes are also typical from Alentejo, such as Alentejo bread *migas* with fried pork, those made from Alentejo recipes, such as grilled or fried veal medallions with garlic and potatoes known as *batata da avó* (grandmother’s potato), and others that clients will not do without, such as fried *bacalhau à Santo António* and pork medallions *à chef* rolled in bacon. For dessert, in addition to the once convent-made desserts, there is cheesecake with red fruits and *serradura*. Special mention should also be given to the children’s menus with five choices. Wines are mostly from the region, albeit one or two from outside. Service efficient and friendly!

Santo António Informal restaurant

Address Bairro de Santo António, Rua S/N, 7340-041 Arronches **Telephone** +351245589003 **Website** **E-mail** reservas@santoantoniohotel.com, direcao@santoantoniohotel.com **GPS** 39.121241, -7.277962 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Open every day **Capacity** 50 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €15 **No Smoking** • **Wifi connection available**



Segredo d'Alecrim

It is a surprise to find cuisine from Alentejo in its purest form, revisited with charisma and no unnecessary ostentation. The quality of the raw materials is a point in this restaurant's favour that even though it is young promises to make history.

In one of Fronteira's small lanes is Segredo d'Alecrim, opened in 2014, but which has already gained in popularity both in Fronteira and its neighbouring locations for its traditionally Alentejo food, albeit with a touch of modernity, and the elegant, calm and intimate atmosphere, perfect for long conversations. The restaurant is divided into three spaces, in addition to the terrace open on sunny days, areas completely dominated by the white of the walls and the vaulted ceilings. Excellent tablecloths, also white, give the area a touch of elegance that does not ignore its roots, displayed here and there in one or other regional ceramic item hung on the wall. Simple but cosy is the décor of this restaurant, one of the reference points of which is the sideboard and the tables in noble woods, the latter being designed by the owners, the siblings Sílvia and José Machado. The menu starts, after the *couvert*, with flavours of the Alentejo, with *farinheira* on a bed of spinach, board of Alentejo sausages and gratin cheese with oregano, among others. These are followed by

Emblematic dish

Veal medallions, which stand out due to the excellence of the Alentejo meat, thus making other condiments besides aromatic herbs and olive oil unnecessary.

soups, the Alentejo tomato soup, dogfish soup and partridge broth; and cold salads; *bacalhau* salad with cod roe and roasted peppers and grilled chicken breast salad with red cabbage, laminated almonds and orange. The main dishes include *bacalhau* and shrimps and *robalo* sea bass on a bed of vegetables by way of fish; grilled lamb chops sprinkled with olive oil and sage accompanied by sautéed greens and "squashed" baked potatoes, hamburger and a small veal steak by way of meat (all Carnalentejana PDO). For dessert, in addition to the conventual desserts, there is red fruits cheesecake and lime mousse. Wines are from the region and one or two from outside. Service efficient and friendly!

Segredo d'Alecrim Traditional Restaurant
Address Largo Marechal Carmona, n.º 21, 7460-109 Fronteira **Telephone** +351926796161 **Website** **E-mail** silvia.brito.machado@gmail.com **GPS** 39.056516, -7.649715 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-2.30pm; 7.00pm-10.00 from Tuesday to Thursday. Friday: 12.00 noon-2.30pm; 7.30pm-10.30pm. Saturday: 12.30pm-3.00pm; 7.30pm-10.30pm. Sunday: 12.30pm-3.00pm **Closing Day(s)** Sunday dinner and Monday **Capacity** 50 seats **Parking** Easy, on the public road **Average Price** €15 **No Smoking** • **Wifi connection available**



Sever

Its location on the river Sever is a privilege, with the terrace in the shade of linden and sycamore trees and with a view of Marvão.

Installed on the bank of the river Sever, in the shade of linden and sycamore trees, the restaurant opened in 1967, it now being a reference in the region for the quality of its facilities, the food and the service. This quality was enhanced with the recent transformation of the Pensão Sever, of which it was part, into the modern and comfortable Hotel Rio Sever. It now has two handsome rooms of a modern décor that incorporate rustic elements and different environments: one more cheerful, with large glass windows, where it is like being on a terrace; another more intimate, with indirect light, where it pays tribute to the people of Marvão with old sayings transcribed on a wall. The dark wooden tables and chairs and the immaculately white tablecloths are examples of the comfort and harmony that lie there.

The cuisine is ostentatiously regional and is based on the local produce, examples in

the starters being eggs and *farinheira* and different types of mushrooms, sautéed or with eggs; the main dishes include dogfish in garlic sauce, oven-roasted pork cheeks, roast venison with chestnuts and shallots; desserts are homemade conventual desserts. With our Spanish neighbours in mind a number of dishes are made especially for them, such as sea fish rice and the *bacalhaus*. A good selection of wines with close to one hundred and fifty brands, 90 of which are from Alentejo. Service efficient and friendly!

Emblematic dish

Roast leg of lamb with chestnuts and shallots where one can see the great care given to the selection of the raw materials and the cooking.

Sever Contemporary Restaurant

Address Estrada do Rio Sever-Portagem, 7330-347 São Salvador de Aramenha **Telephone** +351245993318 and +351245993192 **Website** **E-mail** sever@mail.telepac.pt **GPS** 39.381811, -7.383094

Forms of Payment Cards are accepted **Opening Hours** 12.30pm-4.00pm; 7.30pm-10.30pm. In summer the restaurant does not close during the day **Closing Day(s)** Open every day **Capacity** 140 seats in the rooms indoors; in summer there is a terrace with close to 300 additional seats **Parking** On the public road **Access** Facilities for persons with reduced mobility **Average Price** €18 **No Smoking and Smoking areas** • **Wifi connection available**



Solar do Forcado

Wine dinners and workshops with wine tasting and a discussion on the relationship between the food and the wine served are held on a regular basis.

A centuries-old house in one of the narrow streets in the centre of Portalegre, that has been an inn, a butcher's shop, a grocer's and a tavern until Lourenço Mourato acquired it in 1985, and in 2001 transformed it into a restaurant of traditional Portuguese cuisine with a strong regional influence. It quickly became a reference of the regional cuisine and learnt to evolve, especially in terms of presentation, but at the same time preserving the flavours of the past. And it continues to do so to this day, run by Luís Mourato, the son of its founder. The space, small and cosy, has a certain charm that comes from the brick arches, the décor alluding to the *feira brava* when the bull is let loose through the streets, typical Alentejo chairs made from bulrush, cloth tablecloths and also good glasses and cutlery. This restaurant specialises in meat, mainly from the well-fed wild bull

Emblematic dish

The wild ox skewer with spinach purée is a speciality highly appreciated by the restaurant's clients, who cannot do without it.

and Alentejo pig. But everything on the menu is worth tasting, beginning with the starters with typical produce from Portalegre, such as brawn, boiled *cacholeira* sausage or fried pancetta, and others not so local, such as cured ham. The main dishes include wild ox on a skewer, stewed chickpea with ox-tail, kidneys from the Alentejo pig and roasted in the oven: Alentejo pork shoulder, wild veal cheeks and leg of pork. All the suggestions for desserts are irresistible: Portalegre egg sweets, *fartes*, *sericaia* with Elvas Plums PDO, *fidalgo* and other conventual delicacies. Wines from Alentejo, especially Portalegre. Service diligent and friendly!

Solar do Forcado Informal Restaurant

Address Rua Cândido dos Reis, nº 14, 7300-129 Portalegre **Telephone** +351245330866 and +351938127033 **Website** [E-mail solardoforcado@sapo.pt](mailto:solardoforcado@sapo.pt) **GPS** 39.290769, -7.429544 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Saturday lunchtime and Sunday all day **Capacity** 32 seats **Parking** On the public road, in a car park close-by **Average Price** €20 **No Smoking** • **Wifi connection available**



Tasca do Montinho

Maria José, the lady of the house, has been the cook since the first day the restaurant opened – in April 1996 – and her cooking is highly appreciated by the clients who always return for more, whenever they can.

It is a short and pleasant trip through the countryside from Avis to Alcórrego, a trip that leads us to one of the region's famous restaurants, albeit with a more modest and rudimentary name: Tasca do Montinho. It is located on the road in a one-storey house painted white with a yellow trim, typical of an Alentejo village. The entrance leads into the bar, which is very cosy, with a small rooftop over the counter partially covered in brick – all the house has a terracotta tiled floor and panels of brick on the walls – wooden stools, chairs and tables. Separated by a windbreaker, the room is rustically decorated and furnished, cloth tablecloths, smooth colours and a homely, very inviting environment. The best part of the trip and visit is however the food made by the lady of the house, Maria José, who has been the cook since it opened. Everything she makes is excellent, from simple fried pancetta and sautéed mushrooms that are a permanent fixture among the starters to delicacies

Emblematic dish

Asparagus migas with different pork dishes, such as pork tenderloin, plumas and secretos, all together are more than perfection.

such as: tomato soup with fried sausages, dogfish soup, asparagus *migas* with fried meat, rooster rice in blood, hare rice, partridge pie or, upon request, stewed partridge, among others. The grilled meats from the Alentejo pig and lamb with asparagus *migas* or any other side dish of the client's choice. The menu helps make it easy to choose given that, when you open it, there are close to a dozen "suggestions of the day", which are almost always irresistible. Desserts, all homemade, include walnut *encharcada* and *sericaia*. The wines are mainly from Alentejo with one or two from other regions that no one orders. Friendly service!

Tasca do Montinho Informal Restaurant

Address Rua do Comércio, nº 1, 7480-028 Alcórrego **Telephone** +351242412954 **Website** **E-mail** mariaze2008@live.com.pt **GPS** 39.007930, -7.916128 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Open every day **Capacity** 68 seats **Parking** Easy **Average Price** €18 **No Smoking • Wifi connection available**



TombaLobos

The use of regional produce should be highlighted, such as honey and potted guinea fowl, potted partridge, potted duck, potted rabbit and potted pig's ear, among others, all organic products that the clients can take home with them.

The establishment is on the roadside in a peripheral neighbourhood of Portalegre with places to park right in front of the door and a direct entrance into the dining room - a rectangle in grey and white tones with indirect light and immaculately white cloth tablecloths - and to its extension that is the bar next door, with a counter and two benches, a TV and appetisers. The environment is very calm and lends itself to conversation and the enjoyment of the delicacies prepared with the regional produce by the chef José Júlio Vintém, who recreates the flavours of the Northern Alentejo. His work is close to that of a craftsman who recovers the older ways of making those things the sophistication of which lies in their taste. The menu gives great relevance to appetisers, and there are more than two dozen, all irresistible: *peixinhos da horta*, oven-roasted pancetta petals of Alentejo Pork PDO, breaded pork brains, breaded pork tail in tomato sauce, grilled pig's ear, among others. Three very popular soups, especially the tomato, oregano

Emblematic dish

Guinea fowl broth, that is like açorda and is placed in the oven with the guinea fowl on top of the bread. An Alentejo dish, albeit with a very obvious touch by the chef.

and poached egg soup, follow these appetisers. Then there are the main dishes, which highlight both the quality of the produce and the skill of the chef, as the coriander *açordas* with deep-fried sardines and steamed *bacalhau* steak, stewed chickpea with *farinheira* and Chorizo Mouro from Portalegre PGI, a guinea-fowl broth and in the game season, stewed pigeon, stuffed partridge and wild boar loin or venison loin with mushrooms. Excellent conventional and regional desserts. Wines come from small producers in Alentejo.

TombaLobos Contemporary Restaurant

Address Bairro da Pedra Basta, Lote 16, r/c, Ribeiro de Seda, 7300-529 Portalegre **Telephone** +351245906111 and +351965416630 **Website** **E-mail** tombalobos@gmail.com **GPS** 39.281450, -7.404535 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Sunday at dinnertime and Monday all day **Capacity** 54 seats indoors **Parking** Private **Average Price** €20 **No Smoking** • **Wifi connection available**



Central Alentejo

- 1 A Maria
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- 4 Adega dos Ramalhos
- 5 Adega Velha
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- 7 Café Alentejo
- 8 Canto dos Sabores
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- 30 Solar dos Lilases
- 31 Taberna Al-Andaluz
- 32 Xarez



A Maria

Maria will make anything you ask, even the rarest of things, albeit always respecting the seasons the products are in, which is when they are at their best.

The name is given to one of the best-known restaurants in Alentejo, as well as its corresponding chef. Everything began in 1993, when Maria and Cândido Monteiro decided to transform an old barn, resting against Alandroal castle, into a restaurant. The purpose was to attract people to Alandroal, by providing them with a space and facilities and food that were all genuinely from the Alentejo region. And that is what they did: a friend from the area helped them decorate the room in the guise of an Alentejo patio with clothes hanging out to dry, a little bird's cage, doors of the houses with their shutters, beautiful; Maria focused on regional cuisine, with certified regional produce, albeit she knew how to cook other things as she learned with her mother and father who was a cook in India. The basic idea is simple, with local produce, olive oil, onions, garlic and aromatic herbs: mint, pennyroyal, parsley and coriander. The result is surprising, as the Alentejo-style stewed chickpea, a very rich, savoury and perfumed dish, are

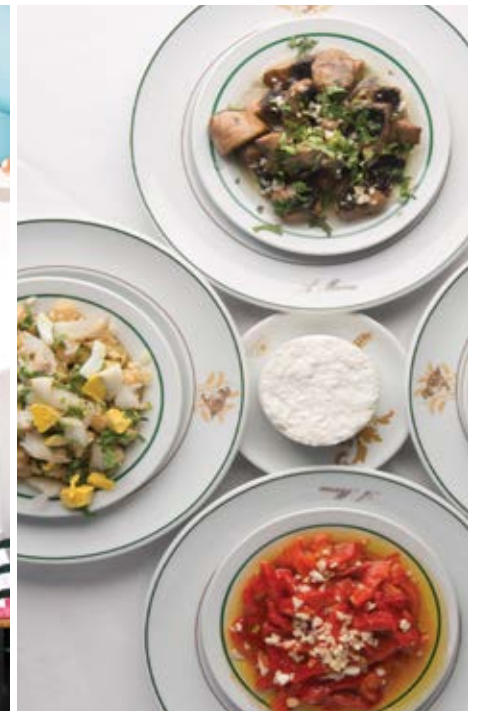
perhaps the house special and without a doubt, a creation of genius. Old-fashioned leg of lamb or lamb shank, stewed in white wine; stewed *secretos* according to a recipe by Maria, with moist rice and thin potato fritters fried in olive oil; stewed partridge, also with delicious rice, that is made with a game sauce; dogfish soup, with real dogfish and the exact amount of coriander and vinegar; *bacalhau dourado*, that has Spaniards queuing up for it; deboned pig's trotters in a coriander sauce that is simply delicious; and much more, always with exquisite produce and cuisine. The same skill is put into the desserts: *fidalgo*, *encharcada*, *sericá* with Elvas Plums PDO, *pão de rala*, *toucinho do céu*, moist chocolate cake, among others. A very good selection of the best Alentejo wines, together with wines from other regions of the country. Attentive and friendly service!

Emblematic dish

The stewed chickpea dish was created here and is one of its most popular. It is absolutely divine. Very rich, with the best veal and pork meats, chickpea, green beans, potatoes, carrots and mint, with the meat broth served on the side.

A Maria Typical Restaurant

Address Rua João de Deus, nº 12, 7250-142 Alandroal **Telephone** +351268431143, +351963945937 and +351960188984 **Website** **E-mail** mariamonteiro20@hotmail.com **GPS** 38.701397, -7.403669 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.00pm-11.00pm **Closing Day(s)** Monday at dinnertime **Capacity** 80 seats **Parking** Easy, on the public road **Average Price** €20 **No Smoking** • **Wifi connection available**



A Palmeira

Both game and regional produce should be highlighted, especially pigeon and hare, asparagus when in season, cheeses and sausages, which do justice to the fame these typical Alentejo products have gained all over the country.

In the village of Cabeção, about a dozen kilometres from Mora, the tradition of game has inspired those spirits with an interest in the arts of the kitchen to create emblematic dishes that make those with a great appetite travel miles. This is the case of the restaurant A Palmeira, that, despite the simplicity of its décor, offers now famous delicacies, such as hare and beans, wild pigeon *sopa da panela*, hare *ensopado*, hare rice and wild pigeon rice. Only to name but a few, as the menu is long and starts with appetisers that could easily be a meal in themselves: fried pancetta, asparagus and several types of Alentejo pork sausages, in addition to regional cheeses. The choice of soup is divided between dogfish soup, Alentejo *gaspacho* and Alentejo *açorda*, with or without *bacalhau*, whereas the Alentejo-style *bacalhau migas*, roast *bacalhau* with squashed roast potatoes and Palmeira-style *bacalhau* are special favourites, even though there is always fresh fish to charcoal grill. The meats are, without a doubt, those that

Emblematic dish

*Wild pigeon *sopa da panela*, where the bird is boiled together with pieces of pancetta, chorizo sausage and blood sausage, and is accompanied by potatoes, carrots and chickpea, boiled separately in the broth made from the meats. It comes to the table in a clay pot, scented with small sprigs of mint and is served in a soup plate, where slices of Alentejo bread have been previously placed.*

take up most of the creative time of Guilhermina (João Cravidão's mother), responsible for the service that both perpetuates some of the regional and family recipes and lends her own touch and spices to established dishes, examples of which are asparagus *migas* with fried pork, *carne de porco de alquidar* with potato *migas* and the famous oven-roasted lamb and chicken rice in blood.

The same can be said about its desserts that are all homemade, such as the conventual desserts and the chocolate mousse, a family recipe: almond roll, black-seed squash roll and *ovos-moles*, which is a sweet egg paste filling inside extremely fine wafers. The house red deserves our attention. It is produced in a vineyard run by João's brothers and consists mainly of Trincadeira and Aragonese castes. The service is efficient and friendly.

A Palmeira Informal Restaurant

Address Rua 25 de Abril, n.º 46, 7490-107 Cabeção

Telephone +351266447182 and +351934469057

Website [E-mail joaoברavidao@hotmail.com](mailto:joaoברavidao@hotmail.com)

GPS 38.954029, -8.077401 **Forms of Payment**

Cards are accepted **Opening Hours** 12.00 noon-

3.00pm; 7.00pm-10.00pm **Closing Day(s)** Tuesday

Capacity 70 seats **Parking** Easy, on the public

road **Average Price** €18 **No Smoking**



A Romeirinha

The price-quality ratio, the quality of the raw materials and the feeling that we are lunching at home, make of this restaurant an address to remember.

Traditional, informal and family-run is A Romeirinha, restaurant located on the ground floor of the building where the owners, Joaquina and Florival, live in this small village a few kilometres from Viana do Alentejo. With a small terrace at the entrance, the main room is large and bright, to which the typical Alentejo chairs give a touch of charm as the paintings produced by one of the couple's daughters secures its personality. It also serves as a café, especially sought out by the locals, given the fame of the sweets made by Joaquina and is therefore an excellent choice not only for a full meal but also for an afternoon snack. Despite the apparent simplicity, the cuisine that is markedly regional and homemade has been acknowledged since 1997 and is based on the most genuine produce and tastes from the land. In a short but consistent menu, following the *couvert* consisting of bread, olives, *paio* sausage and Alentejo cheeses, there are the soups of the day, dogfish, tomato and

Emblematic dish

Asparagus migas with meat made to an Alentejo recipe during the right season, given the texture of the migas, as light and as succulent as possible, and the seasoning of the meats that Joaquina learnt from her mother and grandmother.

açorda with bacalhau.

Some of the main dishes are seasonal or made upon request in order to take advantage of the best in each season of the year, such as when it comes to meats: *carne de porco à alentejana* with clams, oven-roasted lamb, asparagus *migas* with meat made to an Alentejo recipe, eggs rolled in asparagus and *linguiça* sausage and oven-roasted pork tenderloin. Where fish is concerned, there is a selection of *bacalhau*s: à *Braz*, *espiritual* or with cream. The desserts are conventional and homemade: *morgado*, *sericaia* with Elvas Plums PDO, and *toucinho do céu*. A selection of Alentejo wines, with the exception of the *vinho verde*, naturally. Service efficient and friendly!

A Romeirinha Informal Restaurant

Address Rua 10 de Outubro Lote 6, 7090-405 Aguiar **Telephone** +351266791347 **Website** **E-mail** ritamendesmarques@hotmail.com **GPS** 38.391724, -7.965429 **Forms of Payment** No cards are accepted **Opening Hours** 11.30am-10.00pm. Weekends: open until 02.00am **Closing Day(s)** Open every day **Capacity** 40 seats **Parking** Easy, on the public road **Access** Facilities for persons with reduced mobility **Average Price** €10 **No Smoking and Smoking areas** • **Wifi connection available**



Adega dos Ramalhos

The initiative of the month that, as a rule, respects and promotes seasonal produce – soups, freshwater fish, kid goat, etc. – is a unique opportunity to savour the best and most genuine regional delicacies.

On the ground floor of an old building, next to S. Sebastião Church, in the centre of Alandroal, there is a very pleasant restaurant with both an environment and a cuisine that are very typically Alentejo. The décor is simple, but suggestive: a cart with a “jangle” on it recalling the transport of grapes, in the entrance hall; large clay jugs reminding us how wine was made, in the main room; motifs related to bull-fighting in the private room, bearing witness to the *afición* of the Ramalho family. Adega dos Ramalhos preserves the memory and divulges the flavours of its region.

There are no tricks in the kitchen, only good local produce and simple but careful cooking that enhances the cuisine. The Alentejo bread is delicious, Alandroal sheep's cheese too, and the same with the cured ham and the Alentejo pork chorizo, roast peppers and the other starters. Among the main dishes is the chickpea stew served on a squash – *montado* pork meat, white and black *farinheira* sausage, blood sausage, *linguiça* sausage, chickpea, squash, potatoes, green beans and aromatic

Emblematic dish

The chickpea stew may be more famous but the freshwater fish soup from the river – Guadiana/Alqueva close-by –, that has pennyroyal as its ally, gains in exoticism, and the grills of the meats produced in the region also battle for first place.

spices in a unique harmony of flavours and aromas –, but equally delicious are the dogfish soup and the barb broth or *caldeta de barbo*, with the scents of coriander and pennyroyal, respectively, and *migas* with spareribs and lamb *ensopado*, which are intense and tasty. The grills, especially, *lagartinhos*, *secretos* and Alentejo pork tenderloin steaks, Alentejo-type skewers, rump cap, chunk of veal, lamb chops and *bacalhau à Ramalho* are very convincing, making up half of the orders. Good desserts, examples of which are *pão de rala*, honey and walnut cake and *sericá* with Elvas Plums PDO. A basic selection of Alentejo wines and good local house wine! Service efficient and friendly!

Adega dos Ramalhos Typical Restaurant

Address Largo Major Roçadas, nº 2, 7250-113 Alandroal **Telephone** +351268449490 and +351961648971 **Website** **E-mail** clarissembramalho@gmail.com **GPS** 38.702731, -7.402094 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.00-10.00pm **Closing Day(s)** Tuesday **Capacity** 60 seats **Parking** Easy, on the public road **Access** Access for persons with reduced mobility **Average Price** €15 **No Smoking • Wifi connection available**



Adega Velha

Added Value: Cante Alentejano. When least expected the diners in the restaurant make use of their singing skills, providing the guests with a free, genuine and spontaneous concert of polyphonic singing from the region.

This is already an institution in Mourão. Everybody knows Adega Velha for the tavern where the men of the town go to enjoy themselves, for the old radios that decorate the rooms or the clay pots that one day stored the wine it produced. The old vaulted ceilings, the imposing cupboards that today serve as sideboards but once belonged to a grocer's shop, the centuries-old mirrors and the photographs or paintings of the region: and especially Maria dos Anjos' skill in the kitchen, which she uses to bring back traditional Alentejo aromas, all contribute towards the myth. A well-laden table, as they say in the region, is always embellished with the bread of the area, fresh and appetising, accompanied by small and well-seasoned olives, in addition to the Évora Cheese PDO or fresh goat's cheese. Cured sheep's cheese or Alentejo pork *paio* sausage are also among the starters. As to the main

dishes there is dogfish soup, chickpea stew and *sopa da panela*, the meats and sausages of which are flavoured with mint, the smell of the land. Oven-roasted pork tenderloin, Adega Velha's own partridge and stewed hare add to the almost always staple menu, only altered around Easter at the time the very popular lamb is added. To finish off the meal there are three traditional desserts made with eggs and sugar: *rançoso* or cake made with eggs, almonds, sugar and black-seed squash, *manjar real* and *encharcada*. The red wines produced by the owner are best straight from the jug to be drunk with the meal, albeit there is white wine for the warmer days. The service is warm, friendly and competent.

Emblematic dish

Chickpea stew made from the best meats: trotters, chorizo sausage, cacholeira sausage, ribs and flank served on a clay dish. To be accompanied by chickpea boiled with green beans, squash, potatoes and carrots, all seasoned with mint, the herb from the earth.

Adega Velha Typical Restaurant

Address Rua Joaquim José Vasconcelos Gusmão, 13, 7240-255 Mourão **Telephone** +351266586443
E-mail adega.velha.mourao@gmail.com **GPS** 38.383475, -7.341671 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.30pm; 7.00pm-9.00pm. In the summer dinner is served from 7.00pm to 11.00pm **Closing Day(s)** Sunday at dinnertime and Monday all day **Capacity** 50 seats **Parking** Easy **Average Price** €15 **No Smoking**



Bela Vista

The quality of the raw materials makes this restaurant an excellent choice.

Those who pass through this location have been able to enjoy its snacks since the 1950s. However, in 1977, at the time when it was bought by António and Manuel Florindo, it gained a new popularity in Vendas Novas, where time passes but the pork steak sandwich remains the same, as the most sought after delicacy. In Bela Vista, the Portuguese *délicatesse* is also a speciality but there are other things to attract us to this establishment that has kept its simple décor and its café. It is very busy during the week at lunchtime as it serves different dishes in smaller portions, if you want, in which are not forgotten the two principles of its cuisine: quality in its raw materials, mainly as regards its meats, and the right seasoning as regards the rest. The menu, albeit fairly short, deserves our attention from the first item, the *couvert*, with real Alentejo bread, olives and organic paté from Herdade do Freixo do Meio, besides butter, *paio* sausage from São Manços and Évora Cheese PDO. In terms of soups, you can choose between vegetable or fish.

Emblematic dish

Bacalhau à moda da casa, similar to bacalhau espiritual, but has more leeks and carrots. Succulent and with generous portions, it is already famous in the region.

Then there are interesting options for fish, such as fried cuttlefish made from a homemade recipe, *bacalhau dourado*, charcoal grilled or made from a homemade recipe; then for meat, pig's trotters in coriander sauce, *migas* with *carne de porco à alentejana*, steak with coffee sauce, charcoal-grilled pork steaks and veal hamburger (Carnalentejana PDO), among others. Desserts are all homemade and the most popular are organic honey pudding, chocolate mousse, *serradura*, egg *encharcada* and a caramel and biscuit mix. Wines are all from Alentejo. Competent, friendly and professional service!

Bela Vista Informal Restaurant

Address Rua da Boavista, nº 117, 7080-063 Vendas Novas **Telephone** +351265892126 **Website** [gastronomia.belavista@gmail.com](http://www.gastronomia.belavista@gmail.com) **GPS** 38.682133, -8.473602 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-10.00pm **Closing Day(s)** Saturday **Capacity** 50 seats **Parking** Easy, on the public road **Access Facilities** for persons with reduced mobility **Average Price** €15 **No Smoking • Wifi connection available**



Café Alentejo

A private area, next to the dining room, is particularly handsome with a vaulted ceiling in stone and brickwork, where sometimes there are wine tasting sessions.

The location and history make the Café Alentejo a reference for Évora as it is installed in a 16th century building that is part of the Estaus Palace beside Praça do Giraldo in the centre of the city, and as it occupies the space that since 1900 has successively been a tavern, a humble eating-house and restaurant. It has preserved the counter and the typical tables of the former taverns with marble tops, to which is added the elegance of the white tablecloths with *bordeaux* red table runners on top. But the most characteristic and distinctive elements of the restaurant are the columns, arches and the vaulted ceiling, as well as the alternating reds and whites. It is an eating-house with all the modern comforts. It has a cosmopolitan and relaxed atmosphere.

The food is traditional with a strong regional component, examples of which in terms of starters are: Alentejo cheeses and sausages, green asparagus sautéed in olive oil and scrambled eggs with *farinheira*; in

terms of soups there are Alentejo *açorda* with egg, dogfish soup and grouper soup with riverside mint; in terms of main dishes we have *bacalhau au gratin* with coriander, oxtail stewed in white wine and duck rice toasted in the oven that are classics in the Café Alentejo, and asparagus *migas* with *carne de alguidar*; in terms of desserts we have conventual and traditional desserts. The menu devotes an important chapter to steaks and another to younger clients' favourite dishes, known as "junior" dishes, and there is a special tourist menu. There are many varied suggestions of snacks and meals, both light and not so light. A selection of mainly Alentejo wines with good wine service stored at the recommended temperature and served in the right glasses.

Emblematic dish

Asparagus migas with carne de alguidar. Migas with exemplary flavours and textures, pork appropriately seasoned and fried.

Café Alentejo Typical Restaurant

Address Rua do Raimundo, nº 5, 7000-661 Évora
Telephone +351266706296 **Website** **E-mail** cafealentejorestaurante@gmail.com **GPS** 38.570519, -7.909679 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-11.00pm **Closing Day(s)** Open every day **Capacity** 60 seats **Parking** On the public road **Average Price** €17,50 **Smoking and No Smoking areas** • **Wifi connection available**



Canto dos Sabores

From time to time thematic dinners are held: wine dinners with flavours from all over the world, and others sometimes with live music. Unique environments are created, different flavours discovered and unforgettable experiences undergone.

Installed on the ground floor of a modern building in the centre of Vendas Novas, the restaurant Canto dos Sabores opened in 2002 and immediately seduced its clients with its simple, well prepared, tasty cuisine, sophisticated service and family atmosphere. That ground floor with its high ceiling that requires that we climb ten steps is considerate of persons with reduced mobility and allows them to overcome this hurdle with a chair lift. The large room with a stone (paving stones) floor, brick panels on the wall, wide windows, white ceiling, wooden tables and chairs, paper tablecloths protecting cotton tablecloths and a simple décor, is somber but immediately brightens with the arrival of the first delicacies to the table. From the kitchen, opening out to the room come the most convincing arguments for us to love that place. The staple menu

is long and diversified with 13 fish dishes and 13 meat dishes, five fish and seven meat dishes on the suggestions of the day, a children's menu and delicious starters, such as *torresmos do rissol*, blood sausage with cooking apples, scrambled eggs with asparagus, roasted red peppers and brawn. The main dishes include, among others, dogfish soup, *Alentejo açorda*, *migas de bacalhau*, pasta and fish, pork cheeks with asparagus *migas* (of unbelievably good texture and flavour), oven-roasted lamb, lamb *ensopado*, Alentejo pork cushions and trotters with coriander sauce. All desserts are made on the premises with great skill, as the *sericá* with Elvas Plums PDO, *pão de rala* and cooking apple cakes and Conde de Alcáçovas cake prove. A good selection of Alentejo wines!

Emblematic dish

There is one delicacy that supplants all the others in terms of orders: pork cheeks with asparagus migas. One would describe it as magnificent. But there is something less traditional that has Alentejo seasoning (mint, coriander, pennyroyal and dried oregano) and is a wonderful surprise: pasta with fish.

Canto dos Sabores Informal Restaurant

Address Rua Capitão Custódio Janeiro Santana, nº 7 R/C, 7080-078, Vendas Novas **Telephone** +351265805174 **Website** **E-mail** geral@cantodossabores.com **GPS** 38.677193, -8.461015

Forms of Payment Cards are accepted **Opening Hours** 11.00am-3.00pm; 7.00pm-11.00pm **Closing Day(s)** Sunday at dinnertime **Capacity** 76 seats **Parking** Easy, on the public road **Access** Access for persons with reduced mobility **Average Price** €15 **No Smoking • Wifi connection available**



Cardo

The comfort of the space, the calm environment, the friendliness of the service and Alentejo outside where you can see pastures, animals, cork oaks, holm oaks and centuries-old olive trees are some of the most relevant aspects.

When entering Évora, outside the walls, but only a few minutes from the centre of town – a short detour to the right on the road from Lisbon –, you will find the restaurant Cardo that is part of the Ecorkhotel, Évora Suites & SPA. This eco-hotel with a modern design and cosmopolitan environment is surrounded by cork oaks, holm oaks and olive trees, and fits perfectly well into the environment with cork as its most important element covering the façade of the main building and is also the major decorative element inside it. The dining room is large, bright and comfortable and amazes us with a wonderful view of the Alentejo *montado* and with a serene environment and discrete elegance. The cuisine is based on the produce of the region and on the techniques of contemporary cooking, resulting in dishes that are very elaborate, albeit uncomplicated and easily recognisable. What stands out is the quality of the raw materials, in addition to the technical

and aesthetic perfection, of the free range chicken, guinea fowl and rabbit pies or *peixinhos da horta*, tiny deep fried mackerel and prawns with three sauces for starters; *bacalhau seco à moda da minha terra*, moist tomato sauce with slowly boiled baby octopus and crispy black rice, pork cheeks in a red wine confit, asparagus and vegetable *migas* and lamb *carré* on truffled potato purée with mustard seeds and sautéed vegetables for main dishes; and a meringue *millefeuilles* with passion fruit cream, white chocolate and praliné ice cream with *fleur de sel* for desserts. Wine cellar includes wines mainly from Alentejo but also from the rest of the country. Service efficient and friendly!

Emblematic dish

Bacalhau seco à moda da minha terra, an original creation with fried bacalhau, bacalhau confit, puréed sweet potato, quail eggs, air of açorda, powdered pennyroyal and crispy black olives, served in a wine box.

Cardo Contemporary Restaurant

Address Quinta da Deserta e Malina, 7000-804 Évora **Telephone** +351266738500 **Website** **E-mail** reservas@ecorkhotel.com **GPS** 38.552734, -7.970269 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-2.30pm; 7.30pm-10.30pm **Closing Day(s)** Open every day **Capacity** 80 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €25 **No Smoking** • **Wifi connection available**



Celeiro do Pinto

Among other virtues, it has an indoor patio/terrace, parking in front of the restaurant, smoking room and wifi.

It is in a quiet street with parking places at the door in front of the municipal market, in an industrial area of the town of Redondo. It is discrete but has a few surprises up its sleeve for its guests: an inviting bar, an elegant room with white walls, ceiling and tablecloths, padded chairs, large tables, some paintings, windows looking on to the street on one side and to a patio/terrace on the other, filling it with natural light. At the back of the room there is a recess with a glass sliding door that can give it a certain amount of privacy. More intimate than one imagines when arriving, the restaurant is very cosy and relaxed, just the way the Pinto family that looks after everything likes: Manuel in the reception, Rosa in the kitchen and Elsa, their daughter, in the dining room.

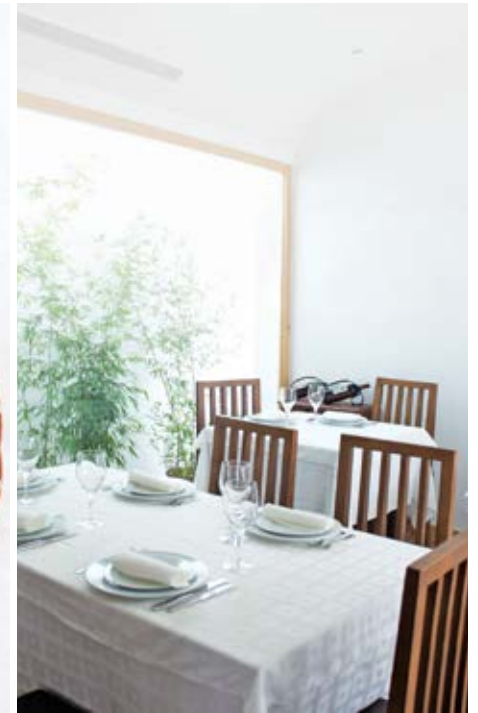
The cuisine covers typical Alentejo and a number of traditional dishes common to other regions of the country. It starts off with good starters that, in addition to the regional cheeses, include Alentejo

pork chorizo sausages and the cured ham known as *presunto de bolota*, roast peppers, sautéed mushrooms, marinated mackerel and *bacalhau* cakes. Then there are four or five dishes of the day, already prepared and ready to serve, in smaller portions, with traditional delicacies such as meat and vegetables stew, bean stew or liver made to a Portuguese recipe. The permanent list of Alentejo dishes includes *migas à alentejana* and *migas gatas* (with *bacalhau*). Good grills with excellent meat, such as tenderloin, Alentejo pork *presas* and *secretos*, and lamb chops. Homemade desserts such as *toucinho do céu*, *raçoso* cake, *sericaia* with Elvas Plums PDO, chocolate mousse and other delicacies. A selection of mainly Alentejo wines!

Emblematic dish

Beans with bacalhau and pennyroyal, it is so subtle that it only exists in a specific season of the year, between November and February, when pennyroyal is at its best.

Celeiro do Pinto Informal Restaurant
Address Avenida de Gien, lote B, r/c, 7170-128 Redondo **Telephone** +351939136665 and +351939136666 **E-mail** oceleirodopinto@hotmail.com, elsapinto88@gmail.com **GPS** 38.646000, -7.543936 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.00pm-10.00pm **Closing Day(s)** Thursday **Capacity** 70 seats **Parking** Public, in front of the restaurant **Access** Facilities for persons with reduced mobility **Average Price** €18 **Smoking and No smoking areas** • **Wifi connection available**



Dom Joaquim

The selection of dishes that is huge; the undisputable quality of the products; the creativity and the obvious quality of the cooking and the unparalleled price-quality ratio justify Dom Joaquim's fame.

It only opened in 2007 but is now already one of the best-known and most highly appreciated restaurants in Évora and in Alentejo. Located in a good location, beside the city walls, Dom Joaquim has a large room of discrete elegance and a very varied menu with typical Alentejo dishes honouring the tradition, and innovative dishes demonstrating the creativity of the chef Joaquim Almeida. The secret of its success lies there: in the simple and handsome space with a modern and intimate touch, and in the cuisine open to novelty but still typical from the Alentejo region. But there is another key to this secret: the perfect price-quality ratio. The extensive and well-structured menu starts with several suggestions by the chef, followed by cold starters, warm starters, soups, fish dishes, meat dishes, vegetarian dishes, children's menus and desserts. The cold starters consist of snacks, such as crêpine crackling and crab mayonnaise; warm starters consist of Évora Cheese PDO (grilled sheep's cheese with oregano and toast), scrambled eggs with Montanheira

Emblematic dish

If oven-roasted lamb with olive oil, garlic, bay leaves and rosemary is a success entirely justifiable by the intensity and harmony of flavours, Alentejo pork cushions created by the chef, with the meat rolled in a very tender dough surprises us and makes us want to return.

farinheira and sautéed mushrooms with *montado* pork cured ham or with *linguiça* sausage and other smoked meats; soups include wild partridge pancetta soup or *sargalheira* toasted in the oven and dogfish soup; fish dishes include fried dogfish with clam rice, an innovative dish that clearly illustrates Dom Joaquim's concept and *bacalhau cataplana*; meat dishes include Alentejo pork cushions, roast *montado* pork cheeks and oven-roasted Alentejo grass fed lamb that are irresistible. The same can be said of the desserts: chocolate mousse, *fidalgo*, *toucinho rançoso dos Santos* (an eggs and nuts delicacy), rich gypsy cake (lots of black-seed squash and lots of chocolate) and other temptations created by the chef. Excellent selection of mostly Alentejo wines. Service efficient and friendly!

Dom Joaquim Contemporary Restaurant

Address Rua dos Penedos, nº 6, 7000-537 Évora

Telephone +351266731105 and +351938092121

Website **E-mail** restaurantedomjoaquim@gmail.com

GPS 38.5731, -7.914928 **Forms of Payment**

Cards are accepted **Opening Hours** 12.00 noon-

3.00pm; 7.00pm-10.45pm **Closing Day(s)** Sunday

at dinnertime and Monday **Capacity** 80 seats

Parking On the public road **Average Price** €20

No Smoking • Wifi connection available



Feitiço da Moura

The wine list is long and carefully chosen, presenting the best produced in the different regions of the country. It only contains acknowledged top-quality national wines of which there are many.

On the hills of Monsaraz, next to the large lake of Alqueva, the Hotel Rural Horta da Moura is located in a natural spot of great beauty with a touch of modernity and comfort. These characteristics are patent in its restaurant: the comfort and refinement inside in contrast with rural Alentejo seen outside through the large glass windows. Outside there are gardens, olive groves, *montado* and a vegetable garden, from which comes much of the produce used in the kitchen and which sets the pace. It is an option revealed in other choices, such as the olive oils from the Cooperativa Agrícola de Reguengos de Monsaraz, the honey from Portel, Évora Cheese PDO, Serpa Cheese PDO, Oriola cheese (Portel) and the sausages from certified small-scale producers. In addition to the produce, the kitchen has also recovered typical dishes from the region to which are added the benefits of creativity, technique and beauty. It preserves the aromas and flavours of Alentejo cuisine with the same care with which it seeks a more innovative combination or a prettier presentation,

Emblematic dish

Certified veal from Mertolenga meat is always on the menu, albeit prepared in different ways that change depending on the season; but the steaks tend to remain, and are all excellent.

the result of which is always captivating. In the chapter on appetisers, there are cheeses and sausages, the quality of which is beyond compare and scrambled eggs with *farinheira* or wild asparagus, when they are in season. The seasonal menu, always adjusted to its vegetable garden, results in frequent changes to the menu, albeit some dishes are permanent, such as *montado* pork tenderloin steaks with clams and veal steaks from Mertolenga Meat PDO (one fried in olive oil and garlic, another steak tartare and a third stuffed with Serpa Cheese PDO). For dessert, conventual desserts and cheeses (Serpa PDO, Évora PDO and Oriola). A vast and excellent selection of wines from all regions in Portugal, mainly from Alentejo!

Feitiço da Moura Contemporary Restaurant
Address Hotel Rural Horta da Moura, 7200-175 Monsaraz **Telephone** +351266550100 **Website**
E-mail reservas@hortadamoura.pt **GPS** 38.434536, -7.387693 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Open every day **Capacity** 46 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €25 **Smoking** • **Wifi connection available**



Fialho

Reliability is the key word when one thinks of this restaurant that is now in the hands of the third generation of the Fialho family and that remains loyal to traditional recipes and to the values of the Alentejo cuisine.

It is one of the most famous and prestigious restaurants in Alentejo, and subsequently Portuguese, cuisine. It dates from 1945 when Manuel Fialho started to serve appetisers to which he later added a few traditional dishes; in the early 1960s it became a *casa de pasto* or eating house; and in the mid 60s it was remodelled and extended, gained its current configuration and moved up a category to become a restaurant. It became the reference of the city and the region thanks to the quality of the food, which brought it fame and prizes. It went from father to children (the late Gabriel and Amor) and to grandchildren (Helena and Rui), thus preserving both the concept and the quality. In the first room there is a counter, the wine cellar, a dessert display case and the cold starters. The marble floor and brick ceilings, the décor with the prizes and different regional motifs, the leather chairs, the cloth tablecloths and the cosy environment await us in the other two rooms.

Emblematic dish

Partridge made in the style of Convento da Cartuxa is a dish that is always on the menu because the clients will not allow it to be taken off, so much do they like this ancient but still very much appreciated conventual recipe.

Honouring the tradition of appetisers, the menu lists 37 starters - including all the Alentejo PDO cheeses -, some of which are placed on the table before the client sits down only to set the table and not to impose anything on anybody: chicken pies, sheep's cheese, three or four little salads. There is also a long and exciting list of main dishes, such as: fish soup with riverside mint, Bulhão Pato style hake (obviously with clams and coriander), pork cheeks stewed in red wine, pigeon rice, hare with white beans and marinated partridge or partridge made in the style of Convento da Cartuxa. The desserts are made in the restaurant and include the usual conventual desserts, plus rice pudding and crème brûlée, among others. A large selection of wines, mainly from Alentejo!

Fialho Traditional Restaurant

Address Travessa do Mascarenhas, nº 16, 7000-557 Évora **Telephone** +351266703079 **Website** **E-mail** restaurantefialho@iol.pt **GPS** 38.573572, -7.912839 **Forms of Payment** Cards are accepted **Opening Hours** 12.20pm-4.00pm; 7.00pm-11.00pm **Closing Day(s)** Monday **Capacity** 85 seats **Parking** Easy, close by **Average Price** €35 **Smoking and No Smoking areas** • **Wifi connection available**



Gadanha Mercearia

The grocer's shop also functions as a wine bar, where you feel like trying everything you see, either there or to take home: teas, chocolates, sausages, cured hams, cheeses, olive oil, wines and other gourmet products.

The grocer's shop (*mercearia* means grocer's) opened in 2009 in front of the municipal park and the statue of Gadanha in the lower region of Estremoz, and caused some surprise, firstly due to the quality of the products, including the best in the region, and then the novelty of only serving appetisers: sausages, sandwiches and toasties. The clients liked the idea and wanted more, especially the traditional appetisers from Alentejo, such as *farinheira* with scrambled eggs. That was how the restaurant came to exist in 2013 in the space adjacent to it. Both areas together now have a terrace, a grocer's shop, tapas bar, wine cellar and dining room with large wooden tables and white table runners, of the same colour as the napkins. It looks spotless, bright, relaxed and cosy, just like modern-day taverns where you feel like staying on.

The cuisine is also modern but inspired on the flavours of the region and based on local produce. What prevails is the concept of sharing, with generous portions, both for starters and main dishes. Some examples: starters include

Emblematic dish

Bacalhau and smoked ham millefeuilles in a subtle and beautiful combination of rocket, thin slices of Alentejo bread, flakes of fresh codfish en confit, chickpea foam, Alentejo smoked ham and egg is why people go on purpose to Gadanha Mercearia.

revolta das batatas, a bit like *huevos rotos* or Spanish broken eggs with potato sticks, *paia de presunto* sausage and egg with a very tasty sauce, mixed together in front of the client and Gadanha scrambled eggs with *farinheira*, tomato and *paia de toucinho* sausage (a traditional product from Alentejo that deserves to be better known), with an intense albeit well-balanced flavour, with the tomato balancing the *farinheira*; the main dishes include "o nosso bacalhau" (our *bacalhau*), which is a steak of fish in an olive oil confit, stewed cheeks, a dish that has always been part of the menu as it is an irresistible stew, and grilled Alentejo pork loin steaks or *presas* with mashed potatoes and apple purée; desserts include *farólias* with a crispy biscuit tile and strawberries and white chocolate *millefeuilles* and red fruits.

Gadanha Mercearia Contemporary Restaurant

Address Largo Dragões de Olivença, nº 84-A, 7100-457 Estremoz **Telephone** +351268333262
Website **E-mail** mercearia@merceariagadanha.pt
GPS 38.844310, -7.588312 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-11.00pm **Closing Day(s)** Monday (and Sunday at dinnertime in winter) **Capacity** 30 seats **Parking** Easy, close to Rossio **Average Price** €30 **No Smoking • Wifi connection available**



Luar de Janeiro

There are wine tasting sessions at Luar de Janeiro in partnership with the producers. For each wine a dish is prepared to ensure the alliance is perfect. These food and wine experiences are unforgettable.

Over 40 years ago, in one of Évora's typical narrow streets, inside its Medieval walls, a tavern was opened and quickly gained fame due to the quality of the appetisers prepared by the cook and lady of the establishment, Olívia Prates. It made such rapid progress that it soon became a restaurant and came to be a gastronomic reference of both the city of Évora and of Alentejo. The facilities are an example of simplicity and good taste: small front dining room with a round table, display cases with conventional desserts and wines, a counter, an open kitchen and next to it a more spacious, albeit cosy, dining room. One feels so much at home here that there is a feeling of not being in a restaurant at all but in the Prates family's home. The cuisine is full of homely flavours with top-quality produce, such as fresh fish from the sea. The fritters come from the time of the appetisers, as do the scrambled eggs with wild asparagus, chicken pies, mushrooms (during the season, also *silarcas* or brown mushrooms and truffles),

Emblematic dish

*Gaspachos and tomato soup in summer; game, in the season; and *sopa da panela* in winter are examples of dishes prepared with seasonal produce to which the cook is always attentive. But, the client can order any dish, including vegetarian, provided there is in store top-quality produce.*

crépine crackling, Alentejo pork tenderloin sausage, Serpa Cheese PDO and Évora Cheese PDO, in a long and appetising list of starters. There is another long list of main dishes: by way of fish there is dogfish soup and sea bass soup, old-fashioned *bacalhau* rice and grilled sole with clam rice and coriander; by way of meat there is oven-roasted Alentejo pork cheeks and Alentejo pork with clams; by way of game there is hare rice and stewed partridge with savoy cabbage. Desserts include conventional and regional options: *fidalgo*, *pão de rala*, *sericaia*, *torrão real*, a sweet with almond, sugar, eggs and cream, among others, also made by the hands of Dona Olívia, hands imbued with magic. There is an excellent selection of wines, 90 per cent from Alentejo. Service attentive and friendly!

Luar de Janeiro Traditional Restaurant

Address Travessa do Janeiro, nº 13, 7000-600 Évora **Telephone** +351266749114 and +351266749115 **Website** **E-mail** paulojprates@hotmail.com, zeaprates@hotmail.com **GPS** 38.575017, -7.909789 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.30-10.30pm **Closing Day(s)** Thursday **Capacity** 30 seats **Parking** Easy, in the Largo de Aviz **Average Price** €25 **No Smoking** • **Wifi connection available**



Maçã

Regional produce stands out: veal from Montemor-o-Novo, lamb and sausages from Estremoz, pork from Vila Nova de São Bento, and the owners grow their own vegetables in the vegetable garden in Lavre.

On the way through Lavre, on the road from Montemor-o-Novo to Coruche and on the curve that meets that of Vendas Novas, one can see a one-storey house with white walls and a blue trim with small awnings and a signpost that identify one of the most popular restaurants in the region: Maçã. The entrance leads into a café, on the left, and to the restaurant, on the right. The room is large with terracotta brick tiles, *azulejo* panels on the walls, wooden tables, Alentejo chairs with bulrush seats, cotton tablecloths, a simple décor that includes framed gastronomic reviews, a small counter with starters: fresh cheeses from Vendas Novas, Évora Cheese PDO, crackling, sautéed mushrooms and other appetisers. The menu is written on a page with over a dozen and a half “dishes of the day”. The house special is roast lamb, dish served at weekends that has clients who are truly committed to it. Other success stories are pork tenderloin steaks with asparagus *migas*, Alentejo pork cheeks with fried

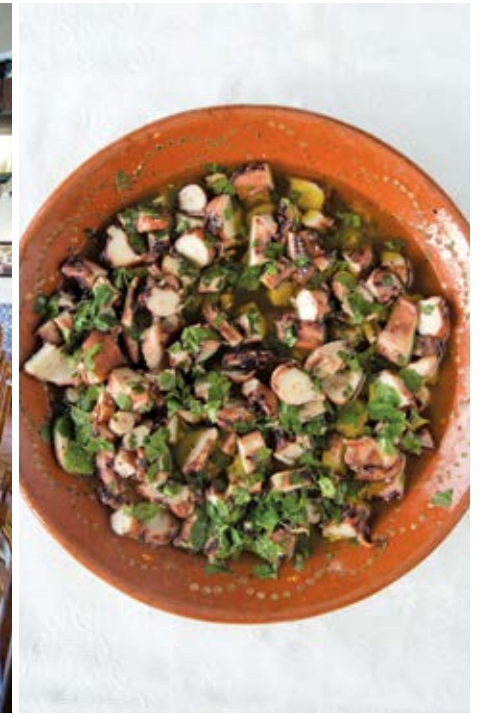
Emblematic dish

Oven-roasted lamb, dish chosen by most clients who come to the restaurant at weekends: the meat is very well roasted, as are the potatoes with olive oil, lard, onions, parsley, bay leaves and the right amount of talent.

potato slices or with apple purée, chicken rice cooked in blood, stew and hare rice, fried wild rabbit, stewed partridge, among other delicacies prepared with great simplicity and great culinary skill. The same can be said for the desserts that are all homemade, such as *sericaia* with Elvas Plums PDO, almond and orange pudding and in the right season roast quince. A selection of Alentejo wines with the exception of a white from Douro and some *vinhos verdes*. The house wine is worth noting and is duly labelled with the brand Maçã, produced by Adega Mayor, in Campo Maior.

Maçã Informal Restaurant

Address Estrada Nacional 114, 7050-467 Lavre
Telephone +351265847100 **Website** **E-mail** geral@maca-restaurant.pt **GPS** 38.774083, -8.371135
Forms of Payment Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm
Closing Day(s) Monday **Capacity** 52 seats
Parking Easy, on the public road **Average Price** €20 **No Smoking • Wifi connection available**



O Alpendre

The friendliness of the service, the excellence of the raw materials, the wish to perpetuate Alentejo recipes and the room decorated with good taste, with a constant allusion to rural Alentejo make us wish to return again and again.

In a typical street in Arraiolos, a tavern opened over 30 years ago that, even though it was popular, it gained greater notoriety when José Manuel Poeiras Severino took it over to transform it into a typical Alentejo restaurant, with an unmistakable touch of genius. The genius of this excellent master of the art of hospitality involved nothing more than simply recovering and serving with grace and skill typical Alentejo cuisine. The facilities are an example of simplicity and good taste: a large room, decorated with farming tools, rustic brickwork and tables covered with good white tablecloths. The cuisine is all home made with top-quality produce. There is a large quantity of cold starters: cuttlefish, pig's ear, roast peppers, quail's eggs, fava beans, roast chicken, all marinated in a vinaigrette sauce, Iberian ham and chickpea with *bacalhau*; warm starters include grilled mushrooms, poached eggs in tomato sauce and scrambled eggs with asparagus. The extensive list offers a variety of *montado* Alentejo pork dishes, such as, testacles in a mushroom sauce, grilled kidneys, pork medallions prepared in the style of Alpendre and

Emblematic dish

Mushrooms and everything related to asparagus during the season, especially in migas, and sericá, whose perfume would have the most Spartan soul salivating. To eat and die for more!

Alentejo pork meat prepared to an Alentejo recipe; *montado* lamb: fried chops with potato *migas* and Alpendre chops with asparagus *migas*; and *montado* veal: casseroled steak, chunk of veal with mint *migas* and grilled sirloin steak, among others.

The list of fish dishes includes fish roe *açorda* with fried dogfish, grilled Alpendre *bacalhau*, dogfish with clams and tomato rice with tiny deep-fried mackerel. The special *migas* on the list include, among many others, *bacalhau*, fava beans with sausages, Alentejo style with *carne do alguidar*, or *ganhões* (tenderloin rolled in bacon). The other house specials are pasta with fish, *bacalhau* rice, Alentejo-style *gaspacho* with fried mackerel, Alentejo-style *açorda* and chickpea stew and pasta.

For dessert there are conventual and regional desserts: *pastel de toucinho*, *pão de rala*, *encharcada*, *sericá* with Elvas Plums PDO, prepared by the magic hands of dona Fátima.

Excellent selection of wines, mostly from Alentejo. Attentive and friendly service!

Alpendre Typical Restaurant

Address Rua Serpa Pinto, n.º 22, 7040-014 Arraiolos

Telephone +351266419024 **Website** **E-mail** rest.

alendpendre@gmail.com **GPS** 38.723454, -7.988803

Forms of Payment Cards are accepted **Opening**

Hours 12.00 noon-3.30pm; 7.00pm-12.00pm

Closing Day(s) Monday at dinnertime **Capacity**

70 seats **Parking** On the public road **Average**

Price €25 **No Smoking** • **Wifi connection**

available



○ Espiga

The quality of the service, the raw materials and the taste expected with each forkful of the regional food, made as tradition dictates, is priceless and flawless.

In a very convenient location in the heart of Borba, ○ Espiga is a cosy restaurant with a bar where a terracotta brickwork counter and shelves decorated with old wines do the honours. The rustic and typical Alentejo dining room is decorated with a motif of regional wines in small bottles from the 1970s and 80s that are placed decoratively in the centre of the tables in a clear invitation to get to know the best in the region: they were once part of the former cellar where the restaurant was set up. The environment is friendly thanks to the couple Isaura and Joaquim Espiguinha, who have been responsible for the kitchen and restaurant since 1986. The cuisine is clearly regional and blends simplicity with skill. There is a decent selection on the menu with dishes, such as the Alentejo-style lamb *ensopado*, the *ganhão* chickpea stew, the *bacalhau migas* with pennyroyal and *bacalhau* grilled on a tile. The starters and appetisers include codfish cakes, meat rolls, fired or grilled *farinheira* and grilled *cacholeira* sausage. Then there is seafood with fried prawns using

the restaurant's own recipe, boiled wild prawns and shrimps in a garlic sauce, among others. Fish dishes include baby squid with baby shrimp, strips of fried cuttlefish, grilled cuttlefish, dogfish with clams and swordfish and onions. There is a selection of meat dishes to choose from, such as veal skewer with prawns, grilled ribs, grilled Alentejo pork *plumas*, farmer-style mixed grill and grilled Alentejo pork *segredos*. Desserts are all made at home with commitment and skill and the *sericaia* with Elvas Plums PDO, the chocolate mousse and the crème caramel are irresistible. There is a good selection of wines all from Alentejo. Service attentive and friendly!

Emblematic dish

Lamb roasted in a wood-fired oven and migas with ribs flavoured with garlic, with touches of chorizo sausage and pancetta are the favourites of the lovers of traditionally cooked Alentejo food.

○ Espiga Informal Restaurant

Address Rua Silveira Menezes, n.º 2, 7150-144 Borba **Telephone** +351268894244 **E-mail** espigajao_25@hotmail.com **GPS** 38.806514, -7.456464 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00-11.00pm **Closing Day(s)** Sunday **Capacity** 47 seats **Parking** Easy, on the public road **Average Price** €12.50 **No Smoking • Wifi connection available**



O Garfo

The wine service, in the hands of the owner of the establishment, who is a sommelier, is of decisive importance in the meal as, in addition to bringing harmony to the meal, the wine is drunk at the right temperature and in the right glasses.

Located in a quiet street next to Praça do Giraldo in the heart of Évora, this small restaurant stands out for its home environment, its traditional cuisine and its competent service, including the wine service in the hands of a qualified professional, who is a sommelier. In 1976 it opened as a beer house and ten years later became a restaurant still run by the couple Leontina and João Marques; she more often in the kitchen and he in the dining room - as he is the sommelier -, both qualified professionals having graduated at Escola de Hotelaria e Turismo de Lisboa. The room is cosy with a terracotta tiled floor, white walls, red and white tablecloths, white napkins, good quality glasses (Bordeaux and Bourgogne type glasses) and sober décor. The menu changes on a daily basis so as not to tire the regular clients. It starts with

Emblematic dish

The dogfish soup is a dish that has resisted the daily turnover of the menu by being the chef's pride who says "it is the best in Alentejo", and is the favourite of the clients who love the abundance of aromas and flavours.

the typical Alentejo *couvert*: Alentejo bread, Olives from Elvas and Campo Maior PDO and a taste of organic Moura Olive Oil PDO. This is followed by the starters, the typical dishes from the Alentejo region, as are almost all the desserts, the dishes that are made from Alentejo produce and other dishes. Good ingredients, staple cooking, well defined flavours from scrambled eggs with asparagus, roast mushrooms and pig's trotters in a coriander sauce to dogfish soup and to lamb *ensopado* that are dishes served every day, to asparagus *migas* with fried pork meat, to oven-roasted lamb, to beans with pork spine. Desserts include *pão de rala*, *rançoso* cake, *Convento dos Loios* pudding and vinegar pudding. A good selection of wines and wines by the glass chosen by the sommelier!

O Garfo Informal Restaurant

Address Rua de Santa Catarina, nº 13-15, 7000-516 Évora **Telephone** +351266709256 **E-mail** restaurante.garfo@hotmail.com **GPS** 38.571972, -7.911236 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Sunday **Capacity** 25 seats **Parking** Public, in the vicinity **Average Price** €18 **No Smoking**



O Pátio da Oliveira

At lunch one can eat the best there is in the region in a serene atmosphere. Ideal for those who wish to taste regional cuisine in a comfortable dining room.

In one of Mourão's main squares there is a restaurant that has rapidly gained fame thanks to the quality of the delicacies prepared under the supervision of Salvador Acabado who has continued a business that had been in the hands of the family for decades. The facilities are an example of simplicity and good taste, starting with the entrance hall with vaulted ceilings and high headroom. The service counter is topped by ancient *azulejos* of the establishment in blue and white, *azulejos* which are no longer made, and the space decorated by a beautiful Arraiolos rug. In the second room an old recuperated fireplace stands out that heats the cooler nights and days, and there are a number of paintings and artefacts alluding to traditional regional farming. The cuisine is of homemade flavours with top-quality produce and there is a set menu at ten euros that allows the clients to choose, in addition to the *couvert*

and soup, the dish of the day that varies according to the season of the year. For fish, there is garlic *açorda* with *bacalhau* and egg, house-style *bacalhau* and boiled *bacalhau* with chickpea; for meat, there is a variety of Alentejo dishes, such as Alentejo pork *plumas* with chips, *carne de porco à alentejana* and Alentejo *migas* with *carne do alquidar*. Desserts are also included in the set menu with both conventional and regional options: Mourão *encharcada*, egg pudding, *manjar real* and poached meringue and custard, among others, also excellent are chocolate mousse, *serradura* and condensed milk pudding. A selection of Alentejo wines. Service attentive and efficient!

Emblematic dish

Garlic açorda with bacalhau and egg made with blended coriander and garlic with a touch of pennyroyal, which gives it an unforgettable aroma.

O Pátio da Oliveira Informal Restaurant

Address Praça da República, n.º 14, 7240-233

Mourão **Telephone** +351266586282 **Website**

E-mail xarez-monsaraz@hotmail.com **GPS**

38.383131, -7.343747 **Forms of Payment** Cards

are accepted **Opening Hours** 11.00am-3.00pm.

Saturday: 11.00-3.00pm; 7.00pm-10.00pm **Closing**

Day(s) Thursday **Capacity** 40 seats **Parking** On

the public road **Average Price** €15 **No Smoking**



O Pelourinho

What makes it stand out is, for whoever wishes, the fact that one can eat fresh seafood in the inland of Alentejo, shrimps in garlic sauce, edible crab or crab, among others. Always seasoned with herbs and spices from the region!

Located in a typical Alentejo house in the heart of Arraiolos, the restaurant O Pelourinho opened in early 2000 and immediately seduced its clients with its simple, albeit well-prepared, cuisine and some interesting proposals for seafood and fish that are not so common in the region. The large room with a rustic terracotta tiled floor and large windows contains the reproduction of an Alentejo square as its main decorative feature on one of the walls and on the others feigned archways in terracotta bricks. A large aquarium for seafood attracts our attention at the entrance, as do the *cataplans* that hang at the back of the room that looks on to the open kitchen. The laws are dictated here by dona Adelaide, from whose hands arise the most convincing arguments to like this place.

The menu is varied and begins with delicious starters, such as octopus salad, quail's eggs, peppers, chickpea with *bacalhau*, mushrooms, grilled *linguiça* sausage, grilled *farinheira* and scrambled eggs.

Emblematic dish

In addition to seafood, there is a delicacy that is ordered more than any other: lamb in the pan made to Pelourinho's own recipe. It is slow-stewed in white wine in an abundance of onions, parsley and bay leaves. It is a wonderful surprise!

The main dishes include seafood, such as crayfish rice, boiled prawns, edible crab, shrimps in garlic sauce and sea fish stew; the fish dishes include monkfish rice, pasta and fish, charcoals grilled *bacalhau* or *bacalhau* made to the restaurant's own recipe, small deep fried mackerel with tomato rice and Algarve-style baby cuttlefish. Meats include irresistible garlic slices with fried meat; tomato *migas* with *carne do alguidar* and coriander or asparagus *migas* with *plumas*, in addition to charcoal grilled steak and veal chops or lamb.

All the desserts are skilfully prepared in the restaurant, such as fresh cheese delicacy, *toucinho de Arraiolos*, *sericá*, egg pudding and poached meringue and custard. A good selection of mostly Alentejo wines!

O Pelourinho Informal Restaurant

Address Rua Cunha Rivara, nº 9, 7040-033 Arraiolos **Telephone** +351266419070 **Website** **E-mail** pelourinhoarraiolos@gmail.com **GPS** 38.724631, -7.985013 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-10.00pm **Closing Day(s)** Open every day **Capacity** 70 seats **Parking** On the public road **Average Price** €20 **No Smoking** • **Wifi connection available**



Os Arcos

Those who love game have a recluse here, as it is always present thanks to the provisions made at the right time and the care taken in preserving it until it is cooked, according to traditional recipes.

The main entrance to the dining room is through the café that has a simple and unadorned aspect that is normal in this kind of establishments, especially in rural areas. The room is also unpretentious but very cosy, with several tones of granite stone on the floor, red cotton tablecloths protected by white paper covers, regional crockery, photos allusive to Alentejo decorating the walls and a long red curtain at the back of the room. But the best of the restaurant can be found in the warm welcome and in the appetising food with which Patrícia and Manuel Rodrigues, the owners, spoil their clients in a very friendly and relaxed environment.

The cuisine is simple, abundant and deliciously made with produce of the region and culinary flavours inherited from previous generations, precisely as if we were at home. There are no tricks, no secrets, just the magical skill for

Emblematic dish

Asparagus migas with fried pork, an ex-libris of Alentejo cuisine, is highly appreciated in this restaurant because of the bread, asparagus, meat and seasoning.

cooking. For starters there is Alentejo bread, olives, crackling, chorizo sausage, paio sausage, sheep's cheese and Évora and Nisa Cheeses, both PDO. The most emblematic dish is asparagus migas with fried pork, but dogfish soup, skate made according to Arcos' own recipe, that is fried and flavoured with coriander, oven-roasted lamb and wild boar with black beans, venison, also roasted with black beans, and charcoal grilled lamb with olive oil and coriander are also highly appreciated delicacies. Homemade desserts, such as sericaia with Elvas Plums PDO especially. Small selection of wines with half a dozen Alentejo wines and two or three vinhos verdes!

Os Arcos Informal Restaurant

Address Rua 31 de Janeiro, nº12, 7490-105 Cabeção **Telephone** +351266447543 **E-mail** manuel-brodrigues@hotmail.com **GPS** 38.954156, -8.073062 **Forms of Payment** No cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Open every day **Capacity** 60 seats **Parking** Easy, on the public road **Average Price** €17 **No Smoking**



Restaurante da Pousada Castelo de Estremoz

The building transports us to another time in History. It is decorated with antique furniture, especially from the 17th and 18th centuries, among numerous pieces of art, true national heritage on display.

Enjoying a meal in a castle is always an unforgettable experience and in the Pousada Castelo de Estremoz, a building commissioned by King D. Dinis for queen Santa Isabel, it is also synonymous with a lavish dinner and service matching the magnificence of the facilities.

The dining room is full of antiques, examples of which are an 18th century Flemish tapestry covering one of the walls, or the porcelain pot from the Qing dynasty, decorated in blue and gold on one of the side tables or the 18th century wall lamps in carved gilt wood.

The environment conjures up banquets worthy of royalty and so agrees the chef, generous in his portions and in the treatment he gives to the raw materials. The menu offers starters that include scrambled eggs and wild asparagus from serra d'Ossa and a tile of Alentejo bread, pan-fried shrimps and mushrooms in olive oil and garlic and a selection of sausages with slices of roast apple. Soups include Alentejo *açorda* with an egg and tomato soup with sausages and poached eggs and appetisers include the irresistible

peixinhos da horta, poached quail's eggs and mushrooms stuffed with *farinheira*. The main dishes have created an excellent balance between fish, meat and vegetarian dishes, examples of which are *bacalhau dourado*, the traditional dogfish in coriander sauce, aubergines in Nisa Cheese PDO and oregano, stewed partridge in a clay pot with shallots and chestnuts, oven-roasted pork knuckle glacéed with honey and sautéed potatoes with onions or the veal medallion with crispy smoked ham and a vegetable gratin pudding. Good selection of regional desserts, such as the Estremoz egg and water pudding. A careful selection of mainly Alentejo wines and a few from other regions. Service efficient and delicate!

Emblematic dish

Oven-roasted pork knuckle glacéed with honey and sautéed potatoes with onions is much sought after due to its succulence, but the Estremoz egg and water pudding is unique.

Restaurante da Pousada Castelo de Estremoz Traditional Restaurant

Address Largo de D. Diniz, 7100-509 Estremoz

Telephone +351268332075 **Website** **E-mail**

guest@pousadas.pt **GPS** 38.842183, -7.592283

Forms of Payment Cards are accepted **Opening**

Hours 1.00pm-3.00pm; 7.00pm-10.00pm. Friday

and Saturday dinnertime: 7.30pm-10.30pm

Closing Day(s) Open every day **Capacity** 89

seats **Parking** Private **Access** Access for persons

with reduced mobility **Average Price** €35 **No**

Smoking • **Wifi connection available**



Restaurante da Pousada Convento de Arraiolos

The view from the restaurant and the terrace of the green Alentejo countryside, even when the inn is full, gives us the idea of being the only guests enjoying the tranquillity of this space.

Whoever wishes to enjoy the serenity of Alentejo, the Pousada Convento de Arraiolos is the ideal resting place. Even when it is full, the diners may taste the delicacies of the land in well-earned rest with a view to the countryside in a minimalist room where the main decorative element is part of a 17th century retable, representing the last supper. The menu drawn up by the chef Elisabete Velez is the focus of attention. Ms Velez studies the delicacies prepared by the nuns who lived in this convent. She has recovered some of their recipes, among which are flaked pigeon and pancetta pie. These are only two examples of a long menu that starts with soups, such as watercress, Alentejo-style tomato soup with fried quail's egg or cream of squash soup with slivers of almonds. The starters, also homemade, include dishes such as soft cheese and rosemary flavoured honey roll, flaked wild pigeon with green plums and tarragon sauce. As for starters, there is the unmissable

Emblematic dish

Flaked wild pigeon with green plums and cinnamon, a delicacy created by the nuns who lived in the convent that is now the pousada or inn. Pastel de toucinho is also famous, made from eggs and almond.

tomato and oregano pâté, tuna with a duo of peppers and pennyroyal and blood sausage with pineapple.

A well-balanced menu that also offers fish and seafood, such as: slice of salmon in lime purée and *pomme* of broccoli, dogfish cutlet in a tomato pie, broth of fresh pennyroyal and *tiborna de bacalhau*, a dish with an abundance of onions and peppers and served on bread, among others. The meat dishes include free-range chicken leg braised in pine nut rice, Alentejo pork cheeks and a duo of sweet potato and spinach, or lamb cooked in olive oil with potatoes in a clay dish and quince gelée. A board of Portuguese cheeses and some samples of regional conventual desserts, examples of which are *pastel de toucinho* and *pão de rala*. There is an excellent selection of mainly Alentejo wines. Service efficient and friendly!

Restaurante da Pousada Convento de Arraiolos Traditional Restaurant

Address Pousada Convento de Arraiolos, Vale das Flores 7044-909 Arraiolos **Telephone** +351266419340 **Website** **E-mail** guest@pousadas.pt **GPS** 38.732000, -7.988717 **Forms of Payment** Cards are accepted **Opening Hours** 1.00pm-3.00pm; 7.00pm-10.00pm. Friday and Saturday at dinnertime: 7.30pm-10.30pm **Closing Day(s)** Open every day **Capacity** 86 seats **Parking** Private **Access** Access for persons with reduced mobility **Average Price** €35 **No Smoking** • **Wifi connection available**



Restaurante da Pousada Convento de Évora

Added value: the space. Having lunch or dinner in the cloisters is an unforgettable experience, mainly at night, when the cloisters – decorative element par excellence – are lit up.

A stone's throw from Diana's Temple, in the centre of Évora, a city classified as Heritage of Mankind by UNESCO, the restaurant of the Pousada Convento de Évora welcomes its guests in an original fashion with its dining room installed in the cloisters, where monks once strolled in devout meditation.

The room benefits from a lot of outdoor light, excellent views of the patio, with its orange trees and some Roman stones that give the space a touch of history. The tables covered by impeccable blue and white tablecloths match the tones of the comfortable chairs and the panels of *azulejos* that decorate the space, borrowed by the Museum of Évora. The environment is sophisticated but unpretentious. The menu is particularly well thought out with its more substantial proposals of meats from the region and other lighter proposals for those who enjoy fish or for vegetarians, but always with local aromas and flavours.

The suggestions of the chef include soups, such as coriander *açorda* with *bacalhau*

and poached eggs or the traditional tomato soup with regional sausages and poached eggs; starters include strips of wild boar and pickles known as *pica-pau* and scrambled eggs with asparagus on a tile of Alentejo bread.

The main dishes include forest mushroom risotto with Nisa Cheese PDO for vegetarians; meat dishes include wild boar medallions with wild asparagus and coriander *migas*, chicken fricassee, pork cheeks in a red wine confit with a duo of apple and squash purees, and *bacalhau* cutlet in garlic-flavoured olive oil, potato puree and black olive and garlic in olive oil. To finish off, there is a *buffet* of regional desserts, fruits and Portuguese cheeses, conventual desserts and the typical *pão de rala* and Évora *queijada*. A careful selection of mostly Alentejo wines and a decent selection from the rest of the country. Service careful and efficient!

Emblematic dish

Pork cheeks in a red wine confit are a classic dish from Alentejo that in this pousada is respected. The meats are carefully selected, as is the cooking process, which lasts for a long time, allowing the meat to simmer in red wine and in the fat of the pork, thus falling apart at the first forkful.

Restaurante da Pousada Convento de Évora

Traditional Restaurant

Address Largo Conde Vila-Flor, 7000-804 Évora

Telephone +351266730070 **Website** **E-mail**

guest@pousadas.pt **GPS** 38.572666, -7.907016

Forms of Payment Cards are accepted **Opening**

Hours 1.00pm-3.00pm; 7.00pm-10.00pm. Friday

and Saturday dinnertime: 7.30pm-10.30pm

Closing Day(s) Open every day **Capacity** 80

seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €35

No Smoking • **Wifi connection available**



Restaurante da Pousada Convento de Vila Viçosa

The intimate and refined environment gives the diners at any time of the year the feeling of being unique in this special place full of legends to be unveiled.

The restaurant at the Pousada Convento de Vila Viçosa, installed in the former Convento Real das Chagas de Cristo commissioned to be built by D. Jaime, in the 16th century, is today an ode to the typical flavours of Alentejo cuisine. The dining room, which was once the nun's refectory is very comfortable and the floor tiles are still probably the original ones, vaulted ceilings, friezes in a tone of ochre, the same tone as the chairs. Classical and timeless, as is the menu proposed and that starts with the irresistible chickpea soup with *bacalhau* or tomato soup with sausages and a poached egg. The starters follow with wild asparagus omelette, soft sheep's cheese crisps and plums in syrup, rabbit terrine with wild berry sauce and a selection of sausages, cured ham and cheese. Appetisers include a variety of delicious regional products: grilled chorizo sausage on Alentejo bread, a trilogy of roast peppers, brawn and scrambled eggs with *farinheira* or a small veal steak sandwich with quail's egg. Authentic flavours are revealed in fish dishes with *bacalhau dourado* (the recipe used in Pousada de Elvas since 1942), fried

Emblematic dish

*The dessert *Manjar das Chagas* that, besides the traditional eggs, sugar and almonds, includes rabbit meat as one of its ingredients. It is said to have been created by the nuns in order to please the royals who financed the convent. Today it is all the rage (even among the more incredulous).*

fillet of dogfish and coriander; and in the meat dishes with Alentejo *migas*, grilled Alentejo pork *lagartos* with tomato jam and a confit of pearl onions on toasted Alentejo bread or roast lamb with potatoes and sautéed greens. Breaded broccoli and soft sheep's cheese on a tomato sauce or gratin of *farfalle* with spinach are excellent choices for the vegetarians. There are excellent regional desserts, such as *Manjar das Chagas*. Whoever prefers something less sweet there are Portuguese cheeseboards (which include Serpa Cheese PDO and Nisa Cheese PDO) with fruit or jams as an option. A careful selection of mostly Alentejo wines and a few from other national regions. Service efficient and friendly!

Restaurante da Pousada Convento de Vila Viçosa Traditional Restaurant

Address Convento das Chagas-Terreiro do Paço, 7160-251 Vila Viçosa **Telephone** +351268980742 **Website** **E-mail** guest@pousadas.pt **GPS** 38.781650, -7.421400 **Forms of Payment** Cards are accepted **Opening Hours** 1.00pm-3.00pm; 7.00pm-10.00pm. Friday and Saturday dinnertime: 7.30pm-10.30pm **Closing Day(s)** Open every day **Capacity** 50 seats **Parking** Private **Access** Access for persons with reduced mobility **Average Price** €35 **No Smoking** • **Wifi connection available**



Restaurante Panorâmico Amieira Marina

On the terrace and inside the restaurant there is a beautiful view of the marina, the water and the endless horizon, wherever one looks.

Standing on the waters of the great Alqueva lake, the Restaurante Panorâmico Amieira Marina has modern and comfortable facilities from where can be seen one of the most beautiful and surprising panoramas of the inland Alentejo region and where one discovers the best in regional cuisine, in addition to a few innovative dishes. The wall-to-wall glass window, full of natural light, and the open terrace, like the deck of a ship, are places that relax you and at the same time invite you to enjoy a quiet meal in good company. The cuisine is also exciting with its modern and sophisticated flavours, which in no way detracts people from the typical Alentejo food that here is served either with a more appealing presentation or in its traditional version. The long and well-organised menu allows for all wishes to be met. Among

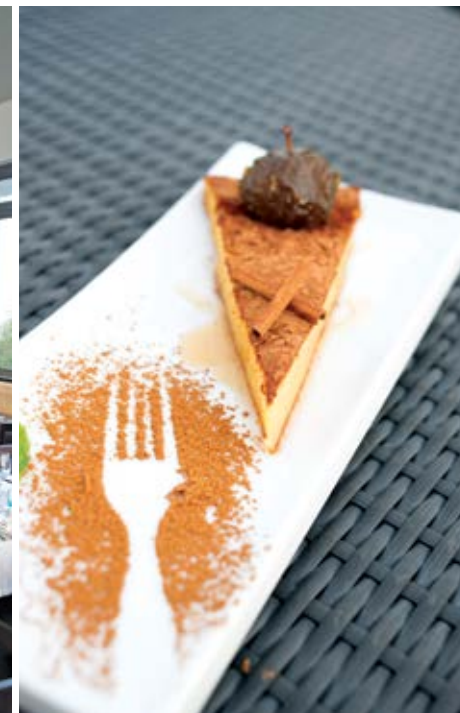
the most sought after delicacies, some typical some not, are, for starters, scrambled eggs with *silarca* mushrooms, warm prawn salad on a bed of asparagus and mango sauce, tomato *açorda* and *gaspacho*; for the main dish, vegetable *cannelloni* with tomato sauce *au gratin*, which is vegetarian, octopus à *lagareiro*, *bacalhau* steaks with potatoes au gratin and spinach, roast lamb with roast new potatoes and green salad, veal medallions with a cheese gratin, pork tenderloin and game (wild boar, partridge and venison); for dessert the irresistible cream cheese and honey, with flakes of toasted almonds. A selection of regional wines. Service attentive and friendly!

Restaurante Panorâmico Amieira Marina **Contemporary Restaurant**

Address Amieira Marina, 7220-999 Amieira, Portel **Telephone** +351266611175 **Website** **E-mail** restaurante@amieiramarina.com **GPS** 38.277444, -7.531872 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.00pm-10.00pm During the period from November to March it closes from Tuesdays to Thursdays; during the remaining months of the year it is open every day at lunchtime and from Fridays to Sundays at dinnertime. It is open all the year round including public holidays and the eve of public holidays **Capacity** 165 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €24 **No Smoking, except on the terrace** • **Wifi connection available**

Emblematic dish

Bacalhau steaks with potatoes au gratin and spinach, a dish with a history that was created in the restaurant and considered as the favourite by the clients, as it is a delicious and very pretty dish.



Sol Poente

In addition to the cuisine with typical Alentejo produce, aromas and flavours, the restaurant has an excellent selection of Alentejo wines and three sommeliers who guarantee the perfect harmony between wine and food.

Located at the entrance to the city on the road from the motorway, approximately 1.5 kilometres from the city walls, the Évora Hotel has a restaurant that surprises us due to the size, comfort and cosiness of its facilities and with a menu inspired by the most genuine Alentejo regional cuisine. The dining room at the Sol Poente emerges as the extension of the reception and hotel lobby. The space is divided by way of glass walls which give it continuity and a pleasant feeling of freedom, enhanced by the natural light that comes in through the large glass windows. It is a place in which one feels good and it is certainly for this reason that the people from Évora are regular visitors to this place.

But what really appeals to the clients from Évora is the food served at Sol Poente, notably the *buffet* lunch from Monday to Friday, with a table of starters and regional salads, two main dishes, one fish and the other meat, dessert and

Emblematic dish

The cuisine at Sol Poente stands out for the quality of its produce and excellence of its preparation that result in authentically regional dishes with an extremely careful presentation. For this reason the whole menu is emblematic.

drinks, including wine, soft drinks, water and coffee (the price increases slightly at weekends and dinners). The *à la carte* service has many tempting proposals, such as the selection of regional starters, the blind *açorda* with poached egg, dogfish soup, Alentejo Pork Tenderloin PDO with green asparagus *migas*, lamb chops sautéed with mint leaves or Mertolenga Meat PDO steak fried in garlic. The desserts are mostly regional: *encharcada*, *sericá* with Elvas Plums PDO, rice pudding and other treats. A good selection of mainly Alentejo wines!

Sol Poente Traditional Restaurant

Address Évora Hotel, Avenida Túlio Espanca, Quinta do Cruzeiro, 7002-502 Évora **Telephone** +351266748800 **Website** comercial@evorahotel.pt **GPS** 38.563756, -7.932928 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Open every day **Capacity** 250 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €20 **No Smoking** • **Wifi connection available**



Solar da Vila

The honesty with which game is cooked attracts people from all over the country. The devotion that Francelina, who before worked in fashion, now gives to her cooking is famous. This is her real passion. And this can be ascertained in whatever she presents us with.

It is both a café and restaurant and both names suit it well. It occupies a large and traditional Alentejo house, whitewashed with blue trim, and has two distinct spaces: that of the café itself, spacious, where one can enjoy the appetisers and read the daily paper in an informal and homely atmosphere, and the dining room that, although more sophisticated, has a certain picturesque quality with the *azulejo* wall panels, white walls, a striking traditional sideboard and a panel of *azulejos* evoking harvest time. The menu is long and surprising especially as regards the specialties – game. They include: hare rice, wild boar, hare and venison stew, oven-roasted wild boar and venison and hare with white beans. The *migas* are another one of the house specials, be they asparagus or potato *migas*, as a side dish for the variety of meats, all prepared according to traditional Alentejo recipes, in the guise

Emblematic dish

The wild boar stew that dona Francelina, the owner of the restaurant, prepares according to the recipe passed on to her by her mother and grandmother. The secret is kept by the cook who makes magic. All we know is that it takes time to perfect in the pot.

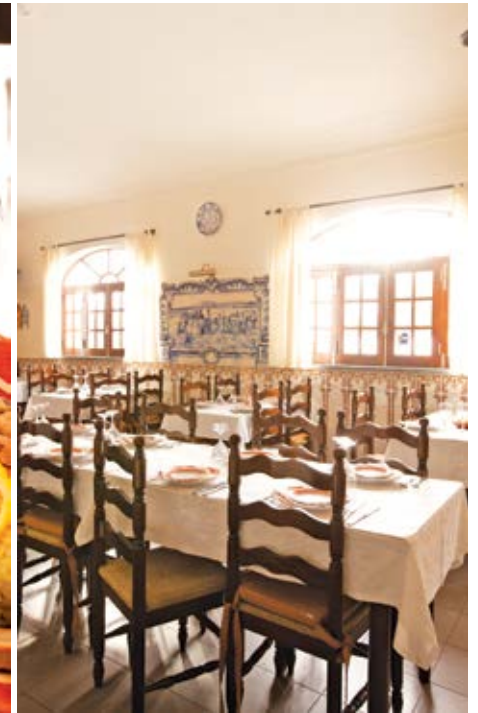
of grilled Alentejo pork *lagartos* or *carne de alguidar*, for example.

Among the favourite starters are fried pancetta, Alentejo pork *painho* sausage, rabbit in vinaigrette, sautéed mushrooms and liver and pork steaks in vinaigrette; the favourite Alentejo main dishes are *bacalhau açorda*, dogfish soup, cuttlefish and bean stew, Alentejo pork *abanicos*, oven-roasted lamb, lamb *ensopado*, pig's trotters in coriander sauce and Alentejo pork *secretos*.

The favourite homemade desserts include honey pudding, soft cheese tart, *serradura* and almond pudding, among others. All the wines are from Alentejo producers. Service friendly and competent!

Solar da Vila Informal Restaurant

Address Rua da Esperança, n.º 25, 7490-072 Cabeção **Telephone** +351933818943 **Website** **E-mail** solarдавi1а@hotmаil.com **GPS** 38.955295, -8.078806 **Forms of Payment** Cards are accepted **Opening Hours** 08.00am-02.00am **Closing Day(s)** Monday **Capacity** 45 seats (80 seats in the café) **Parking** Easy, on the public road **Average Price** €12 **No Smoking** • **Wifi connection available**



Solar dos Lilases

Lunch ends with a homemade liqueur of pennyroyal, blackberries, fig leaves, among others. It is on the house and is always at the clients' disposal. The liqueur goes down very well and even more so does the kindness with which it is served.

Part of the Hotel dos Lilases that opened in 2007 in a beautifully restored manor house but maintaining its style and developing its beauty and charm, the restaurant is a very inviting space as on the terrace you have a view of the old part of the town of Mora, the river and the *montado*. It has large tables lined up in single file beside the large windows with elegant curtains, good cotton tablecloths, prestigious crockery (Costa Nova) and a serene, homely and romantic atmosphere. The cuisine is from the Alentejo region and is based on regional produce all beautifully cooked. The menu is well structured, presenting excellent suggestions in all categories, examples of which are, for starters and soups, for instance: scrambled eggs with asparagus or with Farinheira de Estremoz and Borba PGI, Évora Cheese PDO, wild pigeon broth and purslane soup with sheep's cheese; for the main dishes: dogfish soup, *bacalhau açorda* with egg, octopus à

lagareiro, that even though not typical from Alentejo it is appreciated over the whole country, pork cheeks with bean rice, asparagus *migas* with *carne de alquidar* and *migas do Abade*, that are corn bread *migas* and vegetables and deep-fried sardines. For those who love game they can, during the season, enjoy pickled pheasant and partridge, hare and beans, Solar-style wild boar that is stewed with vegetables, as well as other delicacies. Homemade desserts include *sericaia* on its own or with the ever-present Elvas Plums PDO. A selection of mostly Alentejo wines with local wines on display. Service attentive and very friendly!

Emblematic dish

Asparagus migas with carne de alquidar, that is seasoned pork meat with red pepper paste and fried, or alternatively, with grilled meats - strips of Alentejo pork and Alentejo pork lagartos.

Solar dos Lilases Traditional Restaurant

Address Rua de Santo António, nº 8, 7490-236 Mora **Telephone** +351266403315 **Website** **E-mail** geral@hotelsolardoslilases.com **GPS** 38.944148, -8.166801 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-2.30pm; 7.00pm-9.30pm **Closing Day(s)** Sunday at dinnertime and Monday all day **Capacity** 28 seats (80 additional seats for events) **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €18 **No Smoking** • **Wifi connection available**



Taberna Al-Andaluz

The atmosphere resulting from the connection between the mudéjar architecture and the décor alluding to bullfighting culture should be noted: two forms of art that have remained in the memory of the peoples of the region.

Located right in the heart of Reguengos de Monsaraz, it is characterised by the mudéjar-style architecture and the décor alluding to the culture of bullfighting that provide a cheerful and relaxed but also intimate and homely atmosphere. It has two rooms and an open indoor patio: the entrance hall is sober, with Alentejo blankets and crockery on the walls, comfortable chairs and white tablecloths; inside is more typical, with arches, a column, decorative porcelain and Arabic tables (wooden base with glazed tile mosaic), two panels of *azulejos* with bullfighting motifs and doors and lamps of cast iron; the patio is genuinely Al-Andaluz.

The cuisine is also inspired by the Al-Andaluz nation that, according to José Morgado, owner and chef of the restaurant even though he graduated in agricultural engineering and oenology, corresponds to territories of Alentejo, Algarve and Andalusia. He uses produce from the region and prepares them as

he learned from his mother and aunts. Among his specialities are, for starters, acorn-flavoured Iberian cured ham, Alentejano pork sausages from Alentejo, sheep's cheeses from Reguengos and Serpa Cheese PDO, fried pancetta, several salads; the main dishes include garlic *açorda* with *bacalhau*, dogfish *açorda*, oven-roasted lamb, Alentejano pork and fighting bull cheeks, tenderloin of fighting bull, oxtail and during the corresponding seasons, *gaspacho* from Alentejo and Guadiana-style lamprey; desserts include *sericaia* with Elvas Plums PDO, *encharcada* and *rançoso* cake, three icons of conventual desserts. There is a selection of Alentejo wines and almost all (90%) are from the sub-region of Reguengos de Monsaraz.

Emblematic dish

Fish soup served with bread and prepared with sea bream steaks, onions, garlic, green and red peppers, tomato and sprigs of riverside mint and pennyroyal that delight our sense of smell and taste.

Taberna Al-Andaluz Typical Restaurant

Address Rua 1º de Maio, nº 39 Frente, 7200-363 Reguengos de Monsaraz **Telephone** +351266519362 and +351965639028 **Website** **E-mail** tabernaandaluz@sapo.pt **GPS** 38.425280, -7.536247 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Sunday unless it falls on a feast day **Capacity** 30 seats **Parking** Easy, in the main square **Average Price** €18 **No Smoking** • **Wifi connection available**



Xarez

It is possible to have a snack at any time of day with a most wonderful view of the Alentejo plains. The serenity with which one watches the sunset in the company of a good glass of locally produced wine is unique.

In the interior of the walled town of Monsaraz, the restaurant Xarez is part of a natural setting of great beauty, given the superb views from the terrace and the glazed veranda that look over the plains dotted with olive trees lost in the horizon. It is a restaurant decorated with simplicity but with extremely good taste and is divided into three spaces. In the first room, the *azulejo* panels in tones of green and white stand out for their beauty and their allusion to former dwellings in the region; on the veranda our attention is drawn to the shale emerging in parts of the whitewashed walls and on the terrace to the breath-taking landscape. The cuisine, based on typical dishes and appetisers, is simple, albeit carefully prepared, and Xarez appeals to those who want a good lunch or good dinner but also to those who only feel like a cup of tea or a glass of wine and want to enjoy the view. The menu, short but well-balanced where the flavours of the Alentejo region have been revisited by Salvador Acabado, who has given them a touch of modernity, starts with the traditional *couvert* of bread and well-seasoned olives, followed by

Emblematic dish

Pork cheeks stewed in red wine, cooked slowly for at least two hours and bursting with regional succulent flavours, are served with rice and chips.

vegetable soup.

The fish dishes always include *bacalhau* and octopus à *lagareiro*, whereas the meats that are especially sought after are fried sirloin steak and stewed Alentejo pork cheeks. The list of appetisers is longer and the most popular include the hare tart with salad, *farinheira* with scrambled eggs and asparagus *migas* with eggs, in addition to a small plate of different sausages. Cheeses include Serra Cheese with jam, cured goat or sheep's cheeses and soft sheep's cheese, among others. Desserts are all homemade and the *sericaia* with Elvas Plums PDO, chocolate cake and *rançoso* cake are irresistible. A good selection of mostly Alentejo wines. Service efficient and friendly!

Xarez Informal Restaurant

Address Rua de Santiago, n.º 33, 7200-175

Monsaraz **Telephone** +351266557052 **Website**

E-mail xarez-monsaraz@hotmail.com **GPS**

38.444265, -7.380203 **Forms of Payment** Cards

are accepted **Opening Hours** 11.00am-5.30pm

from November to February. From March to

May: 11.00am-8.00pm. The remaining months:

10.00am-12.00 midnight **Closing Day(s)**

Wednesday at dinnertime and Thursday

Capacity 20 seats **Parking** On the public road at

the town entrance **Average Price** €15 **Smoking** •

Wifi connection available



Coastal Alentejo

- 1 A Talha de Azeite
- 2 Arte e Sal
- 3 Casa Dos Bifes/HS SteakHouse
- 4 Chez Daniel
- 5 Dona Bia
- 6 O Josué
- 7 O Lavrador
- 8 O Tarro
- 9 Oásis
- 10 Pátio Alentejano
- 11 Porto das Barcas
- 12 Restaurante da Pousada Castelo de Alcácer do Sal
- 13 Tasca “O Bernardo”
- 14 Tasca do Celso



A Talha de Azeite

In addition to its normal activity, the restaurant promotes thematic meals, such as wine meals, accepts groups, especially on festive occasions, and also provides a catering service.

It is located in the street that crosses Grândola from north to south, but back a bit in a recess that leads to the Grândola Shopping Mall, to which it belongs, between the Fire Fighting Service and the Post Office. It can be easily found however thanks to a signboard on a post, near the pavement, right in front of it with the name and symbol clearly visible: A Talha. It is a cheerful and comfortable space devoted to the good cuisine of Coastal Alentejo.

There once existed on that spot an olive mill and thus its name and the symbol of an olive oil vase or jug (*talha* in Portuguese) which is the dominating decorative element. There are olive oil vases on the counter and in the room, some being used as cupboards, display cabinets or wine cabinets, and all in tones of *bordeaux* and beige, identical to the tones of the tablecloths.

The menu is long and well structured, divided into four categories of dishes: typical Alentejo dishes, prepared

Emblematic dish

Three magnificent dishes battle for first place: migas with bacalhau, asparagus migas with carne de alguidar and wild boar stewed with chestnuts. All of them are typical Alentejo dishes.

according to Alentejo recipes, with Alentejo produce and others. All have been made with skill by the couple Celina and Carlos Gonçalves since they arrived in 2005, she devoting her time to the kitchen and he to the dining room.

Among the specialities are starters, such as brawn, asparagus with eggs and Alentejo *montado* pork *linguiça* sausage and quail's eggs with Alentejo *montado* pork *paio* sausage; the main dishes include *migas* with *bacalhau*, razor clam rice, asparagus *migas* with *carne de alguidar*, wild boar stewed with chestnuts, piece of ox with bean rice, lamb *ensopado* and pig's trotters with coriander sauce; the desserts, all homemade, include *sericaia* with Elvas Plums PDO and *toucinho do céu*. A good selection of Alentejo wines. Service attentive and friendly!

A Talha de Azeite Typical Restaurant

Address Avenida D. Nuno Álvares Pereira, Centro Comercial O Lagar, 7570-239 Grândola
Telephone +351269086942 **Website** **E-mail** atalhadeazeite@hotmail.com **GPS** 38.176266, -8.566511 **Forms of Payment** Cards are accepted
Opening Hours 12.00 noon-10.00pm **Closing Day(s)** Sunday at dinnertime and Monday
Capacity 50 seats **Parking** On the public road
Access Facilities for persons with reduced mobility **Average Price** €17 **Smoking** • **Wifi connection available**



Arte e Sal

The location deserves our attention, with ample space and magnificent views, especially the beautiful panorama of the sea, merely separated by a road. This is an obligatory stopover on the Alentejo coast.

To discover the Alentejo coast by driving along its coastal road between dunes and cliffs with the sea in sight is a challenge not to be refused by nature lovers who can also delight in the flavours of regional cuisine in extremely agreeable restaurants, like Arte e Sal. It is located on the roadside, next to the sea, two kilometres south of São Torpes beach, and is noted for its yellow and white colours, its large windows and ample space for parking, on both sides. Inside, with a terracotta tiled floor, wooden ceilings and a simple décor, the fish display window, the bottles of wine and the dining room full of natural light are what stand out. The menu is fish-based and is permanently changing because it depends on what the sea brings in. It starts with four or five “recommendations” that result from the opportunities provided every day by the market. The starters however include some permanent fixtures, such as clams prepared in the style of Bulhão Pato or prawns prepared

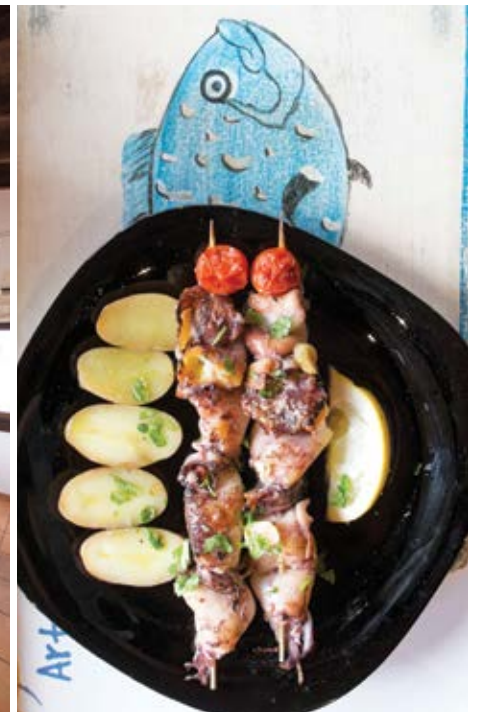
Emblematic dish

Fish roe açorda with prawns, an original composition that reflects the influence of the sea: the broth in which the roe was boiled poured over the bread, olive oil, garlic, coriander and prawns, as simple as it is delicious.

in different ways, and occasional suggestions, such as pig’s ear, *bacalhau*, chickpea and egg salad, peppers stuffed with *bacalhau* mousse or small octopus or *bacalhau* salads, among others. The main dishes mostly consist of grilled fish, such as *robalo* sea bass, *sargo*, red mullet, red bream, sole, among other species existing off our coast, but excellent dishes are also made over the cooker, such as fish roe açorda with prawns, prawn curry, pasta with grouper or seafood spaghetti, for example. The best meats are also grilled, such as, tenderloin skewers, Alentejo pork shoulder or *presa* or *picanha* or rump cap, and sometimes lamb. Good selection of regional desserts. Selection of mostly Alentejo wines and some from other regions of the country!

Arte e Sal Informal Restaurant

Address Praia de Morgavel, 7520-089 Sines
Telephone +351269869125 **Website** **E-mail** restaurante@arteesal.net **GPS** 37.907901, -8.798280 **Forms of Payment** Cards are accepted
Opening Hours 12.30pm-2.30pm; 7.30pm-10.00pm **Closing Day(s)** Wednesday (from November to April it closes on Sunday, Monday and Tuesday at dinnertime) **Capacity** 70 seats
Parking Easy, in the vicinity **Average Price** €16
No Smoking • Wifi connection available



Casa dos Bifes/HS SteakHouse

The views of the river and sea transport us to an atmosphere of pure summer relaxation, even in the middle of winter. In addition to the excellent cuisine, it is a treat for all the senses.

Despite the name, the Casa dos Bifes is a restaurant that mainly serves food from Alentejo and even though it specialises in meats, it also serves excellent fresh fish that the clients enjoy on a daily basis. Located in one of the rooms on the ground floor of the hotel HS Milfontes Beach, it has an excellent view of the estuary of river Mira and the sea beach. The décor is original and uses black and white photographs of a sofa and other vintage decorative objects. A large barrel recalls regional wine production, lit up by the sun that bursts through the large windows of this cosy spot, with a fireplace and wooden logs at the back of the room.

The menu, long and well balanced, starts with the *couvert* of typical Alentejo olives and bread and Serpa Cheese PDO. The starters, all prepared to Alentejo recipes, continue with the chef's salad, prawns in garlic sauce and clams and olive oil, garlic and coriander, as well as the board of eight appetisers, Iberian

cured ham and octopus *carpaccio*. Vegetarians may also rely on a rice dish prepared especially by the chef, and children are also provided with a special menu. The most sought after fish dishes include oven-roasted octopus with olive oil, garlic and coriander, the fresh fish *cataplana* and razor clam rice, the latter served upon request; the meat dishes include grilled tenderloin steak, Alentejo pork tenderloin steaks with fresh mushrooms, *carne de porco à alentejana*, tenderloin green pepper steak, tenderloin steak with a red wine sauce and aromatic herbs and chateaubriand with béarnaise sauce. All the traditional desserts are unmissable, especially the *tigelada*, soft cheese and figs, soft cheese pudding and *sericaia*. There is a good selection of wines from the region and some other good wines from other regions of the country. Service efficient and friendly!

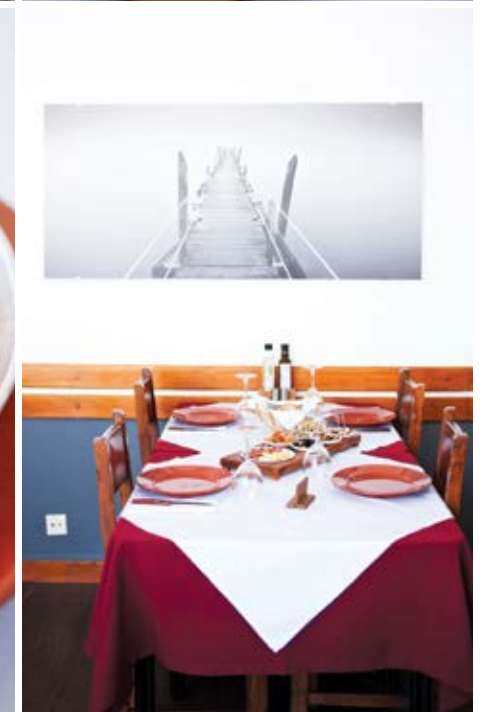
Emblematic dish

The octopus carpaccio due to the delicacy of the flavours and the texture of the mollusc, and the meats prepared using the Limousine breed of cattle, that, albeit French, is bred in Portugal in the best pastures.

Casa dos Bifes/HS SteakHouse Informal Restaurant

Address HS Milfontes Beach, Avenida Marginal, 7645-272 Vila Nova de Milfontes **Telephone** +351283990074 **Website** **E-mail** geral@hsmilfontesbeach.com **GPS** 37.723467, -8.784109

Forms of Payment Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.30pm. Bar service until 02.00am and snacks during the afternoon **Closing Day(s)** Open every day **Capacity** 32 seats **Parking** Private **Access** Access for persons with reduced mobility **Average Price** €25 **Smoking and Non-smoking areas** • **Wifi connection available**



Chez Daniel

On the terrace with a view of the Santo André Lagoon the fresh fish always tastes better, especially if eaten with the white wine produced in the neighbouring vineyard, Herdade do Cebolal.

It opened in 1925 on the seaside and was known as Miramar, a typical cabin where fishermen would eat the fish they had brought in from the sea. With time it became known as Daniel's Cabin or *Barraca do Daniel* and began to attract a more urban clientele, namely the journalist and writer Vera Lagoa who, proud of the quality of the delicacies served in that humble establishment, decided to call it Chez Daniel – a rather pompous name that has lasted, even when the cabin moved from the sand and became an ample, bright, sophisticated restaurant with a view of the Santo André Lagoon.

Chez Daniel has always been run by the same family. Today José Carlos, the grandson of the first owner, now serves at table and his parents are responsible for the preparation of the food.

The menu, that changes every day, depending on the tide, suggests as starters, olives accompanied by Alentejo bread, Alentejo pork *paio* sausage or Serpa Cheese PDO. Fried eels are also a good start to a meal that during weekend dinners is served to the rhythm of the

live music. As regards the fish, all from the sea, the grill works on the croaker, the turbot, the scabbard and the *sargo*, in addition to fried cuttlefish, ungarnished or accompanied by boiled potatoes, vegetables and salad. Seafood includes clams prepared in the style of *Bulhão Pato* or plain and boiled or fried prawns with garlic, whereas the meats include veal steak, small veal steak, pork meat with clams and chips, in addition to charcoal grilled Alentejo pork. The house specials are however the legendary fish stew and pasta with fish prepared according to a recipe by Daniel and dishes made with eels: in fish stews, in *ensopado*, or fried. A large selection of excellent national wines, mainly from Alentejo. The service is fast and friendly.

Emblematic dish

Fried eels, small but in great abundance, very dry and crispy, accompanied by chips and salad.

Chez Daniel Traditional Restaurant

Address Estrada Municipal 544, Lagoa de Santo André, 7500-016 Santiago do Cacém
Telephone +351269749779 **Website** **E-mail** restaurantchezdaniel@gmail.com **GPS** 38.112908, -8.791058 **Forms of Payment** Cards are accepted
Opening Hours 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Wednesday **Capacity** 74 seats **Parking** Easy **Access** Access for persons with reduced mobility **Average Price** €20 **No Smoking** • **Wifi connection available**



Dona Bia

Dona Bia is a truly homely restaurant where people go because they know what they want and will be sure of getting good home cooked food made on the spot.

The roads along the Alentejo coast are very beautiful, just like the one that goes from Comporta to the south in a landscape of rice fields and storks. Sometimes one has to stop to observe a detail, take a photo or enjoy the delicacies of the regional cuisine, as occurs three kilometres from Comporta at the restaurant Dona Bia. Located on the roadside, it is easy to park and offers a cosy space with a small open-air terrace, another covered terrace and a room with a small counter that leads to the kitchen. The atmosphere is cheerful and cosy, full of natural light, with cotton tablecloths and table runners, simple décor alluding to the sea and an irresistible display of fish. The cuisine is traditional, based on the produce and flavours from the region. Rice abounds, either as a main dish – grouper rice, sea bream rice, razor clam and prawn rice, octopus rice, monkfish rice, peeled prawn with clam rice, lobster rice and edible crab rice, among others – or

as a side dish – coriander rice, bean rice, tomato rice, greens rice, clam rice, cockle rice and razor clam rice. Always made with medium grain rice, moist and made on the spot. It is always divine. Other highly appreciated delicacies include for starters a fish broth and fish fritters, main dishes include john dory with fish roe *açorda*, turbot or head of grouper prepared in the style of Bulhão Pato, monkfish cutlets in the frying pan, grouper soup with clams and spinach, grilled ribs with bean rice, mixed grill with cheese rice and duck rice. Homemade desserts. There is quality in the produce, the seasoning and the preparation. A satisfactory selection of wines. Friendly service!

Emblematic dish

Rice prevails on the menu and is a house especial but the most emblematic dish is John Dory fish, either with rice on the side or delicious fish roe açorda.

Dona Bia Informal Restaurant

Address EN 261, Torre Comporta, 7580-681 Comporta **Telephone** +351265497557 **Website** **E-mail** restaurantedonabia@gmail.com **GPS** 38.353795, -8.779946 **Forms of Payment** Cards are accepted **Opening Hours** 11.00am-4.30pm; 7.30pm-10.30pm **Closing Day(s)** Tuesday in the summer **Capacity** 60 seats **Parking** Easy, on the public road **Average Price** €20 **Smoking and Non-smoking areas** • **Wifi connection available**



O Josué

There is always seafood from the Vicentine Coast, especially goose barnacles and velvet crab, the quality of which is proverbial, thus guaranteeing its extraordinary and well-deserved popularity.

It was a tavern and a grocer's shop before becoming one of the most popular restaurants in the region, as it has been since 1982. It has a small entrance hall with a counter and an aquarium, where there is always live seafood, and an indoor room with a terracotta tiled floor, a fireplace, display cabinet and a refrigerated display case basically used for desserts, tables with cotton tablecloths protected by paper covers, a simple décor where the clay pottery and a simple, relaxed and very homely environment are the words of the day. Manuela and Fernando Santos inherited not only the restaurant from their parents but also their knowledge of the produce and the recipes of the region that they insist on keeping.

The main chapters of the menu are devoted to fish and seafood, albeit there are some interesting suggestions for meat dishes. The starters mainly consist

of sea-related snacks: goose barnacles, velvet crab, coastal prawns, *amêijoas à Bulhão Pato*, fried moray eel and others; the main dishes include grilled fish - *sargo*, *robalo* sea bass, sole, sea bream -, in addition to others cooked in the pot, such as pasta with fish or monkfish rice, fried fish with tomato rice and fish soups; the meats include highlights such as *migas* with pork meat, mixed meat with prawns and clams, fried rabbit and *carne de porco à alentejana*. Traditional homemade desserts, such as chocolate mousse, condensed milk dessert and the house dessert are the sweet highlights. A selection of mostly Alentejo wines. Friendly service!

Emblematic dish

The ever-present grilled sargo, even when the sea is rough, in which case the fishermen catch it with their fishing rods. It is a fish from the surf zone, extremely tasty, grilled with great skill and served with new potatoes and salad.

O Josué Informal Restaurant

Address Rua José António Gonçalves, nº 87, 7630-084 Longueira/Almograve **Telephone** +351283647119 **Website** **E-mail** restaurante.josue@gmail.com **GPS** 37.661718, -8.773613 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 12.00 noon-11.00pm **Closing Day(s)** Tuesday, except from July to September **Capacity** 85 seats **Parking** Easy, on the public road **Average Price** €22 **No Smoking** • **Wifi connection available**



O Lavrador

Emphasis is on the seafood from the coast, especially goose barnacles and, tide allowing, velvet crab. Seafood is one of the wonders of nature that the Vicentine Coast reserves for those visiting.

When passing through Almogrove, on the way to the beach or on the way back, O Lavrador imposes its presence on the roundabout, not only because of the size of the building with white walls and yellow trim and the elegance of the ivy roof that covers the terrace but also because of the authenticity of the cuisine, based on local produce and recipes. It has two entrances: one for the café and one for the restaurant. In the large, cheerful room with blue and white *azulejo* panels, a sober décor, wooden chairs and tables, cotton tablecloths (*bordeaux* red and grey) protected by paper covers, the most important element is the fish display case with an abundance of *sargos*. It only contains newly caught fish from the coast. The space is simple and cheerful, as is the atmosphere, reception and food. The one-page menu, in addition to the *couvert* with bread, butter, cheese and olives, includes a brief but enthusiastic chapter on the starters, especially when the *amêijoas*

Emblematic dish

The restaurant only serves fish from the coast and all of it is excellent but there is a species that is ordered more than the others, and that is sargo. Grilled to perfection and accompanied by boiled potatoes and salad it is a delicacy well deserving of the popularity it has gained.

à Bulhão Pato, a permanent presence, are paired with goose barnacles, velvet crab and crabs. The quality is such that there are some people who have a full meal of only velvet crab and/or crab. Among the main dishes are grilled fish, such as *sargo*, *robalo* sea bass and gilthead bream, among others (always and only from the coast, such as sardines in summer) and different meat dishes, such as stewed meats with chickpea, tenderloin pork with clams and a good sirloin steak. Enjoyable homemade desserts, especially almond roll with black-seed squash and chocolate mousse. A decent selection of mostly Alentejo wines!

O Lavrador Informal Restaurant

Address Praça do Comércio, nº 2, 7630-017 Longueira/Almogrove **Telephone** +351283647182 **GPS** 37.653097, -8.792491 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Wednesday **Capacity** 42 seats **Parking** Private **Average Price** €15 **No Smoking** • **Wifi connection available**



O Tarro

Its location and history are two of the more positive aspects: it is located in the centre of Odemira, where the national road encounters the transverse axis to the town, and it is from the late 1960s.

It is a reference in Odemira and in the region both due to its history that dates back to 1969 and makes it the oldest food and beverage establishment in that area and due to its cuisine, firmly anchored in tradition with family recipes. It is in the centre of the town, near the river, where there are more people. The facilities are large and divided into three very pleasant rooms and a terrace: the main room is at the entrance, close to the other that is more a cafeteria and snack bar, the third being intended for events, business meetings and groups that require more privacy. The chairs are comfortable and the tables large with cotton tablecloths protected by paper covers. The décor is sober with a certain degree of elegance. Cheerful and relaxed atmosphere! The cuisine is characterised by the quality of the ingredients, mostly due to the use of good regional produce, and the excellence of the cooking. With a long and well-balanced list O Tarro presents tempting proposals: starters include

Emblematic dish

Tarro-style lamb, which is a delicious stew, served on a dish, with the meat and sauce placed over bread, served with boiled potatoes and flavoured with mint.

olives, sheep's cheese and regional sausages, in addition to *amêijoas à Bulhão Pato*, that are part of the country's heritage; soups include, Alentejo *açorda* and Alentejo dogfish soup with vinegar; the main dishes include coastal fish, normally grilled, monkfish *cataplana*, garnished hake or sole fillets, lamb *ensopado* and different types of beef steak with meats produced by them from the Limousine breed of cattle; and desserts are all homemade from family recipes (inherited from the owner's mother, the founder of the restaurant), Alentejo pudding (with almond and black-seed squash) and honey pudding. 95% of the wines come from Alentejo. Professional service!

O Tarro Informal Restaurant

Address Estrada da Circunvalação, 7630-130 Odemira **Telephone** +351283322161 **E-mail** otarro.odemira@sapo.pt **GPS** 37.598657, -8.645158 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-12.00 midnight. From October to May: 12.00 noon-11.00pm **Closing Day(s)** Open every day (except on 1 May and 25 December) **Capacity** 190 seats (in the three areas) **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €12.50 **Smoking and Non-smoking areas** • **Wifi connection available**



Oásis

The panorama that one sees with the dunes, the river and the town offers three angles of a view of the most enchanting landscape. Furthermore, there is an atmosphere of peace and quiet.

The location is excellent, on the southern bank of the river Mira, close to the mouth of the river, on the dunes of the beach known as *Praia das Furnas*, in front of Vila Nova de Milfontes, and this alone justifies the name of the restaurant: Oásis. But there are other reasons for its name, such as the comfort of the premises, in an elegant wooden building with a large room and terrace, and the rich cuisine from the Alentejo coast, that brings the best of both land and sea: typical dishes form the hinterland and fish and seafood from the coast. The atmosphere is very pleasant with the room beaming with natural light, comfort and charm. It is easy to get to, by leaving Vila Nova towards the south and taking the first road on the right until praia das Furnas. Both the beauty and the serenity of the spot are surprising. The menu is varied as can be seen immediately in the list of starters, such as octopus and fish roe salads, Évora Cheese PDO, amêijoas à Bulhão Pato, velvet crab

Emblematic dish

Dogfish cataplana, that is a very pretty, aromatic dish, full of flavour, served in the unique kitchen utensil it is made in, with fish, clams, prawns, peppers, tomatoes, potatoes, onions, garlic, parsley and coriander.

and crab. There are also excellent options for the main dishes, from clam, prawn, seafood, *bacalhau*, dogfish and octopus *cataplanas* and seafood rice (seafood taken directly from the aquarium inside the room), octopus rice and monkfish rice, the fish of the day grilled with coriander sauce and, in terms of meat, Alentejo pork *secretos* and *plumas* and *carne de porco à alentejana*. There is a great variety of desserts, mostly homemade, such as chocolate mousse, egg pudding and *sericaia*. A good selection of mostly Alentejo wines with a few wines, especially white, from other regions.

Oásis Informal Restaurant

Address Praia das Furnas, Vila Formosa, 7630-174, Longueira/Almograve **Telephone** +351283998020 **Website** **E-mail** rest_oasis@hotmail.com **GPS** 37.719616, -8.779821 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-10.30pm **Closing Day(s)** Thursday (it does not close from 15 June to 15 September) **Capacity** 64 seats **Parking** Easy **Access** Facilities for persons with reduced mobility **Average Price** €25 **No Smoking**
• **Wifi connection available**



Pátio Alentejano

The outdoor room is cheerful, full of natural light and a very relaxed atmosphere that all together make you want to stay there. A real patio that invites you to enjoy yourself with others or alone.

The façade of the restaurant draws our attention – blue wall, white trim with a red awning, red window frames – and invites us in. The inside is colourful and attractive: an entrance hall with a terracotta tiled floor, ceiling made of wood and reeds, walls in beige and ox-blood red, wooden tables with cotton individual table mats, and at the back side by side stand the bar and the fish display case; and the patio with tables, benches and wooden columns, removable cover (open in the summer), rustic décor based on regional crafts and a friendly atmosphere, relaxed and cheerful. It is located in a narrow street perpendicular to the one that comes from the entrance to the centre of Vila Nova de Milfontes (on the right hand side, before the Tourist Office and GNR).

The cuisine is simple, but very well prepared, based on fresh produce, loyal to the tradition of Portugal and Alentejo. For starters there are delicious appetisers,

Emblematic dish

Bacalhau à lagareiro is most clients' favourite and the choice is justified with the fish steak, squashed roast potatoes and the hot olive oil with garlic and pepper, everything excellent.

dogfish in tomato sauce, fried moray eel, *pipis* (or chicken livers/offal) and the unavoidable small salads: octopus, fish roe, whelks and pig's ear). The main dishes include *bacalhau à lagareiro*, Alentejo *açorda* (with *bacalhau*), deep fried strips of cuttlefish, *migas* with pork meat, *carne de porco à alentejana* and charcoal grilled fish, such as *robalo* sea bass, gilthead bream, *sargo*, which exists all year round and sardines and mackerel in summer – and grilled meats, such as pork fillets, Alentejo pork *secretos* and veal chops. Traditional and regional desserts with *sericaia* and the sweet of the house are two specialities. A selection of Alentejo wines with a few from other regions. Efficient and friendly service!

Pátio Alentejano Typical Restaurant

Address Rua do Pinhal, nº 4, 7645-293 Vila Nova de Milfontes **Telephone** +351283997164 **Website** **E-mail** diogojvr@sapo.pt **GPS** 37.727573, -8.780066 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-11.00pm **Closing Day(s)** Thursday **Capacity** 100 seats **Parking** On the public road **Average Price** €12.50 **No Smoking**



Porto das Barcas

The wine list is long and well balanced, showing the best produced in Alentejo, especially the wine created by small producers. It only contains national quality wines recognised by Sofia Cabecinha. Do not miss the terrace over viewing the sea!

Come to lunch or dinner and rest your eyes on the Vicentine Coast sea while you eat at Porto das Barcas – a safe harbour for those looking for the best fish from this region, served in a relaxed atmosphere. The main room is bright, with its windows open in all fronts. The Bar, at the end, where one can find a fireplace lit on the coldest days, invites you to moments of concentration. One cannot avoid the sight of the fish in the display case that Sofia Cabecinha buys daily from the local wholesale fish market and that can be cooked to the customer's liking: boiled, fried or grilled. The Menu changes daily according to what the fishermen catch, but nevertheless there are set dishes that follow the *couvert* consisting of marinated Alentejo olives, bread and olive oil from Alentejo and dry cheese. The dishes include: shrimps “à Brás” sided by a tomato and oregano salad and, spaghetti with clams and prawns, octopus from the coast cooked in the pan with *Cavaleiro* sweet potatoes or sliced codfish on a bed of turnip greens and *broa de milho*. As for starters you can count on a salad of octopus from the coast or on scrambled eggs with *farinheira* as well as

Emblematic dish

It will be the fish from our coast cooked with little noodles and fresh mint because it combines the freshness from the fish caught nearby with the flavours of the shellfish, the herbs and the vegetables produced locally, such as the tomatoes and the mint.

on fried prawns with garlic and *amêijoas* à *Bulhão Pato*, amongst other choices. The purpose is to preserve the tastes of the past. If a vegetarian, you can choose, among other improvised delicacies, a vegetable curry with saffron or *nasi goreng*, which is a mix of vegetables and Soya beans. For those who love real Alentejo meat, there are, on the daily menu, little grilled lamb chops with rosemary and sautéed potatoes, chunks of grilled Rump beef sided with bean rice, chips or sweet potatoes au gratin topped with a herb sauce and Porto das Barcas salad or Alentejo lamb *tagine* with orange, mint and rosemary. As for dessert, there are many treats, such as *sericaia* with Elvas Plums PDO and chocolate mousse made with *fleur de sel* and local olive oil. A selection of top wines by small wine producers from all over the country. Quick pleasant service!

Porto das Barcas Informal Restaurant

Address Estrada do Canal, 7645-000 Vila Nova de Milfontes **Telephone** +351283997160 **Website** **E-mail** restaurante.portodasbarcas@gmail.com **GPS** 37.737886, -8.800956 **Forms of Payment** Cards are accepted **Opening Hours** 12.30pm-3pm; 6.30pm-11pm **Closing Day(s)** Tuesdays except during the months of July and August. Closed the entire month of January **Capacity** 50 seats **Parking** Easy **Access** Facilities for persons with reduced mobility **Average Price** € 25 **No Smoking except on the terrace** • **Wifi connection available**



Restaurante da Pousada Castelo de Alcácer do Sal

It pulls together the best tastes in the Alentejo, with fresh fish, seafood, regional meat and different dishes that all kinds of palates and appetites will enjoy.

Opened in 1998, together with the Pousada Castelo de Alcácer do Sal, this restaurant takes advantage of the best there is in the region, and has ascertained itself as one of the favourite meeting places for diners between the Alentejo coast and Central Alentejo. The room has a great deal of natural light, excellent views of the swimming pool and gardens, and its main decorative item is an 18th century polychromatic altar displayed on one of the walls.

The atmosphere is elegant but relaxed, more than would be expected in a former convent inside a castle, probably due to its proximity to the beach. The menu is particularly well drawn up, taking into consideration the balance between the delicacy of the fish and seafood of the region and the meat and game from more inland areas. The excellent suggestions of the chef include for soup, fish soup tasting of the Alentejo Coast and partridge broth with rice, spinach and quail's egg; the starters include clams open in seawater and *alheira* sausage with greens and red cabbage; appetisers include stewed

giblets and stewed fava beans with chorizo sausage. The main dishes include fresh vegetable lasagna in a tomato duo and *crème fraîche* for the vegetarians, octopus *à lagareiro* with potatoes and greens, braised croaker, mangetout and smoked tomato *migas*, *bacalau* fritters accompanied by moist rice of your choice (bean, coriander or tomato), veal medallion and São Julião cheese sauce with crispy corn, pork tenderloin steaks with clam *migas* and rack of lamb in a parsley crust with sweet potato quenelle and greens. To finish off there is a *buffet* of regional desserts, fruits and Portuguese cheeses, conventual desserts and the typical pine nut tart. A very careful selection of mostly Alentejo wines. Service efficient and polite!

Emblematic dish

Partridge broth with rice, spinach and quail's egg made with locally produced medium grain rice that helps make the broth thick and appetising. The pine nut tart is much sought after, the nut in this region being known as the caviar of the forest.

Restaurante da Pousada Castelo de Alcácer do Sal Traditional Restaurant
Address Castelo de Alcácer do Sal, 7580-197 Alcácer do Sal **Telephone** +351265613070 **Website**
E-mail guest@pousadas.pt **GPS** 38.372303, -8.513839 **Forms of Payment** Cards are accepted
Opening Hours 1.00pm-3.00pm; 7.00pm-10.00pm. Friday and Saturday dinnertime: 7.30pm-10.30pm
Closing Day(s) Open every day **Capacity** 60 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €35
No Smoking • Wifi connection available



Tasca “O Bernardo”

Elisabeth’s friendliness is what stands out and she makes us feel very much at home, the excellence of the raw materials and the whole well-decorated but at the same time relaxed atmosphere, which feels good on holiday or at any time.

In the small borough of Boavista dos Pinheiros, in Odemira, in a quiet street, there is a restaurant called the Tasca “O Bernardo”, that attracts clients from all over the country. Run by Elisabeth Marcelino, German by birth, but her family worked on the land, is installed in a typical Alentejo dwelling and is divided into three spaces: the main room, with rustic tiles, the covered patio with the floor in wooden planks and the terrace, where most of the year the sun that characterises this part of the country shines. Antique furniture, restored and painted, make up the décor, as well as objects linked to country life, namely drinking spoons made of cork, yokes and zinc cups, some of which were offered by clients and friends, aware of Elisabeth’s taste for vintage and antiques. The atmosphere is relaxed, albeit elegant, and pulls in people from various parts of the world, pleased by the kindness of the polyglot owner and by her skill in the kitchen, interesting point is that she spent so much time in the north but feels at home in Alentejo. The menu starts with flavours from the South, among which are lightly

Emblematic dish

Grilled tenderloin steaks, given the excellence of the Alentejo meat, which only require local garlic, coriander and olive oil for seasoning.

boiled carrots, seasoned with garlic and coriander, fish roe salad, octopus salad and Serpa Cheese PDO, besides the soups that include dogfish soup and *açorda* with poached egg and *bacalhau*. The main dishes include grilled sea bream with coriander and garlic sauce, grilled sole and butter sauce and pasta and sea bream for the fish. For the meat there is Alentejo tenderloin steaks, grilled *plumas* or *secretos*, Portuguese style meat, *carne de porco à alentejana*, grilled sirloin steak with green pepper or fresh mushrooms. There are no vegetarian dishes on the menu but if anyone requests, the chef will concoct some appetisers that are as good as any of the others.

Desserts not to be missed, in addition to the conventual desserts, are dark chocolate mousse and ice cream with flambé cherries. A wine cellar with wines of the region and some from outside the region. Service efficient and friendly!

Tasca “O Bernardo” Typical Restaurant

Address Av. do Comércio n.º6, Boavista dos Pinheiros, 7630-033 Odemira

Telephone +351283386476 **Website** **E-mail** tascadobernardo2406@hotmail.com **GPS**

37.511753, -8.703786 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-11.00pm **Closing Day(s)** Monday, except in July and August **Capacity** 55 persons in the main room, 25 seats in the patio and 25 seats on the terrace **Parking** Easy, on the public road

Access Facilities for persons with reduced mobility **Average Price** €20 **No Smoking, except on the terrace** • **Wifi connection available**



Tasca do Celso

The unhurried cuisine is one of its strong points. Everything is made on the spot, which is ascertained by way of the quality of the moist tomato or coriander rice. The wine cellar with over a thousand bottles, especially from Alentejo and Douro, deserves our attention.

Opened in 1999 and is one of the most emblematic and most highly appreciated restaurants on the Alentejo coast. Situated in the centre of Vila Nova de Milfontes, the Tasca do Celso has different areas for different occasions and appetites, installed in what were once small dwellings. The first intimate room is ideal for couples in love; in another, large and well-lit, small groups celebrate life, whereas in a third area, dominated by the counter set up on wine barrels, are the appetisers that are most highly sought after, accompanied by the numerous nectars available on the menu that total a thousand.

The success of the establishment does not depend on complexity and the excellence of its premises but rather on the constancy of a menu that has always guaranteed the clientele with fresh fish of the day, seasoned and accompanied by local flavours and aromas, as tradition dictates, but with a touch of irreverence that José Cardoso, the owner and author of the list cannot avoid.

The menu, long and well-structured, starts with several suggestions of appetisers: fish roe salad, octopus salad and whelk salad, fried Alentejo pork

with pickles served cold, *padrón* peppers (pan fried in olive oil), Serpa Cheese PDO, asparagus and scrambled eggs and Alentejo pork cured ham. Among the best soups is dogfish soup and among the best meats is oven-roasted lamb, roast beef made from matured beef, or the traditional Alentejo pork *secretos*. The rice dishes are a motive of pride for the chef, such as clam rice or monkfish rice. Fish bought at the local wholesale fish market include small deep fried sole, *cataplana* and Dijon-style bonito, whereas seafood dishes include the ever-present prawn *açorda*. The queen of the desserts is *sericaia* but homemade chocolate mousse and crème caramel competently summon up the kitchens of the past. The service is friendly and efficient.

Emblematic dish

The prawn açorda, made with yesterday's bread to honour tradition, with the herbs that Alentejo cuisine dictates. The egg yolk is served raw and by mixing it into the dough with coriander and garlic, the dough and the egg become creamy.

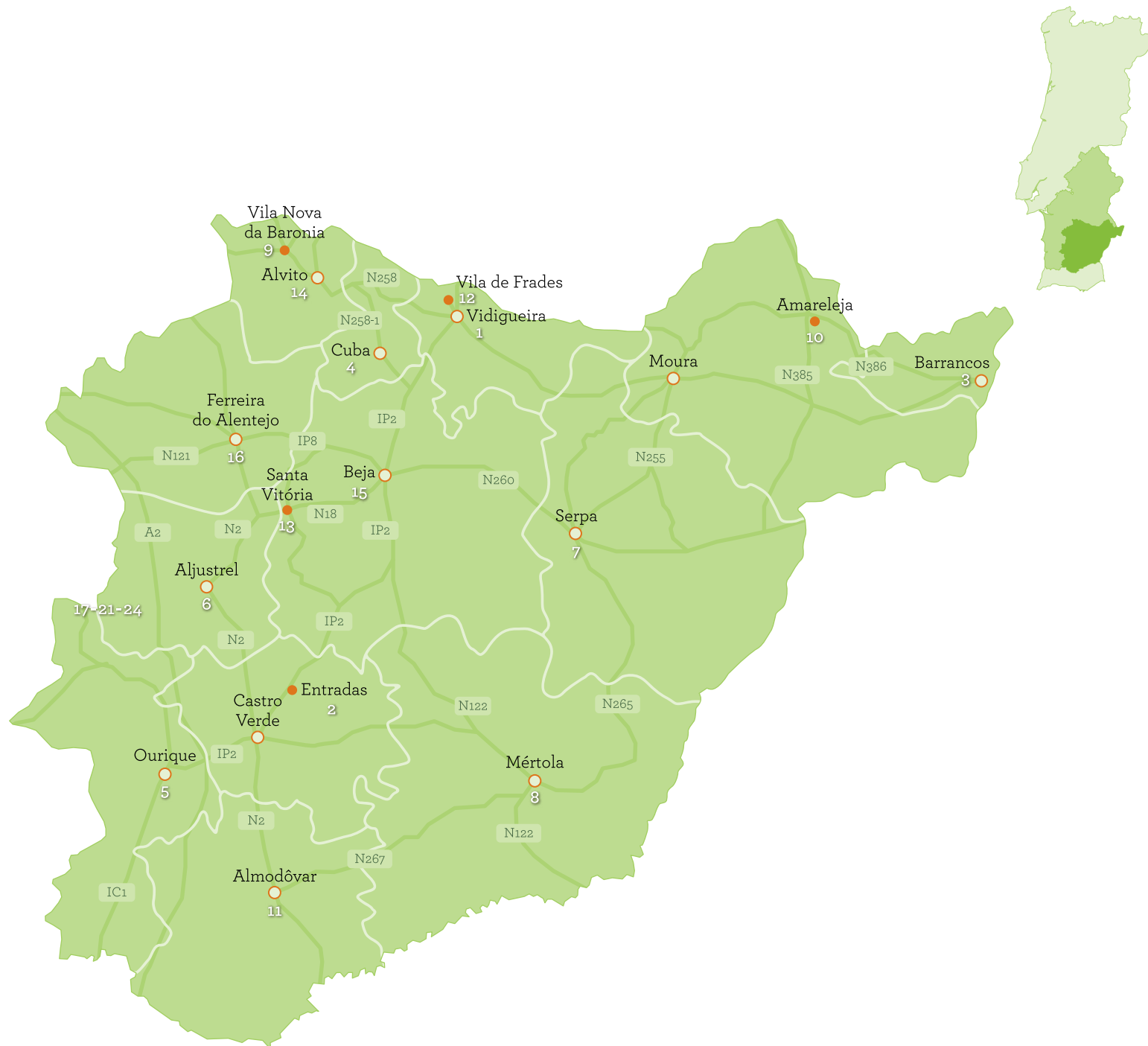
Tasca do Celso Typical Restaurant

Address Rua dos Aviadores, 7645-225 Vila Nova de Milfontes **Telephone** +351283996753 **Website** **E-mail** tascadocelso@sapo.pt **GPS** 37.724564, -8.783695 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-4.00pm; 7.00pm-1.00am **Closing Day(s)** Monday. It closes during the two weeks before Christmas, including Christmas Day **Capacity** 90 seats **Parking** Difficult, on public road **Access** Facilities for persons with reduced mobility **Average Price** €25 **No Smoking • Wifi connection available**



Southern Alentejo

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A Cascata

For those arriving at Vidigueira, A Cascata is a reference due to its location; its food; the service and the reputation gained over half a century of activity. Here, age is definitely an added value.

Well located in Vidigueira by the main road, the restaurant A Cascata is a reference of the town and the cuisine of the region. In 2015 it will have been around for almost 50 years but only in the 1990s did it gain its current size and form, with the large windows and ceiling and the wood-panelled (Nordic Pine) walls of the room, after total remodelling. The owners, Marcelina e Manuel Covas, took it upon themselves to keep the restaurant updated and appealing. She spends most of her time in the kitchen and he does the rest of the work, assisted by their daughter. The large room has big tables and comfortable chairs and has a friendly, quiet and relaxed atmosphere. The menu is but a list of appetisers and delicacies from Alentejo, from the cheeses, *paio* sausage and Alentejo pork cured ham for starters to the typical dishes, such as dogfish soup, that has been around since the beginning and used to be served on Fridays but ended up by being served every day, such was

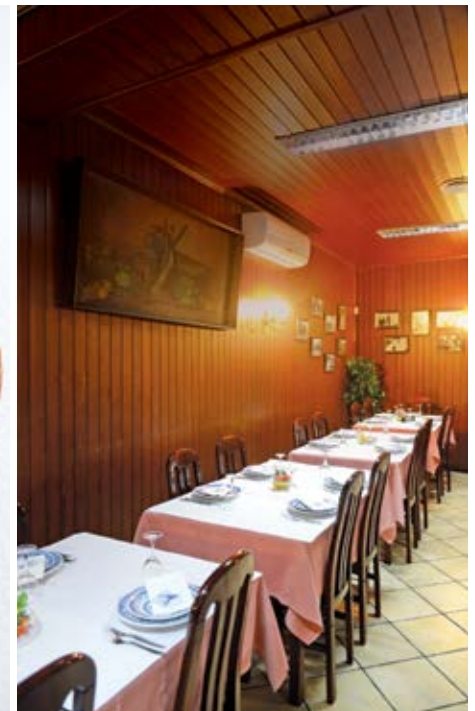
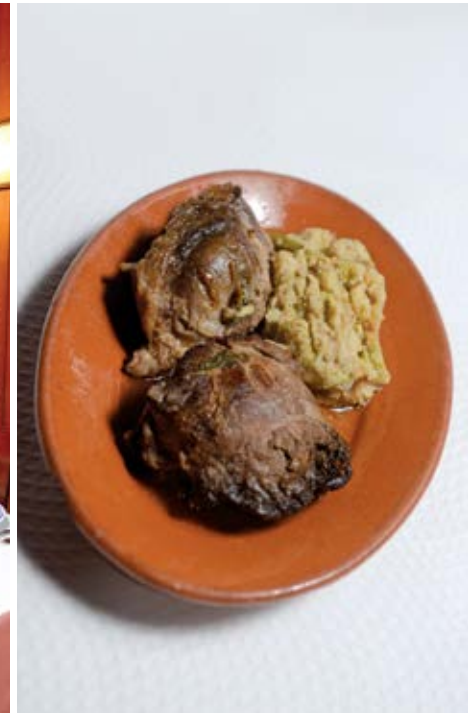
its success, all types of *açordas* - garlic, purslane, spinach, *bacalhau*, pancetta, etc. -, Alentejo-style *migas* with fried pork, asparagus *migas* with a variety of Alentejo pork, oven-roasted lamb and lamb *ensopado*, among others. There is also a good variety of fresh fish to be prepared according to the clients' taste. Good conventual and traditional desserts, such as *sericaia*, *pão de rala*, almond sweet, cream tart, condensed milk pudding and chocolate mousse. A selection of mainly Alentejo wines, the house wine being from the local cooperative and served in jugs.

Emblematic dish

A Cascata, like any other good Alentejo restaurant, has dogfish soup that is prepared by way of the wise use of traditional herbs and spices, which make it absolutely irresistible.

A Cascata Informal Restaurant

Address Largo da Cascata, 6 r/c, 7960-216 Vidigueira **Telephone** +351284434180 **Website** **E-mail** restaurante.cascata@hotmail.com **GPS** 38.212774, -7.800878 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-10.00 **Closing Day(s)** Tuesday **Capacity** 120 seats **Parking** Easy, on the public road **Access** Access for persons with reduced mobility **Average Price** €12 **No Smoking** • **Wifi connection available**



A Cavalariça

The food is made according to traditional recipes with local ingredients, the seasonality of which is fully respected.

It started by being a tavern on the other side of the house, then came to serve meals in the family's kitchen and finally became one of the most popular restaurants in Southern Alentejo. It was in 2004 when Maria João decided to change the direction of her parents' business and acquired the space adjacent to the kitchen in order to make a decent dining room (the area of the original tavern is still there, perhaps waiting for better days). She looked after the kitchen, her husband looked after the dining room and their success was immediate due to the quality of the premises and the food. Well located in the centre of the village, close to the church, the restaurant has a cosy dining room with a terracotta tiled floor, white walls, wooden ceiling, comfortable chairs, large tables, cotton tablecloths that provide a friendly environment. Despite the pleasantness of the space, Cavalariça's main appeal is the simple, excellent, old-fashioned food prepared with regional produce, like the game that has loyal clients during the whole year for

the excellent guinea fowl and partridge *açordas*, fried wild rabbit, stewed wild boar and stewed venison. But our attention should fall on the whole menu from the *paio* sausage to the Alentejo pork cured ham from Almodôvar or Serpa Cheese PDO for starters, to the dogfish soup, asparagus *migas* with a variety of grilled pork meats, to the chickpea stew and the lamb *ensopado* for the main dish and to *sericaia* with Elvas Plums PDO, to *encharcada* and to soft cheese with pumpkin jam or with organic honey from the hills of Guadiana and walnuts for dessert, which are all homemade. Selection of Alentejo wines!

Emblematic dish

Asparagus migas with Alentejo pork presas or tenderloin steaks.

A Cavalariça Informal Restaurant

Address Rua do Poço, nº 14, 7780-347 Entradas

Telephone +351286915491 **Website** **E-mail**

cavalariça@sapo.pt **GPS** 37.776523, -8.012608

Forms of Payment Cards are accepted **Opening**

Hours 12.00 noon-2.30pm; 7.00pm-10.00pm

Closing Day(s) Monday **Capacity** 50 seats

Parking Easy **Average Price** €15 **No Smoking**



A Esquina

The clients' welcome is characterised by both simplicity and friendliness, and the food is made with the best produce in the region.

The friendly welcome is only comparable to the love and care with which the food is prepared in the restaurant A Esquina, in Barrancos. Idalina e Rosandio, the owners of the establishment, well located in the centre of the border town, divide the work in the kitchen and the dining room between them, albeit the desserts are always made by her and she does so with a joy that even the clients can feel. In the small cosy room with a décor focusing on bullfighting culture, entrenched in the history and culture of the people of Barrancos, one can also see the famous duly packed cured hams and sausages that are other symbols of local life. The atmosphere gives us the feeling we belong to the family.

The cuisine is based on regional produce and the menu illustrates this very well with the starters and all things sausage-related, be they fresh to grill, like the *catalão*, chorizo and the *morcilha* sausages, or cured, like the *salsichão*, the tenderloin pork *paio* or *lombo em canha*, all from Barrancos, in addition to the Alentejo Pork PDO cured ham

Emblematic dish

Grilled Alentejo pork tenderloin steaks with oregano sauce, where the superior quality of the meat is enhanced by olive oil, garlic and oregano sauce, giving it a true Alentejo flavour.

and sheep's cheese or au gratin with oregano. The options are all excellent from the dish of the day (one fish, the other meat, always changing) to the specialities, such as grilled Alentejo pork (shoulder, tenderloin, tenderloin steaks, *secretos* and *plumas*), a mix of Alentejo pork cuts (ribs, shoulder and tenderloin) and oven-roasted cheeks, chickpea stews and bones with cabbage, *migas* with ribs and sausages and *bacalhau* prepared in several ways to the joy of the neighbouring Spaniards. Typical Alentejo desserts, such as *manjar de requeijão* that is like *manjar real* but with soft cheese and almonds, and *sericaia*. A selection of Alentejo wines. Service very friendly.

A Esquina Informal Restaurant

Address Rua das Fontainhas, nº 2, 7230-018 Barrancos **Telephone** +351285958694 **Website** **E-mail** restaurante-a-esquina@hotmail.com **GPS** 38.130432, -6.976797 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Wednesday **Capacity** 45 seats **Parking** Easy **Average Price** €12.50 **No Smoking** • **Wifi connection available**



Adega da Casa Monte Pedral

In the entrance patio you can see a statue of Christopher Columbus, continuing the belief that the great navigator to whom we owe the discovery of America was born here, and in this house, according to those who live there.

Right in the centre of Cuba, the Adega da Casa Monte Pedral is a spot that surprises us due to the singularity of the premises, the atmosphere and the food. By crossing the patio where a statue of Christopher Columbus stands alluding to the possibility the great navigator is from the small town of Cuba – according to legend as history neither confirms nor denies it – there is an original room: granite floor, large clay olive jars in single file along one of the walls, vintage mirror on one of the counter tops, beer counter and cured hams hanging from the ceiling, cellar with its hydraulic press, a still, vintage furniture, a reasonably sized cork oak and, in the middle of it all, large tables and large leather chairs, inviting us to stay. The farmer José Tomás Landum Soudo bought the building in the 1980s and decided to make the restaurant in the first decade of this century, to his own taste. The outcome is very interesting. The restaurant serves traditional Portuguese food: mainly typical dishes

Emblematic dish

Beans with tengarrinhas and Alentejo pork secretos or presas, fortunate rediscovery of a typical dish to which the thistle stalk, wild plant, gives a unique flavour.

from Alentejo. Starters include little fried birds in olive oil from the Vidigueira Cooperative, freshly made *torresmos*, asparagus with eggs and *silarca* mushrooms or products as noble as the Serpa Cheese PDO and the Alentejo pork cured ham. The main dishes include beans with edible thistle stalks or as they are known locally *tengarrinhas* and Alentejo pork *secretos* or *presas*, lamb *ensopado*, garlic and tomato *açordas*, *migas* with *carne de alguidar*, olive *migas* with fried lamb chops, asparagus *migas* with grilled Alentejo pork, dogfish soup and purslane soup during the season, and lots more. A variety of top quality desserts. A selection of wines focused on the region – everything that there is in Vila Alva and Vidigueira – and in Alentejo.

Adega da Casa Monte Pedral Typical Restaurant

Address Rua Fonte dos Leões, 7940-014 Cuba
Telephone +351936520036 **Website** **E-mail** casamontepedral@gmail.com **GPS** 38.165389, -7.890098 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 11.00am-4.00pm; 7.00pm-11.00pm **Closing Day(s)** Open every day **Capacity** 150 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €20 **Smoking and Non-smoking areas** • **Wifi connection available**



Castro da Cola

Only with great difficulty can one imagine such a cosy, quiet, pretty spot in perfect communion with nature where the cuisine is also natural, the service delicate and the conviviality harmonious.

When passing by Ourique to the south you can see a road sign pointing out a detour to Nossa Senhora da Cola, Castro da Cola (archaeological circuit) and Restaurant. For those who enjoy a good meal you must follow it till you get to the restaurant Castro da Cola in order to taste the traditional dishes of Alentejo and at the same time, enjoy the calm and beautiful landscape. The restaurant is located in a place of myths close to the Shrine of Our Lady of Cola and one of the most important archaeological sites in the country, Castro da Cola, on a slope on the river Mira. The premises are very cosy, both in the main room with the white walls, fireplace, embroidered tablecloths and an intimate atmosphere and in the lounge, looking outward, bright, cheerful and relaxed. It is a discrete place but full of charm. The cuisine is based on the flavours of Alentejo. There are a number of suggestions you can start your meal with: cured ham, Alentejo pork *paio*

sausage, fried pancetta, pig's ear with coriander, sheep's cheese, soft cheese with pumpkin jam or with honey. Then, there are two unavoidable fish options, which are Alentejo-style *bacalhau açorda* with eggs and dogfish soup, and a longer list of meat suggestions, such as lamb *ensopado*, which is an ode to Alentejo given its simplicity and the abundance of aromas and flavours, the chickpea "dinner" that is another challenge to the senses, Alentejo-style *migas* with fried pork and free range chicken rice cooked in blood, among other typical dishes, all made with good regional produce, well-prepared and well-presented. Top quality traditional desserts. A good selection of Alentejo wines!

Emblematic dish

Lamb ensopado that excites with its simplicity: tender meat and clean of fat and skin, with olive oil, onions, garlic, white wine and water, let it simmer, add mint, serve it on Alentejo bread and it is a true wonder!

Castro da Cola Informal Restaurant

Address Circuito Arqueológico Castro da Cola, 7870-278 Ourique **Telephone** +351286516400 and +351933852105 **Website** **E-mail** castrodacola@gmail.com **GPS** 37.578205, -8.300958 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-9.00pm **Closing Day(s)** Tuesday and Wednesday **Capacity** 150 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €20 **No smoking, except on the porch**



Fio d'Azeite

The space and the décor were designed to create an environment of peace and comfort that, in conjunction with the excellent cuisine, make this restaurant a place not to forget.

The restaurant at the Hotel Villa Aljustrel, opened in the spring of 2014, is surprising because of the modernity of the facilities and the cuisine, albeit it fully respects the typical flavours of Alentejo cuisine. The dining room is big and very comfortable with the dark floor imitating slate and two columns of the same colour contrasting with the white ceiling, the tables with runners in tones of pearl and large comfortable chairs. On the one side, it has large windows that look outwards and, on the other, a covered patio. The décor is elegant and suggestive of the trickle that gave it its name: *fio de azeite* or trickle of olive oil.

The gastronomic concept is connected to Alentejo cuisine with its produce and typical flavours, which the chef gives a slightly different touch to. The menu is well structured and includes suggestions of wines for different specialities. After the *couvert*, with marinated olives, Moura Olive Oil PDO, butter with flavours from Alentejo and bread, starters for one or two persons are suggested, among which are Alentejo cheeses and

Emblematic dish

Octopus tentacles sautéed in olive oil and garlic with potato and tomato bacalhau salad, a dish with textures, very well defined aromas and flavours, albeit always mild.

sausages, scrambled eggs with *farinheira*, pig's trotters with coriander sauce and mushrooms sautéed in olive oil, garlic and oregano. In terms of main dishes there is a happy compromise between traditional and modern, both in terms of cooking and plating, examples of which are octopus tentacles sautéed in olive oil and garlic with a potato and tomato *bacalhau* salad, moist monkfish rice, Alentejo-style chickpea stew and leg of wild boar stewed in Santa Vitória Reserva 2011 red wine with chestnuts and cooking apples. Good selection of regional desserts, such as the typical and deliciously light and fresh pennyroyal crème caramel. Carefully selected collection of mostly Alentejo wines. Service efficient and polite!

Fio d' Azeite Contemporary Restaurant

Address Rua General Humberto Delgado, nº5, 7600-099 Aljustrel **Telephone** +351284600800

Website [E-mail fiodazeite@hotelaljustrel.com](mailto:fiodazeite@hotelaljustrel.com)

GPS 37.878825, -8.163357 **Forms of Payment**

Cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Sunday

all day and Monday lunchtime **Capacity** 70 seats

Parking Easy, on the public road **Access** Facilities

for persons with reduced mobility **Average Price**

€25 **No Smoking** • **Wifi connection available**



Molhó Bico

To the good taste of the food is added the paintings that are on permanent display on the walls of Molhó Bico, with works by plastic artists who are almost all local or at least from the region.

Two words can describe the essential aspect of the restaurant Molhó Bico: typical and Alentejo. That's the way it is in everything about it, from the white façade to the arches and vaulted ceilings inside to the décor with works of local artists among items of handicraft and clay jars, to the tablecloths in *bordeaux* red and yellow, that are the colours of Alentejo, to the friendly and relaxed atmosphere where one can sometimes hear *cante alentejano* or fado, and to the food with produce, scents and flavours of the region. There is an entrance room with Portuguese cobblestones, a dome in brickwork, large clay jars and wooden tables, where they do not serve meals, and another with a terracotta tiled floor, reeds on the ceiling, shelves for the pewter bottles and tables laid in a very simple but correct manner. Touching authenticity!

The menu changes every day and is a repository of Alentejo specialities that are made according to the recipes and

with the produce of the region. The most popular include, for starters, Serpa Cheese PDO, Alentejo *paio* sausage, crépine crackling, asparagus with scrambled eggs (wild asparagus, therefore only served during the season) and pork liver in coriander sauce; for the main dish, *bacalhau*, hake and sardine *açordas*, dogfish broth, country-style lamb *ensopado*, oven-roasted lamb, grilled Alentejo pork (tenderloin steaks, *plumas* and *secretos*) and beef (veal skewer and veal tri-tip), the chickpea stew, game, especially the hare with white beans, fried wild rabbit and wild boar stewed in witch's sauce; for desserts, conventual desserts, soft cheese cake with honey or pumpkin jam. Selection of Alentejo wines. Service efficient and friendly!

Emblematic dish

Migas with fried Alentejo pork, the texture and the taste of the migas enticing and the meat excellent, were it not from the head of tenderloin that has more fat and is tastier.

Molhó Bico Typical Restaurant

Morada Rua Quente, nº 1, 7830-369 Serpa
Telephone +351284549264 **Website** **E-mail** molhobicoserpa@hotmail.com **GPS** 37.942922, -7.596319 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 12.30pm-3.00pm; 7.00pm-10.00pm **Closing Day(s)** Wednesday **Capacity** 100 seats **Parking** Difficult **Access** Access for persons with reduced mobility **Average Price** €15 **Smoking and Non-smoking areas** • **Wifi connection available**



O Brasileiro

The top-quality raw materials acquired in the region, prepared as tradition orders – the two cooks are from Mértola and learned their art at home – are the pillars of the Restaurant's success.

Despite its name, O Brasileiro is a restaurant where the food is typically Alentejana. The name was there before the present management came, who since 2005 have been doing their best to offer top quality local produce, prepared according to traditional recipes, even though, as noted above, the name in no way reveals the type of food that is served inside. The Restaurant is located in a strategic place, near the entrance of Mértola on the road that comes from Beja and it enjoys a beautiful view of town and castle. It has two parallel rooms, the first of which is more open, which used to be the terrace, the second of which is cosier, overlooking the kitchen. Its décor is sober and aims at showing a bit of Mértola through the panel in the inside room, the row of plates on the walls and the *azulejo* tiles outside. Near the kitchen there is a painting that praises the quality of the local produce and dishes, one would say, to whet one's appetite.

The menu is well balanced, highlighting

Emblematic dish

The wild partridge açorda is heavenly: it is an intense flavoursome soup with the partridge shredded in pieces, bread, some chickpea to thicken the broth and the characteristic touch of Alentejo açordas, with olive oil, garlic and coriander.

the starters and the dishes prepared with Alentejo products, to Alentejo recipes or typically from Alentejo. The favourites are, for starters, partridge in an onion vinaigrette sauce, scrambled eggs with pork *farinheira* and asparagus with eggs (made with wild asparagus, thus only when in season); as for main dishes, dogfish soup in a terracotta bowl, Alentejo *bacalhau açorda*, wild partridge *açorda*; green asparagus *migas* with pork ribs, old fashioned lamb *ensopado*, slow cooked wild boar stew and free range chicken cooked in blood; as for desserts, all the puddings are homemade and unbeatable, especially the *sopa dourada* and the *torrão real*. The wine selection focuses on local wines. Service is efficient and pleasant!

O Brasileiro Informal Restaurant

Address Cerro de S. Luís, 7750-352 Mértola
Telephone +351286612660 **Website** **E-mail** inescelorico@hotmail.com **GPS** 37.643293, -7.658234 **Forms of Payment** Cards are accepted
Opening Hours 12.00 noon-3.00pm; 7.00pm-10.30pm **Closing Day(s)** Open every day **Capacity** 60 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** € 15 **Smoking and No Smoking areas** • **Wifi connection available**



O Camões

What stands out is the price-quality ratio of food that is as simple as it is well cooked: real homemade food served in a very homely and typically Alentejo environment.

The one-storey white, clean building like the others on the street and in the town is easily identified by the unavoidable signboard and the curious brickwork trim around the doors and windows. There is something picturesque about it, and even more so inside, also dominated by the bricks of which the walls, fireplace and arches that divide the room are made: on the entrance side is a café, although it also serves meals; on the other side, more comfortable, is the restaurant itself. The décor is based on regional motifs, such as clay pottery, handicraft, farming tools and old photographs. The tables are covered with tablecloths of a red and cream or blue and white pattern, typical colours from Alentejo, protected by paper covers on top. The atmosphere is friendly. D. Benedita is responsible for the kitchen with the knowledge she inherited and

other knowledge she acquired in her many years of experience. The menu changes daily, except when it comes to grills. The starters include the recommended sheep's cheese, *montado* pork *paio* sausage, scrambled eggs with asparagus and *bacalhau* fritters that can also be served as a main dish with bean rice on the side. Other dishes not to be missed are: dogfish soup, garlic *açorda* with *bacalhau* and egg, asparagus *migas* with *carne de alguidar* or *secretos*, beans and squash, chicken with peppers, ribs with honey, oven-roasted lamb and lamb *ensopado*. Homemade desserts, such as *encharcada*, poached egg white and custard and *tigelada* in the oven. A selection of only Alentejo wines, including the house wine. Service very hospitable!

Emblematic dish

Asparagus migas with carne de alguidar that is seasoned in the style of Alentejo and fried in lard or with grilled secretos: a permanent fixture on the menu.

O Camões Typical Restaurant

Address Rua 5 de Outubro, nº 15, 7920-368 Vila Nova da Baronia **Telephone** +351284475209 **Website** **E-mail** ckamoes_bar@hotmail.com **GPS** 38.290003, -8.036748 **Forms of Payment** No cards are accepted **Opening Hours** 09.00am-3.30pm; 5.30pm-2.00am. In summer: open all day long **Closing Day(s)** Monday **Capacity** 120 seats **Parking** Easy **Access** Access for persons with reduced mobility **Average Price** €9 **No Smoking**



O Encalho

Regional products have a privileged place in the larder and kitchen, be they asparagus, mushrooms and purslane or cheeses and sausages or wines from private producers.

A meal in the restaurant O Encalho is like a meal at home: based on local produce cooked according to traditional recipes, simply and carefully, resulting in dishes that are full of flavour. It opened at the start of the century on the initiative of Mariana Lourinho, who had never worked in a restaurant before and decided to do the things the way she knew, i.e. like at home. And she continues to do so, as she confesses, she never thought she would have so much success. The room also helps with its hospitable and cosy atmosphere provided by the old thick walls, the brick floor, the wooden ceiling, the fireplace, the niches with slots made of bricks that is used as a wine rack, the curtains, the tables with cotton tablecloths protected by paper covers and the padded chairs. It is as simple as it is cosy. The food is also simple and appealing, exalting the traditional flavours of Alentejo. The starters include the ever-present regional cheeses, Alentejo pork sausages, cured Alentejo pork ham,

Emblematic dish

Asparagus migas with fried Alentejo pork ribs or Alentejo migas, which can also be made with other grilled Alentejo pork meats: secretos, presas and plumas.

fried pancetta, green asparagus with eggs and a variety of salads. The main dishes include *migas*, made like in olden days with a frying pan used just for that purpose, very firm and golden, chickpea stew, lamb *ensopado*, beans and mushrooms, pig's trotters in coriander sauce, *bacalhau açorda*, *bacalhau* broth with purslane or spinach, fresh cheese and egg. Desserts include homemade conventual, traditional desserts, such as egg *encharcada*, *sericaia*, *pão de rala*, chocolate mousse and rice pudding (without eggs) and other treats. Exclusively regional selection of wines!

O Encalho Typical Restaurant

Address Rua Catarina Eufémia, 43, 7885-027 Amareleja **Telephone** +351285983263 and +351936219065 **Website** **E-mail** restauranteoencalho@gmail.com **GPS** 38.208548, -7.225520 **Forms of Payment** Cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.00pm-11.00pm **Closing Day(s)** Tuesday **Capacity** 36 seats **Parking** Easy, on the public road **Average Price** €15 **No Smoking**



O Moinho

Simplicity and authenticity are patent in everything, from the hospitable welcome to the family atmosphere and the cuisine of homemade flavours.

The premises had once been used as a restaurant but everything was changed, from the name to the décor and the cuisine concept, now genuinely from Alentejo. The space is picturesque: large room, counter, bar, open kitchen, rustic décor with, besides the farming tools, a naïve painting on the wall, and a live size donkey next to a column, wooden chairs, chairs with bulrush seats and chequered tablecloths protected by white paper covers. The atmosphere is cheerful and relaxed. The cuisine, in the hands of Teresa and José Parrinha, who have worked in several restaurants of Alentejo cuisine before creating O Moinho, is characterised by the homely way of making and presenting the typical dishes of the region.

The menu is based on the dishes of the day, which normally consist of two or three, one of which is always Alentejo pork. Among the most popular are Alentejo *migas* with fried ribs or with other grilled Alentejo pork meats, grilled Alentejo pork *abanicos* and *secretos* with chips, rice and salad, stewed wild boar,

Emblematic dish

Alentejo pork is the basis of the most popular dishes, both fried and served with migas, or grilled and also served with migas or just chips, rice and salad.

house style *bacalhau*, that goes to the oven with onions, or à *lagareiro*, which is charcoal grilled, served with squashed and roasted new potatoes and Alentejo olive oil, and the chickpea and bean stews, always there on a Saturday. Starters include Alentejo sheep's cheese sausages, such as *paio*. Homemade desserts with egg pudding, the dessert of the house, rice pudding and chocolate mousses especially. A selection of Alentejo wines with the exception of one or two wines from the region of *vinho verde*. Hospitable and friendly service!

O Moinho Informal Restaurant

Address Rua do Arco, 38-B, Almodôvar

Telephone +351286400156 and +351966010708

GPS 37.512539, -8.059749 **Forms of Payment** No

cards accepted **Opening Hours** 12.00 noon-

4.00pm; 7.00pm-11.00pm **Closing Day(s)** Sunday,

except when there is a booking **Capacity** 50 seats

Average Price €12 **No Smoking** • **Wifi connection available**



País das Uvas

Cante alentejano, polyphonic songs sung by men, sometimes starts up spontaneously among the clients, other times it is groups who book and request it, namely those from Vila de Frades and from Vidigueira.

It is a Wine Cellar-Restaurant and both names suit it well. It occupies a very picturesque space with three different rooms: the main room with very high headroom, old brick floor, white walls, wooden ceiling, heavy wooden chairs and tables and seven large clay jugs in single file along the whole right side of the room; this leads on to another receding room with traditional Alentejo furniture; and from here on to a third room, which is simpler but just as comfortable connecting to the kitchen that is large and tidy, and to the terrace outside. It deserves to be seen. The clay jugs, in addition to being decorative are useful, they are still used to make wine - which is known as *vinho da talha*, wine that is fermented in the clay jugs or vases. This justifies its name as a wine cellar, the same way the good food gives it the dignity of a restaurant. The menu is very long and what surprises us is not so much the long list of delicacies

Emblematic dish

Chickpea stew, substantial and aromatic dish, with chickpea, squash, carrots, cabbage, pork meats (neck-end, knuckle, ear) and veal and sausages.

but their variety, especially as regards the specialities, game and vegetarian dishes. Among the favourites are, for starters: small cheeses and local sausages, crêpine crackling and *silarca* mushrooms with eggs or grilled; the main dishes include stewed chickpea, lamb *ensopado*, beans and thistle stalks (it may be a vegetarian dish or with pork but what makes it special is the aroma and flavour of the aromatic herbs), asparagus *migas* with *carne de alguidar* and tomato and partridge *açordas*; desserts that are all homemade include *encharcada*, soft cheese tart, *toucinho do céu* and *sericaia*. The wine cellar consists of close to fifty references from a dozen producers, all from the council of Vidigueira. Friendly service!

País das Uvas Typical Restaurant

Address Rua General Humberto Delgado, nº 19, 7960-446 Vila de Frades **Telephone** +351284441023 and + 351968793121 **Website** **E-mail** adega-restaurantepaisdasuvas@hotmail.com **GPS** 38.213967, -7.821461 **Forms of Payment** Only Portuguese debit cards are accepted **Opening Hours** 12.00 noon-3.00pm; 7.30pm-11.00pm **Closing Day(s)** Wednesday **Capacity** 90 seats indoors and 50 seats on the terrace **Parking** Easy **Average Price** €12.50 **No Smoking, except on the terrace** • **Wifi connection available**



Pavilhão de Caça

The convivial atmosphere that in no way clashes with the sophistication of the four-star hotel of which it is part, the firm choice of regional cuisine and the strong commitment to its own wines make the Pavilhão de Caça a unique restaurant.

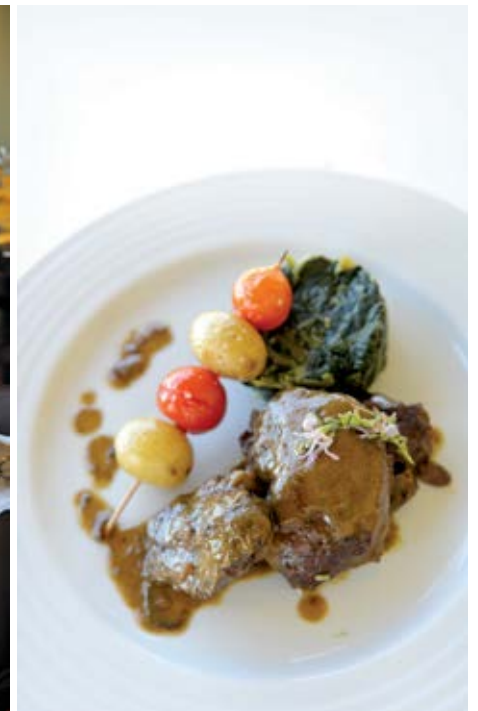
Part of the Hotel Rural Vila Galé Clube de Campo and Wine Tourism of Casa de Santa Vitória that extends along 1620 hectares, including vast vineyards and orange groves, 25 kilometres from Beja, the restaurant Pavilhão de Caça has a rustic environment and discrete sophistication. The large room with a terracotta tiled floor, columns and ceiling lined with wood, chairs and tables also of wood, white tablecloths, fireplace, wine rack, counter and large windows with curtains that moderate the excess light, blends rusticity with comfort and elegance appropriate for the place where it is situated and the purpose it serves. The cuisine is traditional Portuguese but where the flavours of Alentejo prevail. If the space is pleasing to the eye, the food is fully pleasing to the palate. There is a *buffet* system with a great variety of choices of mostly Alentejo dishes, whenever the number of people justifies it, but always has the *à la carte* service too. It is very interesting to note that the menu includes a wine suggestion for every dish. The

Emblematic dish

Pork cheeks roasted in Santa Vitória wine, a true Alentejo dish, well garnished with new potatoes and cherry tomatoes.

most popular delicacies include starters, such as crunchy caramelised *farinheira* with orange and green asparagus with scrambled eggs; the main dishes consist of octopus *à lagareiro*, roast pork cheeks and stewed wild boar, both dishes prepared with Santa Vitória red wine; and desserts include soft cheese with homemade pumpkin jam and *sericaia* with Elvas Plums PDO. All the wines are from Casa Santa Vitória, except for the champagne and sparkling wine (there are two daily guided tours to the wine cellar that is 150 metres from the restaurant). Service attentive and friendly!

Pavilhão de Caça Traditional Restaurant
Address Herdade da Figueirinha, Santa Vitória, 7800-730 Beja **Telephone** +351284970100 **Website**
E-mail campo@vilagale.com **GPS** 37.888889, -8.020556 **Forms of Payment** Cards are accepted
Opening Hours 1.00pm-3.00pm; 7.30pm-10.30pm
Closing Day(s) Month of January **Capacity** 130 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €20
No Smoking • Wifi connection available



Restaurante da Pousada Castelo de Alvito

A mixture of military structure and palace residence, Alvito Castle is a unique monument with Moslem, Gothic and Manueline influences of great singularity that was converted into a hotel with a restaurant, charming both for the cuisine and the premises.

The restaurant is installed in the former dungeons of Alvito Castle. It is an admirable area: bright and cheerful during the day; intimate and romantic at night due to the lights on the patio. It is conservatively decorated with a painting or chandelier exactly where they are needed. This is probably the best way to see the originality of the building and the uniqueness of its beauty. Set to perfection and conveniently set apart from each other in order to guarantee the desired privacy and comfort, the tables summon us to an intimate dinner for two or to a dinner for a group of friends or relatives in the certainty that the food is also of great quality.

The cuisine is based on Portuguese tradition, especially the Alentejo region, with the use of good traditional produce during the right season. Subsequently, the menu changes according to the season the products are in, as occurs with game that prevails for about two or

three months a year, or soups, each one of which has its time, such as Alentejo tomato soup, Alentejo açorda or Alentejo *gaspacho*. But there are dishes that resist the changes on the menu, such as dogfish soup with Alentejo bread, *bacalhau* prepared in the style of Marquês do Alvito with sweet potatoes, or *ensopado* made from Lamb from the Northeast Alentejo PGI. The desserts also include some local delicacies that are never off the menu - *queijinhos de hóstia* and Alvito chocolate cake - and Portuguese conventual desserts, among which are *sericaia* with Elvas Plums PDO, *encharcada* and *sopa dourada*. The *buffet* of sweets and cheeses allows clients to freely choose whatever they want. A careful selection of wines, mostly from Alentejo!

Emblematic dish

Bacalhau prepared in the style of Marquês do Alvito is a speciality that the clients of the Restaurante da Pousada Castelo de Alvito insist stays on the menu, due to the quality of the bacalhau steak that is grilled to perfection, as are the sweet potatoes served with it, both with a good drizzle of Alentejo olive oil.

Restaurante da Pousada Castelo de Alvito Traditional Restaurant

Address Castelo de Alvito, 7920-999 Alvito
Telephone +351284480700 **Website** **E-mail** recepcao.alvito@pestana.com **GPS** 38.257867, -7.992117 **Forms of Payment** Cards are accepted
Opening Hours 1.00pm-3.00pm; 7.30pm-10.00pm
Closing Day(s) Open every day **Capacity** 60 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €33
No Smoking • Wifi connection available



Restaurante da Pousada Convento de Beja

The hotel itself is the added value to the restaurant, given its installation in a former 13th century Franciscan convent, with an excellent location in the centre of the city, its dimension and the absolute tranquillity of the premises.

Installed in the space that was once the refectory of Franciscan friars at the time of the former convent, the restaurant impresses us with the size of the room and immaculately high walls and vaulted ceiling; with the harmonious layout of the tables and chairs, inspiring comfort; and with the beauty of the natural light, coming in from the garden. There are two different areas in the room: one that leads to the garden, brighter and more cheerful, intended for breakfasts; and another inside that is more intimate and secluded where the other meals are served. The environment is conservative and in very good taste and there reigns a feeling of serenity and much charm, on both one side and the other.

The cuisine is traditional Portuguese with a strong regional influence and prepared and presented in a contemporary manner. Among the most popular and ever-present traditional dishes are: Serpa Cheese PDO au gratin with apple, nuts

Emblematic dish

Serpa Cheese PDO au gratin with apple, nuts and rosemary-flavoured honey is a starter that everyone loves and has become a brand image of the cuisine of the Restaurante da Pousada Convento de Beja.

and rosemary-flavoured honey that is a starter, dogfish in coriander sauce and pastoral lamb *ensopado* that is made with Lamb from the Northeast Alentejo PGI. Traditional soups also deserve our special attention, such as tomato soup, pennyroyal *açorda* with *bacalhau* or *gaspacho*, each one in the right season. Another strong point of the menu is the *buffet* of desserts and fruit, with a great variety and very rich, giving primacy to conventual desserts. In addition to the *à la carte* service there is a €33 set menu with starter, fish or meat dish and dessert *buffet*. Large and well selected collection of wines, mainly from Alentejo.

Restaurante da Pousada Convento de Beja Traditional Restaurant

Address Largo D. Nuno Álvares Pereira, 7801-901 Beja **Telephone** +351284313580 **Website** **E-mail** recepcao.sfrancisco@pestana.com **GPS** 38.012767, -7.860183 **Forms of Payment** Cards are accepted **Opening Hours** 1.00pm-3.00pm; 7.30pm-10.00pm **Closing Day(s)** Open every day **Capacity** 62 seats **Parking** Private **Access** Facilities for persons with reduced mobility **Average Price** €33 **No Smoking** • **Wifi connection available**



Sabores com Memória

Very pleasant mezzanine where all sorts of different events take place, normally followed by dinner in the main room.

From a humble eating house that had been closed for many years and a blacksmith's workshop that was located underneath, was born, after profound remodelling, a modern restaurant serving traditional Portuguese and Alentejo regional cuisine. The only thing that is left from the original eating house is the memory and from the workshop there is still the forge and the brickwork on the wall. The space is attractive and the environment charming: the room is long, the niche cut into the white wall is used to store wine. There is also a service counter, large tables, very comfortable chairs, cotton tablecloths, good-quality glasses. In addition to the main room, there is another reserved room in the basement, with its own entrance, and a mezzanine with lounge and terrace intended for events.

The menu is long and varied with mostly Alentejo dishes. It includes typically regional dishes, such as eggs with asparagus, homemade Alentejo *linguiça* sausage and small plates of

Serpa Cheese PDO and tenderloin *paio* sausage, and others from different parts of the country, such as *peixinhos da horta* and mushrooms sautéed with cured ham. The dishes from Alentejo should be highlighted, such as tomato soup with *bacalhau* and garlic *açorda*, dogfish soup and grilled Alentejo pork. But the specialities also include *bacalhau* made in the style of Dr. Faustino, which is fried with onions and peppers, octopus à *lagareiro* and grilled cuts of Alentejo pork (*abanicos*, *lombo* and *secretos*). Traditional desserts but what really stands out are *encharcada*, *sericaia* with Elvas Plums PDO and soft cheese with honey and cinnamon. Wines focus mostly on Alentejo, but with a little of everything.

Emblematic dish

Alentejo migas with fried or grilled ribs or other cuts from Alentejo pork, always resulting in a highly appreciated typical dish.

Sabores com Memória Informal Restaurant

Address Rua António José de Almeida, nº 41, 7900-583 Ferreira do Alentejo

Telephone +351965095672 **Website** **E-mail** retratodamemoria@gmail.com **GPS** 38.058093, -8.118460

Forms of Payment Cards are accepted

Opening Hours 12.00 noon-3.00pm; 7.00pm-10.00pm

Closing Day(s) Tuesday

Capacity 55 seats

Access Facilities for persons with reduced mobility **Average Price** €18 **No Smoking** • **Wifi connection available**



Glossary

À lagareiro A technique that is normally used with *bacalhau* or octopus, which is roasted in the oven with olive oil, garlic and onions.

Abafado Fortified wine obtained by adding neutral alcohol to stop must fermentation.

Açorda Soup based on bread, broth, garlic, an aromatic herb, which can be either pennyroyal or coriander, and a poached egg.

Aldrabado de castanha Traditional dessert made from chestnuts, sugar, egg yolks, anise, cinnamon and black-seed squash mixed with sugar syrup.

Alguidar pork fillets Pork fillets marinated in garlic, red capsicum paste and white wine.

Alheira Smoked sausage made from bread, garlic, poultry, pork and fat. It can also be made from game.

Amêijoas à Bulhão Pato Culinary technique for cooking clams, based on olive oil, garlic, lemon and white wine. Seasoned with fresh coriander leaves.

Bacalhau Cod, *Gadus Morhua*, traditionally dry and salted.

Bacalhau à Braz/Bacalhau dourado *Bacalhau à Braz* is a dish with thinly sliced dry cod, cooked with onion, garlic and olive oil in a frying pan, to which half-done fries are added. With heat off, fresh scrambled eggs are integrated in the end. *Bacalhau dourado* is very similar but the potatoes are cut into extremely fine sticks and the onions are also finely cut. The eggs are slightly cooked to ensure they do not lose any of their moisture, a little less than with *Bacalhau à Braz*. It should be served immediately.

Bacalhau espiritual Grated cod in béchamel sauce baked in the oven.

Boleima de maçã Apple and cinnamon

brownies.

Broa de milho Corn bread.

Cabidela Chicken or rooster stew (either with rice or not), with a finishing touch of fresh chicken /rooster blood.

Cabrito de cachafrito Marinated goat stewed in olive oil and white wine.

Cacholeira Sausages with pieces of pork liver added to fatty pork meat.

Carne de alguidar Pork marinated in red capsicum paste, and fried.

Carne de porco à alentejana Small chunks of pork (marinated in red capsicum paste in some recipes), pan-fried in olive oil and garlic, and seasoned with fresh coriander leaves. It sometimes includes clams. Served with cube fries.

Casadinhos alentejanos Roast potatoes filled with a slice of chorizo sausage.

Catalão Pork sausage with whole black pepper grains, seasoned with ground white pepper, white wine, sea salt and nutmeg.

Cataplana Clam-like copper pan. The name given to the dish is that of the pan in which it is cooked.

Chanfana Old goat wine stew in a closed clay pot.

Couvert Cover charge, per person. It usually includes starters and bread. It is quite normal to thank the waiter and ask him/her to take it away. In this case there will be no charge.

Encharcada Dessert made up from egg yolks, some whites, sugar and cinnamon. The surface is slightly burnt.

Ensopado Traditional broth with pieces of meat, normally lamb. The meat is previously braised in olive oil or lard, to which lightly fried onions and garlic are added. Add water to this and leave it to simmer. Served with hard bread cut into pieces.

Farinheira Sausage made with pork fat, red pepper and raw flour.

Farófiás Poached meringue served with custard.

Fartes Pastry made with eggs, sugar and cinnamon.

Fidalgo Dessert, which consists of layers of egg and sugar slices, covered with sweet egg cream and taken to the oven only to stiffen.

Gaspacho Cold tomato soup, with side-servings of ground garlic, onions, tomato, cucumber and red pepper.

Jeropiga A kind of *abafado*.

Linguíça Pork chorizo sausage.

Lombo em canha Sausage with cured whole pork sirloin.

Manjar das Chagas Traditional dessert of sugar, egg yolks, almond and rabbit breast.

Manjar real Conventual dessert made with shredded chicken meat, almonds and eggs.

Maranhos Haggis-type sausage.

Migas Leftovers of bread or potatoes mixed with garlic and olive oil (or pork lard) served as a side or main dish. As they are fried they are given an oval shape, which is how they are served.

Migas gatas *Migas* of cod.

Montado Multifunctional agro-silvo-pastoral ecosystem located in areas south of the Tagus Valley that were originally occupied by Mediterranean woodlands. It is populated by cork oaks and holm oaks (a legally protected species since the 7th century) which grow in extreme edaphic-climatic conditions and very poor soils.

Morcilha Sausage made with the blood of the pig, similar to *morcela*.

Pão de rala Almond cake covered in egg syrup.

Papa ratos Fresh *farinheira* fritters.

Pastel de toucinho Pastry stuffed with *toucinho* (pork fat), sugar, egg yolks, almonds and cinnamon. The dough is made from flour, egg yolks and butter.

Peixinhos da horta Green bean tempura.

Pica-pau Meat fried, then cut into small strips and seasoned with vinegar and pickles.

Pipis Stewed chicken giblets eaten as a snack.

Queijadas Individual cakes made with eggs, soft cream cheese and sugar.

Queijinhos de hóstia Individual cakes made with many egg yolks and sugar covered with wafer.

Rançoso cake Conventual cake made with the usual egg yolks and almonds. It may have black-seed squash.

Salsichão Uncured sausage made with minced pork meat.

Sarapatel de borrego A lamb stew served as a soup made from lard, onions, garlic, cloves, vinegar and wine, and served in a terrine with slices of bread over which is poured the soup.

Sericaia/Sericá A very simple conventual dessert made with eggs, sugar, and flour. It is placed in the oven in a slightly concave clay dish at a very high temperature to ensure that the *sericaia* cracks. It is normally served with plums in syrup (Elvas Plums PDO) but it can also be served with honey, jam, among other options.

Serradura Dessert made from condensed milk, whipped cream and tea biscuits.

Sopa da panela Soup made from several meats and sausage with mint and bread.

Sopa dourada Dessert made from thin slices of fried bread, covered with an egg, almond and sugar syrup.

Tecolameco Dessert made from almonds

and eggs with cinnamon (Northern Alentejo).

Tigelada Dessert made from eggs baked in small clay pots.

Torresmos do rissol Crépine crackling.

Tortulhos de miolada Mushrooms stuffed with bread crumbs, eggs and parsley.

Toucinho do céu Dessert made mainly from egg yolks, with almond and sugar syrup.