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**À TERRA**

ÉVORA

**Couvert Octant** II, 2

8

Alentejo's bread served with orange-infused fleur de sel olive oil butter, our homemade butter, olive oil and olives from our own grove

**Tasting**

**Crispy pork head** ①

11

With coriander sauce, coriander mayonnaise and its sprouts

**Tomato stew** ①, 2, 4

14

With egg, asparagus and cured pork jowl

**Oxtail croquettes**

14

With an emulsion of herbs from our garden and pickled onion

**Alentejo's veal "pica-pau"** 2, 3

16

With portuguese sauce and homemade pickles

**Black pork "pica-pau"** 2, 3

15

With garlic and coriander olive oil

**Chorizo tomato stew** ①, 1, 4

12

With fries and egg

**Fried pork meat** ②

14

With homemade pickles

**"Gonçalo's" cheese board** V, 2

18

**"Lobinhos" Black Pork Cured Meat Board** ①, 2

23

**Acorn-Fed Ham Board** ①, 2

22

**Soup**

**Tomato cream soup** ①, 2, 4

9

With bread and regional sausages, poached egg with coriander "piso"

**Vegetables cream soup** V, ①, ②

6

With coriander piso

**Salads**

**Potato salad** V, ①, 3

14

With watercress, sea lettuce and goat's curd

**Seared tuna loin salad** ①, ②

14

With "feijoca" beans, pickled beetroot and turnip, fresh mint

**Tomato salad** V, ①, 3

15

With cottage cheese, almonds and red fruit pickles

## Alentejo's sandwich selection

<b>Montado "Bifana"</b> ① <sub>2</sub>	14
Sliced black pork neck, garlic and honey mayonnaise, pickled red onion and wild rocket	
<b>Alentejo Beef Burguer</b> 2,3	20
200g Alentejo beef, Serpa cheese, red-wine caramelised onion and mustard pickles	
<b>Free-Range Lamb</b> 2,3	16
Naan bread, pulled lamb, fresh herbs, tomato textures, romaine lettuce and yogurt sauce	
<b>Farm Chicken</b> ①	14
Crystal baguete, tempura chicken breast, lemon mayonnaise lettuce and fresh herbs	
<b>From the Lake to the Bread</b> ①	16
Crispy fish hot-dog, coriander mayonnaise, fresh tomato, garden pickles and olive powder	
<b>Alentejo Garden</b> V ① <sub>2</sub>	19
Vegetable burguer in rustic crystal bread, lemon tahini, homemade pickles and spinach leaves	
<b>Country &amp; Garden Club Sandwich</b> 2,3	16
Chicken breast, bacon, fried egg, spinach, creamy sheep's cheese and herb mayonnaise	

## Main courses

<b>Alentejo-style steak</b> ①	26
Fried and served in a tradicional clay dish with Portuguese sauce, fried egg and french fries	
<b>Fish of the day</b>	
Ask about our today's fish	
<b>Meat of the day</b>	
Ask about our today's meat	
<b>Creamy mushroom rice</b> V	17

## Desserts

<b>"Encharcada" Tradicional eggs dessert</b>	8
almond and cinnamon crumble, served with tangerine sorbet	
<b>Lemon and olive oil cake</b>	9
acorn flour, Évora DOP cheese ice cream and oregano crumble	
<b>"Sericaia" Tradicional cinnamon cake</b> ③①	8
cinnamon sorbet and cinnamon crisp	
<b>"Farófias" Tradicional egg white dessert</b> ④	8
nut nougat, filled with floral cream and tonka bean	
<b>Chocolate mousse</b>	9
river mint and hazelnut crunch	
<b>Creamy Chocolate Cake</b>	9
Nuts, pennyroyal and pistachio ice cream	
<b>Artisanal Ice Cream</b>	
Please ask about today's flavours	
1 scoop	
2 scoops	7

- Vegan
- Vegetarian
- For sharing
- Lactose free
- Gluten free
- 1 • Vegan option available
- 2 • Gluten free option available
- 3 • Lactose free option available
- 4 • Vegetarian option available

The prices above are in Euros. VAT included. Some of the exposed and provided food may contain allergens. For more information, please request the ingredients list. Our coffee is certified by the Rainforest Alliance. Complaints book available.