

NEW YEARS PROGRAM MENU

WELCOME DRINK

(December 30th starting at 16:00)

Tea, coffee or hot chocolate
Rose, white or red wine from Adega Ervideira

Dried fruit (plain or salted)
Sweet and savory pastries
Homemade cake of the day

END-OF-YEAR DINNER

(December 31st starting at 7:00 p.m.)

Cocktail

Melon Shot with Mint
Ervideira Late Harvest

Simple or savory dried fruit
Tender pastries made with veal or vegetables
Vegetable, sausage and grape, goat's cheese and cherry tomato and fruit mini-kebabs

Dinner

Alentejo bread, seasoned olives, Esporão reserva olive oil, flavored butter
and black olive pâté

Regional cheeses, black pork sausages and chickpea salad with codfish our way
Vegan option: green salad with orange and dried fruit flavored with balsamic vinegar

Black pork cheeks stewed in beer w/ raisin and pine nut rice
Fish option: Codfish Immersed (our version of codfish migas) with lettuce, rocket and tomato salad
Vegan option: Vegan stew with raisin rice and pine nuts

Dark chocolate mousse with fleur de sel and red berries
Vegan option: Rolled fruit

Flôr de Sal from Adega Ervideira
Invisível from Adega Ervideira
Colheita Tinto from Adega do Esporão
Água, Água c/ gás ou refrigerantes

Coffe or Tea

MIDNIGHT

Vinha D'Ervideira Brut sparkling wine
12 raisins (for good luck)

SUPPER

Alentejo bread
Mixed platter of regional cheeses and sausages with jam and nuts
Laminated fruit
Traditional coriander cream
Traditional Bolo Rei

BRUNCH

(January 1st from 10:00 am)

The typical Montimerso breakfast

Mixed platter of regional cheeses and sausages
Tender veal and vegetable pastries
Traditional Chickpea salad with codfish
Sliced roast black pork tenderloin
Lettuce, arugula and watercress salad
Tomato and cucumber salad
Olive oil, vinegar, salt, mustard and honey sauce and Alioli sauce
Traditional Bolo Rei

Hot dishes on request:

All the options on our breakfast menu
Traditional coriander cream

Our Maxarufada (typical Alentejo dish with tomato sauce, bread and poached egg)
When the sea comes to Alentejo (mussels stewed in tomato sauce)