



**MONTEBELO
MOSTEIRO
DE ALCOBAÇA**
HISTORIC HOTEL

★★★★★

MENU



At the Montebelo Mosteiro de Alcobaça Restaurant
we create an original cuisine focused on the most important element
- flavour - making the most of the ingredients and fresh produce
that our land and coast have to offer.

Here, inspiration prevails in the oldest of memories and in authentic cuisine,
which is combined with new products and techniques,
so that eating is more than just a meal
—it's a unique and unforgettable experience.

Let yourself be taken on this journey of flavours
through the hands of Chef Bruno Mendes and his team
in a place as magical and historic as our Monastery.

Chef Bruno Mendes





TO WHET YOUR APPETITE, START WITH

Our bread selection (per person)

1,50 €

Handmade butters, regional olive oil and olive tapenade

3,50 €

WARM AND COMFORTING

Vegetable Cream Soup

4,00 €

Cream of tomato with poached egg and regional dry-cured ham

5,00 €

OUR SALADS

Fresh mozzarella salad, cherry tomatoes and toasted almonds

12,00 €

Salad of black pudding sausage made with local rice,
maça de Alcobaça apple IGP, caramelised onions and balsamic reduction

14,00 €

THE BEGINNING OF A GASTRONOMIC JOURNEY

Caramelised Flor do Vale goat cheese spread

9,00 €

Poached egg with sautéed mushrooms, ham, cherry tomatoes and truffled olive oil

14,00 €

Sautéed wild prawns in a BIO coriander sauce

19,00 €



FROM THE COAST TO YOUR PLATE

Linguini nero with sautéed wild prawns and mussels
23,50 €

We suggest pairing with Quinta das Bageiras Rosé Sparkling Wine

Carnaroli risotto with local squid, cuttlefish ink, prawns and coriander
24,50 €

We suggest pairing with Página Arinto

Fillet of Atlantic turbot with wild asparagus risotto and lime zest
28,00 €

We suggest pairing with Curvos Loureiro

OUR SELECTION OF MEAT

Chicken breast with sautéed spaghetti, mushrooms and green asparagus
19,50 €

We suggest pairing with Quinta da Sequeira Rosé

Pork tenderloin, chestnuts, maçã de Alcobaça apple IGP, asparagus and mushrooms
24,00 €

We suggest pairing with Madame Pilar

Grilled veal entrecôte, mixed vegetables and our own chips
28,00 €

We suggest pairing with Cerejeiras Grande Reserva Red

COMFORT FOOD

Norwegian cod rice with chickpeas
28.50€ (2 pax 48,00€)

We suggest pairing with Quinta de São João Batista Reserva white

Mountain goatling rice, wild mushrooms and chestnuts
29,00€ (2 pax: 49.50€)

We suggest pairing with Kompassus Reserva

Grouper pasta with prawns and fresh coriander perfume
31,00€ (2 pax: 55,00€)

We suggest pairing with Chocapalha "Chardonnay"

FOR THE YOUNGER ONES

Chicken fillet with spaghetti

11,00 €

Veal hamburger with rice, chips and sunny side up egg

16,00 €

TO FINISH ON A HIGH NOTE

Seasonal sliced fruit

Choice of 1 fruit per serving (melon, orange, kiwi, apple or pear)

4,00 €

Tropical sliced fruit

Choice of 1 fruit per serving (pineapple, mango or papaya)

5,50 €

Scoop of ice cream

Choice of 1 flavour (vanilla, hazelnut, chocolate or lemon)

5,00 €

Leite creme [a sort of crème brûlée]

6,00 €

We suggest pairing with Porto Ruby

Coconut and tonka bean panna cotta with sour cherry reduction

6,50 €

We suggest pairing with Porto Tawny 10 Years

Coconut pudding with flambéed strawberries

6,50 €

We suggest pairing with

Caramelised maçã de Alcobaça apple IGP tart with hazelnut ice cream

8,50 €

We suggest pairing with Porto Tawny

Our tribute to the monastery
in a crumble of ovos moles, chestnuts, sour cherry liqueur
and Madagascar vanilla ice cream

10,50 €

We suggest pairing with Ginja de Alcobaça





OUR SPECIAL VEGETARIAN SELECTION

TO WHET YOUR APPETITE, START WITH

Our bread selection (per person)

1,50 €

Handmade butters, regional olive oil and olive tapenade

3,50 €

THE BEGINNING OF A GASTRONOMIC JOURNEY

Creamy vegetable soup

4,00 €

Cream of tomato with poached egg

4,80 €

Caramelised *Flor do Vale* goat cheese spread

9,00 €

Fresh *mozzarella* salad, cherry tomatoes and toasted almonds

12,00 €

Poached egg with sautéed mushrooms,
asparagus, cherry tomatoes and truffled olive oil

14,00 €



OUR SPECIAL VEGETARIAN SELECTION

STRAIGHT FROM OUR LAND

Sautéed spaghetti with asparagus, mushrooms and cherry tomatoes
19,00 €

Suggestion: Casal das Freiras Verdelho

Tofu, Portobello mushrooms, asparagus and chestnut purée
20,50 €

Suggestion: Página Pinot Noir Tinto

Wild mushrooms risotto and Parmesan cheese
21,00 €

Suggestion: Quinta do Monte D'Oiro Tinto

Seitan steak, mixed vegetables and chips
22,00 €

Suggestion: Caves velhas DOC Bucelas

OUR 100% VEGAN DESSERTS

Seasonal sliced fruit

Choice of 1 fruit per serving (melon, orange, kiwi, apple or pear)

4,00 €

Tropical sliced fruit

Choice of 1 fruit per serving (pineapple, mango or papaya)

5,50 €

Scoop of ice cream

Choice of 1 flavour (passion fruit or strawberry)

5,00 €

Passion fruit ice cream scoop with mango, coconut flakes and pistachio

9,00 €

Cocoa and nut brownie with strawberry ice cream

11,00 €

*We wish to serve you better.
If you have any food intolerance,
please consult our team.*

*No dish, food or drink, including the starters,
can be charged if not requested by the customer or unused.*

VAT inclusive at the standard rate.

Complaints book available.

Enjoy the best

montebelohotels.com
— PORTUGAL · MOZAMBIQUE —