

convent^bbio

RESTAURANTE

M E N U



COUVERT

Organic artisanal bread trio made in a wood-fired oven with sourdough, sun-drenched with seeds, wheat, spelt, and oat bread. Flavored butters, farm-grown vegetables, Green Romesco sauce. Organic convent olives. **8€**

STARTERS

Pea veloute with goat cheese labneh and parsley oil **8€**

Sweet corn soup with tiger shrimp tempura, corn shishimi **13€**

Crispy panisses with smoked eggplant dip and Parmesan **6€**

Silken tofu with spicy soy dressing **9€**

Homemade pitta with green romesco, grilled asparagus and Convent's fresh vegetables, and feta **8€**

Beetroot kofta with a pistachio crust, garden beet delight, and raita **8€**

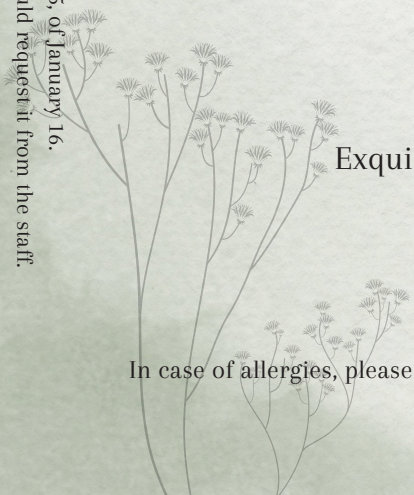
Accra with octopus, saffron aioli and octopus salad **10€**

Exquisite or noble beef tartare with a caress of soy and ginger, golden duck treasure and onions marinated in port wine **16€**

Prices include current VAT rate

In case of allergies, please inform the staff / In case of a shortage of any ingredient it will be replaced by an equivalent

This establishment has a Complaints Book.





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MAIN COURSES

Creamy Mushroom Forest with celery crunch and
seasonal freshness **16€**

Teriyaki aubergine with grilled vegetables
salad and crumbled feta **16€**

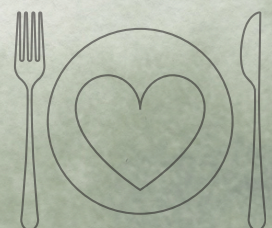
Grilled sea bass fillet with tiger shrimp sauce
reduction, served with pea purée
and seafood bisque **26€**

Tiger prawns Kalonji Jhinga with roasted
sweet potato and pesto **41€**

Beef fillet with potato rosti,
glazed baby carrots,
Porto sauce **32€**

Silky tofu with soy elixir, flavor garden,
and crispy panisse **18€**

Chicken kebab with organic wrap, smoked eggplant
aroma, feta, and delights from the
land and fields **22€**



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DESSERTS

Vegan coconut mousse with passion
fruit and pineapple 8€

Dark chocolate cheesecake with
hazelnut and fresh
berries 8€

Pear and chocolate cake with
vanilla ice cream 8€

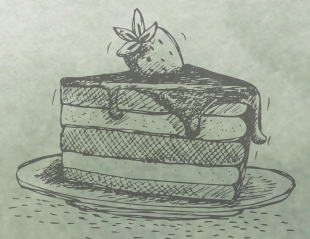
Flambéed pancakes with organic Algarve
medronho, oranges,
and caramel 10€

LIQUEURS AND DIGESTIFS

Port Wine 3€

Medronho (Arbutus Berry Brandy) 3€

Fig Brandy 3€



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DRINKS

CAFETERIA

Infusion of the day 1,20€
Tea 1,50€
Coffee / Decaffeinated 1,20€
Small coffee with milk 1,20€
Long black coffee 1,70€
Coffee with milk 1,90€
Cappuccino 2,20€
Portuguese milk coffee 2,00€
Hot chocolate 2,50€
Plant-based drink (extra) 0,30€

JUCES

Juice of the day 3,00€
Apple 3,00€
Apple / Pear 3,00€
Apple / Carrot 3,00€
Apple / Ginger 3,00€
Apple / Beetroot 3,00€
Pineapple 3,00€
Fresh Orange Juice 3,50€
Natural Lemonade 3,00€

SMOOTHIE

Smoothie of the day 3,90€
Beet Blend 4,00€
Fig Vanilla 4,00€
Power Granade 4,00€
Morning Glory 4,00€
Natural Smoothie 4,50€
Jungle fruits 4,00€

BEER

Non-alcoholic Beer 50cl 5,00€
Marafada Beer 25cl 3,50€
Marafada Beer 40cl 5,00€
Marafada Dark Beer 25cl 3,50€
Marafada Dark Beer 40cl 5,00€
Gluten-Free Beer 5,00€

LIQUEURS / SPIRITS

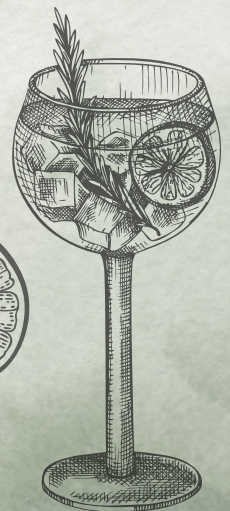
Fig Brandy 3,00€
Medronho 3,00€
Apple Brandy 3,00€
Vodka 3,00€
Gin 3,00€
Port Wine 3,00€
Gin and Tonic 10,00€

SODA

Why Not 3,00€
Kombucha 3,00€
Vegan Coca-cola 2,50€

WATERS

Still water 33cl 1,75€
Sparkling water 33cl 2,00€
Still water 75cl 3,00€
Sparkling water 75cl 3,50€
Coconut water 3,00€



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The sale of alcoholic beverages is only allowed to customers aged 18 and over.