

First course

Grilled Turnip Tops with Cheese Sauce

Recipe elaborated in Herbon's convent that used to be cooked during carnival, when there are plenty of these vegetables

Tomato Gazpacho with its Garnish

Recipe elaborated in Louro's convent. This dish used to be prepared mainly in summer

Fried Crunchy Vegetables

Recipe elaborated in almost all the convents in Spain, they use the products from their own garden

Main course

Hake in Green Sauce

This dish comes from Santa Clara de la Paz's Monastery in Antequera (Málaga). The Clarisas' sisters used to reserve this dish for big celebrations

Convent Style Eggs

Recipe originating from San Francisco's convent. It used to be prepared during holidays or celebrations. Recipe with simple ingredients and tasty flavour which has become a recurring dish in our homes

Veal Loin Skewer with Vegetables and Spicy Radish Sauce

Typical dish from San Francisco's convent. It used to be prepared during holidays or celebrations

Dessert assortment

Galician Crêpe stuffed with O Cebreiro Cheese Cream and Honey

This traditional recipe belongs to the St. Clare's sisters. This type of cheese provides a very special flavour to this dish

Chocolate Mousse

Recipe from San Francisco's convent. It used to be prepared during holidays or special occasions



27€

The menu includes first course, main course, dessert, bread and water