

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

Franciscan Fish Soup

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

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

Stewed Veal Jaws in Mencia Wine with Potato Cream

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

Dessert assortment

St. Clare's Chocolate Cake

Original dessert whose recipe belongs to St. Clare's Monastery in San Pedro de Salvatierra (Álava). They used to prepare it at Christmas Eve, Abess' election day or any celebration.

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

Seasonal Fruits Salad

This recipe used to be prepared in different convents in Spain to use the surplus of the garden fruits.



26€

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