

First course

Pumpkin Cream with Ginger and Chive Oil

Dish prepared in many convents, mainly in autumn, when pumpkins are plentiful.

Leeks with Cheese Sauce and Prawns

Dish learnt from Sister Isabel's cookbook, who joined the nuns of the Order of St. Clare in 1956.

The Vegetables of the Nuns with Poached Egg

Recipe elaborated in almost all the convents in Spain, they use the products from their own garden. This dish is elaborated with different vegetables depending on the area and the season, however tomato and pepper are the main ingredients.

Main course

Salmon in Cider Sauce

Recipe originating from Herbón's convent, in which the cider from the local apples emphasizes its flavour. They used to prepare it during the summer, when there is plenty of this fruit.

Benedictine Cod

Recipe from Madres Benedictinas in San José's Monastery in San Pedro de la Fuente (Burgos), in which tomatoes and peppers add character to this dish.

Pork Sirloin with Mustard and Honey Sauce

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

Dessert assortment

Galician Crêpe with Cream and Orange Sauce

This traditional recipe belongs to the St. Clare's sisters. The orange adds a citric flavour.

Cheese Cake

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



27€

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