

Convent-style menu

First course

White bean and spinach stew with saffron

Traditional dish elaborated in many convents from different Orders.
It's a very complete recipe that used to be cooked during the winter

Grilled endives with ham and cheese sauce

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

Convent croquettes

Recipe made at the Convent of San Francisco in Santiago de Compostela

Main course

Baked sea bass with steamed potatoes

This is a recipe frequently cooked in Benedictine Convents, using sea and vegetable garden products

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 radish sauce

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

Lime kefir, red fruits and crumble

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