

adc *hotel*

ÉVORA, PORTUGAL

Our bar menu has been curated with one objective in mind – finding the best ingredients to create plates that mirror the seasons. Luckily, the Alentejo, with its strong rural culinary traditions, presents us with many options.

Supporting small producers makes sense to us. After all, we are one. We can even do a decent job of tracing most ingredients back to their source.

We have intentionally focused on simple, lighter fare. We hope you enjoy our selections. As with everything we do, tell us how we can improve.

There is no love sincerer
than the love of food.

- George Bernard Shaw

small bites

Soft Serpa cheese served with rustic Alentejo bread and an artisanal red pepper jelly € 6

This award winning cheese from lower Alentejo is made from raw sheep's milk. It is semi-soft and its strong, slightly sweet-tart flavor pairs very well with the artisanal red pepper jelly. Km 52

** Try with 4 Castas, a red from Herdade do Esporão*

12-month cured sheep's milk cheese served with rustic Alentejo bread and an artisanal red pepper jelly € 7

The jewel from these Serpa cheesemakers, this sheep's milk cheese is cured for 6 months to 1 year. It is a hard cheese with a strong, slightly piquant flavor. It is served thinly sliced alongside the red pepper jelly from Marvão. Km 52

** Try with a red, a full-bodied Mouchão or lighter Guadalupe Selection*

Soft cheese from Vimieiro in the oven served with rustic Alentejo bread € 5

This soft cheese is served hot from the oven. Its tantalizing aroma and taste will leave you scraping your plate. Strong in flavor, it is perfect spread over a slice of fresh Alentejo bread. Km 24

** Try with our red, Montes Claros from Adega Coop. de Borba*

Soft requijão cheese served with artisanal pumpkin jam € 5

Somewhere between an appetizer and a dessert, this mild, yet rich, soft cheese is made daily at our local cheese maker in Évora. It is ricotta-like in its appearance and taste: not salty, nor sweet but rich and smooth. A perfect marriage with the pumpkin artisanal jam from the Ourém region. Km 2

** Try with our light white Casa da Urra from Portalegre*

Cheese sampler plate - includes all 4 cheeses above accompanied by Alentejo bread, artisanal red pepper jelly, and pumpkin jam € 13

For the indecisive or the hungry, this sampler allows you to savor all of the chesses we have to offer.

** Try with our full-bodied white Esporão Reserva*

Oven-roasted, sweet, red peppers from Marvão € 5

These peppers are so delicious that we decided to serve them alone so you can properly capture their taste. Delicately made in Marvão where they are roasted over charcoal and then left to marinate in their own juices. Served at room temperature. Km 125

** Pairs well with a refreshing Verdelho from Esporão*

Artisanal shitake mushroom chutney served with queijo fresco & rustic Alentejo bread € 6

This shitake mushroom chutney is addictive: sweet and salty it is made from organic shitake mushrooms cultivated in the Alentejo. It is served cold over queijo fresco, a very mild sheep and cow's milk cheese. Km 125

** Try with our white from Quinta do Quetzal*

Thinly sliced porco preto ham served with melon € 8 small € 13 large

The oak trees filling the Alentejo landscape provide the acorns – the only food for the Alentejano, or Iberian pork. This prized ham is cured for 36 months. Served thinly sliced, this presunto is almost sweet as it melts in your mouth. It is served with a slice of our local variety melon for a nice contrast. Km 90

** Try with a red, a full-bodied Mouchão or lighter Guadalupe Selection*

Slices of regional porco preto sausage served with rustic Alentejo bread € 4 small € 8 large

This regional sausage called paio is a Portuguese staple and this one is made with porco preto Alentejano the traditional way, seasoned with garlic, red bell pepper paste and salt. Km 90



Soup of the day € 4

A homemade soup is made daily (please ask)
Km 0

Seasonal Gaspacho Alentejano € 5

The quintessential summer soup, the gazpacho is perfectly refreshing on a hot day. The Alentejo version of the gazpacho has more texture as the vegetables are diced not puréed. A cold concoction of fresh tomatoes, cucumbers, peppers, onions, oregano, garlic, bread and ice. Km 0

** Try with a rosé from Herdade da Calada*



sandwiches

Roast turkey sandwich € 6

Thinly sliced roast turkey served with slices of flamenco cheese, tomatoes, dijon mustard and mayonnaise on regional Alentejo bread

** Try with our red Guadalupe Selection from Quinta do Quetzal*

The Caprese sandwich € 6

Slices of buffalo mozzarella with artisanal tomato chutney, micro basil leaves and fresh tomatoes on regional Alentejo bread

** Try with our vinho verde, Aphros Ten*

Grilled ham & cheese € 5

Portuguese ham and flamenco cheese grilled on regional Alentejo bread (or just cheese & tomato)

** Try it with our red from Casa da Urra*

Red peppers & Serpa cheese sandwich € 7

Our roasted sweet red peppers pair nicely with the soft Serpa cheese on a warm Alentejo ciabatta topped with sorrel leaves

** Try with our white Regia Colheita from CARMIN*

Presunto & Mozzarella € 7

Porco preto Alentejano thinly sliced over buffalo mozzarella on regional bread topped with rucula

** Try with our red Guadalupe Selection from Quinta do Quetzal*

**All sandwiches are served on regional Alentejo bread with a side of micro greens salad, Dijon mustard, and pickles*



desserts

Artisanal ice cream

€ 4

This artisanal ice cream from the Ribatejo is available in some wonderful flavors: cinnamon, vanilla, tangerine, passion fruit, Azores green tea, or eucalyptus. Km 100



salads

Mixed green salad

€ 7

A fresh mix of leaf lettuce, rucula, and micro greens cultivated in Valverde, accompanied by cherry tomatoes, walnuts, slivers of São Jorge cheese and green apples*. Km 2

Summer salad

€ 7

Slices of tomato, cucumber and red onion make the perfect summer salad along with feta cheese, oregano and olives*. Km 2

** Choose from our homemade dressings: balsamic, lemon-soy, or honey-mustard*



drinks

glass bottle

White wines

Casa da Urra 2010	€ 4	€ 15
Régia Colheita Reserva 2011	€ 5	€ 17
Guadalupe Selection 2010	€ 5	€ 17
Esporão Verdelho 2009	€ 5	€ 20
Baron de B 2010	€ 6	€ 22
Esporão Alentejo Reserva 2011		€ 26
Quinta do Quetzal Reserva 2010		€ 26

Red Wines

Casa da Urra 2009	€ 4	€ 15
Montes Claros Reserva 2010	€ 4	€ 15
Guadalupe Selection 2008	€ 5	€ 17
Esporão 4 castas 2010	€ 6	€ 23
Quinta do Quetzal Reserva 2008		€ 28
Cartuxa Reserva 2008		€ 45
Mouchão 2006		€ 48

Vinho Verde

Aphros Ten 2011 (organic)		€ 15
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Rosé Wine

Vale da Calada 2012	€ 4	€ 10
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Sparkling wines

Vinha d'Ervideira 2010		€ 16
Herdade do Esporão Bruto		€ 21

Port Wines

Tawny 10 anos R.C.V .	€ 5	
Tawny 20 anos R.C.V.	€ 10	
White Port Fonseca	€ 3	

Liqueurs

Vinho Licoroso Clemente de B	€ 5	
Moscatel de Setúbal Bacalhôa	€ 4	
Artisanal poejo liqueur	€ 4	
Artisanal ginja liqueur	€ 4	
Artisanal acorn liqueur	€ 4	

Fortified wines & Brandys

Aguardente Antiqua	€ 8	
Aguardente Adega Velha	€ 13	
Aguardente of organic medronho	€ 8	
Cognac Remy Martin VS	€ 15	

Aperitifs

Campari	€ 5	
Martini Bianco/ Rosso/ Extra Dry	€ 5	

drinks

Mixed drinks

Gin & tonic – Tanqueray	€ 5
Gin & tonic - Hendricks	€ 10
Caipirinha – 51	€ 5
Caipiroska - Stolichnaya	€ 5
Mojito – Bacardi Superior	€ 5
Sangria 1 L	€ 14

Vodka, Gin, Rum

Vodka Stolichnaya	€ 5
Vodka Grey Goose	€ 12
Gin Tanqueray	€ 5
Gin Hendricks	€ 10
Rum Bacardi	€ 5
Rum Havana Anejo Reserva	€ 14

Beer

Sagres (draft 20cl or 30cl)	€ 2.5	€ 3.5
Super Bock (bottle 0.33cl)		€ 2
Sagres Preta/dark (bottle 0.33cl)		€ 2
Sagres (non-alcoholic, bottle 0.33cl)		€ 2

Other Drinks

fresh squeezed orange juice	€ 2
homemade iced tea, lemonade	€ 2
soft drinks	€ 1.5
still water	€ 1
sparkling water	€ 2

Coffee & teas

espresso	€ 1.5
cappuccino	€ 2
coffee with hot milk	€ 2
iced coffee	€ 2
decaffeinated	€ 2
organic teas	€ 1

Whiskies

Bushmills, Jameson	€ 6
Cuty Sark, J&B, William Lawson's	€ 6
Glendfiddich 12 years	€ 7
Glenmorangie	€ 14
J & B 15 years	€ 7
Johnnie Walker Black Label	€ 8
Johnnie Walker Green Label	€ 14
Jack Daniels Old N°7	€ 10
Jack Daniels Single Barrel	€ 14
Canadian Club	€ 10



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