



Welcome to Octant Évora: A Culinary Journey Through Alentejo

In the heart of Alentejo, our menu is an invitation to explore the landscapes and flavors of this generous region, as well as a tribute to the traditions and elements that make this land unique.

Here at Octant Évora, every dish begins with a story: the story of our local producers, of the gardens we cultivate with our own hands, and of the Alentejo traditions we honor in every recipe.

Our carefully chosen clay tableware reflects the rustic warmth of the region. We cook with fire as our ancestors did, using cast iron and techniques such as *cocaria*, bringing soul to every dish.

Our menu celebrates the seasons, the fertile soil, and the passionate work of those who provide us with slow-fermented bread, aromatic olive oils, and vegetables harvested at dawn. We want every bite to tell a piece of this territory, where simplicity and imagination meet.

We honor the produce from our gardens, bringing vegetables and roots to the table transformed into vegetarian and vegan options, always respecting nature's cycle. The river that runs through our land also inspires the freshness of our dishes.

By opening this menu, you enter a world where Alentejo comes to life on the plate. Here, every detail tells a story, and my team and I invite you to discover Alentejo not only through its flavors but also through the way we serve and cook. May this introduction be the beginning of a delicious and memorable journey.

Natanael Silva

Couvert Octant #2

8

Sourdough bread served with orange-infused fleur de sel olive oil butter, our homemade butter, estate-produced olive oil, and olives from our own grove

Tasting

Escabeche Trilogy 🍷 2
duck, quail egg and fish

16

Crispy pork head 🍷
coriander sauce, coriander mayonnaise and its sprouts

11

Tomato stew 🍷 1,2,4
egg, asparagus and cured pork jowl

14

Oxtail croquettes
an emulsion of herbs from our garden and pickled onion

14

Alentejo's veal "pica-pau" 2,3
With portuguese sauce and homemade pickles

16

Black pork "pica-pau" 2,3
With garlic and coriander olive oil

15

Chorizo tomato stew 🍷 🍷 1,4
fries and egg

12

Fried pork meat 🍷 2
homemade pickles

14

"Gonçalo's" cheese board 🍷 2

18

"Lobinhos" Black Pork Cured Meat Board 🍷 2

23

Acorn-Fed Ham Board 🍷 2

22

Salads

Potato salad 🍷 🍷 3
watercress, sea lettuce and goat's curd

14

Seared tuna loin salad 🍷 🍷
feijoca beans, pickled beetroot and turnip, fresh mint

18

Tomato salad 🍷 🍷 3
cottage cheese, almonds and red fruit pickles

14

Traditional Soups

Alentejo-style pot soup 🍷 2
chicken pie with aromatic broth, local cured sausages and mint

14

Tomato cream soup 🍷 1,2,4
bread and fried local cured meats, poached egg with coriander "piso"

9

Portuguese bread soup "açorda" 🍷 🍷 1,2
coriander and poached egg

7

Vegetables cream soup 🍷 🍷 🍷
coriander "piso"

6

Vegan | Vegetarian

Alentejan chickpea and seitan stew 🍷 2
18

Tofu and vegetable stew 🍷 2
18

Creamy mushroom rice 🍷 🍷 3
17

Fish

Shrimp and razor clam "açorda" 🍷
creamy egg yolk and coriander sauce

24

Golden Codfish 🍷 🍷
with desydrated olives and pearls of red onion and vinegar

25

Octopus fillets
with tomato bread crumbs

24

Catch of the day
Ask about our today's fish

-
- 🍷 • Vegan
 - 🍷 • Vegetarian
 - 🍷 • For sharing
 - 🍷 • Lactose free
 - 🍷 • Gluten free
 - 1 • Vegan option available
 - 2 • Gluten free option available
 - 3 • Lactose free option available
 - 4 • Vegetarian option available
-

Meat

Grilled pork strips 🌱 23
mint oil and asparagus crumbs

Lamb “picanha” 🌱🌱 25
coriander potatoes

Red pork chuletón 🌱🌱 23
roasted vegetables from our garden and homemade pickles

Alentejo veal loin 🌱 34
fries and Nisa cheese sauce

Lamb tournedo 🌱 24
wine sauce, coriander bread crumbs and garden greens

Meat of the day
Ask about our today’s meat

Side dishes 6

Coriander bread crumbs 🌱

Steamed white rice 🌱🌱

French fries 🌱

Oven-roasted vegetables 🌱🌱

Fresh greens with aromatic herbs 🌱🌱

Alentejo-style tomato salad 🌱🌱

Claypot Rice

Brothy codfish rice “from tail to mouth” 🌱🌱 26
herbs from our garden

Golden chicken rice 🌱³ 24
its own sauce

Sausage and Alentejo lamb rice 🌱³ 42
shank rice

Seasonal mushrooms dry rice 🌱³ 27
confit black pork neck

Desserts

“Encharcada” Tradicional eggs dessert 8
almond and cinnamon crumble, served with tangerine sorbet

Lemon and olive oil cake 9
acorn flour, Évora DOP cheese ice cream and oregano crumble

“Sericaia” Tradicional cinnamon cake 🌱🌱 8
cinnamon sorbet and cinnamon crisp

“Farófias” Tradicional egg white dessert 🌱 8
nut nougat, filled with floral cream and tonka bean

Chocolate mousse 9
river mint and hazelnut crunch

Creamy Chocolate Cake 9
Nuts, pennyroyal and pistachio ice cream

Artisanal Ice Cream

Please ask about today’s flavours

1 scoop 4
2 scoops 7

🌱 • Vegan

🌱 • Vegetarian

🌱 • For sharing

🌱 • Lactose free

🌱 • Gluten free

1 • Vegan option available

2 • Gluten free option available

3 • Lactose free option available

4 • Vegetarian option available

The prices above are in Euros. VAT included. Some of the exposed and provided food may contain allergens. For more information, please request the ingredients list. Our coffee is certified by the Rainforest Alliance.

Complaints book available.
