

Restaurants and Cafés

Alentejo

Ferreira do Alentejo

O Algarvio

Address: Rua Sabio Pasteur, 40 7900 Ferreira do Alentejo

Telephone: +351 284 739 687

Website: <https://pt-pt.facebook.com/pages/Restaurante-O-Algarvio/405132232912128>

Timetable and reservations:

Reservations:: No;

Characteristics and Services:

Air conditioning; Outdoor parking; Reserved area for non-smokers;

O Chico

Address: Rua da República, 13 7900-609 Ferreira do Alentejo

Telephone: +351 284 732 513

Website: <https://pt-pt.facebook.com/restauranteochico>

Timetable and reservations:

Reservations:: No;

Characteristics and Services:

Air conditioning; Outdoor parking; Reserved area for non-smokers;

O Baguinho

Address: Avenida General Humberto Delgado, 96 7900-555 Ferreira do Alentejo

Telephone: +351 284 732 283

Timetable and reservations:

Reservations:: No;

Characteristics and Services:

Air conditioning; Outdoor parking; Reserved area for non-smokers;

Sabores com Memória

Address: Rua António José de Almeida, nº 41, 7900-583 Ferreira do Alentejo

Telephone: +351 965 095 672

E-mail: retratodamemoria@gmail.com **Website:** <https://www.saborescommemoria.pt/>

Timetable and reservations:

12.00 noon – 3.00pm; 7.00pm – 10.00pm

Closing Day(s): Tuesday;

Other informations:

Emblematic Dish

Alentejo migas with fried or grilled ribs or other cuts from Alentejo pork, always resulting in a highly appreciated typical dish.

Added Value

Very pleasant mezzanine where all sorts of different events take place, normally followed by dinner in the main room.

Payments:

Credit cards accepted;

Characteristics and Services:

Capacity: 55 pessoas; Reserved area for non-smokers;

Accessibility:

Disabled access;

From a humble eating house that had been closed for many years and a blacksmith's workshop that was located underneath, was born, after profound remodelling, a modern restaurant serving traditional Portuguese and Alentejo regional cuisine. The only thing that is left from the original eating house is the memory and from the workshop there is still the forge and the brickwork on the wall. The space is attractive and the environment charming: the room is long, and to half way up the white walls there is a wine rack, a service counter, large tables, very comfortable chairs, cotton tablecloths, good-quality glasses. In addition to the main room, there is another reserved room in the basement, with its own entrance, and a mezzanine with lounge and terrace intended for events.

The menu is long and varied with mostly Alentejo dishes. It includes typically regional dishes, such as eggs with asparagus, homemade Alentejo linguiça sausage and small plates of Serpa Cheese PDO and tenderloin paio sausage, and others from different parts of the country, such as peixinhos da horta (green bean tempura) and mushrooms sautéed with cured ham. The

dishes from Alentejo should be highlighted, such as tomato soup with bacalhau and garlic açorda, dogfish soup and grilled Alentejo pork. But the specialities also include bacalhau made in the style of Dr. Faustino, which is fried with onions and peppers, charcoal-grilled octopus and grilled cuts of Alentejo pork (abanicos, lombo and secretos). Traditional desserts but what really stands out are encharcada, sericaia with Elvas Plums PDO and soft cheese with honey and cinnamon. Wines focus mostly on Alentejo, but with a little of everything.