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## Restaurants and Cafés

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### Alentejo

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#### Viana do Alentejo

**A Cave**

**Address:** Loteamento do Mauforo, lote 17 7090-299  
Viana do Alentejo  
**Telephone:** +351 266 791 094

**Timetable and reservations:**

Reservations:: No; 9 am - 12 am Closed on Monday;

**Characteristics and Services:**

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

**A Romeirinha**

**Address:** Rua 10 de Outubro Lote 6, 7090-405 Aguiar  
**Telephone:** +351 266 791 347  
**E-mail:** ritamendesmarques@hotmail.com

**Timetable and reservations:**

11.30am - 10.00pm.

Weekends: open until 02.00am

Closing Day(s): Open every day ;

**Other informations:**

Emblematic Dish

Asparagus migas with meat made to an Alentejo recipe during the right season, given the texture of the migas, as light and as succulent as possible, and the seasoning of the meats that Joaquina learnt from her mother and grandmother.

**Added Value**

The price-quality ratio, the quality of the raw materials and the feeling that we are lunching at home make of this restaurant an address to remember.

**Characteristics and Services:**

Capacity: 40 pessoas; Reserved area for non-smokers; Reserved area for smokers;

**Payments:**

Target price: \$ (0€ - 10€);

**Accessibility:**

Disabled access;

Traditional, informal and family-run is A Romeirinha, restaurant located on the ground floor of the building where the owners, Joaquina and Florival, live in this small village a few kilometres from Viana do Alentejo. With a small terrace at the entrance, the main room is large and bright, to which the typical Alentejo chairs give a touch of charm as the paintings produced by one of the couple's daughters secures its personality. It also serves as a café, especially sought out by the locals, given the fame of the sweets made by Joaquina and is therefore an excellent choice not only for a full meal but also for an afternoon snack.

Despite the apparent simplicity, the cuisine that is markedly regional and homemade has been acknowledged since 1997 and is based on the most genuine produce and tastes from the land. In a short but consistent menu, following the couvert consisting of bread, olives, paio sausage and Alentejo cheeses, there are the soups of the day, dogfish, tomato and açorda with bacalhau.

**A Fonte**

**Address:** Estrada de S. Pedro, 14 7090 Viana do Alentejo  
**Telephone:** +351 266 791 553 / +351 96 293 14 35

**Timetable and reservations:**

8 am - 12 am;

**Characteristics and Services:**

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

**As Escadinhas**

**Address:** Rua D. Maria Joana Cabral, 26 7090 Viana do Alentejo  
**Telephone:** +351 266 953 704

**Timetable and reservations:**

Reservations:: No; 7 am - 2 am Closed on Monday;

**Characteristics and Services:**

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

Some of the main dishes are seasonal or made to order in order to take advantage of the best in each season of the year, such as when it comes to meats: carne de porco à alentejana with clams, oven-roasted lamb, asparagus migas with meat made to an Alentejo recipe, eggs rolled in asparagus and linguiça sausage and oven-roasted pork tenderloin. Where fish is concerned, there is a selection of bacalhaus: à Braz, espiritual or com natas. The desserts are conventual and homemade: morgado, sericaia with Elvas Plums PDO, and toucinho do céu. A selection of Alentejo wines, with the exception of the vinho verde, naturally. Service efficient and friendly!