
Restaurants and Cafés

Alentejo

Elvas

Pompílio

Address: Rua de Elvas, nº 96, 7350-481 São Vicente

Telephone: +351 268 611 133

E-mail: restaurantepompilio@sapo.pt **Website:**
<http://www.pompilio.pt/pompilio.html>

Timetable and reservations:

Reservations:: Recommended; 12.00 noon - 4.00pm; 7.00pm - 10.30pm

Closing Day(s): Tuesday ;

Other informations:

Emblematic Dish

Asparagus migas with carne de alguidar – pork marinated in red pepper paste, garlic and salt, and then fried – is always present and is one the clients' favourites, but there are delicacies that rarely appear, given their seasonality, and that also deserve our applause, such as sopa da panela with free-range chicken and fava bean stew.

Added Value

Brinhol at Sunday breakfast is an Alentejo tradition that has been kept alive at Pompílio since it opened. Brinhol is fried pastry sprinkled with an abundance of sugar.

Payments:

Credit cards accepted; Target price: \$\$ (10€ - 20€);

Characteristics and Services:

Capacity: 120 pessoas; Reserved area for non-smokers;

Reserved area for smokers;

Accessibility:

Disabled access; Disabled access;

In São Vicente, Alentejo village in the council of Elvas, on the road from this city to Santa Eulália, (by motorway, leave at exit 10, direction Santa Eulália), there is a restaurant that surprises us with the quality of the facilities and especially the food. It has an Alentejo patio, terrace and three pleasant dining areas, the first of which leads on to a modern and well-equipped kitchen. It is in an isolated and secluded spot, but it is visited a great deal both by Portuguese and by Spaniards, who know they will feel at home here. It is a family project and this is reflected in the warm atmosphere and the exquisite cuisine prepared with regional produce, most of which is certified and of the best quality.

There is a varied but well-organised menu, with starters, suggestions of the day, fish and seafood, meats and game, and makes a distinction between "dishes made to an Alentejo recipe" and "typical Alentejo dishes" from the others. Among the favourites can be found some typical dishes, such asparagus migas with carne de alguidar, probably the most popular, migas with ribs, kidneys, eggs and brains, pigs' trotters in coriander sauce and goat gilet rice, an ancient and excellent Alentejo way of using up the giblets of the goat; others of game, such as hare rice and wild rabbit rice, fried wild rabbit, old-fashioned toasted partridge that is covered in salt and parsley and toasted in a frying pan with lard, and the house-special: venison sautéed in a special sauce. Homemade desserts such as sericaia with Elvas Pluma PDO, cream cheese pudding and black-seed squash and almond pie. Good selection of wines from all regions but

naturally more from Alentejo.