

Restaurants and Cafés

Alentejo

Elvas

A Bolota

Address: Quinta das Janelas Verdes - Terrugem 7350 - 491 Elvas
Telephone: +351 268 657 401 **Fax:** +351 268 657 504

Timetable and reservations:

Reservations:: Recommended; 12am - 4.30pm / 7pm - 12pm
Closed on Sunday for dinner and Monday;

Payments:

Credit cards accepted; Target price: \$\$\$\$ (>30€);

Characteristics and Services:

Air conditioning; Capacity: 70; Outdoor parking; Panoramic View;

Accessibility:

Disabled access; Disabled access;

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.

Marisqueira Lusitânea

Address: Avenida António Sardinha, Torre 3-r/c, 7350-091 Elvas
Telephone: +351 268 623 000

E-mail: jldlavadinho@sapo.pt **Website:**
<http://www.restaurantemarisqueiralusitania.pt>

Timetable and reservations:

12.00 noon-4.00pm; 6.00pm-10.00pm
Closing Day(s): Open every day ;

Other informations:

Emblematic Dish

Tastes and preferences differ between bacalhau dourado and seafood, both being among the most sought after dishes at Marisqueira Lusitânia, especially by the Spaniards who represent close to 70 percent of the clientele.

Added value

Despite the fact it is in the hinterland of the country, or perhaps because of it, Elvas cuisine is distinguished for the place of honour it gives to seafood. Boiled prawns, grilled tiger prawns, purple dye murex, shrimps, lobster, crayfish, velvet crab, oysters, goose barnacles, edible crab, spider crab nothing is missing!

Payments:

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

Characteristics and Services:

Air conditioning; Capacity: 80 pessoas ; Panoramic View; Reserved area for non-smokers;

Accessibility:

Disabled access; Disabled access;

Access:

Buses;

Located in the border town of Elvas, the restaurant Marisqueira Lusitânia attracts clients from both sides of the border, with a clear predominance of Spaniards. The restaurant itself is very pleasant with windows surrounding the dining facilities, a counter with an aquarium of seafood and a display of fresh fish, typical table of seafood restaurants with white paper tablecloths protecting the also white cotton tablecloths, discreet décor, natural light and the kitchen that is visible to the diners. The space is calm and relaxed. It is on the ground floor of one of the three large blocks of the Garden City and benefits from easy access and parking facilities.

There is a varied menu that pleases both Spaniards, who prefer bacalhau and seafood, and the Portuguese, who would rather eat the regional dishes on offer. There are two delicacies offered as starters: bacalhau dourado that has become one of the most typical delicacies of Elvas since the Pousada opened in the 1940s, and the clams known as ameijôas à Bulhão Pato. There are also of course favourite starters: seafood açorda, seafood rice and monk fish rice, grilled fish - grouper sea bass, gilthead sea beam, robalo sea bass, monk fish on a skewer, cuttlefish and others - , roast bacalhau, bacalhau and cream, oven-roasted

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 giblets 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.

lamb, carne de porco à alentejana, grilled pork queixadas (a specific cut), a rather unusual but very tasty delicacy and very popular among us. Tiger prawns are always a favourite for a seafood meal. Sericaia with Elvas Plums PDO and the house cake made of biscuits and cream. A selection of affordable wines! Service is friendly and professional.