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Santa Joana celebrates conventual desserts, reimagined by our team to fit the convent's new life. A true relic of our gastronomic tradition, we invite you to enjoy them with us.

DESSERTS

Conventual sweets 14

Sponge cake, olive oil, fleur de sel
Swiss roll, coriander seed cream
Dom Rodrigo, cinnamon, almond
Brisas do lis, egg, nutmeg pudding

Pair with 2015 Sercial Barbeito, Madeira Doc 16

Arroz doce 9

Sweet rice pudding, soft egg, host wafer

Farófia 9

Burnt meringue, creme anglaise and lemon ice cream

Chocolate 10

Warm dark chocolate mousse, milk ice cream, chantilly

Kaffir lime and lemon 9

Kaffir lime cream, lemon sorbet and lime granita

Today's gelato 3 (per scoop)

Chocolate / vanilla / milk / lemon sorbet (v)

For pairing ask our staff

Culinary Director: Nuno Mendes
Executive Chef: Bruno Antunes
Pastry Chef: Maria Ramos
@santajoanalisboa

Todos os preços em euro.
All prices in euro.

Todos os preços incluem IVA à taxa legal em vigor.
All prices include VAT at the legal rate in force.

Todos os itens podem conter alergénios.
All items may contain allergens.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.
No dish, food product or drink, including couvert, may be charged if not requested by the customer or if not used by the customer.

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