

## **First course**

### **Vegetables with Ham**

*Dish cooked in almost all the convents in Spain with produce from their own gardens.*

### **Franciscan Fish Soup**

*Recipe elaborated in Louro's convent. This dish used to be prepared mainly in winter.*

### **Convent Croquettes**

*Recipe made at the Convent of San Francisco in Santiago de Compostela.*

## **Main course**

### **Fray Juan de Zumarraga's Cod**

*This dish is named after Fray Juan de Zumarraga, a Franciscan fray who came from a monastery in Durango (Biscay) and became Mexico's first Bishop.*

### **San Andrés' Gilt-head Bream**

*The legend says that Simón Pedro and his brother Andrés used to fish gilt-head bream in the Cantabrian Sea. Pedro was a good fisherman and Andrés was an expert cook.*

### **Bolognese Lasagne**

*Recipe from Canedo's convent which used to be prepared in Canedo's Christ celebration.*

## **Dessert assortment**

### **San Francisco's Puño**

*This small sponge cake filled with cream used to be tasted on special occasions by the sisters of St. Clare, who used to give it away as a present to their friends and benefactors. Nowadays, we still prepare this dessert in our convent.*

### **Baked Apple**

*Traditional dessert from the sisters of St. Clare's cookbook.*

### **Chocolate Cake**

*Dessert whose recipe belongs to St. Clare's Monastery in San Pedro de Salatierra (Álava). They used to prepare it at Christmas Eve, Abess' election day or any celebration.*



**21€**

*The menu includes first course, main course, dessert, bread and water*