## Workshop Dinner | 20:30, Feb. 2, 2017 | Cozinha do Cardeal, Évora University see D on the $\overline{MAP}$

Menu

Starters: Queijos regionais, salgados, azeitonas temperadas, e pão (Local cheese, appetizers, olives and bread)

Soup: Creme de legumes (vegetable cream soup)

Main Dish: Carne de porco com migas alentejanas (Pork meat Alentejo style) or Bacalhau espiritual com salada mista (Codfish "spiritual" style with mixed salad)

Desert: Fruta ou "Natas do Céu" (Fruit or Potuguese sweet made with cream and biscuit)

**PLEASE LET US KNOW IF YOU ARE VEGETARIAN**. We can order a special meal for you.

Drinks are included: Wine or Juice, Water and coffee

The price is approx. 15 € per person, to be paid in Évora directly at the restaurant. Please let us know in advance if you need a receipt and if any special tax information should be added.

If you are interested to join us, please register, not later than Jan. 20th, 2017, at  $\underline{http://dsabns2017.fc.ul.pt/social.html}$ 

Looking forward to welcome you in Évora,

Kind regards,

The Workshop Organizers