

OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

BELCANTO

Distinguished with two Michelin stars
and considered one of the 50 best restaurants in the world
by the prestigious “The World’s 50 Best Restaurants”,
Belcanto by José Avillez offers revisited Portuguese cuisine.
In Chiado, Lisbon.
belcanto.pt – @belcanto_joseavillez

ENCANTO

Distinguished with one Michelin star,
Encanto is an enchanted place of haute cuisine
where vegetables are celebrated as stars.
In Chiado, Lisbon.
encantojoseavillez.pt – @encanto_joseavillez

BAIRRO DO AVILLEZ

An atypical Portuguese neighbourhood where you’ll find
a surprising Taberna for those who enjoy a hearty bite;
the city’s most spectacular Páteo where fish and seafood are king;
Mini Bar, the restaurant and gastro pub
where music is up centre stage; and Pizzaria Lisboa.
In Chiado, Lisbon.
bairrodoavillez.pt – @bairrodoavillez

MARÉ

Is José Avillez’s newest restaurant in Cascais.
A unique restaurant, overlooking the sea and with a cuisine based
on the spectacular flavour and freshness of Portuguese fish and seafood.
No Guincho, Cascais
marejoseavillez.pt – @mare.joseavillez

TASCA - DUBAI

Distinguished with one Michelin star, is chef José Avillez’
first international restaurant project.
Tasca offers a menu of Portuguese flavours
with a contemporary twist.
In Mandarin Oriental Jumeira Hotel, Dubai, United Arab Emirates.
mandarinoriental.com/tasca – @tascaDubai

Couvert (per person) ①② 3,75 €

TO START

MARINATED

Tuna tartare with Asian flavours ③ 14,75 €

Hand-minced fresh tuna, marinated and served with housemade toast.

Marinated croaker with lemon, pistachios and mint ③④ 13,5 €

Fresh croaker, lightly cured and served with citrus seasoning.

Marinated zucchini carpaccio with pine nuts, watercress and lemon ①② 11,5 €

Sliced courgette served with watercress leaves.

Octopus tartare with kimchi emulsion ④ 13,5 €

Tender, cooked octopus, hand-chopped and seasoned with a typical Korean fermented sauce.

APPETIZERS

Deep-fried green beans ①②③④ 7,5 €

Green bean tempura seasoned with lemon salt and tartar sauce on the side.

Croquettes with truffle mustard (2un.) ③ 6,5 €

Beef croquettes with truffle mustard sauce.

Partridge pies (2 un.) ③ 9 €

Homemade dough, creamy filling made with shredded partridge.

OTHER STARTERS

Guacamole with homemade totopos ① 10,5 €

Traditional Mexican recipe adapted to our style.

Baked Nisa cheese with cured ham and honey 10 €

Cheese from the Nisa region slightly oven-roasted with dry-cured ham, rosemary honey and truffle olive oil.

Baked Nisa cheese with onion jam ① 10 €

Vegetarian version, with red onion jam.

Prawns Malaguenha style ④ 15,5 €

Tender prawns sautéed in olive oil and peppers with Spanish sauce.

Tiger prawn with yuzu and truffle sauce ④ 19 €

Tasty Grilled Premium Shrimp served with citrus sauce and flavored with truffles.

S O U P S

Fish soup 15,75 €

Fish from our coast, tomato, bell pepper, and coriander, served with garlic and saffron mayonnaise..

Vegetable cream soup 7,50 €

The best seasonal vegetables, in a velvety cream served with basil olive oil.

M A I N D I S H E S

Our Caesar Salad 🌱🌱 18,5 €

Roman Lettuce heart, grilled chicken breast, bacon, avocado and Caesar sauce.

Salmon salad 🌱 18,5 €

Cured salmon salad, roasted eggplant with baby salad tomatoes, rocket and honey and citrus vinaigrette..

“Prego” steak sandwich 🌱 16 €

Traditional sirloin steak sandwich with garlic sauce and fleur de sel..

Linguine with ragù, cured sheep’s cheese and basil 🌱 23 €

Fresh pasta with beef and tomato-based sauce.

“Tortilla” with olives and straw potatoes 🌱🌱 19,5 €

Our version of the traditional potato omelette served with Galician olives.

Flaked cod with bread crumbs, LT egg and “exploding” olives 🌱 22,75 €

Flaked confit cod with bread from the Mafra region, savoy cabbage, green beans, egg cooked at low temperature, and spherified olives.

Cod loin, baby potatoes and peppers 28,5 €

A delicious oven-baked cod loin served with punch-style baby potatoes and roasted peppers.

Cod cakes with tomato rice 🌱 23,5 €

Traditional fried codfish pastry served with tomato rice.

Sautéed croaker with shrimp “bobó” sauce 🌱 31 €

Grilled croaker loin with creamy shrimp and cassava sauce.

Shrimp moqueca with white rice 🌱 26,75 €

Tender prawns, coconut milk with palm oil and coriander, served with rice..

Green vegetable curry with chickpeas and Thai rice 🌱🌱 20,5 €

Selection of vegetables with mild curry sauce and served with rice.

MAIN DISHES

Wild mushroom risotto with sunflower seeds and basil ⑤ 22 €
Carnaroli rice with sautéed mushrooms, Parmesan shavings, and fresh basil.

Wild mushroom risotto with pancetta and basil 23,25 €
Carnaroli rice risotto with sautéed wild mushrooms, pancetta, parmesan shavings and basil.

Duck red curry with its rice ④ 25,25 €
Red curry, duck leg confit, coconut milk and Chinese aubergine, served with dark rice.

Oven-roasted chicken with travel flavors and fries 25.5 €
Roasted, boneless chicken seasoned with kimchi sauce and served with homemade fries.

Black pork with migas and tomato salad ④ 29 €
Tradicional Cut from Alentejo sauteed served with breadcrumbs.

Cantinho steak tartare 25,25 €
Hand-minced uncooked beef steak, seasoned with Dijon mustard emulsion, served with fried potatoes with parmesan, truffle aroma, and basil.

Wagyu burger with onions and pickles ④ 28 €
180 g of the best Wagyu beef in a bun, with housemade pickles, caramelized onion compote, lettuce and cocktail sauce with kimchi, served with housemade fries.

CANTINHO style steak 32,75 €
Sirloin steak with steak sauce, garlic purée, dry-cured ham and housemade chips.

SIDE DISHES

Tomato salad with red onion and coriander 4 €

White rice 4 €

Fried potatoes 4 €

Sautéed vegetables with basil oil 4 €

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 100 €

Lunch or dinner for two.

Includes, per person, the bread service, a starter,
a main course, a dessert, a drink
(glass of JA wine, beer or soft drink), water and espresso.

This voucher may be purchased by email vouchers@joseavillez.pt.
A reservation is required at least 48 hours in advance.

For further information, please contact us at
vouchers@joseavillez.pt



YOU CAN VIEW THE MENU ON YOUR SMARTPHONE



Contains gluten



Contains nuts and peanuts



Contains crustaceans and molluscs



Vegetarian

Cantinho do Avillez has a complete table of allergens. In case you would like to read it, please request it to the head waiter.
Cantinho do Avillez does not guarantee that cross-contact with potential allergens hasn't occurred.

No dish, foodstuff or drink, including appetisers, can be charged for if not requested or touched by the customer.
Article 135 (3) of Decree-Law no. 10/2015 of 16/01.

A suggested 7,5% gratuity will be added to the final bill.
If you wish to include it in the payment, it will be given to our team.

All prices include VAT at the current rate. This restaurant has a Complaints Book Maximum capacity: 90 seats
Grupo José Avillez, S. A. NIF: 509 311 865 Rua Nova da Trindade, n.º 18, 1.º Andar, 1200-303 Lisboa

cantinhodoavillez.pt

Instagram · [@joseavillez](https://www.instagram.com/joseavillez) · [@cantinho_do_avillez](https://www.instagram.com/cantinho_do_avillez) · [#cantinhodoavillez](https://www.instagram.com/cantinhodoavillez)