

NEW RESTAURANT

MARÉ

**Savour some of the World's best fish and seafood,
or a delicious steak with Chef José Avillez's signature,
right above the Ocean, with a powerful, scenic view.**

Embedded in nature at its most spectacular form and,
in a fresh, laid-back atmosphere,

MARÉ sets out as the Chef's latest Restaurant.
Located in Guincho, Cascais, a place where Europe's landmass ends,
making way to the North Atlantic in a powerful, scenic environment.

MARÉ CONTACTS

+351 916 001 527

Estrada do Guincho, 2750-640 Cascais

Online reservations at
marejoseavillez.pt

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

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

CANTINHO
DO
AVILLEZ

CANTINHO DO AVILLEZ BEST SELLERS

STARTERS

Tuna tartare with Asian flavours 🌱 14 €

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

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives 🌱 22 €

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

Mushroom risotto with pancetta and basil 22 €

Carnaroli rice risotto with sautéed Portobello mushrooms, pancetta, parmesan shavings and basil.

Pork from Alentejo with fries, farofa and black beans 21 €

Low temperature cooked pork neck fillet from Alentejo, fries, coriander and garlic *farofa* (toasted cassava flour) with stewed black beans.

Couvert (per person) 🌱 3,5 €

cantinhodoavillez.pt

Instagram · @joseavillez · @cantinho_do_avillez · #cantinhodoavillez

SNACKS AND STARTERS

Marinated scallops 🌿🍷 13 €

Marinated scallops with avocado cream and Alentejo bread crumble.

Tuna tartare with Asian flavours 🌿 14 €

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

Classic ceviche with cornbread crunchy toast 12,5 €

Diced meagre with leche de tigre, coriander, sweet potato and fried corn.

Carpaccio with arugula, yuzu, truffle and parmesan 14,5 €

Beef loin with yuzu emulsion, truffle and parmesan.

Duck escabeche and grapes 12,5 €

Shredded duck confit with vinegary escabeche, and grapes.

Roasted aubergine with humus and pomegranate 🍷 10,5 €

Deep-fried green beans 🍷🌿 7 €

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

Sautéed shrimp with pak-choy, garlic and kimchi 🍷 12 €

Fried egg with crispy alheira (Portuguese bread and chicken sausage) and tomato sauce 🌿 9,5 €

Oven-roasted Nisa cheese 9,5 €

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

Croquettes with truffle mustard (2un.) 🌿 6 €

Beef croquettes with truffle mustard sauce.

Fish soup 🌿 15 €

Soup made with fish from our shores, with tomato, bell peppers, coriander and, garlic and saffron mayonnaise.

Roasted cheese with tomato chutney 🍷 9,5 €

Oven-roasted Nisa cheese with tomato and cinnamon chutney.

STEAK SANDWICH

"Prego" steak sandwich 🌿 15 €

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

MAIN DISHES

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

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

Sautéed scallops with portobello mushrooms risotto 🌱 27 €

Sautéed scallops with carnaroli rice with portobello mushrooms, basil, and parmesan cheese shavings.

Braised meagre and vegetables over pounded basil 30 €

Meagre and shrimp moqueca 🌱🌱 24 €

The best fish and shrimp in an unmissable classic of Brazilian gastronomy.

Indian shrimp curry, white rice and papadam, mango and apple chutney 🌱🌱 21 €

Mushroom risotto with pancetta and basil 22 €

Carnaroli rice risotto with sautéed Portobello mushrooms, pancetta, parmesan shavings and basil.

CANTINHO style steak 31 €

Sirloin steak with steak sauce, garlic purée, dry-cured ham and housemade chips.

National Angus hamburger 🌱🌱 21 €

180 g of the best Portuguese Angus beef in a bun, with housemade pickles, red onion, lettuce and cocktail sauce with kimchi, served with housemade fries.

Steak tartare with NY style potatoes 24 €

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

Croquettes with rapini rice 🌱 18 €

Beef croquettes served with rapini rice

Pork from Alentejo with fried potatoes, farofa and black beans 21 €

Low temperature cooked pork neck fillet from Alentejo, fries, coriander and garlic *farofa* (toasted cassava flour) with stewed black beans.

Oxtail rice 24 €

Carnaroli rice cooked in oxtail broth with watercress salad.

Duck red curry with its rice 🌱 24 €

Red curry, duck leg confit, coconut milk and Chinese aubergine, served with dark rice.

Quinoa and grilled vegetable salad with vinaigrette 🌱🌱 15 €

Quinoa, lettuce heart, cherry tomato, roasted pumpkin, roasted zucchini, diced mango, toasted cashew, guacamole, galega olive paste and vinaigrette.

Sautéed vegetables with chickpeas, green curry sauce and fresh herbs 🌱🌱 19,5 €

Seasonal vegetables and chickpeas in green curry sauce served with Thai rice.

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 90 €

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)