

O CANTINHO DO AVILLEZ OFERECE UMA COZINHA PORTUGUESA CONTEMPORÂNEA COM INFLUÊNCIAS DAS VIAGENS DO CHEF JOSÉ AVILLEZ. ABERTO TODOS OS DIAS PARA ALMOÇO E JANTAR.

CANTINHO DO AVILLEZ OFFERS A PORTUGUESE CONTEMPORARY CUISINE INFLUENCED BY CHEF JOSÉ AVILLEZ' TRAVELS. OPEN SEVEN DAYS A WEEK FOR LUNCH AND DINNER.

PETISCOS E PEQUENAS ENTRADAS SNACKS AND STARTERS

Prato de presunto 14,25 €
Dry-cured ham plate

Vieiras Marinadas 11,75 €
Marinated Scallops

Tártaro de atum com sabores asiáticos 12,75 €
Tuna tartare with Asian flavours

Pastel de bacalhau com vatapá 5,5 €
Codfish cake with *vatapá*

Taco de camarão 12,25 €
Shrimp taco

Gambas com alho e malagueta 14,55 €
Garlic and malagueta chilli pepper prawns

Os nossos peixinhos da horta 6,5 €
Deep-fried green beans

Ovos BT à Professor Séc. XXI 8 €
21st Century Professor style eggs

Queijo de Nisa no forno 8,75 €
Oven-roasted Nisa cheese

Croquetes com mostarda trufada (2un.) 5 €
Croquettes with truffle mustard (2un.)

Couvert 3,35 €
Bread Service

MENU DE ALMOÇO LUNCH MENU 18,5 €
De segunda a sexta From Monday to Friday

PRATOS PRINCIPAIS MAIN DISHES

Moqueca de corvina e camarão 22,05 €
Meagre and shrimp *moqueca*

Bacalhau lascado com migas, ovo BT e azeitonas explosivas 20,75 €
Flaked cod with bread crumbs, LT egg and “exploding” olives

Vieiras salteadas com risotto de cogumelos portobello 25,5 €
Sautéed scallops with portobello mushrooms risotto

Risotto de cogumelos com toucinho e manjeriço 20,55 €
Mushroom risotto with pancetta and basil

Porco Alentejano, batata frita, farofa e feijão-preto 20 €
Pork from Alentejo with fries, *farofa* and black beans

Salada de quinoa com legumes grelhados e vinagreta 18 €
Quinoa and grilled vegetables salad with vinaigrette

Bife à CANTINHO 28,75 €
CANTINHO's steak

Vitela de comer à colher com molho de caril 21 €
Spoon-tender veal with curry sauce

Tagliatelle com gambas, tomate cereja, espinafres, malagueta e manjeriço 18 €
Tagliatelle with prawns, cherry tomatoes, spinach, malagueta chilli pepper and basil

Caril vermelho de pato com arroz do mesmo 21,5 €
Duck red curry with its rice

PREGOS NO PÃO STEAK SANDWICHES

Prego tradicional 13,5 €
“Prego” steak sandwich

Prego bitoque com ovo a cavalo 13,5 €
“Prego” steak sandwich with fried egg

Prego MX-LX (México-Lisboa) 13,5 €
MX-LX (Mexico-Lisbon) Steak Sandwich

PRATOS VEGETARIANOS VEGETARIAN DISHES

ENTRADAS / STARTERS

Os nossos peixinhos da horta 6,5 €
Deep fried green beans

Queijo assado com chutney de tomate 8,75 €
Roasted cheese with tomato chutney

Ovo BT (a baixa temperatura) 7,75 €
LT (cooked at low temperature) egg

PRATOS PRINCIPAIS / MAIN DISHES

Legumes salteados com grão de bico, molho de caril verde e ervas frescas 18,55 €
Sautéed vegetables with chickpeas, green curry sauce and fresh herbs

Salada de quinoa com legumes grelhados e vinagreta 18 €
Quinoa and grilled vegetable salad with vinaigrette

Risotto de cogumelos com manjeriço 20,55 €
Mushroom risotto with basil

SOBREMESAS DESSERTS

Bolo de chocolate à CANTINHO com sorvete de morango 7,5 €
CANTINHO's chocolate cake with strawberry sorbet

Leite-creme de laranja e baunilha 7 €
Orange and vanilla crème brûlée

Avelã³ 7,5 €
Hazelnut³

Sorvete de limão com manjeriço e vodka 6,3 €
Lemon sorbet with basil and vodka

Papaia com mousse de maracujá e lima 6,3 €
Papaya with passionfruit mousse and lime

Fruta da época 5,25 €
Seasonal fruit

Fruta tropical 6,3 €
Tropical fruit