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

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

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

Couvert (per person) 3,75 €

TO START

MARINATED

Marinated Croaker 14,25 €
Fresh croaker (white fish), lightly cured and served with tiger's milk, avocado cream, sliced onion, fried corn, chili, and coriander.

Tuna tartare with Asian flavours 14,75 €
Fresh tuna, hand-chopped and marinated, served with homemade toasts.

Avocado ceviche 11,75 €
Vegetable ceviche with avocado, red onion, crispy corn, coriander, and "vegetable tiger's milk".

APPETIZERS

"Peixinhos da Horta" (green bean fritters) 7,5 €
Green beans coated in batter and fried, served with salt, lemon Zest and tartar sauce.

Croquettes with truffled mustard (2un.) 6,5 €
Veal croquettes with a hint of mustard and truffle.

Dried beef pastel (2un.) 6,75 €
Fried pastries filled with dried beef, cumin, and olives.

Codfish cakes with garlic and lemon mayonnaise (2 un.) 6,5 €
The traditional Portuguese savoury cake served with a citric mayonnaise, trout roe and minced chives.

OTHER STARTERS

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 10 €
Vegetarian version, with red onion jam.

Prawns with garlic and chili 16,5 €
Sautéed prawns in olive oil with garlic and chili.

Fried eggs with steak sauce and truffle 9,5 €
Well-fried eggs in steak sauce with a truffle.

Grilled calabrian sausage, biquinho pepper, and farofa 11,75 €
Grilled sausage, served with crispy farofa and biquinho pepper.

Dry-cured ham plate 15,75 €
A plate of the best Iberian pork dry-cured ham.

SOUP

Mocotó soup 12,5 €
One of the chef's favourites, inspired by his trips
to Brazilian "botecos" (bars) and markets.

Fish soup 15,75 €
Fish from our coast, tomato, bell pepper, and coriander,
served with garlic and saffron mayonnaise.

Vegetable cream soup Ⓥ 7,5 €
The best seasonal vegetables, in a velvety cream served with basil olive oil.

MAIN COURSES

Our caesar salad 18,5 €
Roman Lettuce heart, grilled chicken breast, bacon, avocado and caesar sauce..

Grilled vegetable salad Ⓥ 15 €
Seasonal grilled vegetables with watercress, goat cheese,
and honey-rosemary vinaigrette.

Tagliatelle with tomato and basil sauce Ⓥ 19,75 €
Fresh pasta with tomato sauce, tomato confit, basil and parmesan shavings.

Tagliatelle with prawns, cherry tomatoes, spinach, and basil 22 €
Prawns sautéed with confit cherry tomatoes, spinach, basil, and a hint of chili.

Seafood Moqueca 26,75 €
White fish, prawns, and crab, coconut milk
with palm oil and coriander, served with rice.

Sautéed croaker with shrimp "bobó" sauce 28,25 €
Grilled croaker (white fish) loin with creamy shrimp and cassava sauce..

Cod loin, baby potatoes and peppers 28,5 €
A delicious oven-baked cod loin served
with punch-style baby potatoes and roasted peppers.

Flaked cod with bread crumbs, LT egg and "exploding" olives 22,75 €
Confit cod loin shavings, Mafra bread, savoy cabbage, green beans,
slow-cooked egg and explosive olives.

Mushroom risotto with bacon and basil Ⓥ 23,25 €
Carnaroli rice with sautéed mushrooms, crispy bacon,
parmesan shavings, and fresh basil.

MAIN COURSES

CANTINHO style steak 32,75 €
Tenderloin steak with its sauce, garlic cream, cured ham,
and homemade french fries.

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

Spoon-tender veal with curry sauce 23,25 €
Veal cheeks cooked in low heat with curry gravy and Thai rice.

"Prego" steak sandwich 15,25 €
Traditional grilled sirloin steak sandwich
with steak sauce and mustard butter.

JOSPER GRILLED MEATS

(All meats come with two sauces, farofa, and a choice of side dish)

Alentejo pork 24,5 €

Flank steak (mirandesa / azores) 26 €

Black pork rump steak 24,5 €

Veal Tenderloin 31 €

SIDES

Biro biro rice 3,5 €

Heart of palm salad with cashews 3,5 €

Green salad 3,5 €

Black beans 3,5 €

French fries 3,5 €

Grilled Vegetables 3,5 €

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 futher 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: 174 seats
Grupo José Avillez, S. A. NIF: 509 311 865 Rua Nova da Trindade, n.º 18, 1.º Andar, 1200-303 Lisboa

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