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

CANTINHO DO AVILLEZ
BEST SELLERS

TO START

Tuna tartare with Asian flavours 14,75 €
Hand-minced fresh tuna, marinated and served with homemade toast.

Prawns Malaguenha style 16,5 €
Tender prawns sautéed in olive oil and peppers with Spanish sauce.

MAIN COURSES

"Bacalhau à Brás" 23,25 €
Shredded codfish cooked with onion, potato sticks,
and eggs, served with "explosive" olives.

Portobello mushroom risotto with pancetta and basil 23,25 €
Carnaroli rice risotto with sautéed portobello mushrooms, pancetta,
parmesean shavings and basil.

CANTINHO style steak 34,5 €
Tenderloin steak with its sauce, garlic cream, cured ham,
and homemade french fries.

Couvert (per person) 3,75 €

TO START

CRUDO & 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.

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.

Roasted cheese with tomato chutney 10 €
Oven-roasted Nisa cheese with tomato and cinnamon chutney.

Prawns Malaguenha style 16,5 €
Tender prawns sautéed in olive oil and peppers with Spanish sauce.

Roasted Portobello Mushroom 10 €
Grilled Mushroom, basil pesto with toasted almond and pomegranate.

SOUP

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 chives and a drizzle olive oil.

MAIN COURSES

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

Vegetable Moqueca Ⓥ 21 €
Pumpkin, courgette, broccoli, carrot and red onion, coconut milk
with dendê oil, cashews and coriander, served with rice.

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

Sautéed croaker with shrimp "bobó" sauce 31 €
Grilled croaker (white fish) loin with creamy shrimp
and cassava sauce, with diced green asparagus.

Cod loin, baby potatoes and peppers 32,5 €
A delicious oven-baked cod loin served
with punch-style baby potatoes and roasted peppers cream.

"Bacalhau à brás" 23,25 €
Shredded codfish cooked with onion, potato sticks,
and eggs, served with "explosive" olives.

Flaked cod with bread crumbs, LT egg and "exploding" olives 23,75 €
Confit cod loin shavings, Mafra bread, savoy cabbage, green beans,
slow-cooked egg and explosive olives.

Portobello mushroom risotto with pancetta and basil 23,25 €
Carnaroli rice risotto with sautéed portobello mushrooms, pancetta,
parmesean shavings and basil.

MAIN COURSES

CANTINHO style steak 34,5 €
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 18,5 €
Traditional grilled sirloin steak sandwichwith steak sauce
and mustard butter, served with fries.
[extra fried egg + 1€]

JOSPER GRILLED MEATS

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

Alentejo pork 24,5 €

Flank steak 27,5 €

Rump steak 25 €

Beef Tenderloin 34,5 €

SIDES

Biro biro rice 3,5 €

Green salad with tomato Ⓥ 3,5 €

Tomato salad with red onion and coriander Ⓥ 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 online at joseavillez.pt/vouchers.
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

cantinhodoavillez.pt
Instagram · @joseavillez · @cantinho_do_avillez · #cantinhodoavillez