

# AVENIDA

## THE CONCEPT

WE SERVE A GLOBALLY INSPIRED CUISINE WITH LOCALLY SOURCED PRODUCTS

EAT, DRINK, ENJOY! BOM APETITE!"

Chef Roeland Klein and Team

## COLD FROM THE SEA

LANGOUSTINE, CARROT, GINGER, SOY, ORANGE, MUSTARD	16€
TUNA, MANGO, GREEN PEAS, WASABI, BLACK SESAME	14€
OYSTER (6), SWEET&SOUR CUCUMBER, CARDAMOM, GIN MARE	16€
PRAWN "TARTAR&FLAMBÉED", MUSSELS, CELERY, "BOUILLABAISSE"	15€

## COLD FROM LAND&SEA

CARPACCIO (ORGANIC MATURATED BEEF FROM "EL CAPRICHO")	15€
PREMIUM BEEF TARTAR, LOBSTER, LIME, CAULIFLOWER	16€
DUCK CONFIT "ESCABECHE", PICKLES, EGG YOLK	12€
CAULIFLOWER, 64 DEGREES EGG, BLACK TRUFFLE (VEGGIE) Supplement white truffle, on availability € 12 p.g-	13€

## WARM FROM THE SEA

RED MULLET, YELLOW PEPPER, XERÉM, GREEN PEAS	17€
SCALLOP, GRANNY SMITH, JERUSALEM ARTICHOKE, HASELNUT	14€
CODFISH, COCKLES, PURPLE SWEET POTATO, CHORIÇO, GREEN BEANS	14€
OCTOPUS, POTATO, SMOKED ANJOVIS, SAUERKRAUT, VEAL STOCK, KUMMIN	14€

## WARM FROM THE LAND

EGGPLANT, TOPINAMBUR, SERRA D'ESTRELA, PICKELS, GRANOLA (VEGGIE)	12€
CHICKEN, SOY, SPICES, CORN, OATS	13€
VENISON, PISTACHIO, BRUXELLES SPROUTS, BEETROOT	16€
VEAL CHEEKS, MUSHROOM, "KETCHUP" SECHUAN PEPPER	15€
FOIE GRAS, ONION, BABY LETTUCE, BLACK TRUFFLE	15€



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## HOUSE SPECIAL

CATCH OF THE DAY IN SALT CRUST, LIME, THYME, YOUR FAVORITE SIDES

65€ (+- 1kg / 2 - 3 persons)

## SELECTED CUTS FROM ORGANIC MATURED BEEF

(SERVED WITH BEARNAISE AND RED WINE SAUCE)

SIRLOIN STEAK, 6 YEARS OLD COW, MATURED FOR 6 WEEKS

28€ (+- 200GR / 1 - 2 persons)

SKIRT STEAK, 6 YEARS OLD COW, MATURED FOR 6 WEEKS

39€ (+- 500GR / 2 - 4 persons)

CHULETON (ON THE BONE RIBE-EYE), 6-8 YEARS OLD BULL, MATURED FOR 6 WEEKS

99€ (+- 800GR / 2 - 4 persons)

TOMAHAWK 6-8 YEARS OLD BULL, MATURED FOR 6 WEEKS

75€ (+- 1KG / 2 - 4 persons)

CHOOSE YOUR FAVORITE SIDES (UP TO 2 - EXTRA SIDES 6€ EACH)

- FRIED PURPLE SWEET POTATOES
- POTATO SALAD, CELERY, GARLIC
- CORIANDER RICE
- SAUTÉED VEGETABLES
- CRUNCHY ALGARVIAN SALAD

## TO FINISH

WHITE CHOCOLATE, BASIL, FIG, CURRANT	7€
DARK CHOCOLATE, FLOR DE SAL, HASELNUT, PASSION FRUIT	8€
YOGHURT, PAVLOVA, KAFFIR LIME, RASPBERRY	7€
ALGARVIAN EXPERIENCE, CAROB, ORANGE, ALMOND, SWEET POTATO, MEDRONHO	7€
PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS	9€

## TASTING MENU

ENJOY THE AVENIDA EXPERIENCE WITH 6 COURSES FOR 60€ P.P. (Full table)

**Intolerances and allergies:** Before you order drinks and food, please let us know if you need information on ingredients used.

VAT included - Prices valid from: 01/March/2018 until 28/February/2019

Complaint book available

