

AVENIDA

DAILY MENU 12:00pm – 3:00pm / 6:00pm – 10:00pm

COLD FROM THE SEA *(TASTING PORTIONS)*

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| GROUPER CEVICHE, KUMQUATS, PAPAYA, KAFFIR, CORN | 13€ |
| MOINHO OYSTER (6), SWEET&SOUR CUCUMBER, CARDAMOM, GIN MARE | 17€ |
| TOMATO TEXTURES, WILD SALMON, MUSSEL, LAVAS | 14€ |
| TUNA, DASHI, SOY, SMOKED EEL | 15€ |
| CAVIAR OSCIETRA 'ORGANIC' (30 GR), POTATO BLINIS <i>(EXTRA-IMPERIAL COLLECTION VODKA-2CL=25€)</i> | 75€ |

COLD FROM LAND&SEA *(TASTING PORTIONS)*

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| CARPACCIO (ORGANIC MATURED BEEF FROM 'EL CAPRICHIO') | 16€ |
| BEEF TARTAR, LOBSTER, CAULIFLOWER, EGG YOLK <i>(MAIN COURSE PORTION+8€)</i> | 16€ |
| LOCAL PRAWN, CHICKEN 'PIRI-PIRI', CELERIAC | 15€ |
| 'CRUDITÉS', BABY VEGETABLES, CHIVES (VEGAN) | 13€ |
| CAULIFLOWER, 64 DEGREES EGG, SUMMER TRUFFLE (VEGGIE) | 13€ |
| PATA NEGRA | 20€ |

WARM FROM THE SEA

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| CODFISH, SQUID, SWEET POTATOES, OLIVES, BASIL, 'ANTIBOISE' | 16€ |
| AÇORDA, OCTOPUS, LANGOUSTINE, COCKLES | 16€ |
| MONKFISH, CUCUMBER, CARROT, SPECK, ASIAN FLAVOURS | 16€ |
| SCALLOP, CELERIAC, SEA URCHIN, GREEN BEANS | 16€ |

WARM FROM THE LAND

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| CHICKEN, BARLEY, CORN, SOY, SESAME | 14€ |
| BLACK PORK, SPICES, BUTTER BEANS, RED BELL PEPPER, COFFEE | 15€ |
| GREEN ASPARAGUS, EGG, PICKLES, KETCHUP, HOLLANDAISE, MUSHROOM (VEGGIE) | 15€ |
| LAMB SHANK, RATATOUILLE, HORSE RADISH, OLD GOUDA | 15€ |
| FOIE GRAS, PEACH, KAFFIR, ALMOND, PATA NEGRA | 16€ |
| EGGPLANT, SERRA DA ESTRELA, PICKLES, SEaweEDS, GRANOLA (VEGGIE) | 13€ |

HOUSE SPECIAL

CATCH OF THE DAY IN SALT CRUST, LIME, THYME, YOUR FAVORITE SIDES (+- 1kg / 2 - 3 persons) 75€

SELECTED CUTS FROM ORGANIC MATURED BEEF (SERVED WITH BEARNAISE AND RED WINE SAUCE)

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| SIRLOIN STEAK, 6 YEARS OLD COW, MATURED FOR 6 WEEKS | (+- 200GR / 1 - 2 persons) 31€ |
| TENDERLOIN STEAK, 6 YEARS OLD COW, MATURED FOR 6 WEEKS | (+- 200GR / 1 - 2 persons) 33€ |
| TOMAHAWK 6-8 YEARS OLD BULL, MATURED FOR 6 WEEKS | (+- 800GR / 2 - 4 persons) 79€ |
| CHULETON (ON THE BONE RIBE-EYE), 6-8 YEARS OLD BULL, MATURED FOR 6 WEEKS | (+- 800GR / 2 - 4 persons) 99€ |

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

FRIED SWEET POTATOES / POTATO SALAD, GARLIC, CRÈME FRAÎCHE / SAFFRON RICE / SAUTÉED VEGETABLES / CRUNCHY ALGARVIAN SALAD

TO FINISH

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| DARK CHOCOLATE, FLOR DE SAL, HAZELNUT, PASSION FRUIT, GOAT CHEESE ICE CREAM | 9€ |
| YOGHURT, PAVLOVA, KAFFIR LIME, RASPBERRY | 8€ |
| AVENIDA CHEESECAKE | 8€ |
| PEACH & CUCUMBER PANNA COTTA, "HORTELÃ DA RIBEIRA", ELDERFLOWER | 9€ |
| PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS | 11€ |

TASTING MENU

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