

AVENIDA

THE CONCEPT

WE SERVE A GLOBALLY INSPIRED CUISINE WITH LOCALY SOURCED PRODUCTS

Chef Roeland Klein and Team

COLD FROM THE SEA

GROUPER CEVICHE, KUMQUATS, PAPAYA, KAFFIR, CORN	13€
MOINHO OYSTER (6), SWEET&SOUR CUCUMBER, CARDAMOM, GIN MARE	17€
TOMATO TEXTURES, MACKAREL, MUSSEL, LAVAS	14€
TUNA, DASHI, SOY, SMOKED EEL	15€
CAVIAR OSCIETRA 'ORGANIC' (30 GR), POTATO BLINIS	75€

COLD FROM LAND&SEA

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

CODFISH, SQUID, SWEET POTATOES, OLIVES, BASIL, 'ANTIBOISE'	16€
AÇORDA, OCTOPUS, LANGOUSTINE, COCKLES	15€
MONKFISH, CUCUMBER, CARROT, SPECK, ASIAN FLAVOURS	16€
SCALLOP, CELERIAC, SEA URCHIN, GREEN BEANS	15€

WARM FROM THE LAND

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



AVENIDA

HOUSE SPECIAL

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

69€ (+- 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

31€ (+- 200GR / 1 - 2 persons)

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

33€ (+- 200GR / 1 - 2 persons)

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

39€ (+- 500GR / 2 - 4 persons)

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

79€ (+- 800GR / 2 - 4 persons)

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

99€ (+- 800GR / 2 - 4 persons)

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

- FRIED PURPLE SWEET POTATOES

- POTATO SALAD, GARLIC, CRÈME FRAÎCHE (COLD)

- SAFFRON RICE

- SAUTÉED VEGETABLES

- CRUNCHY ALGARVIAN SALAD

TO FINISH

DARK CHOCOLATE, FLOR DE SAL, HAZELNUT, PASSION FRUIT, GOAT CHEESE ICE CREAM 9€

YOGHURT, PAVLOVA, KAFFIR LIME, RASPBERRY 8€

AVENIDA CHEESECAKE 8€

COCONUT AND BLUEBERRY PANNA COTTA, WASABI PEANUT ICE CREAM 9€

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/May/2019 until 30/April/2020 - Complaint book available

