

AVENIDA

THE CONCEPT

WE SERVE A GLOBALLY INSPIRED CUISINE WITH LOCALLY SOURCED PRODUCTS

Chef Roeland Klein and Team

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 MATURATED 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€ |



AVENIDA

HOUSE SPECIAL

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

75€ (+- 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 person)

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

33€ (+- 200GR / 1 person)

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€

PEACH & CUCUMBER PANNA COTTA, "HORTELĂ 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)

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

