

OTHER CHEF JOSÉ AVILLENZ RESTAURANTS

BELCANTO

Portuguese cuisine revisited.
Distinguished with two Michelin stars.

From Tuesday to Saturday for lunch and dinner.
Closed Sunday and Monday.

Largo de S. Carlos 10, Lisboa • Tel: + 351 21 342 06 07 • www.belcanto.pt

MINI BAR

Gourmet bar where not everything is what it seems.
DJs play music every Friday and Saturday.

Seven days a week for dinner.

Rua António Maria Cardoso, 58, Lisboa • Tel: + 351 21 130 53 93 • www.minibar.pt

CANTINHO DO AVILLENZ

Portuguese contemporary cuisine influenced by travels abroad.

Seven days a week for lunch and dinner.

Oporto • Rua Mouzinho da Silveira, 166, Oporto • + 351 22 322 78 79
www.cantinhodoavillenz.pt

CAFÉ LISBOA

Traditional flavours and much more in an atmosphere that brings back
the bohemian feel of the old Lisbon cafés. Has an amazing terrace.

Seven days a week, from 12 noon to 12 midnight.

Largo de S. Carlos, 23, Lisboa • Tel: + 351 21 191 44 98 • www.cafelisboa.pt

PIZZARIA LISBOA

Mediterranean food in the heart of Lisbon.

Seven days a week for lunch and dinner.

Rua dos Duques de Bragança, 5 H, Lisboa • Tel: + 351 21 155 49 45
www.pizzarialisboa.pt

CANTINHO DO AVILLEZ BEST SELLERS

STARTERS

Tuna tartar with Asian flavours €11,25

Fresh tuna, hand minced and marinated, served with home-made toasts.

Marinated scallops with avocado €8,45

Marinated scallops with avocado cream and a bread crumble made with bread from the Alentejo region.

21st Century Professor style eggs €7,50

Two whole eggs cooked in low heat with sautéed chorizo and fried bread crumble.

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives €17,25

Flaked confit cod with bread from the Mafra region, Savoy cabbage, green beans, egg cooked in low heat and olive spheres.

Giant red shrimps from the Algarve with Thai sauce €39,50

Grilled giant red shrimps from the Algarve with Thai sauce and jasmine rice.

Meatballs with green curry €18,50

PDO meatballs with green curry, zucchini and jasmine rice.

Alentejo black pork, with french-fries, "farofa" and black beans €19,00

Alentejo black pork (neck fillet), french-fries, cilantro and garlic "farofa" (manioc flour) with black beans.

DESSERTS

Hazelnut³ €5,50

A life changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel.

Cover (per person) € 2,85

STARTERS

Black pork cured sausage from the Alentejo region €8,25

A traditional cured sausage prepared with the best portion of the pork's neck meat.

Deep fried green beans with tartar sauce €5,15

A very typical Portuguese entrée: green beans tempura seasoned with lemon salt and served with tartar sauce.

Small partridge pies €5,00

Two small pies with stewed partridge, bacon and chives filling.

Marinated scallops with avocado €8,45

Marinated scallops with avocado cream and a bread crumble made with bread from the Alentejo region.

Farinheira "sausage" with corn bread and coriander crust €6,95

A traditional pork sausage roasted in the oven with a crust of cornbread and cilantro.

21st Century Professor style eggs €7,50

Two whole eggs cooked in low heat with sautéed chorizo and fried bread crumble.

Nisa Cheese oven roasted €6,45

Cheese from the Nisa region slightly roasted with dry cured ham and rosemary honey.

Fish soup €12,50

A soup made with fish from our shores, tomato, bell pepper, cilantro and garlic and saffron mayonnaise.

Sautéed poultry liver with onion and Port marmalade €7,45

Poultry liver sautéed with onion jam and a Port wine reduction.

Homemade tuna confit with ginger and lime mayonnaise €7,75

Tuna belly confit, served cold, with ginger and lime mayonnaise.

Tuna tartar with Asian flavours €11,25

Fresh tuna, hand minced and marinated, served with home-made toasts.

Veal trotters with chickpeas €6,50

Veal trotters stewed with chickpeas, cumin and lemon confit.

Our gravlax salmon €9,50

Salmon cured in the traditional way, trout eggs, sour cream and chives.

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives €17,25

Flaked confit cod with bread from the Mafra region, Savoy cabbage, green beans, egg cooked in low heat and olive spheres.

Fried scallops with sweet potato, green asparagus and tomato €19,55

Pan fried scallops with roasted sweet potato from Aljezur, green asparagus and tomato.

Giant red shrimps from the Algarve with Thai sauce €39,50

Grilled giant red shrimps from the Algarve with Thai sauce and jasmine rice.

Chicken salad with lettuce heart €16,80

Lettuce heart, chicken breast cooked in low heat, sweet potatoes, dry-cured ham, cherry tomato, parmesan, Galician olives and crispy chicken skin.

Lamb tagine with couscous €18,45

Slowly cooked lamb with prunes and almonds served with couscous with zucchini, eggplant, mushrooms, carrot and red onion with yoghurt, cucumber, mint and cumin sauce.

Portobello mushrooms risotto €17,95

Carnaroli rice risotto with Portobello mushrooms, smoked bacon and parmesan cheese shavings.

Sirloin steak €22,50

Sirloin steak with beef sauce, garlic purée, black pepper grains and fleur de sel, served with homemade french-fries.

"Barrosã" PDO Hamburger €17,15

Hamburger sandwich with caramelized onion and foie gras, with home-made french-fries on the side.

Steak tartare with NY style potatoes €19,25

Uncooked beef steak, minced by hand, seasoned with a Dijon mustard emulsion, with a side of french-fries with grated parmesan, truffle aroma, and basil.

Meatballs with green curry €18,50

PDO meatballs with green curry, zucchini and jasmine rice.

Alentejo black pork, with french-fries, "farofa" and black beans €19,00

Alentejo black pork (neck fillet), french-fries, cilantro and garlic "farofa" (manioc flour) with black beans.

STEAKS SANDWICHES

Traditional steak sandwich €9,50

Traditional steak sandwich with steak and garlic sauce and fleur de sel.

MX-LX Mexico-Lisbon Steak Sandwich €10,50

Beef sirloin strips, homemade tortillas, guacamole, chili pepper, red onion and cilantro.

Traditional steak sandwich with fried egg €9,75

Traditional steak sandwich with fried egg and steak and garlic sauce.

VEGETARIAN DISHES

STARTERS

Deep fried green beans with tartar sauce €5,15

A very typical Portuguese entrée: green beans tempura seasoned with lemon salt and served with tartar sauce.

Beetroot "ceviche" with avocado €5,50

Beetroot with a typical Peruvian seasoning, avocado cream, red onion, crispy fried corn and cilantro.

Roasted cheese with tomato chutney €6,45

Oven roasted Nisa cheese with tomato and cinnamon chutney.

LT egg €7,50

Egg cooked at a low temperature with crispy bread, Portobello mushrooms, chives and miso sauce.

MAIN DISHES

Vegetarian curry €17,50

Seasonal vegetables with curry sauce, served with basmati rice.

Vegetable tagine with orange couscous €17,50

Seasonal vegetables tagine with Moroccan flavours, lemon and olives, served with orange couscous.

Mushroom risotto with basil €17,95

Carnaroli rice with sautéed Portobello mushrooms, parmesan shavings and basil.

DESSERTS

CANTINHO chocolate cake with strawberry ice cream €5,50

A deliciously rich chocolate cake prepared with the best cocoa and served with an irresistible strawberry ice-cream scoop. A perfect combination.

VINHO DO PORTO QUINTA NOVA L.B.V. - glass €5,50

Orange and vanilla crème brûlée €5,00

The softness of the orange and vanilla aromatized crème brûlée contrasts with a crispy layer of sugar caramelized to perfection.

HERDADE DO ESPORÃO LATE HARVEST - copo/glass €5,50

Airy raspberry cheesecake with basil in a jar €5,50

A very light and fresh cheesecake served in a jar with a biscuit base, with a small portion of cheesecake ice-cream

and an irresistible raspberry topping and baby basil leaves.

MOSCATEL DE SETÚBAL SUPERIOR - glass €5,00

Hazelnut³ €5,50

A life changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel.

VINHO DA MADEIRA BLANDY'S ALVADA 5 ANOS - glass €5,00

Fruit salad with mojito foam €5,00

Pineapple, Golden Delicious apple, ruby grape, strawberry and a refreshing mojito foam.

Lemon sorbet with basil and vodka €5,00

Cantinho do Avillez's freshest desert: a wonderful lemon and basil sorbet served with vodka.

"Serra" cheese with olive paste €6,00

The famous "Serra" cheese, that comes from the Serra da Estrela mountainous region, is a creamy cheese made with milk from sheep of the Bordaleira Serra da Estrela and/or Churra Mondegueira breed. In this savoury desert, the «Serra Cheese» unique flavour combines with a homemade Galician olives paste.

VINHO DO PORTO MORGADIO DA CALÇADA VINTAGE 2011 - glass €8,50

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER VALUE FOR TWO GUESTS: 80€
Lunch or dinner for two.

This voucher includes, for each person, a choice of Starter, Main Dish, Dessert, and a Drink Supplement. Price includes cover charge, water and coffee.

The Cantinho do Avillez voucher may be purchased at any of our restaurants. To use the voucher, a reservation must be made at least 48 hours in advance.

**For further information contact
the Cantinho do Avillez in Lisbon + 351 21 199 23 69
or Cantinho do Avillez in Oporto +351 22 322 78 79**

www.cantinhodoavillez.pt