OTHER CHEF JOSÉ AVILLEZ 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 AVILLEZ

Portuguese contemporary cuisine influenced by travels abroad.

Seven days a week for lunch and dinner.

Lisboa • Rua dos Duques de Bragança, 7, Lisboa • Tel:+ 351 22 322 78 79
www.cantinhodoavillez.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

Marinated scallops with avocado €8,45
Marinated scallops with avocado cream and a bread crumble made with bread from the Alentejo region.

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.

21st Century Professor style eggs €7,50
Two whole eggs cooked in low heat with sautéed chorizo and fried bread crumble.

MAIN DISHES

Spoon-tender veal with curry sauce €19,35
Veal cheeks cooked in low heat with curry gravy and Thai rice.

Giant red shrimps from the Algarve with Thai sauce €39,50
Grilled giant red shrimps from the Algarve with Thai sauce and jasmine rice.

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.

SOBREMESAS

Hazelnut³ €5,50
A life changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel.

Vanilla panna cotta with raspberry coulis €5,00
A light, creamy and fresh panna cotta served with a raspberry topping.

Cover (per person) € 2,85

STARTERS

Homemade tuna confit with ginger and lime mayonnaise €7,75
Tuna belly confit, served cold, with ginger and lime mayonnaise.

Marinated scallops with avocado €8,45
Marinated scallops with avocado cream and a bread crumble made with bread from the Alentejo region.

Escabeche mackerel €6,75
Fried mackerel filets with carrot, apple and vinegar, with a beet, apple, watercress and arugula salad.

21st Century Professor style eggs €7,50
Two whole eggs cooked in low heat with sautéed chorizo and fried bread crumble.

Prawns "à Bulhão Pato" €9,95
Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

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.

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.

Cod nuggets with garlic and chive mayonnaise €9,00
Tempura-fried bits of codfish fillet served with garlic and chive mayonnaise.

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.

"Portuguesinha" (Portuguese "cozido" pie) €3,00
A pie filled with the traditional Portuguese "cozido" flavours.

MAIN DISHES

Sautéed scallops with Portobello mushrooms risotto €19,25
Sautéed scallops with carnaroli rice with Portobello mushrooms, basil,
and parmesan cheese shavings.

Braised tuna with sautéed vegetables €19,95
Braised tuna with miso sauce and sautéed vegetables with soy and ginger emulsion.

Giant red shrimps from the Algarve with Thai flavours €39,50
Grilled giant red shrimps with Thai sauce and jasmine rice.

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.

Veal risotto with cherry tomatoes, watercress and cheese shavings €17,25
Carnaroli rice risotto with veal stew, with cherry tomatoes, watercress,
and parmesan cheese shavings.

Roasted octopus €18,75
Roasted octopus with potato and tomato "migas" (mash), basil olive oil,
cilantro and cottage cheese.

"Barrosã" PDO Hamburger €17,15
Hamburger sandwich with caramelized onion and foie gras,
with home-made french-fries on the side.

Spoon-tender veal with curry sauce €19,35
Veal cheeks cooked in low heat with curry gravy and Thai rice.

Sirloin steak €22,50
Sirloin steak with steak sauce, garlic purée, dry cured ham, Portobello mushrooms,
and homemade French fries.

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.

STEAKS SANDWICHES

Traditional steak sandwich €9,50
Traditional steak sandwich with steak and garlic sauce and fleur de sel.

Traditional steak sandwich with fried egg €9,75
Traditional steak sandwich with fried egg and steak and garlic sauce.

"Francesinha" Cantinho style.
Any resemblance with the original is purely coincidental €12,00
Wheat bread with truffle butter, truffle mortadella, "linguiça"
(smoke cured pork sausage), Alentejo pork chorizo, slices of pork neck filet,
truffle sauce, fried egg and "Serra" cheese.

VEGETARIAN DISHES

ENTRADAS

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.

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.

PRATOS PRINCIPAIS

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, toasted almonds, prunes, and lemon, served with orange couscous.

Mushroom risotto with basil €17,95
Carnaroli rice with sautéed Portobello mushrooms, parmesan shavings and basil.

DESSERTS

Hazelnut³ €5,50
A life changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel. Dip the spoon and try all the textures at the same time.
VINHO DA MADEIRA BLANDY'S ALVADA 5 ANOS - copo/glass €5,00

Airy raspberry cheesecake with basil in a jar €5,50
A very light and fresh cheesecake served in a jar with a biscuit base and an irresistible raspberry topping and baby basil leaves.
MOSCATEL DE SETÚBAL SUPERIOR - copo/glass €5,00

"Toucinho-do Céu" with raspberry sorbet €5,50
A rich and typical sweet made with egg yolks, almond and sugar.
At Cantinho do Avillez, the "Toucinho-do-céu" is served with a refreshing raspberry sorbet, caramelized almonds, fresh raspberries and mint.
HERDADE DO ESPORÃO LATE HARVEST - copo/glass €5,50

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 MORGADIO DA CALÇADA VINTAGE 2011 - copo/glass €8,50

Vanilla panna cotta with raspberry coulis €5,00
A light, creamy and fresh panna cotta served with a raspberry topping.
VINHO DO PORTO VIEIRA DE SOUSA WHITE 10 ANOS - copo/glass €8,50

Fruit salad with mojito foam €5,00
Pineapple, Golden Delicious apple, ruby grape, strawberry and a refreshing mojito foam.

Chocolate³ €5,00
An essential dessert for anyone who likes chocolate (inspired in the famous Hazelnut³): chocolate ice-cream, chocolate foam and freshly grated chocolate with fleur de sel. Dip the spoon and taste all the layers at the same time.
VINHO DO PORTO QUINTA NOVA L.B.V. - copo/glass €5,50

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