

AVENIDA

Chef Roeland Klein & Team

DINNER MENU FOR GROUPS OF 7 TO 12 GUESTS

MENU AVENIDA - 6 COURSES - 90€ PER PERSON

COUVERT: 2 TYPES OF HOMEMADE BUTTER, FLÔR DE SAL AND OLIVE OIL FROM THE ALENTEJO

STARTER: HAMACHI, BAY SHRIMP, FENNEL, YUZU, POMEGRANATE

2ND COURSE: CRAB, CELERIAC, HAZELNUT, GREEN APPLE, CURRY

3RD COURSE: FOIE GRAS, JOSELITO, CHICKEN SKIN, CAVIAR

4TH COURSE: CODFISH, LARDO, PONZU BEURRE BLANC, GREEN PEAS

MAIN COURSE: LAMB, WHITE ASPARAGUS, RED PEPPER, LEMONGRASS, BASIL

DESSERT: WHITE CHOCOLATE, RASPBERRY, KAFFIR, COCONUT, SESAME SEEDS

RESERVATION +351 282780092

EMAIL avenida@sonelhotels.com

www.avenidarestaurante.pt

Intolerances and allergies: Before you order drinks and food, please let us know if you need information on ingredients used.

A 10% service charge will be added to the bill. VAT included. Prices valid from 01/April/2026 until 01/April/2027.

Complaint book available.

