

# 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:** CRAB, CUCUMBER, BAY SHRIMP, YUZU

**2<sup>ND</sup> COURSE:** TUNA, OYSTER, PORNSTAR MARTINI

**3<sup>RD</sup> COURSE:** BONE MARROW, BEEF TARTAR, BEETROOT, EGGYOLK, GREEN BEANS, CAVIAR

**4<sup>TH</sup> COURSE:** MONKFISH, SQUID, SAFFRON, LEMONGRASS, CARROT, CELERY ANTIBOISE

**MAIN COURSE:** GUINEA FOWL, FOIE GRAS, TOPINAMBUR, MUSTARD, SHALLOT

**DESSERT:** WHITE CHOCOLATE & TRUFFLE

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[www.avidarestaurante.pt](http://www.avidarestaurante.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/September/2024 until 01/September/2025.

Complaint book available.

