

AVENIDA

Chef Roeland Klein & Team

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: LOCAL PRAWN TARTAR, ORANGE, DAIKON, RED PEPPER, ANCHOVIS

2ND COURSE: OYSTER, BEETROOT, CARPACCIO 'EL CAPRICHIO', CAVIAR, CREME FRAICHE

3RD COURSE: OXTAIL, CECINA, EGG YOLK, SOY, SAMBAL

4th COURSE: CODFISH, CRAB, SMOKED EEL, WHITE ASPARAGUS, PONZU, PASSION FRUIT

MAIN: LAMB, ONION, CHOURIÇO, SERRA DA ESTRELA, LEMONGRASS, BLACK GARLIC

DESSERT: PEACH, BUTTERMILK, WHITE CHOCOLATE, LAVENDER

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.

VAT included. Prices valid from 01/May/2023 until 31/March/2024.

Complaint book available.

