

# AVENIDA

Chefe Roeland Klein & Team

## MENU FOR GROUPS OF 7 PERSONS OR MORE

### MENU AVENIDA 1 - 3 COURSES - 50€ PER PERSON

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

**STARTER:** TUNA, GREEN MANGO, PEANUT, PONZU, COCONUT

**MAIN COURSE:** TENDERLOIN MATURED FOR 6 WEEKS, BLACK BEANS, "MORÇELA", MUSHROOMS

**DESSERT:** YOGHURT, PAVLOVA, KAFFIR LIME, GRAPEFRUIT

### MENU AVENIDA 2 - 6 COURSES - 69€ PER PERSON

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

**STARTER:** MOINHO OYSTER (6), PICKLED CUCUMBER, GIN MARE

**2<sup>ND</sup> COURSE:** LANGOUSTINE, LETTUCE, VANILLA, FROG LEG

**3<sup>RD</sup> COURSE:** RED SNAPPER, OX FAT, GNOCCHI, PRAWN FROM THE COAST, TOMATADE, KAFFIR LIME

**MAIN:** SIRLOIN STEAK MATURED FOR 6 WEEKS, CECINA, SUMMER TRUFFLE

**PRE-DESSERT:** PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS

**DESSERT:** DARK CHOCOLATE, FLÔR DE SAL, HAZELNUT, PASSION FRUIT, GOAT CHEESE ICE CREAM

RESERVATION +351282780092

EMAIL [avenida@sonelhotels.com](mailto:avenida@sonelhotels.com)

[www.avenidarestaurante.pt](http://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/JULY/2020 until 30/JUNHO/2021.

Complaint book available.

