

AVENIDA

Chef Roeland Klein & Team

MENU FOR GROUPS OF 7 PERSONS OR MORE

MENU AVENIDA 1 - 4 COURSES - 59€ PER PERSON

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

STARTER: VEAL TONGUE ESCABECHE, SHALLOT, MUSTARD SEEDS, EGG YOLK

2ND COURSE: CODFISH, CORN, CHERRY TOMATO, PARSLEY, CLAMS, SAFFRON

MAIN COURSE: LAMB, BROTHY BEANS, CHOURIÇO, SNAILS, RED PEPPER, LEMON THYME

DESSERT: YOGHURT, PAVLOVA, KAFFIR LIME, STRAWBERRY, RASPBERRY

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 OYSTERS (6), PICKLED CUCUMBER, GIN MARE

2ND COURSE: MACKAREL CEVICHE, WATERMELON, BASIL, TOMATO

3RD COURSE: CARPACCIO (ORGANIC 120 DAYS MATURED BEEF)

4TH COURSE: OCTOPUS, ALGARVE BAY SRIMP, RED CABBAGE, TOM KHA GAI

MAIN: VEAL, WHITE ASPARAGUS, CECINA, MORELS, BLACK GARLIC

DESSERT: DARK CHOCOLATE, FLOR DE SAL, PISTACHIO GOAT CHEESE ICE CREAM

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/2021 until 30/APRIL/2022.

Complaint book available.

