

# 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

**2<sup>ND</sup> COURSE:** CODFISH, MUSSEL, SAFFRON, CORN, CHERRY TOMATO, SMOKED POTATO

**MAIN COURSE:** DUCK, BEETROOT, SECHUAN PEPPER, CELERIAC, CABBAGE

**DESSERT:** STRAWBERRY, SORREL, GREEN APPEL, FENNEL

### 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

**2<sup>ND</sup> COURSE:** SARDINES, TOMATO DASHI, RATATOUILLE, RED BELL PEPPER, KAFFIR

**3<sup>RD</sup> COURSE:** CARPACCIO (ORGANIC 120 DAYS MATURED BEEF)

**4<sup>TH</sup> COURSE:** OCTOPUS, ALGARVE BAY SHRIMP, RED CABBAGE, TOM KHA GAI

**MAIN:** VEAL, MORELS, TRUFFLE, CECINA, CAULIFLOWER

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

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[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/2021 until 30/July/2022.

Complaint book available.

