

# AVENIDA

Chefe Roeland Klein & Team

## MENU FOR GROUPS OF 8 PERSONS OR MORE

### MENU AVENIDA 1 - 4 COURSE // 50€ PER PERSON

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

STARTER: TUNA, CARROT, GINGER, COCONUT, MADRAS

2<sup>ND</sup> COURSE: CODFISH, AÇORDA, COCKLES, CHOURIÇO

MAIN COURSE: TENDERLOIN, CELERIAC, MUSHROOMS, TRUFFLE

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

### MENU AVENIDA 2 - 6 COURSE // 60€ PER PERSON

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

STARTER: BAY SHRIMP CEVICHE, PUMPKIN, GREEN APPLE, CHILI

2<sup>ND</sup> COURSE: BEETROOT, CABBAGE, MUSHROOM, PONZU, 64 DEGREE EGG

3<sup>RD</sup> COURSE: CARPACCIO (ORGANIC MATURATED BEEF FROM 'EL CAPRICHIO')

4<sup>TH</sup> COURSE: RED MULLET, FENNEL, MUSSEL, "BOUILLABAISSE"

MAIN: VENISON, FOIE GRAS, RED CABBAGE, PISTACHIO, PEDRO XIMÉNEZ, FENUGREEK

DESSERT: WHITE CHOCOLATE, OLIVE OIL, TRUFFLE, PISTACHIO

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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/November/2019 until 30/April/2020.

Complaint book available.

