

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: AMBERJACK, CRAB, BASIL, DAIKON, SAFFRON

2ND COURSE: OYSTER, PONZU, PUMPKIN, BUTTERMILK, SALMON ROE, CORIANDER SEEDS, TIGERMILK

3RD COURSE: FOIE GRAS, CRISPY CHICKEN, CAESAR, CORN, PARMESAN

4TH COURSE: CODFISH, SQUID, CHICKPEAS, CITRUS BEURRE BLANC, CAVIAR, ONION

MAIN: TENDERLOIN, BONE MARROW, TRUFFLE, MUSHROOM, CABBAGE, PARSLEY

DESSERT: FIG, ALMOND, ORANGE, YOGHURT, MERINGUE

RESERVATION +351 282780092

EMAIL avenida@sonelhotels.com

www.avidarestaurante.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/October/2023 until 31/October/2024.

Complaint book available.

