

AVENIDA

Chefe 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, PICKLED SHALLOTS, MUSTARD SEEDS, EGG YOLK

2ND COURSE: CODFISH, BEETROOT DASHI, GREEN BEANS, CHORIÇO

MAIN COURSE: VENISON, PATA NEGRA, FIG, PUMPKIN, PARSLEY

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

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

2ND COURSE: CORVINA, TOMATO TEXTURES, BASIL

3RD COURSE: CECINA AND CARPACCIO EL CAPRICHIO

4th COURSE: GROUPER, SWEET POTATO, FENNEL, SALICORNIA, KAFFIR

MAIN: TENDERLOIN, FOIE GRAS, CELERIAC, TRUFFLE

DESSERT: SPICED ALMOND PANNACOTTA, HASELNUT, PRALINE, RASPBERRY, GINGER

RESERVATION +351282780092

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/NOVEMBER/2020 until 30/APRIL/2021.

Complaint book available.

