

AVENIDA

Chef Roeland Klein & Team

MENU FOR GROUPS OF 7 GUESTS OR MORE

MENU AVENIDA 1 - 4 COURSES - 65€ PER PERSON

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

STARTER: SMOKED MACKEREL ESCABECHE, PICKLES, CORIANDER SEEDS

2ND COURSE: CODFISH, XÉREM, MUSSELS, KING CRAB, LEMONGRASS, THAI BASIL

MAIN COURSE: TENDERLOIN, CELERIAC, CECINA, BEETROOT, TRUFFLE

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

MENU AVENIDA 2 - 6 COURSES - 75€ 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: TUNA, LANGOUSTINE, CHILI, KAFFIR, POPCORN, GREEN APPLE, CELERY, GINGER

3RD COURSE: SECRETOS 07 (SECRET MIXTURE OF 7 HERBS/SPICES & FOR 7 WEEKS DRY AGED)

4th COURSE: SEABASS, BA SHRIMPS, SWEET POTATO, LEEK, SOYA

MAIN: VENISON, FOIE GRAS, CABBAGE, MORELS

DESSERT: WHITE CHOCOLATE, YUZU ESPUMA, CITRUS, BASIL SORBET

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/November/2021 until 30/November/2022.

Complaint book available.

