

# AVENIDA

## THE CONCEPT

WE SERVE A GLOBALLY INSPIRED CUISINE WITH LOCALLY SOURCED PRODUCTS

Chef Roeland Klein and Team

### COLD FROM THE SEA (TASTING PORTIONS)

BAY SHRIMP CEVICHE, PUMPKIN, GREEN APPLE, CHILI	13€
MOINHO OYSTER (6), SWEET&SOUR CUCUMBER, CARDAMOM, GIN MARE	17€
TUNA, CARROT, GINGER, COCONUT, MADRAS	15€
ALASKA WILD SALMON, DASHI, SEAWEED, CELERIAC	13€
CAVIAR OSCIETRA 'ORGANIC' (30 GR), POTATO BLINIS ( <i>IMPERIAL COLLECTION VODKA 2CL - 25€</i> )	75€

### COLD FROM THE LAND & SEA (TASTING PORTIONS)

BEETROOT, CABBAGE, MUSHROOM, PONZU, 64 DEGREE EGG (VEGGIE)	11€
RADISH, YUZU, KAFFIR, GREEN APPLE, PUMPKIN (VEGAN)	10€
OXTAIL ESCABECHE, MUSTARD SEEDS, EGG YOLK	14€
BONE MARROW, PATA NEGRA, PICKLES, CAVIAR	25€
CARPACCIO (ORGANIC MATURATED BEEF FROM 'EL CAPRICHIO')	16€
BEEF TARTAR, CAULIFLOWER, TRUFFLE, EGG ( <i>MAIN COURSE PORTION+8€</i> )	16€

### WARM FROM THE SEA

OCTOPUS, BRANDADE, SAUERKRAUT, ANCHOVIS, CUMMIN	15€
CODFISH, AÇORDA, COCKLES, CHOURIÇO	16€
RED MULLET, FENNEL, MUSSEL, "BOUILLABAISSE"	17€
SCALLOP, XARÉM, COCONUT, LIME, SEAWEED	16€

### WARM FROM THE LAND

CHICKEN, TRUFFLE, ONION, RISOTTO	15€
LAMB SHANK, AGED GOUDA CHEESE, TOMATADA, HORSERADISH	15€
VENISON, FOIE GRAS, RED CABBAGE, PISTACHIO, PEDRO XIMÉNEZ, FENUGREEK	17€
SUCKLING PIG BELLY, CARABINEIRO, RED CURRY, CUCUMBER	25€
TRUFFLE RISOTTO, MUSHROOMS, KALE, PARSNIP, TRUFFLE (VEGGIE)	15€
<i>(WHITE TRUFFLE SUPPLEMENT 12€ per gr.)</i>	



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## HOUSE SPECIAL

CATCH OF THE DAY IN SALT CRUST, LIME, THYME, YOUR PREFERRED SIDES

75€ (+- 1kg / 2 - 3 persons)

### SELECTED CUTS FROM ORGANIC MATURED BEEF

(SERVED WITH BEARNAISE AND RED WINE SAUCE)

SIRLOIN STEAK, 6 YEAR OLD COW, MATURED FOR 6 WEEKS

31€ (+- 200GR / 1 person)

TENDERLOIN STEAK, 6 YEAR OLD COW, MATURED FOR 6 WEEKS

33€ (+- 200GR / 1 person)

TOMAHAWK 6-8 YEAR OLD BULL, MATURED FOR 6 WEEKS

79€ (+- 800GR / 2 - 4 pax)

CHULETON (ON THE BONE RIBE-EYE), 6-8 YEAR OLD BULL, MATURED FOR 6 WEEKS

99€ (+- 800GR / 2 - 4 pax)

CHOOSE YOUR PREFERRED SIDES (UP TO 2 - EXTRA SIDES 6€ EACH)

- FRIED SWEET POTATOES

- POTATO SALAD, GARLIC, CRÈME FRAÎCHE (COLD)

- TRUFFLE RISOTTO

- SAUTÉED VEGETABLES

- CRUNCHY ALGARVIAN SALAD

## TO FINISH

DARK CHOCOLATE, FLÔR DE SAL, HAZELNUT, PASSION FRUIT, GOAT CHEESE ICE CREAM 9€

YOGHURT, PAVLOVA, KAFFIR LIME, POMEGRANATE 8€

MADEIRAN BANANAS, PEANUTS, COFFEE, ORANGE, BUTTERMILK 9€

WHITE CHOCOLATE, OLIVE OIL, TRUFFLE, PISTACHIO 9€

PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS 11€

## TASTING MENU

ENJOY THE **AVENIDA EXPERIENCE** WITH 6 COURSES FOR 60€ P.P. (Full table)

**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

