

AVENIDA

THE CONCEPT by Chef Roeland Klein and Team

"WE SERVE A GLOBALLY INSPIRED CUISINE WITH LOCALLY SOURCED PRODUCTS"

TASTING MENU

ENJOY THE AVENIDA EXPERIENCE WITH 6 COURSES FOR 69€ P.P. (Full table)

COLD FROM THE SEA (TASTING PORTIONS)

OYSTER, PICKLED CUCUMBER, GIN MARE	18€
TUNA, GREEN MANGO, PEANUT, PONZU, COCONUT	15€
RED SNAPPER CEVICHE, WATERMELON, BASIL, SEEDS	12€
LANGOUSTINE, LETTUCE, VANILLA, FROG LEG	16€
CAVIAR OSCIETRA 'ORGANIC' (30 GR), POTATO BLINIS (IMPERIAL COLLECTION VODKA 2CL - 25€)	75€
CAVIAR OSCIETRA 'ORGANIC' (10 GR) - AS A SUPPLEMENT	32€

COLD FROM THE LAND & SEA (TASTING PORTIONS)

RABBIT ESCABECHE, PICKLED SHALLOTS, MUSTARD SEEDS, EGG YOLK	14€
BONE MARROW, PATA NEGRA, CAVIAR, PICKLES	25€
BEEF TARTAR, LOBSTER, LAVAS, POTATO, SEAWEEDES	17€
BEETROOT, CABBAGE, 64°C EGG, SHIMEJI, TARRAGON (V)	11€
RADISH, PREMIUM OLIVE OIL, PUMPKIN, KAFFIR LIME (VG)	10€

WARM FROM THE SEA

CODFISH, SMOKED EEL, BRANDADE, GREEN PEAS, HORSE RADISH	17€
OCTOPUS, LANGOUSTINE, POTATO, OLIVE, SAFFRON	16€
RED SNAPPER, OX FAT, GNOCCHI, PRAWN FROM THE COAST, TOMATADE, KAFFIR LIME	17€

WARM FROM THE LAND

IBERIAN PORK, CARABINEIRO, CATAPLANA, YELLOW PEPPER	25€
DUCK, GYOZA, TAHINI, MUSHROOMS, BLACK GARLIC	15€
CHICKEN, OLIVE, ARUGULA, RATATOUILLE, RAS EL HANOUT	15€
FOIE GRAS, CECINA, CELERIAC, BEETROOT, GREEN TEA	17€
PUMPKIN, YOGHURT, PONZU, MISO, FENUGREEK, SNOW PEAS (VG)	13€

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)

AVENIDA

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

SELECTED CUTS FROM "EL CAPRICHIO"

CARPACCIO (ORGANIC 120 DAYS MATURED BEEF) 16€

CECINA (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) 18€

CURED VEAL TONGUE 14€

JOSÉ GORDÓN SELECTION BEEF CUTLET (BULL) 290€/KG

TO FINISH

DARK CHOCOLATE, FLÔR DE SAL, HAZELNUT, PASSION FRUIT, GOAT CHEESE ICE CREAM	9€
YOGHURT, PAVLOVA, KAFFIR LIME, GRAPEFRUIT	8€
WATERMELON, CUCUMBER, PASSION FRUIT, BAY LEAF	8€
STRAWBERRY, WHITE CHOCOLATE, VANILLA, BLACK GARLIC	8€
PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS	11€

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/July/2020 until 30/June/2021 - Complaints book available

