

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 OF 6 COURSES FOR 90 € P.P.

(Full table)

WINE PAIRING 55 € P.P.

STARTERS

TUNA, SQUID, TOMATO, ANCHOVIES, AJO BLANCO	20€
CRAB, CLAMS, CELERY, GREEN APPLE, BROCCOLI, GINGER	20€
FOIE GRAS, VEAL TONGUE, NORI, SOY, PASSIONFRUIT	23€
MORELS, EGG YOLK, CHARCOAL, POTATO, BUTTER BEANS, HAZELNUT (V)	20€
CAVIAR PERLE IMPERIAL (30 GR), POTATO BLINIS, CRÉME FRAICHE (IMPERIAL VODKA 2CL - 25€)	95€
CAVIAR PERLE IMPERIAL (10 GR) - AS A SUPPLEMENT	38€
IRANIAN BELUGA CAVIAR (30 GR), POTATO BLINIS, CRÉME FRAICHE	150€

SELECTED COLD CUTS

CARPACCIO FROM 'EL CAPRICHÓ' - 50GR	20€
SECRETO 07 (7 WEEKS DRY AGED BEEF WITH SECRET BLEND OF 7 HERBS/SPICES) - 50GR	20€
PREMIUM CECINA FROM 'EL CAPRICHÓ' - (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	20€

MAIN COURSES

OCTOPUS, SCARLET PRAWN, OYSTER, PARSNIP, TOM YAM	35€
CODFISH, SQUID, SEA URCHIN, ONION, CHICKPEAS, CAVIAR, BEURRE BLANC	26€
VEAL TENDERLOIN, SWEETBREAD, TOPINAMBUR, RED CABBAGE, GREEN OLIVE	29€
BLACK PORK, FOIE GRAS, UNAGI, CORN, SHALLOT, JALAPEÑO PEPPER	27€
BETROOT, SERRA DA ESTRELA, RED PEPPER, SEAWEED, PONZU, MUSTARD (V)	21€



AVENIDA

CLASSICS

OYSTERS FROM ALVOR (6), PICKLED CUCUMBER, CARDAMOM, GIN MARE	22€
BONE MARROW, PATA NEGRA, CAVIAR, CHIVES, PICKLES	27€
BEEF TARTAR, BAY SHRIMP, BABY ONION, SHIMEJI, TRUFFLE (MAIN COURSE PORTION+8€)	20€

HOUSE SPECIALS

CATCH OF THE DAY IN SALT CRUST, LIME, THYME

[WILD & LINE CAUGHT FISH]

109€ (Price per kg / 2 - 3 persons / 2 sides)

SELECTED CUTS FROM ORGANIC MATURED BEEF

(SERVED WITH BEARNAISE AND RED WINE SAUCE)

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

40€ (+- 200GR / 1 person / 1 side)

CHULETON (BONE-IN RIB EYE), 6-8 YEAR OLD BULL, MATURED FOR 6 WEEKS

99€ (+- 800GR / 2 pax / 2 sides)

JOSE GORDON'S 'EL CAPRICHIO' – RIB EYE STEAK (NO BONE), WORKING COW,
MATURED FOR 12 WEEKS

145€ (+- 700GR / 2 pax / 2 sides)

JOSE GORDON'S 'EL CAPRICHIO' - CHULETON, WORKING COW, MATURED FOR 12 WEEKS

169€ (+- 800GR / 2 pax / 2 sides)

AS A SUPPLEMENT

FOIE GRAS 13 €

CHOOSE YOUR PREFERRED SIDES (EXTRA SIDE 7€ EACH)

ROASTED BABY POTATOES

COLESLAW WITH PICKLES AND LIME

TRUFFLE RISOTTO

SAUTÉED VEGETABLES

CRUNCHY SALAD

Intolerances and allergies: Before you order drinks and food, please let us know if you need information on ingredients used. Allergen information available.

VAT included. Prices valid from: 01/February/2024 until 01/February/2025. Complaints book available.

