

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

SCALLOP, PASSIONFRUIT, COCKLES, FENNEL, DILL, NORI	24€
CRAB, CELERIAC, HAZELNUT, GREEN APPLE, CURRY	22€
FOIE GRAS, JOSELITO, CHICKEN SKIN, PERLE IMPERIAL CAVIAR	28€
RED PEPPER, TOMATO, SEAWEED, MANCHEGO CHEESE, CRISPY RICE (V)	20€
CAVIAR PERLE IMPERIAL (30 GR), BLINIS, CRÉME FRAICHE (SPY-X / ULTRA LUXE VODKA / 5CL - 28€)	95€
CAVIAR PERLE IMPERIAL (10 GR) - <i>AS A SUPPLEMENT</i>	38€
IRANIAN BELUGA CAVIAR (30 GR), BLINIS, CRÉME FRAICHE (SPY-X / ULTRA LUXE VODKA / 5CL - 28€)	150€

SELECTED COLD CUTS

CARPACCIO FROM 'EL CAPRICHO' - 50GR	20€
JOSELITO GRAN RESERVA HAM - 50GR	30€
PREMIUM CECINA FROM 'EL CAPRICHO' - (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	20€

MAIN COURSES

CATCH OF THE DAY, BEETROOT, SEA URCHIN, GINGER, KAFFIR	34€
CODFISH, OCTOPUS, LARDO, MUSHROOMS, HORSERADISH, PARSLEY	32€
LAMB, WHITE ASPARAGUS, RED PEPPER, LEMONGRASS, BASIL	34€
DUCK, TOPINAMBUR, SOYA, SPICES, JALEPEÑO, BLACK GARLIC	33€
TENDERLOIN, FOIE GRAS, CHICORÉE, TRUFFLE, ROASTED ONION	42€
WHITE ASPARAGUS, BARLEY, MISO, PUMPKIN, CABBAGE, WALNUT, EGG YOLK (V)	27€



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]

119€ (Price per kg / 2 - 3 persons / 2 sides)

SELECTED CUTS FROM ORGANIC MATURED BEEF

(SERVED WITH BEARNAISE AND RED WINE SAUCE)

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 (NO BONE), WORKING COW,

MATURED FOR 12 WEEKS

145€ (+- 700GR / 2 pax / 2 sides)

JAPANESE WAGYU A5 WITH POMMES TSARINA

75€ (100GR)

AS A SUPPLEMENT

FOIE GRAS 16 €

CHOOSE YOUR PREFERRED SIDES (EXTRA SIDE 7€ EACH)

ROASTED BABY POTATOES

CREAMY GREEN PEAS

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.

A 10% service charge will be added to the bill. VAT included. Prices valid from: 01/May/2026 until 01/May/2027. Complaints book available.

