

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

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| OYSTER, SMOKED EEL, BASIL, TOMATO | 19€ |
| CRAB, SHRIMP, CORN, GREEN APPLE, BOUILLABAISSÉ | 20€ |
| FOIE GRAS, VEAL TONGUE, NORI, SOYA, PASSIONFRUIT | 22€ |
| CARROT, BURRATA, GREEN PEAS, GINGER (V) | 17€ |
| 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

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| CARPACCIO FROM 'EL CAPRICHÓ' - 50GR | 20€ |
| CINCO JOTAS '5J' PATA NEGRA (ACORN FED 100% IBÉRICO HAM) - 50GR | 30€ |
| PREMIUM CECINA FROM 'EL CAPRICHÓ' - (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR | 20€ |

MAIN COURSES

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| CODFISH, SEA URCHIN, MUSSEL, CORN, ANTIBOISE | 26€ |
| MONKFISH, OCTOPUS, BLACK GARLIC, LEMONGRASS, GALANGAL | 26€ |
| LAMB, TOMATO, GREEN PEAS, CAESAR, SAGE | 29€ |
| VEAL, FOIE GRAS, RED PEPPER, MUSHROOM, CELERIAC | 27€ |
| CELERIAC, BEETROOT, MORELS, GREEN PEAS, GINGER, AGED GOUDA, AJO VERDE (V) | 21€ |



AVENIDA

CLASSICS

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| 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.

A 10% service charge will be added to the bill. VAT included. Prices valid from: 01/May/2024 until 01/May/2025. Complaints book available.

