

# 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 69€ P.P. (Full table)

### COLD FROM THE SEA (TASTING PORTIONS)

MOINHO OYSTERS (6), PICKLED CUCUMBER, GIN MARE	18€
TUNA, SQUID, YELLOW PEPPER, DASHI, PEANUT	15€
SARDINES, TOMATO DASHI, RATATOUILLE, RED BELL PEPPER, KAFFIR	12€
LANGOUSTINE, FROG LEG, YUZU, SEAWEED, RADISH	16€
CAVIAR OSCIETRA 'ORGANIC' (30 GR), POTATO BLINIS ( <i>IMPERIAL COLLECTION VODKA 2CL - 25€</i> )	79€
CAVIAR OSCIETRA 'ORGANIC' (10 GR) - <i>AS A SUPPLEMENT</i>	32€

### COLD FROM THE LAND (TASTING PORTIONS)

VEAL TONGUE ESCABECHE, SHALLOT, MUSTARD SEEDS, EGG YOLK	14€
BONE MARROW, PATA NEGRA, CAVIAR, PICKLES	27€
BEEF TARTAR, LOBSTER, BABY ONION, LAVENDER ( <i>MAIN COURSE PORTION+8€</i> )	18€
CHICKEN, CARABINEIRO, PARSNIP, LEMONGRASS	18€
CUCUMBER TEXTURES, MINT, YOGHURT, RAS-EL HANOUT (V)	12€

### SELECTED COLD CUTS FROM "EL CAPRICHIO"

CURED VEAL TONGUE - 50GR	16€
CARPACCIO (ORGANIC 120 DAYS MATURED BEEF) - 50GR	16€
CECINA (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	18€

### WARM FROM THE SEA

CODFISH, MUSSEL, SAFFRON, CORN, CHERRY TOMATO, SMOKED POTATO	17€
OCTOPUS, ALGARVE BAY SRIMP, RED CABBAGE, TOM KHA GAI	17€
GROUPEL, TOMATADA, OXFAT, PRESERVED LEMON, DILL	17€

### WARM FROM THE LAND

CHICKEN, OLIVE, ARUGULA, TOMATADA	16€
DUCK, BEETROOT, SECHUAN PEPPER, CELERIAC, CABBAGE	19€
VEAL, MORELS, TRUFFLE, CECINA, CAULIFLOWER	24€
FOIE GRAS, PATA NEGRA, CARROT, ORANGE, CUMIN, GINGER	18€
CAULIFLOWER, GREEN BEANS, SWEET POTATO, YUZU, ENOKI, AGED GOUDA (V)	13€



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## HOUSE SPECIALS

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

99€ (+- 800GR / 2 - 4 pax)

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

135€ (+- 700GR / 2 - 3 pax)

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

169€ (+- 800GR / 2 - 4 pax)

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

ROASTED BABY POTATOES

CREAMY GREEN PEAS

TRUFFLE RISOTTO

SAUTÉED VEGETABLES

CRUNCHY ALGARVIAN SALAD

## TO FINISH

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

POPPY SEED, QUARK, LYCHEE, YOGHURT, ROSÉ CHAMPAGNE SORBET 9€

WHITE CHOCOLATE, YUZU ESPUMA, CITRUS, BASIL SORBET 9€

STRAWBERRY, SORREL, GREEN APPEL, FENNEL 8€

PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS 12€

**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/2021 until 01/July/2022. Complaint's book available.

