

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

SEA BASS, COCKLES, CELERY, TOMATO, GREEN APPLE, SAMBAL	20€
SQUID, BAY SHRIMP, GINGER, PUMPKIN, PONZU	20€
AMBERJACK, SMOKED EEL, UNAGI, MUSHROOM, SEAWEED, RED PEPPER	20€
BEETROOT ESCABECHE, BURRATA, PASSION FRUIT, SESAME SEEDS, DATES (VE)	19€
CAVIAR IMPERIAL GOLD (30 GR), POTATO BLINIS, CRÉME FRAICHE (<i>IMPERIAL COLLECTION VODKA 2CL - 25€</i>)	95€
CAVIAR IMPERIAL GOLD (10 GR) - <i>AS A SUPPLEMENT</i>	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

FISH OF THE DAY, GOOSE BARNACLES, GREEN BEANS, CELERIAC, CATAPLANA	27€
CODFISH, OYSTER RISOTTO, CHICORÉE, NOILLY PRAT, SALMON ROE	25€
OCTOPUS, SCARLET PRAWN, TOPINAMBUR, FENNEL, DATES	34€
VEAL TENDERLOIN, BEETROOT, POTATO, SESAME SEEDS, KETCHUP	28€
IBERIAN PORK, PATA NEGRA, PEAS, WHITE ASPARAGUS, CRUNCHY POTATO, EGG YOLK	28€
CAULIFLOWER, WHITE ASPARAGUS, TOMATO, BASIL, SWEET POTATO (VG)	20€



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

95€ (+- 1kg / 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/May/2023 until 01/November/2023. Complaint's book available.

