

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 85 € P.P. (Full table)

WINE PAIRING 49 € P.P.

COLD FROM THE SEA (TASTING PORTIONS)

MOINHO OYSTERS (6), PICKLED CUCUMBER, CARDAMOM, GIN MARE	18€
MACKEREL, BEETROOT, FENNEL, JALAPENO, DILL, POTATO	16€
TUNA BELLY, WATERMELON, CELERY, TERRAGON, CLAMS, YUZU	18€
CAVIAR IMPERIAL GOLD (30 GR), POTATO BLINIS (<i>IMPERIAL COLLECTION VODKA 2CL - 25€</i>)	90€
CAVIAR IMPERIAL GOLD (10 GR) - <i>AS A SUPPLEMENT</i>	36€

COLD FROM THE LAND (TASTING PORTIONS)

BONE MARROW, PATA NEGRA, CAVIAR, PICKLES	27€
BEEF TARTAR, LANGOUSTINE, BABY ONION, PONZU (<i>MAIN COURSE PORTION+8€</i>)	20€
TOMATO, FROGLEG, SNAIL, BLACK OLIVE, DASHI, BLACK GARLIC	16€

SELECTED COLD CUTS

CURED VEAL TONGUE FROM "EL CAPRICHO"- 50GR	16€
SECRETO 07 (7 WEEKS DRY AGED BEEF WITH SECRET BLEND OF 7 HERBS/SPICES) - 50GR	18€
CECINA FROM "EL CAPRICHO"- (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	18€

WARM FROM THE SEA

CODFISH, CLAMS, PARSNIP, CHICOREE, BOUILLABAISSE	21€
OCTOPUS, BARLEY, GINGER, OLIVE, THAI BASIL, SOY BEANS, LEMONGRASS, MUSHROOMS	20€
FISH OF THE DAY, FAVA BEANS, POTATO MOUSSELINE, SMOKED BEURRE BLANC, CAVIAR, SHRIMP	24€

WARM FROM THE LAND

LAMB, WHITE ASPARAGUS, MORELS, BLACK GARLIC, PARSLEY	26€
BLACK PORK, PATA NEGRA, SALSIFY, CARROT, SESAME, RAS-EL-HANOUT	22€
FOIE GRAS, CELERIAC, VANILLA, SWEET POTATO, KAFFIR	22€
BEETROOT, SERRA DA ESTRELA, MUSTARD SEEDS, MUSHROOMS, EGG YOLK, TRUFFLE (V)	16€



AVENIDA

HOUSE SPECIALS

CATCH OF THE DAY IN SALT CRUST, LIME, THYME & YOUR PREFERRED SIDES

85€ (+- 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

34€ (+- 200GR / 1 person)

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

37€ (+- 200GR / 1 person)

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 7€ 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 10€

COCONUT, ELDERFLOWER, MERINGUE, STRAWBERRY ICE CREAM 10€

WHITE CHOCOLATE, YUZU ESPUMA, CITRUS, BASIL SORBET 10€

PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS 15€

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

VAT included. Prices valid from: 01/April/2022 until 01/November/2022. Complaint's book available.

