

# 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

WILD SALMON, SQUID, RADISH, PONZU, MUSTARD SEEDS	20€
BAY SHRIMPS, FENNEL, ORANGE, VANILLA, SAMBAL, DILL	20€
ESCABECHE, AGED GOUDA, CURED EGG YOLK, MUSHROOM, TRUFFLE (V)	19€
FOIE GRAS, CRISPY CHICKEN, CAESAR, CORN	22€
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 CAPRICHO' - 50GR	20€
SECRETO 07 (7 WEEKS DRY AGED BEEF WITH SECRET BLEND OF 7 HERBS/SPICES) - 50GR	20€
PREMIUM CECINA FROM 'EL CAPRICHO' - (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	20€

## MAIN COURSES

CODFISH, CRAB, SWEET POTATO, CUCUMBER, BOUILLABAISSE	25€
MONKFISH, SCARLET PRAWN, BEETROOT, MUSHROOM, BEURRE BLANC	34€
OCTOPUS, CECINA, CARROT, PEANUT, GINGER, KAFFIR	27€
DUCK, PLUMS, CELERIAC, SPRING ONION, SECHUAN, LEMONGRASS	28€
OXTAIL, FOIE GRAS, SAUERKRAUT, CHICKPEAS, MORELS, TRUFFLE	28€
CELERIAC, UNAGI, PUMPKIN, SERRA DA ESTRELLA, PICKLES, RED PEPPER (V)	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/October/2023 until 01/May/2024. Complaint's book available.

