

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

TUNA, GINGER, GREEN BEANS, KAFFIR, SWEET POTATO, SAFFRON	20€
BEETROOT ESCABECHE, MACKEREL, EGG, CAVIAR, PORK CRUNCH	20€
AMBERJACK, GRAPEFRUIT, BBQ, PONZU, BUTTERMILK	20€
CAVIAR IMPERIAL GOLD (30 GR), POTATO BLINIS (<i>IMPERIAL COLLECTION VODKA 2CL - 25€</i>)	95€
CAVIAR IMPERIAL GOLD (10 GR) - <i>AS A SUPPLEMENT</i>	38€
FENNEL CEVICHE, COCONUT, SAMBAL, KAFFIR (VG)	16€

SELECTED COLD CUTS

CURED VEAL TONGUE FROM "EL CAPRICHO"- 50GR	20€
SECRETO 07 (7 WEEKS DRY AGED BEEF WITH SECRET BLEND OF 7 HERBS/SPICES) - 50GR	20€
CECINA FROM "EL CAPRICHO"- (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	20€

MAIN COURSES

FISH OF THE DAY, PUMPKIN, MUSSEL, RAS EL HANOUT, CAULIFLOWER, ANCHOVY	27€
CODFISH, GREEN APPLE, OYSTER, YOGHURT, BARLEY, CRAB, BEURRE BLANC	25€
OCTOPUS, SCARLET PRAWN, RED PEPPER, COCONUT, EDAMAME, GREEN CURRY, MUSHROOMS	34€
DUCK, FOIE GRAS, SAUERKRAUT, CHOURIÇO, BEETROOT, CUMIN, CELERIAC	26€
OXTAIL, SWEETBREAD, MORELS, PICKLES, TOPINAMBUR, CABBAGE	28€
IBERIAN PORK, POTATO, MUSTARD, AGED BALSAMIC, DAIKON, TERRAGON, HORSERADISH, PATA NEGRA	26€
CELERIAC, EGG YOLK, CARROT, CUMMIN, CHIVES, SERRA DA ESTRELA, MUSHROOMS, TRUFFLE (VE)	20€



AVENIDA

CLASSICS

MOINHO OYSTERS (6), PICKLED CUCUMBER, CARDAMOM, GIN MARE	22€
BONE MARROW, PATA NEGRA, CAVIAR, PICKLES	27€
BEEF TARTAR, LANGOUSTINE, BABY ONION, TRUFFLE (MAIN COURSE PORTION+8€)	20€

HOUSE SPECIALS

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

95€ (+- 1kg / 2 - 3 persons)

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)

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

145€ (+- 700GR / 2 - 3 pax)

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

169€ (+- 800GR / 2 - 4 pax)

AS A SUPPLEMENT

FOIE GRAS 13 €

CHOOSE UP TO 2 PREFERRED SIDES (EXTRA SIDES 7€ EACH)

ROASTED BABY POTATOES

ROASTED PUMPKIN AND PARSNIP WITH BACON AND PARMESAN

TRUFFLE RISOTTO

SAUTÉED VEGETABLES

CRUNCHY ALGARVIAN SALAD

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/October/2022 until 01/November/2023. Complaint's book available.

