

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 75 € P.P. (Full table)

WINE PAIRING 49 € P.P.

COLD FROM THE SEA (TASTING PORTIONS)

MOINHO OYSTERS (6), PICKLED CUCUMBER, GIN MARE	18€
TUNA, LANGOUSTINE, CHILI, KAFFIR, POPCORN, GREEN APPLE, CELERY, GINGER	15€
SMOKED MACKEREL ESCABECHE, PICKLES, CORIANDER SEEDS	14€
CAVIAR IMPERIAL GOLD (30 GR), POTATO BLINIS (<i>IMPERIAL COLLECTION VODKA 2CL - 25€</i>)	85€
CAVIAR IMPERIAL GOLD (10 GR) - <i>AS A SUPPLEMENT</i>	34€

COLD FROM THE LAND (TASTING PORTIONS)

BONE MARROW, PATA NEGRA, CAVIAR, PICKLES	27€
BEEF TARTAR, LOBSTER, BABY ONION, PONZU (<i>MAIN COURSE PORTION+8€</i>)	18€
BURRATA, BLACK GARLIC, TOMATO TEXTURES, GREEN PEA/MINT/WASABI SORBET (V)	14€

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, XÉREM, MUSSELS, KING CRAB, LEMONGRASS, THAI BASIL	17€
OCTOPUS, ALGARVE BAY SHRIMP, RED CABBAGE, TOM KHA GAI	17€
FISH OF THE DAY, OYSTER, SWEET POTATO, LEEK, SOYA	17€

WARM FROM THE LAND

QUAIL, SAUERKRAUT, POTATO, CHOURIÇO, CUMIN	16€
VENISON, CECINA, MORELS, TOPINAMBUR, TRUFFLE	21€
FOIE GRAS, PISTACHIO, BRUSSELS SPROUTS, BEETROOT, TONKA	16€
CAULIFLOWER, GREEN BEANS, SWEET POTATO, YUZU, ENOKI, AGED GOUDA (V)	13€



AVENIDA

HOUSE SPECIALS

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

81€ (+- 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)

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 10€

PERSIMMON, SUNFLOWER SEEDS PARFAIT, CREAM 10€

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

PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS 14€

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/November/2021 until 01/November/2022. Complaint's book available.

