

AVENIDA

DAILY MENU 6:00pm – 10:00pm

TASTING MENU

ENJOY THE AVENIDA EXPERIENCE WITH 6 COURSES FOR 69€ P.P. (Full table)

COLD FROM THE SEA (TASTING PORTIONS)

MOINHO OYSTERS (6), PICKLED CUCUMBER, GIN MARE	18€
SQUID, CARROT, SEA URCHIN, FENNEL	14€
CORVINA, TOMATO TEXTURES, BASIL	14€
CAVIAR OSCIETRA 'ORGANIC' (30 GR), POTATO BLINIS (IMPERIAL COLLECTION VODKA 2CL - 25€)	79€
CAVIAR OSCIETRA 'ORGANIC' (10 GR) - AS A SUPPLEMENT	32€

COLD FROM THE LAND (TASTING PORTIONS)

VEAL TONGUE ESCABECHE, PICKLED SHALLOTS, MUSTARD SEEDS, EGG YOLK	15€
BONE MARROW, PATA NEGRA, CAVIAR, PICKLES	25€
MELON CEVICHE, CUCUMBER, PUMPKIN, CHILI (VG)	10€
BEEF TARTARE, 64°C EGG, TRUFFLE, CAULIFLOWER	18€

SELECTED COLD CUTS FROM "EL CAPRICHIO"

CURED VEAL TONGUE - 50GR	16€
CARPACCIO (ORGANIC 120 DAYS MATURED BEEF) - 50G	16€
CECINA (ORGANIC 48 MONTHS AIR-DRIED SALTED BEEF) - 50GR	18€

WARM FROM THE SEA

OCTOPUS, ROMESCO, XAREM, MORCELA, ENOKI	17€
FISH OF THE DAY, SWEET POTATO, FENNEL, SALICORNIA, KAFFIR	17€
CODFISH, BEETROOT DASHI, LEEKS, GREEN BEANS, CHORIÇO	17€

WARM FROM THE LAND

SERRA DA ESTRELA, TOMATADE, CABBAGE, SWEET POTATO, MUSHROOMS (V)	14€
CHICKEN, OLIVE, ARUGULA, RATATOUILLE, RAS EL HANOUT	15€
FOIE GRAS, BEETROOT, CECINA, SECHUAN PEPPER	18€
VENISON, PATA NEGRA, FIG, PUMPKIN, PARSLEY	18€

HOUSE SPECIAL

CATCH OF THE DAY IN SALT CRUST, LIME, THYME, YOUR PREFERRED SIDES	(+ - 1kg / 2 - 3 pax)	75€
SELECTED CUTS FROM ORGANIC MATURED BEEF (SERVED WITH BEARNAISE AND RED WINE SAUCE)		
SIRLOIN STEAK, 6 YEAR OLD COW, MATURED FOR 6 WEEKS	(+ - 200GR / 1 person)	31€
TENDERLOIN STEAK, 6 YEAR OLD COW, MATURED FOR 6 WEEKS	(+ - 200GR / 1 person)	33€
TOMAHAWK 6-8 YEAR OLD BULL, MATURED FOR 6 WEEKS	(+ - 800GR / 2 - 4 pax)	79€
CHULETON (ON THE BONE RIBE-EYE), 6-8 YEAR OLD BULL, MATURED FOR 6 WEEKS	(+ - 800GR / 2 - 4 pax)	99€
CHULETON "JOSE GORDON - EL CAPRICHIO", WORKING COW, MATURED FOR 6 WEEKS	(+ - 800GR / 2 - 4 pax)	169€
CHOOSE YOUR PREFERRED SIDES (UP TO 2 - EXTRA SIDES 6€ EACH)		
ROASTED BABY POTATOES / CREAMY GREEN PEAS / TRUFFLE RISOTTO / SAUTÉED VEGETABLES / CRUNCHY ALGARVIAN SALAD		

TO FINISH

DARK CHOCOLATE, FLÔR DE SAL, PISTACHIO, PASSION FRUIT, GOAT CHEESE ICE CREAM	9€
YOGHURT, PAVLOVA, KAFFIR LIME, MANDARINE	8€
SPICED ALMOND PANNACOTA, HAZELNUT - PRALINE, RASBPERRY, GINGER	8€
WHITE CHOCOLATE, BEETROOT, CARDAMOM, BASIL	8€
PORTUGUESE AND INTERNATIONAL CHEESE BOARD, JAM, DRY FRUITS, CRACKERS	12€