

OTHER RESTAURANTS BY CHEF JOSÉ AVILLENZ

BELCANTO

Revisited Portuguese cuisine.
Distinguished with two Michelin stars.
Largo de São Carlos, 10, Lisboa • + 351 213 420 607
belcanto.pt

MINI BAR

Gourmet bar where everything is not what it seems.
DJ every Friday and Saturday.
Rua António Maria Cardoso, 58, Lisboa • + 351 211 305 393
minibar.pt

BAIRRO DO AVILLENZ

An atypical Portuguese neighbourhood
where you'll find an irresistible **Mercearia** (gourmet deli),
a surprising **Taberna** (tavern), a **Páteo** where seafood and fish are king,
Beco, a gourmet cabaret,
and **Cantina Peruana**, with Peru's authentic flavours
and a Pisco Bar with the best Peruvian cocktails.
Bairro do Avillez, Rua Nova da Trindade, 18, Lisboa • + 351 215 830 290
bairrodoavillez.pt

CAFÉ LISBOA

Traditional flavours and much more
in an atmosphere that evokes the charm of the old Lisbon cafés.
With an amazing terrace.
Largo de São Carlos, 23, Lisboa • + 351 211 914 498
cafelisboa.pt

CANTINA ZÉ AVILLENZ

The best homemade Portuguese cuisine in friendly and bright place.
Rua dos Arameiros (Campo das Cebolas), 15, Lisboa • +351 215 807 625
cantinazeavillez.pt

PIZZARIA LISBOA

Mediterranean food in the heart of Lisbon.
Rua dos Duques de Bragança, 5 H, Lisboa • + 351 211 554 945
pizzarialisboa.pt

Chef José Avillez' cuisine is represented in several different restaurants
where the only constant is quality. Discover all the concepts and much more at
joseavillez.pt

CANTINHO DO AVILLETZ' BEST SELLERS

STARTERS

Marinated scallops 🌱🌾 8,45 €

Marinated scallops with avocado cream and a bread crumble with bread from the Alentejo region.

Deep fried green beans with tartar sauce 🌱🌾 5,50 €

A very typical Portuguese entrée: green beans tempura seasoned with lemon salt and served with tartar sauce.

Prawns "à Bulhão Pato" 🌱🌾 9,95 €

Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

MAIN DISHES

Veal risotto 17,75 €

Carnaroli rice risotto with veal stew, cherry tomatoes, watercress, and parmesan cheese shavings.

Giant red shrimp from the Algarve with Thai sauce 🌱🌾 39,50 €

Grilled giant red shrimps from the Algarve with Thai sauce and jasmine rice.

Flaked cod with bread crumbs, LT egg and "exploding" olives 🌱 18,25 €

Flaked confit cod with bread from the Mafra region, savoy cabbage, green beans, egg cooked in low heat and olive spheres.

DESSERTS

Hazelnut³ 🌱🌾🌿 6,60 €

A life-changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel.

Toucinho-do-céu with raspberry sorbet 🌱🌾 6,60 €

A traditional dessert, rich, made with egg yolks, almond and sugar. At Cantinho do Avillez, *Toucinho-do-céu* is served with a refreshing raspberry sorbet, caramelized almonds, fresh raspberries and mint.

Bread Service (per person) 🌾 2,85 €

STARTERS

Homemade tuna preserve with ginger and lime mayonnaise 🌿🌱 7,75 €
Tuna belly preserve, served cold, with ginger and lime mayonnaise.

Marinated scallops 🌱🌿 8,45 €
Marinated scallops with avocado cream
and a bread crumble with bread from the Alentejo region.

Gazpacho with Fundão cherries 8,50 €
A cold soup that combines the traditional recipe with cherries from Fundão,
cottage cheese, dry-cured ham and basil.

21st Century Professor style eggs 🌱 7,50 €
Two whole eggs cooked in low heat with sautéed chorizo and a fried bread crumble.

Prawns “à Bulhão Pato” 🌱🌿 9,95 €
Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

Fish soup 🌱 12,50 €
A soup made with fish from our shores, tomato, bell peppers, cilantro
and a garlic and saffron mayonnaise.

Sautéed poultry livers with onion and Port 🌱 7,45 €
Poultry livers sautéed with onion jam and a Port wine reduction.

Farinheira “sausage” with corn bread and coriander crust 6,95 €
A traditional pork sausage roasted in the oven with a crust of cornbread and cilantro.

Cod nuggets with garlic and chive mayonnaise 🌱 9,00 €
Tempura-fried bits of codfish fillet served with garlic and chive mayonnaise.

Deep-fried green beans with tartar sauce 🌱🌿 5,50 €
A very typical Portuguese entrée: green beans tempura
seasoned with lemon salt and served with tartar sauce.

MAIN DISHES

Sautéed scallops with portobello mushrooms risotto 🌿🌱🌾 19,95 €

Sautéed scallops with carnaroli rice with portobello mushrooms, basil, and parmesan cheese shavings.

Braised tuna with sautéed vegetables 🌿🌱🌾 19,95 €

Braised tuna with miso sauce and sautéed vegetables with soy and ginger emulsion.

Giant red shrimp from the Algarve with Thai flavours 🌿🌱🌾 39,50 €

Grilled giant red shrimp with Thai sauce and jasmine rice.

Flaked cod with bread crumbs, LT egg and "exploding" olives 🌱🌾 18,25 €

Flaked confit cod with bread from the Mafra region, savoy cabbage, green beans, egg cooked in low heat and olive spheres.

Veal risotto 17,75 €

Carnaroli rice risotto with veal stew, cherry tomatoes, watercress, and parmesan cheese shavings.

Roasted octopus 🌿🌱🌾 20,50 €

Roasted octopus with potato and tomato bread mash, basil olive oil, cilantro and cottage cheese.

"Barrosã" PDO Hamburger 🌱🌾 17,15 €

Hamburger sandwich with caramelized onion and foie gras, and a side of home-made french fries.

Spoon-tender veal with curry sauce 🌿🌱 19,35 €

Veal cheeks cooked in low heat with curry gravy and Thai rice.

Sirloin steak 🌿🌱🌾 22,50 €

Sirloin steak with steak sauce, garlic purée, dry cured ham, portobello mushrooms, and homemade french fries.

Steak tartare with NY style potatoes 🌿🌱🌾 19,25 €

Uncooked beef steak, hand minced, seasoned with a Dijon mustard emulsion, served with a side of french fries with grated parmesan, truffle aroma, and basil.

STEAKS SANDWICHES

Traditional steak sandwich 10,00 €

Traditional steak sandwich with steak and garlic sauce and fleur de sel.

Traditional steak sandwich with fried egg 10,50 €

Traditional steak sandwich with fried egg and steak and garlic sauce.

"Francesinha" Cantinho style

Any resemblance with the original is purely coincidental. 12,00 €

Wheat bread with truffle butter, truffle mortadella, smoke cured pork sausage, Alentejo pork chorizo, slices of pork neck filet, truffle sauce, fried egg and Serra cheese.

VEGETARIAN DISHES

STARTERS

Deep fried green beans with tartar sauce 🌱 (V) 5,50 €

A very typical Portuguese entrée: green beans tempura seasoned with lemon salt and served with tartar sauce.

Roasted cheese with tomato chutney 🌱 (V) 6,45 €

Oven roasted Nisa cheese with tomato and cinnamon chutney.

LT egg 🌱 (V) 7,50 €

Egg cooked at a low temperature with crispy bread, portobello mushrooms, chives and miso sauce.

MAIN DISHES

Vegetarian curry 🌱 (V) 17,50 €

Seasonal vegetables with curry sauce, served with basmati rice.

Vegetable tagine with orange couscous 🌱 (V) 17,50 €

Seasonal vegetables tagine with Moroccan flavours, toasted almonds, prunes, and lemon, served with an orange couscous.

Mushroom risotto with basil (V) 17,95 €

Carnaroli rice with sautéed portobello mushrooms, parmesan shavings and basil.

DESSERTS

Hazelnut³ 🌿 🍷 6,60 €

A life-changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel.

Plunge your spoon in and enjoy all the layers in a single bite.
VINHO DA MADEIRA BLANDY'S ALVADA 5 ANOS - glass: 5,00 €

Jarful of raspberry cheesecake with basil 🍷 6,60 €

A very light and fresh cheesecake served in a jar, with a biscuit base, cheesecake ice-cream, an irresistible raspberry topping and baby basil leaves.

MOSCATEL DE SETÚBAL SUPERIOR - glass: 5,00 €

Toucinho-do-céu with raspberry sorbet 🌿 🍷 6,60 €

A traditional dessert, rich, made with egg yolks, almond and sugar.
At Cantinho do Avillez, *Toucinho-do-céu* is served with a refreshing raspberry sorbet, caramelized almonds, fresh raspberries and mint.

CASA SANTOS LIMA LATE HARVEST - glass: 5,50 €

CANTINHO's chocolate cake with strawberry ice-cream 🍷 6,60 €

A deliciously rich chocolate cake prepared with the best cocoa and served with an irresistible strawberry ice-cream scoop.

A perfect combination.

VINHO DO PORTO DOW'S QUINTA DO BOMFIM VINTAGE 2005 - glass: 8,50 €

Vanilla panna cotta with raspberry coulis 🌿 6,00 €

A light, creamy and fresh panna cotta served with a raspberry topping.

VINHO DO PORTO GRAHAM'S TAWNY 20 - glass: 11,00 €

Fruit salad with mojito foam 🌿 6,00 €

Pineapple, Golden Delicious apple, ruby grapes and strawberries with a refreshing mojito foam.

Chocolate³ 🍷 6,00 €

An essential dessert for any chocolate lover (inspired by the famous Hazelnut³): chocolate ice-cream, chocolate foam and freshly grated chocolate with fleur de sel.

Plunge your spoon in and enjoy all the layers in a single bite.

VINHO DO PORTO QUINTA NOVA LBV - glass: 5,50 €
or VINHO DE CARCAVELOS VILLA OEIRAS - glass: 5,50 €

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 80 €
Lunch or dinner for two.

This voucher includes, per person, a choice of Starter, Main Dish, Dessert, and a Drink Supplement. The price includes the bread service, water and an espresso.

The Cantinho do Avillez voucher may be purchased at any of our restaurants. To use the voucher, a reservation is required at least 48 hours in advance.

**For further information contact
Cantinho do Avillez in Lisbon + 351 21 199 23 69
or Cantinho do Avillez in Oporto +351 22 322 78 79**

cantinhodoavillez.pt



GLUTEN FREE



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN