

OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

BELCANTO

Contemporary Portuguese cuisine.
Distinguished with two Michelin stars.
Rua Serpa Pinto, 10 A, Lisbon • + 351 213 420 607
belcanto.pt

MINI BAR

Gourmet bar where nothing is what it seems.
DJ every Friday and Saturday.
Lisbon • Rua António Maria Cardoso, 58, Lisbon • + 351 211 305 393
Porto • Rua da Picaria, 12, Porto • + 351 221 129 729
minibar.pt

BAIRRO DO AVILLEZ

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,
and **Beco**, a gourmet cabaret.
Bairro do Avillez, Rua Nova da Trindade, 18, Lisbon
Taberna + 351 210 998 320 • **Páteo** + 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, Lisbon • + 351 211 914 498
cafelisboa.pt

CANTINA PERUANA

Unique restaurant that offers contemporary Peruvian cuisine
and Lisbon's best Pisco Bar.
Rua de São Paulo (Cais do Sodré), 32, Lisbon • +351 215 842 002
cantinaperuana.pt

PIZZARIA LISBOA

Mediterranean food in the heart of Lisbon.
Rua dos Duques de Bragança, 5 H, Lisbon • + 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

cantinodoavillez.pt

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CANTINHO DO AVILLEZ BEST SELLERS

STARTERS

Tuna tartare with Asian flavours 9,75 €

Fresh tuna, minced and marinated, served with homemade toast.

MAIN DISHES

Flaked cod with bread crumbs, LT egg and “exploding” olives 16,25 €

Flaked confit cod with bread from the Mafra region, savoy cabbage, green beans, egg cooked at low temperature and spherified olives.

Giant red shrimp from the Algarve with Thai sauce 37,00 €

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

Portobello mushrooms risotto 15,85 €

Carnaroli rice risotto with portobello mushrooms and parmesan shavings.

Pork from Alentejo with fries, *farofa* and black beans 17,00 €

Pork from the Alentejo region (neck fillet), fries, cilantro and garlic *farofa* (toasted cassava flour) with black beans.

DESSERT

Hazelnut³ 6,60 €

One of Cantinho do Avillez' greatest hits, three layers served in a glass: 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.

Bread Service (per person) 3,00 €

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SNACKS AND STARTERS

Dry-cured ham plate 🌿 13,50 €

A plate of the best Iberian pork dry-cured ham.

Marinated scallops 🌿🌿🌿 8,45 €

Marinated scallops with avocado cream sauce and crumble of bread from Alentejo.

Eggs with steak sauce and "truffles" 4,00 €

Fried eggs in steak sauce with a touch of truffle.

Tuna tartare with Asian flavours 9,75 €

Hand-minced fresh tuna, marinated and served with homemade toast.

Fish soup 🌿 12,50 €

A soup made with fish from our shores, tomato, bell peppers, cilantro and a garlic and saffron mayonnaise.

Shrimp Taco 🌿🌿 11,75 €

Shrimp with chipotle chili mayonnaise served in corn tortillas.

Codfish cakes with garlic and lemon mayonnaise, trout roe and chives 🌿🌿 4,00 €

The traditional Portuguese savoury cake served with a citric mayonnaise, trout roe and minced chives.

Tempura avocado 🌿🌿 5,50 €

The avocado's creamy texture and fresh flavour in a hot, crunchy tempura.

Deep-fried green beans 🌿🌿 5,50 €

Green beans tempura seasoned with lemon salt and served with tartar sauce.

Oven-roasted cheese from the Nisa region 🌿 6,45 €

Cheese from the Nisa region slightly oven-roasted with dry-cured ham and rosemary honey.

MAIN DISHES

Meagre and shrimp moqueca 🌿🍲🥘 16,50 €

The best fish and shrimp in an unmissable classic of Brazilian gastronomy.

Flaked cod with bread crumbs, LT egg and "exploding" olives 🥘 16,25 €

Flaked confit cod with bread from the Mafra region, savoy cabbage, green beans, egg cooked at low temperature and spherified olives.

Sautéed scallops with wok-fried vegetables and sweet potato from Aljezur 🍲🥘 19,00 €

Pan-sautéed scallops with roasted sweet potato from Aljezur and wok-fried vegetables.

Cantinho's steak tartare 17,55 €

Hand-minced raw beef steak seasoned with a Dijon mustard emulsion and served with a side of fries with grated parmesan, truffle aroma, and basil.

Pork from Alentejo with fries, farofa and black beans 🌿🍲 17,00 €

Pork from the Alentejo region (neck fillet), fries, cilantro and garlic farofa (toasted cassava flour) with black beans.

Giant red shrimp from the Algarve with Thai sauce 🌿🍲🥘 37,00 €

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

Portobello mushroom risotto 17,95 €

Carnaroli rice risotto with Portobello mushrooms, smoked bacon and parmesan shavings.

CANTINHO style steak 🌿🥘 22,00 €

Sirloin steak with steak sauce, garlic purée, dry-cured ham and homemade chips.

Wagyu hamburger 16,50 €

180 g of the best wagyu meat, with housemade pickles, red onion, lettuce and cocktail sauce with kimchi, served with housemade fries.

Spoon-tender veal with curry sauce 🌿🍲 16,35 €

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

Tagliatelle with prawns, cherry tomatoes, spinach, chillies and basil 🥘 14,50 €

Tagliatelle with prawns sautéed in olive oil and lemon juice, with cherry tomatoes, spinach, chillies and basil.

Grilled chicken salad 🌿🥘 14,50 €

Lettuce mix, slices of grilled chicken breast, red onion, bacon, lettuce heart, tomato, avocado wedges and yogurt vinaigrette.

Duck curry 17,50 €

Duck leg in red curry, with coconut milk, eggplant and white grapes, served with Thai rice.

STEAK SANDWICH

"Prego" steak sandwich 10,00 €

Traditional steak sandwich with garlic sauce and fleur de sel.

"Prego" steak sandwich with fried egg 11,50 €

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

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VEGETARIAN DISHES

STARTERS

Deep-fried green beans (V) (🌱) 5,50 €

Green beans tempura seasoned with lemon salt and served with tartar sauce.

Tempura avocado (V) (🌱) 5,50 €

The avocado's creamy texture and fresh flavour in a hot, crunchy tempura.

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

Chickpeas and vegetables in green curry (V) (🌱) 14,00 €

Seasonal vegetables and chickpeas in green curry sauce served with Thai rice.

Moroccan couscous with seasonal vegetables (🌱) (V) 17,50 €

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

Portobello mushrooms risotto (V) (🌱) 15,85 €

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

DESSERTS

CANTINHO's chocolate cake with strawberry sorbet (V) 6,60 €

A rich chocolate cake prepared with the best cocoa and served with an irresistible scoop of strawberry sorbet. A perfect combination.
PORT WINE, QUINTA NOVA, LBV - glass 5,00 €

Orange Swiss roll just like when I was 10 (V) 5,00 €

"A recipe that celebrates my childhood." José Avillez
A melt-in-your-mouth texture and the sweet and citrusy flavour of oranges.
CARCAVELOS WINE, VILLA OEIRAS - glass: 6,00 €

Orange and vanilla crème brûlée (V) (S) 6,00 €

The softness of the orange and vanilla crème brûlée under with a thin, crispy layer of sugar caramelized to perfection.
PORT WINE, NIEPOORT TAWNY DEE - glass 4,50 €

Hazelnut³ (V) (S) (G) 6,60 €

One of Cantinho do Avillez' greatest hits, three layers served in a glass: 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.
MADEIRA WINE, BARBEITO BOAL - glass 7,00 €

Lemon sorbet with basil and vodka (V) (S) 6,00 €

Cantinho do Avillez' freshest desert: a lemon and basil sorbet served with vodka.

Papaya with passionfruit mousse and lime (V) (S) 5,40 €

A tropical combination for the perfect meal ending.

Seasonal fruit (S) (V) 5,00 €

Tropical fruit (S) (V) 6,00 €

Pineapple, mango or papaya.

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 80 €

Lunch or dinner for two.

**Includes, per person, the bread service, a starter,
a main course (except for the Giant Red Shrimp), a dessert,
a drink (glass of JA wine, beer or soft drink), water and espresso.**

**This voucher may be purchased at any of our restaurants.
A reservation is required at least 48 hours in advance.**

**For further information, please contact us at
vouchers@joseavillez.pt**

cantinhodoavillez.pt

 GLUTEN FREE  CONTAINS NUTS AND PEANUTS  CONTAINS CRUSTACEANS AND MOLLUSCS  VEGETARIAN

CANTINHO DO AVILLEZ DOES NOT GUARANTEE THAT CROSS-CONTACT WITH POTENTIAL ALLERGENS HASN'T OCCURRED.

All prices include VAT at the current rate. This restaurant has a Complaints Book. Maximum capacity: 120 seats
Grupo José Avillez, S. A. NIF: 509 311 865 Rua Nova da Trindade, n.º 18, 1.º Andar, 1200-303 Lisbon

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