

OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

BELCANTO

Distinguished with two Michelin stars
and considered one of the 50 best restaurants in the world
by the prestigious “The World’s 50 Best Restaurants”,
Belcanto by José Avillez offers revisited Portuguese cuisine.
In Chiado, Lisbon.
belcanto.pt – @belcanto_joseavillez

ENCANTO

Distinguished with one Michelin star,
Encanto is an enchanted place of haute cuisine
where vegetables are celebrated as stars.
In Chiado, Lisbon.
encantojoseavillez.pt – @encanto_joseavillez

MARÉ

Is José Avillez’s newest restaurant in Cascais.
A unique restaurant, overlooking the sea and with a cuisine based
on the spectacular flavour and freshness of Portuguese fish and seafood.
No Guincho, Cascais
marejoseavillez.pt – @mare.joseavillez

BAIRRO DO AVILLEZ

An atypical Portuguese neighbourhood where you’ll find
a surprising Taberna for those who enjoy a hearty bite;
the city’s most spectacular Páteo where fish and seafood are king;
Mini Bar, the restaurant and gastro pub
where music is up centre stage; and Pizzaria Lisboa.
In Chiado, Lisbon.
bairrodoavillez.pt – @bairrodoavillez

TASCA - DUBAI

Distinguished with one Michelin star, is chef José Avillez’
first international restaurant project.
Tasca offers a menu of Portuguese flavours
with a contemporary twist.
In Mandarin Oriental Jumeira Hotel, Dubai, United Arab Emirates.
mandarinoriental.com/tasca – @tascadubai

CANTINHO
DO
AVILLEZ

CANTINHO DO AVILLEZ BEST SELLERS

STARTERS

Tuna tartare with Asian flavours 🌱 13,5 €

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

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives 🌱 22 €

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

Mushroom risotto with pancetta and basil 22 €

Carnaroli rice risotto with sautéed Portobello mushrooms, pancetta, parmesan shavings and basil.

Pork from Alentejo with fries, farofa and black beans 21 €

Low temperature cooked pork neck fillet from Alentejo, fries, coriander and garlic *farofa* (toasted cassava flour) with stewed black beans.

Couvert (per person) 🌱 3,5 €

cantinhodoavillez.pt

Instagram · @joseavillez · @cantinho_do_avillez · #cantinhodoavillez

SNACKS AND STARTERS

Dry-cured ham plate 15 €

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

Marinated scallops 🌱🌾 12,5 €

Marinated scallops with avocado cream and Alentejo bread crumble.

Eggs with steak sauce and "truffles" 🌱 9 €

Fried eggs in steak sauce with a touch of truffle.

Tuna tartare with Asian flavours 🌱 13,5 €

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

Fish soup 🌱 15 €

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

Bulhão Pato Clams (120g) 🌱 15 €

Garlic and chili prawns 🌱 15,5 €

Sautéed prawns in olive oil with garlic and malagueta chili pepper.

Codfish cakes with garlic and lemon mayonnaise, trout roe and chives (2un.) 🌱🌾 6 €

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

Shrimp taco (2un.) 🌱 13 €

Shrimp with chipotle chili mayonnaise served in corn tortillas.

Deep-fried green beans 🌱🌾 7 €

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

Oven-roasted Nisa cheese 9,5 €

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

Croquettes with truffle mustard (2un.) 🌱 5,5 €

Beef croquettes with truffle mustard sauce.

MAIN DISHES

Meagre and shrimp moqueca 🌱🌱 24 €

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

Flaked cod with bread crumbs, LT egg and “exploding” olives 🌱 22 €

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

Sautéed scallops with portobello mushrooms risotto 🌱 27 €

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

Grilled meagre 26 €

Grilled meagre, vegetables and small potatoes.

Grilled squid with black rice 🌱 33 €

(chargrilled squid, irresistible black rice with chorizo, and, garlic and kimchi mayonnaise (slightly spicy-hot)

Cantinho’s steak tartare 24 €

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 21 €

Low temperature cooked pork neck fillet from Alentejo, fries, coriander and garlic farofa (toasted cassava flour) with stewed black beans.

Mushroom risotto with pancetta and basil 22 €

Carnaroli rice risotto with sautéed Portobello mushrooms, pancetta, parmesan shavings and basil.

CANTINHO style steak 31 €

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

National Angus hamburger 🌱 21 €

180 g of the best Portuguese Angus beef in a bun, with housemade pickles, red onion, lettuce and cocktail sauce with kimchi, served with housemade fries.

Spoon-tender veal with curry sauce 🌱 22 €

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

Tagliatelle with prawns, cherry tomatoes, spinach, chillies and basil 🌱🌱 19 €

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

Grilled chicken salad 17,5 €

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

Duck red curry with its rice 🌱 24 €

Red curry, duck leg confit, coconut milk and Chinese aubergine, served with dark rice.

STEAK SANDWICH

"Prego" steak sandwich (V) (W) 14,5 €

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

"Prego" steak sandwich with fried egg (V) (W) 14,5 €

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

VEGETARIAN DISHES

STARTERS

Deep-fried green beans (V) (W) 7 €

Green bean tempura seasoned with lemon salt and tartar sauce on the side.

Roasted cheese with tomato chutney (V) 9,5 €

Oven-roasted Nisa cheese with tomato and cinnamon chutney.

LT egg (V) (W) 8,5 €

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

MAIN DISHES

Sautéed vegetables with chickpeas, green curry sauce and fresh herbs (V) (W) 20 €

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

Mushroom risotto with basil (V) 22 €

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

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 95 €

Lunch or dinner for two.

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

This voucher may be purchased by email vouchers@joseavillez.pt.
A reservation is required at least 48 hours in advance.

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



YOU CAN VIEW THE MENU ON YOUR SMARTPHONE



Contains gluten



Contains nuts and peanuts



Contains crustaceans and molluscs



Vegetarian

Cantinho do Avillez has a complete table of allergens. In case you would like to read it, please request it to the head waiter.
Cantinho do Avillez does not guarantee that cross-contact with potential allergens hasn't occurred.

No dish, foodstuff or drink, including appetisers, can be charged for if not requested or touched by the customer.
Article 135 (3) of Decree-Law no. 10/2015 of 16/01.

A suggested 7,5% gratuity will be added to the final bill.
If you wish to include it in the payment, it will be given to our team.

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 Lisboa

cantinhodoavillez.pt

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