

OTHER RESTAURANTS BY CHEF JOSÉ AVILLENZ

BELCANTO

Revisited Portuguese cuisine.
Distinguished with two Michelin stars.
Largo de São Carlos, 10, 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 • + 351 211 129 729
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,
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 ZÉ AVILLENZ

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

CANTINHO DO AVILLEZ' BEST SELLERS

STARTERS

Tuna tartare with Asian flavours 🍷 11,25 €

Fresh tuna, minced and marinated, 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.

21st Century Professor style eggs 🍷 7,50 €

Two whole eggs cooked in low heat with sautéed chorizo and fried bread crumbs.

MAIN DISHES

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.

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

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

Portobello mushrooms risotto 17,95 €

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

Pork from Alentejo with frenchfries, *farofa* and black beans 🍷 19,00 €

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

DESSERT

Hazelnut³ 🌱🍷🌱 6,60 €

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

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.

Bread Service (per person) 🌱 3 €

SNACKS AND STARTERS

Cured sausage of pork from Alentejo 🌿 6,00 €

A traditional cured sausage prepared with the best cut of the pork's neck.

Marinated scallops 🌿 8,45 €

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

Homemade tuna preserve with ginger and lime mayonnaise 🌿 7,75 €

Tuna belly preserve, served cold, with a ginger and lime mayonnaise.

Tuna tartare with Asian flavours 🌿 11,25 €

Fresh tuna, hand minced and marinated, 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.

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.

Small partridge pies 5,00 €

Two small stewed pies with a partridge, bacon and chives filling.

Farinheira sausage with corn bread and a coriander crust 6,95 €

A traditional pork sausage roasted in the oven with a crust of cornbread and cilantro.

21st Century Professor style eggs 🌿 7,50 €

Two whole eggs cooked in low heat with sautéed chorizo and a fried bread crumble.

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

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

Sautéed poultry livers with onion and Port 🌿 7,45 €

Sautéed poultry livers with an onion jam and a Port wine reduction.

Veal trotters with chickpeas 🌿 6,50 €

Veal trotters stewed with chickpeas, cumin and lemon confit.

MAIN DISHES

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.

Fried scallops with sweet potatoes, green asparagus and tomato 🌱🌱 21,00 €
Pan-fried scallops with roasted sweet potato from Aljezur, green asparagus and tomato.

Giant red shrimp from the Algarve with Thai sauce 🌱🌱 39,50 €
Grilled giant red shrimp from the Algarve with Thai sauce and jasmine rice.

CANTINHO style salad 🌱 16,80 €
Braised lettuce heart, roasted sweet potato and pear and dry cured ham and cheese seasoned with a classic vinaigrette dressing.

Algarve octopus and Aljezur sweet potato 🌱🌱 22,50 €
Roasted octopus, chunky mashed sweet potato and tomato marinated with cilantro.

Lamb tagine with couscous 🌱 18,45 €
Slowly cooked lamb with prunes and almonds with a side of couscous with zucchini, eggplant, mushrooms, carrot and a red onion with yoghurt, cucumber, mint and cumin sauce.

Portobello mushrooms risotto 17,95 €
Carnaroli rice risotto with Portobello mushrooms, smoked bacon and parmesan cheese shavings.

Sirloin steak 🌱🌱 22,50 €
Sirloin steak with steak sauce, garlic purée, dry cured ham and homemade chips.

Barrosã PDO Hamburger 🌱 17,15 €
Hamburger sandwich with caramelized onion and foie gras and a side of homemade french fries.

Steak tartare with NY style potatoes 🌱🌱 19,25 €
Hand-minced uncooked beef steak seasoned with a Dijon mustard emulsion, with a side of french-fries with grated parmesan, truffle aroma, and basil.

Meatballs with green curry 18,50 €
PDO meatballs with green curry, zucchini and jasmine rice.

Pork from Alentejo with french fries, farofa and black beans 🌱 19,00 €
Pork from the Alentejo region (neck fillet), french fries, cilantro and garlic farofa (manioc flour) with black beans.

STEAKS SANDWICHES

"Prego" steak sandwich 11,00 €
Traditional steak sandwich with garlic sauce and fleur de sel.

MX-LX Mexico-Lisbon Steak Sandwich 12,50 €
Beef sirloin strips, homemade tortillas, guacamole, chilies, red onion and cilantro.

"Prego" steak sandwich with fried egg 11,50 €
Traditional steak sandwich with fried egg, steak sauce and garlic.

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.

Beetroot "ceviche" with avocado 🌱 🌱 (V) 5,50 €

Beetroot with a typical Peruvian seasoning, avocado cream, red onion, crispy fried corn and cilantro.

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 and a side of basmati rice.

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

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

Mushroom risotto with basil (V) 17,95 €

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

DESSERT

CANTINHO's chocolate cake with strawberry ice-cream (V) 6,60 €

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

A perfect combination.

PORT WINE QUINTA NOVA LBV - glass 5,50 €
or CARCAVELOS WINE VILLA OEIRAS - glass: 5,50 €

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

The softness of the orange and vanilla aromatized crème brûlée contrasts with a crispy layer of sugar caramelized to perfection.

CASA SANTOS LIMA LATE HARVEST - copo/glass 5,50 €

Jarful of raspberry cheesecake with basil (V) 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 €

Hazelnut³ (V) 6,60 €

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

In layers, served in a glass.

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

MADEIRA WINE BARBEITO BOAL - glass 7,00 €
or PORT WINE GRAHAM'S TAWNY 20 YEARS - glass: 8,50 €

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

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

Cheese from Serra da Estrela with olive paste (V) 6,00 €

The famous cheese from the Serra da Estrela mountainous region is a creamy cheese made with milk from sheep of the Bordaleira Serra da Estrela or Churra Mondegueira breeds. In this savoury desert, Serra Cheese's unique flavour is combined with a homemade paste of Galician olives.

2006 PORT WINE DOW'S QUINTA DO BOMFIM VINTAGE - glass: 8,50 €

Seasonal fruit (V) 5,00 €

Tropical fruit (V) 6,00 €

Pineapple, mango or papaya.

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 80 €

Lunch or dinner for two.

**This voucher includes, per person, a choice of Starter, a Main Dish,
a Dessert and a Drinks 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

Chiado + 351 211 992 369

Parque das Nações + 351 218 700 365

Porto +351 223 22 7 879

cantinhodoavillez.pt



GLUTEN FREE



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN