

## 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](http://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](http://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](http://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](http://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](http://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](http://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](http://joseavillez.pt)

# CANTINHO DO AVILLETZ' 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.

### **21<sup>st</sup> 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

### **Hazelnut<sup>3</sup>** 🌱🍷🌾 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.

**21<sup>st</sup> 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** (V) 6,60 €

A rich and creamy chocolate cake prepared with the best chocolate and served in the perfect amount.

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 €

### **Hazelnut<sup>3</sup>** (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