

## 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 • + 351 221 129 729  
[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 AVILLEZ BEST SELLERS

### STARTERS

#### **Tuna tartare with Asian flavours** 11,25 €

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

### MAIN DISHES

#### **Flaked cod with bread crumbs, LT egg and "exploding" olives** ① 18,25 €

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** ①② 39,50 €

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

#### **Portobello mushrooms risotto** ①② 17,85 €

Carnaroli rice risotto with portobello mushrooms and parmesan shavings.

#### **Pork from Alentejo with fries, farofa and black beans** ① 19,00 €

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

### DESSERT

#### **Hazelnut<sup>3</sup>** ①②③ 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)** ① 3,00 €

## SNACKS AND STARTERS

**Dry-cured ham plate** 🌿 13,50 €

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

**Scallop ceviche, sweet potato and avocado** 🌿 🥬 🥑 9,00 €

Scallops marinated in tiger's milk with roasted sweet potato and diced avocado.

**Tacos al pastor** 🌿 7,00 €

Pork with chipotle chilies sauce served in a corn tortilla.

**Green eggs with tartar sauce** ♻️ 🥑 3,50 €

A traditional entrée: hard-boiled eggs stuffed and served with tartar sauce.

**LT eggs with chorizo and fried bread** 🥑 7,50 €

Eggs cooked at low temperature with a chorizo and bread crumble.

**Tuna tartare with Asian flavours** 11,25 €

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

**Codfish cake with vatapá** 🥬 🥑 4,00 €

A combination of two snacks: the traditional Portuguese codfish cake with the typical Brazilian creamy paste of nuts .

**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** 🌱🍷🍷 14,00 €

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

### **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 at low temperature and spherified olives.

### **Scallops with sweet potatoes from Aljezur, green asparagus and tomato** 🍷🌱 21,00 €

Pan-fried scallops with roasted sweet potato from Aljezur, green asparagus and tomato.

### **Portobello mushrooms risotto** 🍷🌱 17,85 €

Carnaroli rice risotto with portobello mushrooms and parmesan cheese shavings.

### **Pork from Alentejo with fries, farofa and black beans** 🌱 19,00 €

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

### **Chickpeas and vegetables in green curry** 🍷🌱 14,00 €

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

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

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

### **Quinoa and grilled vegetables salad with vinaigrette** 🍷🌱🍷 12,00 €

Quinoa, lettuce heart, cherry tomato, roasted pumpkin, roasted zucchini, diced mango, toasted cashew, Galician olives paste and vinaigrette.

### **CANTINHO style 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 fries.

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

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

### **Tagliatelle with prawns , chillies and basil** 🍷 14,50 €

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

## 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, chipotle mayonnaise, red onion and cilantro.

## DESSERTS

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

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

### **Orange and vanilla crème brûlée** (V) (W) 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 €

### **Hazelnut<sup>3</sup>** (V) (W) (N) 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, BLANDY'S ALVADA, 5 YEARS - glass 5,00 €

### **Fruit salad** (V) (W) 6,00 €

A seasonal fruit salad rich in colour, flavour and juice.

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

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

### **Papaya with passionfruit mousse and lime** (V) (W) 5,40 €

A tropical combination for the perfect meal ending.

# CANTINHO DO AVILLEZ GIFT VOUCHER

**VOUCHER FOR TWO: 80,00 €**  
Lunch or dinner for two.

**This voucher includes, per person, the bread service, a starter, a main course (except for the Giant red shrimp), a dessert, a drink (a glass of JA wine, beer or a soft drink), water and an espresso.**

**This 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, please contact  
Cantinho do Avillez Chiado + 351 211 992 369  
or Cantinho do Avillez Porto +351 223 227 879**

cantinhodoavillez.pt



GLUTEN FREE



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN