

OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

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 • + 351 221 129 729
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 ZÉ AVILLEZ

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.

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

Hazelnut³ 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) (GF) 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) (GF) (D) 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 €

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

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

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

A tropical combination for the perfect meal ending.

Seasonal fruit (GF) (V) 5,00 €

Tropical fruit (GF) (V) 6,00 €

Pineapple, mango or papaya.

**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