

## 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 AVILLETZ' BEST SELLERS

### STARTERS

**Marinated scallops** 🌱🌾 8,45 €

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

**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.

**Prawns "à Bulhão Pato"** 🌱🌾 9,95 €

Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

### MAIN DISHES

**Veal risotto** 17,75 €

Carnaroli rice risotto with veal stew, cherry tomatoes,  
watercress, and parmesan cheese shavings.

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

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

**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.

### DESSERTS

**Hazelnut<sup>3</sup>** 🌱🌾🌿 6,60 €

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

**Toucinho-do-céu with raspberry sorbet** 🌱🌾 6,60 €

A traditional dessert, rich, made with egg yolks, almond and sugar.  
At Cantinho do Avillez, *Toucinho-do-céu*  
is served with a refreshing raspberry sorbet, caramelized almonds,  
fresh raspberries and mint.

**Bread Service (per person)** 🌾 2,85 €

## STARTERS

**Homemade tuna preserve with ginger and lime mayonnaise** 🌿🌱 7,75 €  
Tuna belly preserve, served cold, with ginger and lime mayonnaise.

**Marinated scallops** 🌱🌱 8,45 €  
Marinated scallops with avocado cream  
and a bread crumble with bread from the Alentejo region.

**Octopus tartare** 🌱 8,80 €  
Minced octopus with tomato, onion, and garlic and ginger mayonnaise.

**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.

**Prawns “à Bulhão Pato”** 🌱🌱 9,95 €  
Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

**Fish soup** 🌱 12,50 €  
A soup made with fish from our shores, tomato, bell peppers, cilantro  
and a garlic and saffron mayonnaise.

**Sautéed poultry livers with onion and Port** 🌱 7,45 €  
Poultry livers sautéed with onion jam and a Port wine reduction.

**Farinheira “sausage” with corn bread and coriander crust** 6,95 €  
A traditional pork sausage roasted in the oven with a crust of cornbread and cilantro.

**Cod nuggets with garlic and chive mayonnaise** 🌱 9,00 €  
Tempura-fried bits of codfish fillet served with garlic and chive 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.

## MAIN DISHES

**Sautéed scallops with portobello mushrooms risotto** 🌿🌱 19,95 €

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

**Braised tuna with sautéed vegetables** 🌿🌱 19,95 €

Braised tuna with miso sauce and sautéed vegetables with soy and ginger emulsion.

**Giant red shrimp from the Algarve with Thai flavours** 🌿🌱 39,50 €

Grilled giant red shrimp with Thai sauce and jasmine rice.

**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.

**Veal risotto** 17,75 €

Carnaroli rice risotto with veal stew, cherry tomatoes, watercress, and parmesan cheese shavings.

**Roasted octopus** 🌿🌱🌱 20,50 €

Roasted octopus with potato and tomato bread mash, basil olive oil, cilantro and cottage cheese.

**"Barrosã" PDO Hamburger** 🌱 17,15 €

Hamburger sandwich with caramelized onion and foie gras, and a side of home-made french fries.

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

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

**Sirloin steak** 🌿🌱 22,50 €

Sirloin steak with steak sauce, garlic purée, dry cured ham, portobello mushrooms, and homemade chips.

**Steak tartare with NY style potatoes** 🌿🌱 19,25 €

Uncooked beef steak, hand minced, seasoned with a Dijon mustard emulsion, served with a side of french fries with grated parmesan, truffle aroma, and basil.

## STEAKS SANDWICHES

**Traditional steak sandwich** 10,00 €

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

**Traditional steak sandwich with fried egg** 10,50 €

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

**"Francesinha" Cantinho style**

**Any resemblance with the original is purely coincidental.** 12,00 €

Wheat bread with truffle butter, truffle mortadella, smoke cured pork sausage, Alentejo pork chorizo, slices of pork neck filet, truffle sauce, fried egg and Serra cheese.

# 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.

**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, served with basmati rice.

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

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

**Mushroom risotto with basil** (V) 17,95 €

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

## DESSERTS

### **Hazelnut<sup>3</sup>** 🌿🍫🍷 6,60 €

A life-changing dessert: 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.

VINHO MADEIRA BARBEITO BOAL RESERVA - glass: 7,00 €

### **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.

MOSCATEL DE SETÚBAL SUPERIOR - glass: 5,00 €

### **Toucinho-do-céu with raspberry sorbet** 🌿🍫🍷 6,60 €

A traditional dessert, rich, made with egg yolks, almond and sugar.

At Cantinho do Avillez, *Toucinho-do-céu* is served with a refreshing raspberry sorbet, caramelized almonds, fresh raspberries and mint.

CASA SANTOS LIMA LATE HARVEST - glass: 7,00 €

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

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

A perfect combination.

VINHO DO PORTO DOW'S QUINTA DO BOMFIM VINTAGE 2005 - glass: 8,00 €

### **Vanilla panna cotta with raspberry coulis** 🌿🍷 6,00 €

A light, creamy and fresh panna cotta served with a raspberry topping.

VINHO DO PORTO GRAHAM'S TAWNY 20 - glass: 11,00 €

### **Chocolate<sup>3</sup>** 🍷 6,00 €

An essential dessert for any chocolate lover (inspired by the famous Hazelnut<sup>3</sup>): chocolate ice-cream, chocolate foam and freshly grated chocolate with fleur de sel.

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

VINHO DO PORTO QUINTA NOVA LBV - glass: 5,00 €

or VINHO DE CARCAVELOS VILLA OEIRAS - glass: 8,00 €

### **Seasonal fruit** 🌿🍷 5,00 €

### **Tropical fruit** 🌿🍷 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, Main Dish, Dessert, and a Drink 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 in Lisbon + 351 21 199 23 69  
or Cantinho do Avillez in Oporto +351 22 322 78 79**

cantinhodoavillez.pt



GLUTEN FREE



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN