

OTHER RESTAURANTS BY CHEF JOSÉ AVILLENZ

BELCANTO

Distinguished with two Michelin stars
and considered one of the 50 best restaurants in the world
by the prestigious “The World’s 50 Best Restaurants”,
Belcanto by José Avillez offers revisited Portuguese cuisine.
In Chiado, Lisbon.

belcanto.pt – [@belcanto_joseavillez](https://www.instagram.com/belcanto_joseavillez)

ENCANTO

Distinguished with one Michelin star,
Encanto is an enchanted place of haute cuisine
where vegetables are celebrated as stars.
In Chiado, Lisbon.

encantojoseavillez.pt – [@encanto_joseavillez](https://www.instagram.com/encanto_joseavillez)

BAIRRO DO AVILLENZ

An atypical Portuguese neighbourhood where you’ll find
a surprising Taberna for those who enjoy a hearty bite;
the city’s most spectacular Páteo where fish and seafood are king;
Mini Bar, the restaurant and gastro pub
where music is up centre stage; and Pizzaria Lisboa.
In Chiado, Lisbon.

bairrodoavillez.pt – [@bairrodoavillez](https://www.instagram.com/bairrodoavillez)

TASCA - DUBAI

Distinguished with one Michelin star, is chef José Avillez’
first international restaurant project.
Tasca offers a menu of Portuguese flavours
with a contemporary twist.
In Mandarin Oriental Jumeira Hotel, Dubai, United Arab Emirates.
mandarinoriental.com/tasca – [@tascadubai](https://www.instagram.com/tascadubai)

CANTINHO
DO
AVILLEZ

CANTINHO DO AVILLEZ
BEST SELLERS

STARTERS

Marinated scallops 🍷🌱 11,75 €

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

Prawns "à Bulhão Pato" 🍷 11,55 €

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

Deep-fried green beans with tartar sauce 🍷🌱 6,5 €

A very typical Portuguese entrée: green beans tempura
seasoned with lemon salt and served with tartar sauce.

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives 🌱 20,75 €

Flaked confit cod with bread from the Mafra region, savoy cabbage,
green beans, egg cooked at low temperature and spherified olives.

Veal risotto 20,55 €

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

Couvert (per person) 🍷🌱 3,35 €

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SNACKS AND STARTERS

Marinated scallops 🌱🌱 11,75 €

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

Octopus tartare 🌱🌱 9,55 €

Minced octopus with tomato, onion, and garlic and ginger mayonnaise.

21st Century Professor style eggs 🌱 8 €

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

Prawns "à Bulhão Pato" 🌱 11,55 €

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

Fish soup 🌱 14,25 €

A soup made with fish from our shores, tomato, bell peppers, cilantro and a garlic and saffron mayonnaise.

Cod nuggets with garlic and chive mayonnaise 🌱 10,5 €

Tempura-fried bits of codfish fillet served with garlic and chive mayonnaise.

Deep-fried green beans with tartar sauce 🌱🌱 6,5 €

A very typical Portuguese entrée: green beans tempura seasoned with lemon salt and served with tartar sauce.

Shrimp taco 🌱 12,25 €

Shrimp with chipotle chili mayonnaise served in corn tortillas.

Oven-roasted cheese from the Nisa region 8,75 €

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

Croquettes with truffle mustard (2un.) 🌱 5 €

Beef croquettes with truffle mustard sauce.

Eggs with steak sauce and "truffles" 🌱 8,25 €

Fried eggs in steak sauce with a touch of truffle.

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives 🌿 20,75 €

Flaked confit cod with bread from the Mafra region, savoy cabbage, green beans, egg cooked in low heat and olive spheres.

Sautéed scallops with portobello mushrooms risotto 🌿 25,5 €

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

Veal risotto 20,55 €

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

Roasted octopus 🌿 25,5 €

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

Brás style cod with "exploding" olives 🌿 24 €

Meagre and shrimp moqueca 🌿🌿 22,05 €

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

Spoon-tender veal with curry sauce 🌿 21 €

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

Sirloin steak 28,75 €

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

Steak tartare with NY style potatoes 22,75 €

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.

Grilled chicken salad 16,5 €

Lettuce mix, slices of grilled chicken breast, red onion, bacon, lettuce heart, tomato, avocado wedges and yogurt vinaigrette.

Duck red curry with its rice 🌿 22,5 €

Red curry, duck leg confit, coconut milk and Chinese aubergine, served with dark rice.

STEAK SANDWICH

"Prego" steak sandwich (V) (W) 13,5 €

Traditional steak sandwich with garlic sauce and fleur de sel.

"Prego" steak sandwich with fried egg (V) (W) 13,5 €

Traditional steak sandwich with fried egg and garlic sauce.

"Francesinha" CANTINHO style (V) (W) 13,5 €

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 (V) (W) 6,5 €

Green beans tempura seasoned with lemon salt and served with tartar sauce.

Roasted cheese with tomato chutney (V) 8,75 €

Oven-roasted Nisa cheese with tomato and cinnamon chutney.

LT egg (V) (W) 7,75 €

Egg cooked at a low temperature with crispy bread, Portobello mushrooms, chives and miso sauce.

MAIN DISHES

Sautéed vegetables with chickpeas, green curry sauce and fresh herbs (V) (W) 18,55 €

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

Mushroom risotto with basil (V) 20,55 €

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

CANTINHO DO AVILLEZ GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 90 €

Lunch or dinner for two.

Includes, per person, the bread service, a starter,
a main course, a dessert, a drink
(glass of JA wine, beer or soft drink), water and espresso.

This voucher may be purchased by email vouchers@joseavillez.pt.
A reservation is required at least 48 hours in advance.

For further information, please contact us at
vouchers@joseavillez.pt



YOU CAN VIEW THE MENU ON YOUR SMARTPHONE



Contains gluten



Contains nuts and peanuts



Contains crustaceans and molluscs



Vegetarian

Cantinho do Avillez has a complete table of allergens. In case you would like to read it, please request it to the head waiter.
Cantinho do Avillez does not guarantee that cross-contact with potential allergens hasn't occurred.

No dish, foodstuff or drink, including appetisers, can be charged for if not requested or touched by the customer.
Article 135 (3) of Decree-Law no. 10/2015 of 16/01.

A suggested 7,5% gratuity will be added to the final bill.
If you wish to include it in the payment, it will be given to our team.

All prices include VAT at the current rate. This restaurant has a Complaints Book Maximum capacity: 90 seats
Grupo José Avillez, S. A. NIF: 509 311 865 Rua Nova da Trindade, n.º 18, 1.º Andar, 1200-303 Lisboa

cantinhodoavillez.pt

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