OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

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

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

MARÉ

Is José Avillez's newest restaurant in Cascais.
A unique restaurant, overlooking the sea and with a cuisine based
on the spectacular flavour and freshness of Portuguese fish and seafood.
No Guincho, Cascais
marejoseavillez.pt – mare.joseavillez

BAIRRO DO AVILLEZ

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

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

CANTINHO
DO
AVILLEZ

CANTINHO DO AVILLEZ
BEST SELLERS

STARTERS

Marinated scallops 13,75 €
Marinated scallops with avocado cream
and a bread crumble with bread from the Alentejo region.

Prawns "à Bulhão Pato" 13,75 €
Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

Deep-fried green beans with tartar sauce 7,5 €
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 23,75 €
Flaked confit cod with bread from the Mafra region, savoy cabbage,
green beans, egg cooked at low temperature and spherified olives.

Veal risotto 23,25 €
Carnaroli rice risotto with veal stew, cherry tomatoes,
watercress, and parmesan cheese shavings.

Couvert (per person) 3,75 €

SNACKS AND STARTERS

Marinated scallops 13,75 €
Marinated scallops with avocado cream
and a bread crumble with bread from the Alentejo region.

Octopus tartare 11,25 €
Minced octopus with tomato, onion, and garlic and ginger mayonnaise.

21st Century Professor style eggs 9 €
Two whole eggs cooked in low heat with sautéed chorizo
and a fried bread crumble.

Prawns "à Bulhão Pato" 13,75 €
Prawns with white wine, lemon juice and cilantro sautéed in olive oil.

Fish soup 15,75 €
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 12,25 €
Tempura-fried bits of codfish fillet served with garlic and chive mayonnaise.

Deep-fried green beans with tartar sauce 7,5 €
A very typical Portuguese entrée: green beans tempura
seasoned with lemon salt and served with tartar sauce.

Shrimp taco 13,75 €
Shrimp with chipotle chili mayonnaise served in corn tortillas.

Oven-roasted cheese from the Nisa region 10 €
Cheese from the Nisa region slightly oven-roasted with dry-cured ham,
rosemary honey and truffle olive oil.

Croquettes with truffle mustard (2un.) 6,5 €
Beef croquettes with truffle mustard sauce.

Eggs with steak sauce and "truffles" 9,5 €
Fried eggs in steak sauce with a touch of truffle.

MAIN DISHES

Flaked cod with bread crumbs, LT egg and "exploding" olives 23,75 €
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 28,5 €
Sautéed scallops with carnaroli rice with portobello mushrooms,
basil, and parmesan cheese shavings.

Veal risotto 23,25 €
Carnaroli rice risotto with veal stew, cherry tomatoes,
watercress, and parmesan cheese shavings.

Roasted octopus 28,5 €
Roasted octopus with potato and tomato bread mash,
basil olive oil, cilantro and cottage cheese.

Brás style cod with "exploding" olives 27,5 €

Meagre and shrimp moqueca 25,25 €
The best fish and shrimp in an unmissable
classic of Brazilian gastronomy.

Spoon-tender veal with curry sauce 25 €
Veal cheeks cooked in low heat with curry gravy and Thai rice.

Sirloin steak 32,75 €
Sirloin steak with steak sauce, garlic purée, dry cured ham,
portobello mushrooms, and homemade chips.

Steak tartare with NY style potatoes 25,25 €
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.

Grilled chicken salad 18,5 €
Lettuce mix, slices of grilled chicken breast, red onion, bacon,
lettuce heart, tomato, avocado wedges and yogurt vinaigrette.

Duck red curry with its rice 25,25 €
Red curry, duck leg confit, coconut milk
and Chinese aubergine, served with dark rice.

STEAK SANDWICH

"Prego" steak sandwich 15,75 €
Traditional steak sandwich with garlic sauce and fleur de sel.

"Prego" steak sandwich with fried egg 15,75 €
Traditional steak sandwich with fried egg and garlic sauce.

"Francesinha" CANTINHO style 20,5 €
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 7,5 €
Green beans tempura seasoned with lemon salt
and served with tartar sauce.

Roasted cheese with tomato chutney 10 €
Oven-roasted Nisa cheese with tomato and cinnamon chutney.

LT egg 9 €
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** 20,5 €
Seasonal vegetables and chickpeas
in green curry sauce served with Thai rice.

Mushroom risotto with basil 23,25 €
Carnaroli rice with sautéed Portobello mushrooms,
parmesean shavings and basil.

CANTINHO DO AVILLEZ
GIFT VOUCHER

VOUCHER FOR TWO GUESTS: 100 €
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 futher 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
Instagram · @joseavillez · @cantinho_do_avillez · #cantinhodoavillez