

OTHER RESTAURANTS BY CHEF JOSÉ AVILLENZ

BELCANTO

**CONTEMPORARY PORTUGUESE CUISINE.
DISTINGUISHED WITH TWO MICHELIN STARS.**
RUA SERPA PINTO, 10 A, LISBON • + 351 213 420 607
BELCANTO.PT

BECO - CABARET GOURMET

**MYSTERIOUS VENUE (RESTAURANT AND BAR)
WHERE FINE DINING MEETS SHOW BUSINESS.**
BAIRRO DO AVILLENZ, RUA NOVA DA TRINDADE, 18, LISBON • + 351 210 939 234
BECOCABARETGOURMET.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

CANTINHO DO AVILLENZ

CONTEMPORARY PORTUGUESE CUISINE INFLUENCED BY TRAVELS ABROAD.
CHIADO • RUA DOS DUQUES DE BRAGANÇA, 7, LISBON • + 351 211 992 369
PARQUE DAS NAÇÕES • RUA BOJADOR, 55, LISBON • + 351 218 700 365
CASCAIS • RUA DA PALMEIRA, 6, CASCAIS • + 351 211 389 666
PORTO • RUA MOUZINHO DA SILVEIRA, 166, PORTO • + 351 223 227 879
CANTINHODOAVILLENZ.PT

GOURMET EXPERIENCE - EL CORTE INGLÉS

**AT THE GOURMET EXPERIENCE IN EL CORTE INGLÉS LISBOA,
CHEF JOSÉ AVILLENZ PRESENTS THREE ABSOLUTELY UNIQUE CONCEPTS
THAT OFFER A DIFFERENTIATED MENU AND EXPERIENCE: TASCACHIC IS A SOPHISTICATED
AND CONTEMPORARY RESTAURANT WITH PORTUGUESE FLAVOURS,
JACARÉ IS A VEGETARIAN CARNIVORE, AND BARRA CASCABEL IS THE RESULT OF A PARTNERSHIP
WITH THE MEXICAN CHEF ROBERTO RUIZ AND OFFERS THE BEST MEXICAN FLAVOURS
IN A FRANTIC AND IRREVERENT ATMOSPHERE.**
EL CORTE INGLÉS, GOURMET EXPERIENCE, PISO 7 • LISBON • + 351 211 327 380
TASCACHIC.PT JACARE.PT SALONCASCABEL.COM

CAFÉ LISBOA

**TRADITIONAL FLAVOURS AND MUCH MORE IN AN ATMOSPHERE THAT EVOKES
THE BOHEMIAN FEEL OF THE OLD LISBON CAFÉS. IT HAS AN AMAZING TERRACE.**
LARGO DE SÃO CARLOS, 23, LISBON • + 351 211 914 498
CAFELISBOA.PT

CANTINA PERUANA

**UNIQUE RESTAURANT THAT OFFERS CONTEMPORARY PERUVIAN CUISINE
AND LISBON'S BEST PISCO BAR.**
RUA DE SÃO PAULO (CAIS DO SODRÉ), 32, LISBON • +351 215 842 002
CANTINAPERUANA.PT

CHEF JOSÉ AVILLENZ' CUISINE IS REPRESENTED IN SEVERAL DIFFERENT RESTAURANTS
WHERE THE ONLY CONSTANT IS QUALITY.
DISCOVER ALL THE CONCEPTS AND MUCH MORE AT **JOSEAVILLENZ.PT**

➔ PÁTEO'S SPECIALS ↔

SHELLFISH BY THE KILO

PORTUGUESE LOBSTER 🌿🍷 125 € / KG

BLUE LOBSTER ON COALS
WITH BAIRRO'S SPECIAL SAUCE 🌿🍷 115 € / KG

GIANT RED SHRIMP
WITH BAIRRO'S SPECIAL SAUCE 🌿🍷 110 € / KG

BAIRRO'S SEAFOOD FEAST

🍷 150 € / 2 PESSOAS

BOILED PRAWNS, CRAB FILLING WITH SEAWEED PICKLES,
PORTUGUESE LOBSTER

BULHÃO PATO CLAMS, PRAWNS WITH GARLIC AND CHILIES

GIANT RED SHRIMP WITH BAIRRO'S SPECIAL SAUCE
AND WHITE RICE.

IN THE BEST OF COMPANY:

CHAMPAGNE PERRIER-JOUËT GRAND BRUT 70 €

[WE ONLY WORK WITH THE FRESHEST PRODUCTS ARRIVING DAILY FROM OUR OCEAN. FOR THAT REASON,
IT IS POSSIBLE THAT SOME OF THEM AREN'T ALWAYS AVAILABLE. PLEASE CHECK WITH A MEMBER OF OUR STAFF.]

➔ CHEESE ◀

SERRA DA ESTRELA CHEESE (50 G)	5 €	
RESERVE SHEEP CHEESE - REFINEMENT BY MANTEIGARIA SILVA (50 G)	6,5 €	
CHEESE FROM AZEITÃO 250 G (UN.)	11 €	
CHEESE FROM AZEITÃO SMALL (UN.)	6 €	
SÃO JORGE ISLAND (AZORES) CHEESE AGED FOR 4 MONTHS (50 G)	3,5 €	
SÃO JORGE ISLAND (AZORES) CHEESE AGED FOR 24 MONTHS (50 G)	4,5 €	
HANDCRAFTED SÃO JORGE ISLAND (AZORES) CHEESE REFINEMENT BY MANTEIGARIA SILVA (50 G)	4,5 €	
SÃO JORGE ISLAND (AZORES) CHEESE AGED FOR 50 MONTHS REFINEMENT BY MANTEIGARIA SILVA (50 G)	9 €	
SÃO MIGUEL ISLAND (AZORES) CHEESE (50 G)	4 €	
VINTAGE GOAT CHEESE FROM ODEMIRA (50 G)	6,5 €	
CHEESE FROM NISA (UN.)	5 €	
CHEESE FROM ÉVORA (UN.)	5 €	
"GUILHERME" GOAT CHEESE (50 G)	4 €	
GOAT CHEESE FROM BEIRA BAIXA (50 G)	5 €	
HALF MATURATION GOAT CHEESE FROM MELGAÇO (50 G)	6,5 €	
CAMEMBERT WITH ALVARINHO WINE (50 G)	8 €	
TERRINCHO CHEESE, FROM TRÁS-OS-MONTES (50 G)	4,5 €	
CHEESE FROM IDANHA-A-NOVA (50 G)	3,5 €	
PORTUGUESE CHEESE SELECTION (GOAT, COW, SHEEP)	10 €	

➔ CHARCUTERIE ◀

"GRAN RESERVA" DRY-CURED HAM (50 G)	7 €	
"BÍSARO" (PORTUGUESE PORK BREED) DRY-CURED HAM (50 G)	8,5 €	
ACORN-FED IBERIAN PORK <i>COPITA</i> (50 G)	8,5 €	
ACORN-FED IBERIAN PORK <i>PAJOLA</i> (50 G)	11,5 €	
ACORN-FED IBERIAN PORK LOIN (50 G)	12 €	
CURED PORK NECK <i>PAIO</i> SAUSAGE FROM <i>FUNDÃO</i> (50 G)	7,5 €	

➔ SOUP ◀

FISH SOUP 🐟 9,5 €

A RICH AND VELVETY SOUP SERVED WITH CROUTONS AND A GARLIC AND SAFFRON MAYONNAISE.

SEAFOOD SOUP 🐟🍷 11,5 €

AN INTENSELY FLAVOURED SOUP WITH PIECES OF PRAWN, CILANTRO, FINELY CHOPPED CHILI AND A HOMEMADE TOAST.

SEASONAL VEGETABLES SOUP 🌿🍷 4,5 €

A SMOOTH AND COMFORTING SOUP PREPARED WITH THE FRESHEST VEGETABLES.

CHERRY GAZPACHO 8 €

A FRAGRANT SPIN ON THE TRADITIONAL GAZPACHO WITH CHERRIES FROM FUNDÃO

➔ VEGETARIAN DISHES ◀

SAUTÉED VEGETABLES 🌿🍷 17,5 €

DIFFERENT VEGETABLES, SAUTÉED TO PERFECTION, ON A FRESH BASIL BASE.

VEGETABLE CURRY 🌿🍷 17,5 €

GREEN CURRY MADE WITH CRUNCHY VEGETABLES SERVED WITH WHITE RICE.

➔ SALADS ◀

ROAST BEEF SALAD 🍷🐮 16,5 €

LETTUCE MIX, ROAST BEEF SLICES, PEAR, LETTUCE HEART, ROASTED TOMATO, ROASTED RED PEPPER, GORGONZOLA, WALNUTS, GRILLED RED ONION, AND SMOKED GARLIC MAYONNAISE.

GRILLED CHICKEN SALAD 🍷 14,5 €

LETTUCE MIX, SLICES OF GRILLED CHICKEN BREAST, RED ONION, BACON, LETTUCE HEART, TOMATO, AVOCADO WEDGES AND YOGURT VINAIGRETTE.

ROASTED AND GRILLED VEGETABLES WITH QUINOA SALAD 🌿🍷 14,5 €

QUINOA, GRILLED LETTUCE HEART, ROASTED TOMATO, TOASTED ALMONDS, ROASTED PUMPKIN, PARMESAN AND LEMON VINAIGRETTE.

NIÇOISE SALAD 14,5 €

LETTUCE MIX, HOUSEMADE CANNED TUNA BELLY, GARLIC AND ANCHOVY MAYONNAISE, SMOKED EGG YOLK, LETTUCE HEART, TOMATO AND CROÛTONS.

➔ FISH DISHES ←

GRILLED SEA BASS 🌿 31,5 €

A VERY FRESH SEA BASS SIRLOIN SERVED WITH CREAMY MASHED POTATOES, GREEN BEANS AND DASHI STOCK.

GRILLED GIANT RED SHRIMP 🌿🌿🌿 39,5 €

CHARCOAL GRILLED GIANT RED SHRIMP SERVED WITH OUR BAIRRO SAUCE, WHITE RICE AND FRENCH FRIES.

GRILLED SQUID 🌿🌿 29,5 €

GRILLED SQUID WITH AN IRRESISTIBLE BLACK RICE WITH CHORIZO AND A GARLIC AND KIMCHI MAYONNAISE (SLIGHTLY SPICY).

MEAGRE WITH MIGAS 26 €

THE FINEST CUT OF MEAGRE WITH A GARNISH OF PICKLED VEGETABLES AND GINGER SERVED WITH A BREAD AND LINGUIÇA SAUSAGE MASH.

GRILLED TUNA WITH "UPSIDE DOWN" POTATOES 🌿 29 €

A GENEROUS GRILLED TUNA STEAK SERVED AT ROOM TEMPERATURE WITH A TYPICAL CHOPPED SALAD FROM ALGARVE AND VINEGARY POTATOES.

PRAWN AÇORDA 🌿 27 €

A MUST-TRY PORTUGUESE DISH: SHRIMP, BREAD, GARLIC, CILANTRO, RED CHILLI AND AN EGG YOLK COOKED AT LOW TEMPERATURE.

FISH RICE 🌿 27,5 €

SERVED IN THE POT, A BROTHY RICE WITH FISH FROM OUR COAST, CILANTRO AND HART'S PENNYROYAL.

LOBSTER AND SHRIMP RICE 🌿🌿 35,5 €

A BROTHY RICE WITH LOBSTER AND SHRIMP, CILANTRO, RED CHILLI PEPPER, LIME AND BASIL.

COD LOIN 29 €

OVEN-BAKED COD LOIN WITH A BREAD AND CHORIZO CRUST SERVED WITH "PUNCHED" POTATOES AND AN ONION EMULSION.

BRÁS STYLE COD WITH "EXPLODING OLIVES" 🌿🌿 25 €

A TRADITIONAL DISH MUCH IN DEMAND: FLAKED COD MIXED WITH ONION, SHOESTRING FRIES, EGGS AND MINCED PARSLEY SERVED WITH EXPLODING OLIVES.

➔ MEAT DISHES ◀

[SERVED WITH TWO SIDE DISHES OF YOUR CHOICE]

EYE FILLET STEAK 🌿 32,5 €

THE BEST STEAK GRILLED OVER COALS AND SERVED ON THE SKILLET,
WITH A SLICE OF DRY CURED HAM AND OUR SPECIAL SAUCE.

AGED BEEF LOIN STEAK 🌿 29,5 €

A TENDER STEAK WITH AN AMAZING FLAVOUR GRILLED OVER COALS
AND SERVED WITH BÉARNAISE SAUCE.

IBERIAN PORK PRESA 🌿 28,5 €

A JUICY PORK STEAK GRILLED OVER COALS AND SERVED WITH A SMOKED GARLIC SAUCE.

STEAK TARTARE BAIRO STYLE 🌿 27,5 €

MINCED BEEF WITH FINELY CHOPPED RADISH, SHALLOTS,
CAPERS, CORNICHONS AND A MUSTARD EMULSION.

➔ SIDE DISHES ◀

WHITE RICE 🌿 3 €

FRENCH FRIES 🌿 3 €

BLACK BEANS STEW 🌿 3 €

SAUTÉED VEGETABLES 🌿 4 €

GREEN SALAD 🌿 3 €

SEASONAL TOMATO SALAD 🌿 3 €

MIXED SALAD 🌿 3 €

➔ DESSERTS ➔

PASTEL DE NATA MILLE-FEUILLE 8 €

YOU'VE NEVER TASTED ANYTHING LIKE THIS: LIGHT AND DELICIOUS,
THIS IS CHEF JOSÉ AVILLEZ'S TAKE ON A LISBON CLASSIC.

MOSCATEL DE SETÚBAL BACALHÔA SUPERIOR – GLASS 5 €

BAIRRO'S PAVLOVA 🌿 9,5 €

A CRISPY MERENGUE WITH AN IRRESISTIBLE STRAWBERRY CREAM
CONTRASTING WITH A RED BERRIES JAM AND A CREAM CHEESE FOAM.

PORT WINE QUINTA NOVA LBV – GLASS 5,5 €

HAZELNUT³ 🌿🥜🍷 7 €

ONE OF CHEF JOSÉ AVILLEZ'S CLASSICS: HAZELNUT ICE-CREAM, HAZELNUT FOAM,
FRESHLY GRATED HAZELNUT AND FLEUR DE SEL. ALL SERVED IN A GLASS,
IN GENEROUS LAYERS. DIP THE SPOON IN AND ENJOY ALL THE LAYERS IN A SINGLE BITE.

MADEIRA WINE BARBEITO 10 YEARS – GLASS 6 €

BAIRRO'S CHOCOLATE CAKE 🍷 8 €

A RICH AND CREAMY CHOCOLATE CAKE PREPARED WITH THE BEST CHOCOLATE
AND SERVED IN THE PERFECT AMOUNT.

CARCAVELOS WINE VILLA OEIRAS – GLASS 5,5 €

OR **PORTUGUESE BRANDY MACIEIRA XO – GLASS 13 €**

"PASSION FRUIT" WITH COCONUT SORBET 🌿🍷 10 €

A SURPRISING DESSERT WHERE EVERY SPOONFUL IS A FRESH DELIGHT.

CASA SANTOS LIMA LATE HARVEST – GLASS 5,5 €

CHOCOLATE MOUSSE WITH ICE-CREAM 🌿🍷 8 €

A MOUSSE WITH A RICH TEXTURE PREPARED WITH THE FINEST CHOCOLATE,
FINALIZED WITH AN ICE-CREAM SCOOP AND CHOCOLATE SHAVINGS.

WHISKEY JAMESON CASKMATES – GLASS 8 €

OR **PORT WINE NIEPOORT DEE 10 YEARS – GLASS 5,5 €**

SERRA CHEESE PDO 🍷 9 €

THE FAMOUS SHEEP CHEESE FROM THE MOUNTAINOUS REGION
OF SERRA DA ESTRELA.

PORT WINE GRAHAM'S TAWNY 20 YEARS – GLASS 8,5 €

PORTUGUESE CHEESE SELECTION 🍷 12 €

A PLATTER WITH PORTUGUESE CHEESE VARIETIES.

PORT WINE NIEPOORT DEE 10 YEARS – GLASS 5,5 €

SEASONAL FRUIT 🌿🍷 6 €

TROPICAL FRUIT 🌿🍷 7 €

PINEAPPLE, MANGO OR PAPAYA.

 GLUTEN FREE  CONTAINS NUTS AND PEANUTS  CONTAINS CRUSTACEANS AND MOLLUSCS  VEGETARIAN

