

OTHERS 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, LISBOA.

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, LISBOA.

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.
IN GUINCHO, CASCAIS.

MAREJOSEAVILLEZ.PT —  MARE.JOSEAVILLEZ

CANTINHO DO AVILLEZ

CONTEMPORARY PORTUGUESE CUISINE INFLUENCED BY TRAVELS ABROAD.
IN CHIADO, PARQUE DAS NAÇÕES, CASCAIS AND PORTO.
CANTINHODOAVILLEZ.PT —  CANTINHO_DO_AVILLEZ

EL CORTE INGLÉS

AT THE GOURMET EXPERIENCE, CHEF JOSÉ AVILLEZ PRESENTS
THREE ABSOLUTELY DISTINCT CONCEPTS THAT OFFER A DIFFERENTIATED
MENU AND EXPERIENCE: TASCA CHIC IS A SOPHISTICATED AND CONTEMPORARY
RESTAURANT OF 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 AND IRREVERENT ATMOSPHERE.

LISBON — EL CORTE INGLÉS, GOURMET EXPERIENCE, FLOOR 7
SALONCASCABEL.COM — TASCACHIC.PT — JACARÉ.PT

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

CHEF JOSÉ AVILLES'S FAVOURITES

⇒ SEAFOOD AND APPETIZERS ⇐

GREEN BEANS TEMPURA SEASONED WITH LEMON SALT AND TARTAR SAUCE (V) 7 €

TUNA TARTARE WITH SPICY SOY AND CHIVES 18 €

OCTOPUS TARTARE, KIMCHI EMULSION,
CRISPY LETTUCE, HERBS AND PICKLES 15 €

PRAWNS WITH GARLIC AND CHILI 19,5 € (250 G APROX.)

"BULHÃO PATO CLAMS" 26 € (250 G APROX.)

⇒ MAIN DISHES ⇐

OUR BRÁS-STYLE COD WITH "EXPLODING OLIVES" 28 €

TRADITIONAL DISH: FLAKED COD MIXED WITH ONION,
SHOESTRING FRIES, EGGS, MINCED PARSLEY
AND THE FAMOUS EXPLODING OLIVES.

SCARLET SHRIMP RICE 75 €
BROTHY RICE WITH SCARLET SHRIMPS.

SHRIMP "AÇORDA" 27 €
MUST-TRY PORTUGUESE DISH: SHRIMP, BREAD, GARLIC,
CORIANDER, MALAGUETA CHILLI AND EGG YOLK.

⇒ CHARCUTERIE SUGGESTIONS ⇐

IBERIAN PORK DRY-CURED HAM (50 G) 16,5 €

ACORN-FED IBERIAN PORK DRY-CURED HAM (50 G) 19,5 €

SLICED IBERIAN PORK MIXED PLATTER (COPITA, PAIOLA, AND LOIN) (80 G) 21 €

⇒ SEAFOOD AND APPETIZERS ⇐

GREEN BEANS TEMPURA SEASONED WITH LEMON SALT AND TARTAR SAUCE (V) (🌾) 7 €

MINI BEEF CROQUETTES WITH TRUFFLE MUSTARD (2 UN) (🌾) 5 €

CRISPY CODFISH CAKES WITH GARLIC & LEMON MAYONNAISE (2 UN) (🌾) 6 €

OCTOPUS SALAD WITH OVEN ROASTED PEPPERS (🌾) 14 €

BROAD BEANS, CHORIZO, BOILED EGG & CORIANDER 12.5 €

SMALL PARTRIDGE PIES (2UN) (🌾) 12 €

"BULHÃO PATO" CLAMS (🌾) 26 € (250GR APPROX.)

PRAWNS WITH GARLIC & CHILI (🌾) 19.5 € (250GR APPROX.)

⇒ TARTARES ⇐

OCTOPUS TARTARE, KIMCHI EMULSION, CRISPY LETTUCE, HERBS AND PICKLES (🌾) 15 €

TUNA TARTARE WITH SPICY SOY AND CHIVES (🌾) (🌾) 18 €

BEEF TARTARE, SHALLOTS, CAPERS, GHERKINS AND DIJON MUSTARD EMULSION 16 €

BREAD SERVICE (PER PERSON) (V) (🌾) 4,5 €

OLIVE BREAD, SOURDOUGH BREAD,
MARINATED GALEGA OLIVES AND SMOKED BUTTER.

➡ SOUPS ◀

CARROT & LEEK CREAM SOUP WITH OLIVE EMULSION (V) 7 €

BROAD BEAN CREAM WITH CHORIZO OIL & MINT 9 €

LOBSTER BISQUE WITH ROUILLE & CHIVES (V) (W) (N) 15 €

➡ SALADS ◀

TOMATO SALAD WITH BURRATA, BASIL OLIVE OIL & PARMESAN (V) 18 €

CHICKEN SALAD WITH CRISPY LETTUCES, AVOCADO, CRISPY BACON & CAESAR DRESSING 18 €

➡ VEGETARIAN DISHES ◀

FRIED RICE WITH MUSHROOMS, GREEN ASPARAGUS & FRIED EGG (V) (W) 25 €

GREEN LENTIL & CHICKPEA CURRY WITH VEGETABLES & WHITE RICE (V) 25 €

LINGUINE WITH GRILLED VEGETABLES & BASIL (V) (W) 25 €

⇒ FISH DISHES ⇐

GRILLED TUNA WITH TOMATO AND POTATO "MIGAS" 35 €

ROASTED MEAGRE WITH RATATOUILLE 29,5 €

ROASTED MEAGRE WITH GARLIC "AÇORDA" & GRILLED ASPARAGUS   29,5 €

GRILLED SEA BASS WITH SHRIMP RICE  37,5 €

GRILLED SEA BASS WITH GREEN VEGETABLES & BASIL OLIVE OIL 35 €

OVEN ROASTED OCTOPUS WITH GARLIC & ROSEMARY, "PUNCHED" POTATOES AND

GRILLED PEPPERS WITH LEMON   33,5 €

GRILLED SQUID, BLACK RICE WITH CHORIZO AND KIMCHI  31 €

AIOLI BATTERED HAKE FILLETS WITH TOMATO RICE & TARTAR SAUCE  29,5 €

HAKE RICE WITH CLAMS & LEMON  27 €

GRILLED BLUE LOBSTER WITH A FLAVORFUL RICE COOKED IN ITS OWN BROTH AND GREEN

SALAD  70 €

PRAWN AND CORIANDER RICE  27,5 €

BLUE LOBSTER RICE  60 €

SCARLET SHRIMPS WITH A FLAVORFUL RICE COOKED IN ITS OWN BROTH  75 €

SHRIMPS "AÇORDA" TRADICINAL BREAD-BASED DISH   27€

SCARLET SHRIMPS "AÇORDA" TRADICINAL BREAD-BASED DISH   75 €

⇒ CODFISH SPECIALTIES ⇐

OUR BRÁS-STYLE COD WITH "EXPLODING OLIVES" 28 €

CODFISH "GOMES DE SÁ" STYLE 27 €

OVEN ROASTED COD LOIN WITH ONION CONFIT & "PUNCHED" POTATOES  35 €

➡ MEAT DISHES ◀

CHICKEN "PIRI-PIRI" WITH FRIES & GREEN SALAD 25 €

SIRLOIN STEAK "BITOQUE" WITH FRIED EGG, RICE & FRIES 29,5 €

"BAIRRO-STYLE" EYE FILLET STEAK WITH SAUCE AND FRENCH FRIES 38,5 €

ROASTED LAMB WITH POTATOES & SAUTÉED RAPINI 35 €

BEEF CROQUETTES WITH RAPINI RICE  25 €

TRADITIONAL SAVOURY PUFF PASTRY FILLED WITH STEWED BEEF WITH RAPINI RICE  27 €

ALENTEJO PORK BRAISED "BURRAS" WITH FRIES & GREEN SALAD 29,5 €

TRADITIONAL "CABIDELA" RICE WITH FARM RAISED CHICKEN 27 €

➡ SIDE DISHES ◀

GREEN SALAD 5 €

TOMATO SALAD 5 €

WHITE RICE 5 €

FRENCH FRIES 5 €

➡ BAIRODOAVILLEZ.PT ◀

 CONTAINS GLUTEN  CONTAINS NUTS AND PEANUTS  CONTAINS CRUSTACEANS AND MOLLUSCS  VEGETARIAN

PÂTEO 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.

SEATING CAPACITY: 220 PEOPLE ◊ ALL PRICES INCLUDE VAT AT THE CURRENT RATE. THIS RESTAURANT HAS A COMPLAINTS BOOK.
GRUPO JOSÉ AVILÉZ, S. A. ◊ NIF 509 311865 ◊ RUA NOVA DA TRINDADE, N.º 18, 1.º ANDAR, 1200-303 LISBOA