

## **OTHERS 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 AVILLENZ OFFERS REVISITED PORTUGUESE CUISINE.  
IN CHIADO, LISBOA.

BELCANTO.PT —  BELCANTO\_JOSEAVILLENZ

### **ENCANTO**

DISTINGUISHED WITH ONE MICHELIN STAR,  
ENCANTO IS AN ENCHANTED PLACE OF HAUTE CUISINE  
WHERE VEGETABLES ARE CELEBRATED AS STARS.  
IN CHIADO, LISBOA.

ENCANTOJOSEAVILLENZ.PT —  ENCANTO\_JOSEAVILLENZ


### **MARÉ**

IS JOSÉ AVILLENZ'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.

MAREJOSEAVILLENZ.PT —  MARE.JOSEAVILLENZ

### **CANTINHO DO AVILLENZ**

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


CANTINHODOAVILLENZ.PT —  CANTINHO\_DO\_AVILLENZ

### **EL CORTE INGLÉS**

AT THE GOURMET EXPERIENCE, CHEF JOSÉ AVILLENZ PRESENTS  
THREE ABSOLUTELY DISTINCT CONCEPTS THAT OFFER A DIFFERENTIATED  
MENU AND EXPERIENCE: TASCACHIC 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 AVILLENZ'  
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

# ◊ PÁTEO ◊

## ➤ SPECIALITY ◀

**PORTUGUESE COZIDO 35 €**

AT LUNCH  
THURSDAY AND SUNDAY\*

\*from January to April

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## ➤ LUNCH MENU ◀

**STARTER, MAIN COURSE AND DESSERT OF THE DAY  
AND DRINK 32,5 €**

From Monday to Friday except public holidays until  
15h00. Ask our team for more details.

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## CHEF JOSÉ AVILLES'S FAVOURITES

### ➔ SEAFOOD AND APPETIZERS ◀

TUNA TARTARE WITH ASIAN FLAVORS  
AND AVOCADO CREAM 🌱 18 €

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

GREEN BEANS TEMPURA SEASONED  
WITH LEMON SALT AND TARTAR SAUCE 🌱 🍷 7 €

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

"BULHÃO PATO CLAMS" (250 G APPROX.) 🌱 26 €

### ➔ 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 SHRIMPS WITH A FLAVORFUL RICE  
COOKED IN ITS OWN BROTH 🌱 65 € | 130 € (2 PEOPLE)

SHRIMP "AÇORDA" 🌱 🍷 27 € | 54 € (2 PEOPLE)  
MUST-TRY PORTUGUESE DISH: SHRIMP, BREAD,  
GARLIC, CORIANDER, 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 🌱🍷 7 €

MINI BEEF CROQUETTES  
WITH TRUFFLE MUSTARD (2 UNI.) 🌱 5 €

CRISPY CODFISH CAKES WITH GARLIC & LEMON MAYONNAISE (2 UNI.) 🌱 6 €

OCTOPUS SALAD WITH OVEN ROASTED PEPPERS 🌱 16 €

BROAD BEANS, CHORIZO, BOILED EGG & CORIANDER 12,5 €

SMALL PARTRIDGE PIES (2 UNI.) 🌱 12 €

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

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

## ⇒ TARTARES ⇐

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

TUNA TARTARE WITH ASIAN FLAVORS  
AND AVOCADO CREAM 🌱 18 €

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

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**BREAD SERVICE** (PER PERSON) 🍷🌱 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) (G) 15 €

## ➔ SALADS ◀

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

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

## ➔ VEGETARIAN DISHES ◀

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

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

LINGUINE WITH GRILLED VEGETABLES & BASIL (V) (G) 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 GREEN VEGETABLES & BASIL OLIVE OIL 35 €

GRILLED SEA BASS WITH SHRIMP RICE 🍷 37,5 €

OVEN ROASTED OCTOPUS WITH GARLIC & ROSEMARY,  
"PUNCHED" POTATOES AND GRILLED PEPPERS WITH LEMON 🍷🍷 33,5 €

GRILLED SQUID, BLACK RICE WITH CHORIZO AND KIMCHI MAYONNAISE 🍷 31 €

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

GRILLED BLUE LOBSTER WITH A FLAVORFUL RICE COOKED  
IN ITS OWN BROTH AND GREEN SALAD WITH ONION 🍷 70 €

PRAWN AND CORIANDER RICE 🍷🍷 27,5 € | 55 € (2 PEOPLE)

PORTUGUESE BLUE LOBSTER RICE,  
FROM OUR ATLANTIC COAST 🍷 60 € | 120 € (2 PEOPLE)

SCARLET SHRIMPS WITH A FLAVORFUL RICE  
COOKED IN ITS OWN BROTH 🍷 65 € | 130 € (2 PEOPLE)

SHRIMPS "AÇORDA" TRADICINAL BREAD-BASED DISH 🍷🍷 27 € | 54 € (2 PEOPLE)

SCARLET SHRIMPS "AÇORDA" TRADICIONAL  
BREAD-BASED DISH 🍷🍷 65 € | 130 € (2 PEOPLE)

## ➔ CODFISH SPECIALTIES ◀

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

CODFISH "GOMES DE SÁ" STYLE 27 €  
COD, EGG, POTATOES, ONION AND OLIVES.

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

## ⇒ MEAT DISHES ⇐

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

"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 44 € | 88 € (2 PEOPLE)

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 WITH ONION 29,5 €

TRADITIONAL "CABIDELA" RICE  
WITH FARM RAISED CHICKEN 27 € | 54 € (2 PEOPLE)

## ⇒ EXTRA SIDES ⇐

GREEN SALAD 5 €

TOMATO SALAD 5 €

WHITE RICE 5 €

FRENCH FRIES 5 €

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## ⇒ BAIRODOAVILLEZ.PT ⇐

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 CONTAINS GLUTEN  CONTAINS NUTS AND PEANUTS  CONTAINS CRUSTACEANS AND MOLLUSCS  VEGETARIAN

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PÁTEO DOES NOT GUARANTEE THAT CROSS-CONTACT WITH POTENTIAL ALLERGENS HASN'T OCCURRED.

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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.

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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.

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SEATING CAPACITY: 220 PEOPLE ◊ ALL PRICES INCLUDE VAT AT THE CURRENT RATE. THIS RESTAURANT HAS A COMPLAINTS BOOK.  
GRUPO JOSÉ AVILLENZ, S. A. ◊ NIF 509 311 865 ◊ RUA NOVA DA TRINDADE, N.º 18, 1.º ANDAR, 1200-303 LISBOA