

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 AN 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

CHEF JOSÉ AVILLES'S FAVOURITES

⇒ SEAFOOD AND APPETIZERS ←

TUNA TARTARE WITH SPICY MARINADE AND CHIVES 🌿 18 €

OCTOPUS TARTARE, KIMCHI EMULSION,
CRISPY LETTUCE, HERBS AND PICKLES 🌿 16 €

AGED BEEF CARPACCIO, WATERCRESS,
AND TRUFFLE AND PARMESAN EMULSION 19 €

PRAWNS WITH GARLIC AND CHILI 🌿 20,5 € (250 G APROX.)

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

⇒ MAIN DISHES ←

OUR BRÁS-STYLE COD WITH "EXPLODING OLIVES" 28,5 €

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

SCARLET SHRIMP, CRAB AND CLAMS RICE 🌿 59,5 €

BROTHY RICE WITH SCARLET SHRIMP, CRAB, SHRIMP
AND CLAMS, CORIANDER AND RED CHILLI PEPPER.

SHRIMP AÇORDA 🌿 29,5 €

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

⇒ CHARCUTERIE SUGGESTIONS ⇐

- IBERIAN PORK DRY-CURED HAM (50 G) 15,5 €
ACORN-FED IBERIAN PORK DRY-CURED HAM (50 G) 18,5 €
SLICED IBERIAN PORK MIXED PLATTER (COPITA, PAIOLA, AND LOIN) (80 G) 20 €

⇒ SEAFOOD AND APPETIZERS ⇐

- PRAWN COCKTAIL WITH AVOCADO 🌱 18,5 €
BOILED AND PEELED PRAWNS WITH COCKTAIL SAUCE,
MINCED APPLE, CRUNCHY LETTUCE HEART AND AVOCADO.
- AGED BEEF CARPACCIO, WATERCRESS,
AND TRUFFLE AND PARMESAN EMULSION 19 €
- SEA BASS MARINATED WITH LIME AND CORIANDER GARNISHED
WITH AVOCADO AND RED ONION 18 €
- TUNA TARTARE WITH SPICY MARINADE AND CHIVES 🌱🌱 18 €
- OCTOPUS TARTARE, KIMCHI EMULSION,
CRISPY LETTUCE, HERBS AND PICKLES 🌱 16 €
- PICANHA TARTARE, SHALLOTS, CAPERS, GHERKINS
AND DIJON MUSTARD EMULSION 🌱 18 €
- TRUFFLE BURRATA, WATERCRESS, HONEY AND PINE NUTS 🌱🌱 18,5 €
- OVEN ROASTED AUBERGINE WITH HUMMUS AND TOMATO 🌱 11,5 €
- SMALL PARTRIDGE PIES (2 UN.) 🌱 10 €
SMALL PIES FILLED WITH STEWED PARTRIDGE, BACON AND MINI-ONIONS.
- PRAWNS WITH GARLIC AND CHILI 🌱 20,5 € (250 G APPROX.)
- BULHÃO PATO CLAMS 🌱 26 € (250 G APPROX.)

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- BREAD SERVICE (PER PERSON)** 🌱🌱 4,5 €
OLIVE BREAD, CORNBREAD, BREAD FROM ALENTEJO,
MARINATED GALEGA OLIVES AND SMOKED BUTTER.

➔ SOUPS ◀

LOBSTER AND PRAWN BISQUE 🍷 18 €
LOBSTER AND PRAWN CREAM WITH GARLIC
AND SAFFRON EMULSION.

"CALDO VERDE" (MINCED CABBAGE SOUP) WITH CHORIZO 11,5 €
A TRADITIONAL SOUP MADE WITH COLLARD GREENS AND SERVED WITH CHORIZO.

➔ SALADS ◀

GRILLED CHICKEN SALAD 19 €
LETTUCE MIX, GRILLED CHICKEN LEG, RED ONION, BACON,
LETTUCE HEART, TOMATO, AVOCADO AND YOGHURT VINAIGRETTE.

ROASTED AND GRILLED VEGETABLES WITH QUINOA SALAD 🍷 🍷 18 €
QUINOA, LETTUCE HEART, ROASTED TOMATO, TOASTED ALMONDS, ROASTED PUMPKIN,
ROASTED ZUCCHINI, MUSHROOMS, PARMESAN AND LEMON VINAIGRETTE.

➔ VEGETARIAN DISHES ◀

GRILLED VEGETABLES GREEN CURRY 🍷 27 €
SERVED WITH RICE.

MUSHROOM RICE WITH BASIL 🍷 27 €
CARNAROLI RICE WITH SAUTÉED PORCINI MUSHROOMS,
PARMESAN SHAVINGS AND BASIL.

➔ FISH DISHES ◀

OUR BRÁS-STYLE COD WITH "EXPLODING OLIVES" 28,5 €

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

SHRIMP AÇORDA 🍷🌿 29,5 €

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

CHARGRILLED SQUID WITH BLACK RICE 🍷 33 €

CHARGRILLED SQUID, IRRESISTIBLE BLACK RICE WITH CHORIZO, AND, GARLIC AND KIMCHI MAYONNAISE (SLIGHTLY SPICY-HOT).

COD LOIN WITH CORNBREAD 🌿 35 €

OVEN-BAKED COD WITH CORNBREAD AND CHORIZO CRUST, "PUNCHED" POTATOES AND ONION EMULSION.

GRILLED OCTOPUS 🍷 35,5 €

THE BEST OCTOPUS BOILED AND GRILLED IN OLIVE OIL AND GARLIC, SERVED WITH MINI POTATOES, SPROUTS AND ONIONS.

GRILLED SEA BASS WITH ASPARAGUS 37 €

SEA BASS PORTION SERVED WITH GRILLED ASPARAGUS, SMASHED POTATO WITH OLIVES AND BASIL OLIVE OIL.

GRILLED SEA BASS WITH SHRIMP RICE 🍷 38 €

SEA BASS PORTION SERVED WITH SHRIMP RICE.

PRAWNS AND CLAMS RICE 🍷 34 €

BROTHY RICE WITH PRAWNS AND CLAMS, CORIANDER AND RED CHILLI PEPPER.

SCARLET SHRIMP, CRAB AND CLAMS RICE 🍷 59,5 €

BROTHY RICE WITH SCARLET SHRIMP, CRAB, SHRIMP AND CLAMS, CORIANDER AND RED CHILLI PEPPER.

GRILLED BLUE LOBSTER 🍷 75 €

BLUE LOBSTER, YUZU EMULSION, TRUFFLES AND FRENCH FRIES GARNISHED WITH FRIED EGG.

⇒ MEAT DISHES ←

CHICKEN "PIRI-PIRI" 25 €

THE BEST BONELESS CHICKEN SERVED WITH FRENCH FRIES,
LETTUCE AND ONION SALAD, AND AVOCADO CREAM.

SIRLOIN STEAK (*BITOQUE*) SERVED WITH FRIED EGG 27,5 €

FRIED SIRLOIN STEAK WITH FRIED EGG, STEAK SAUCE,
RICE AND FRENCH FRIES.

DUCK LEG CURED AND CONFIT 28 €

SAUTÉED POTATOES, GARLIC, THYME AND TRUFFLE,
AND STEWED CABBAGE WITH BACON.

EYE FILLET STEAK 35,5 €

THE BEST STEAK PREPARED ON A CHARCOAL GRILL,
SERVED WITH FRENCH FRIES, HOUSEMADE SAUCE AND BEARNAISE SAUCE.

⇒ BAIRRODOAVILLEZ.PT ←

 CONTAINS GLUTEN  CONTAINS NUTS AND PEANUTS  CONTAINS CRUSTACEANS AND MOLLUSCS  VEGETARIAN

PÁTEO 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 AVILLENZ, S. A. ◊ NIF 509 311 865 ◊ RUA NOVA DA TRINDADE, N.º 18, 1.º ANDAR, 1200-303 LISBOA