

OTHER 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 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

BAIRRO DO AVILLENZ

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

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

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 BEST SELLERS

TO START

Tuna tartare with Asian flavours 🍷 14,75 €

Hand-minced fresh tuna, marinated and served with housemade toast.

Prawns Malaguenha style 🍷🍷 16,5 €

Tender prawns sautéed in olive oil and peppers with Spanish sauce.

MAIN COURSES

“Bacalhau à brás” 23,25 €

Shredded codfish cooked with onion, potato sticks, and eggs, served with “explosive” olives.

Portobello mushroom risotto with pancetta and basil 🍷 23,25 €

Carnaroli rice risotto with sautéed portobello mushrooms, pancetta, parmesan shavings and basil.

Black pork with migas and tomato salad 🍷 29 €

Tradicional Cut from Alentejo sautéed served with breadcrumbs.

Couvert (per person) 🍷🍷 3,75 €

TO START

CRUDO & MARINATED

Tuna tartare with Asian flavours 🌱 14,75 €

Hand-minced fresh tuna, marinated and served with housemade toast.

Marinated Croaker 🌱 14,25 €

Fresh croaker (white fish), lightly cured and served with tiger's milk, avocado cream, sliced onion, fried corn, chili, and coriander.

Avocado ceviche 🌱🌱 11,75 €

Vegetable ceviche with avocado, red onion, crispy corn, coriander, and "vegetable tiger's milk".

Carpaccio with arugula, yuzu, truffle and parmesan 14,25 €

Beef loin with yuzu emulsion, truffle and parmesan.

APPETIZERS

Deep-fried green beans 🌱🌱 7,5 €

Green bean tempura seasoned with lemon salt and tartar sauce on the side.

Croquettes with truffle mustard (2un.) 🌱 6,5 €

Beef croquettes with truffle mustard sauce.

Cod nuggets with garlic and chive mayonnaise 🌱 12,25 €

Tempura-fried bits of codfish fillet served with garlic and chive mayonnaise.

OTHER STARTERS

Baked Nisa cheese with cured ham and honey 10 €

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

Roasted cheese with tomato chutney 🌱 10 €

Oven-roasted Nisa cheese with tomato and cinnamon chutney.

Prawns Malaguenha style 🌱🌱 16,5 €

Tender prawns sautéed in olive oil and peppers with Spanish sauce.

Tiger prawn with yuzu and truffle sauce 🌱 19 €

Tasty Grilled Premium Shrimp served with citrus sauce and flavored with truffles.

Roasted portobello mushroom 🌱🌱🌱 10 €

Roasted mushroom, basil pesto with toasted almond and pomegranate

S O U P S

Fish soup 15,75 €

Fish from our coast, tomato, bell pepper, and coriander, served with garlic and saffron mayonnaise..

Vegetable cream soup 7,50 €

The best seasonal vegetables, in a velvety cream served with basil olive oil.

M A I N C O U R S E S

Our Caesar Salad 🌱🌱 18,5 €

Lettuce heart, grilled chicken breast, bacon, avocado and Caesar sauce.

Tagliatelle with ragù, cured goat's cheese and basil 🌱 23 €

Tagliatelle pasta with beef and tomato-based sauce.

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.

Cod loin, baby potatoes and peppers 32,5 €

A delicious oven-baked cod loin served with punch-style baby potatoes and roasted peppers cream.

"Bacalhau à brás" 23,25 €

Shredded codfish cooked with onion, potato sticks, and eggs, served with "explosive" olives.

Sautéed croaker with shrimp "bobó" sauce 🌱 31 €

Sautéed croaker loin with shrimp and cassava sauce, with diced green asparagus.

Seafood Moqueca 🌱🌱 26,75 €

White fish, prawns, coconut milk with red palm oil and coriander, served with rice.

Vegetable Moqueca 🌱🌱 20,5 €

Pumpkin, courgette, broccoli, carrot and red onion, coconut milk with red palm oil, cashews and coriander, served with rice.

Portobello mushroom risotto with pancetta and basil 🌱 23,25 €

Carnaroli rice risotto with sautéed portobello mushrooms, pancetta, parmesan shavings and basil.

Duck red curry with its rice 🌱 25,25 €

Red curry, duck leg confit, coconut milk and Chinese aubergine, served with dark rice.

MAIN DISHES

Oven-roasted chicken with travel flavors and fries 25.5 €

Roasted, boneless chicken seasoned with kimchi sauce and served with homemade fries.

Black pork with migas and tomato salad 29 €

Tradicional Cut from Alentejo sauteed served with breadcrumbs.

Cantinho steak tartare 27,5 €

Hand-minced uncooked beef steak, seasoned with Dijon mustard emulsion, served with fried potatoes with parmesan, truffled olive oil, and basil.

Wagyu burger with onions and pickles 28 €

180 g of the best Wagyu beef in a bun, with housemade pickles, caramelized onion compote, lettuce and cocktail sauce with kimchi, served with housemade fries.

CANTINHO style steak 34,5 €

Sirloin steak with steak sauce, garlic purée, dry-cured ham and housemade chips.

"Prego" steak sandwich 18,5 €

Traditional sirloin steak sandwich with garlic sauce and fleur de sel, served with fries.
[extra fried egg + 1 €]

SIDE DISHES

Tomato salad with red onion and coriander 4 €

Green salad 4 €

Green salad with tomato 4 €

White rice 4 €

Fried potatoes 4 €

Sautéed vegetables with basil oil 4 €

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 online at joseavillez.pt/vouchers.
A reservation is required at least 48 hours in advance.

For further 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

cantinhoodoavillez.pt

Instagram · [@joseavillez](https://www.instagram.com/joseavillez) · [@cantinho_do_avillez](https://www.instagram.com/cantinho_do_avillez) · [#cantinhoodoavillez](https://www.instagram.com/cantinhoodoavillez)