

AVENIDA

Chef Roeland Klein & Team

DINNER MENU FOR GROUPS OF 7 TO 12 GUESTS

MENU AVENIDA - 6 COURSES - 90€ PER PERSON

COUVERT: 2 TYPES OF HOMEMADE BUTTER, FLÔR DE SAL AND OLIVE OIL FROM THE ALENTEJO

STARTER: TUNA, OYSTER, PONZU, SALMON ROE

2ND COURSE: SARDINE, CELERIAC, JALAPEÑO, FIG

3RD COURSE: FOIE GRAS, JOSELITO, CHICKEN SKIN, CAVIAR

4TH COURSE: CODFISH, BAY SHRIMP, BISQUE, YUZU

MAIN COURSE: MILK LAMB, LARDO, TOMATO, ANCHOVIES

DESSERT: DARK CHOCOLATE, CHERRY, YOGHURT, PISTACHIO

RESERVATION +351 282780092

EMAIL avenida@sonelhotels.com

www.avenidarestaurante.pt

Intolerances and allergies: Before you order drinks and food, please let us know if you need information on ingredients used.

A 10% service charge will be added to the bill. VAT included. Prices valid from 01/June/2026 until 01/June/2027.

Complaint book available.

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