



BREAD SERVICE

BREAD, BUTTER AND OLIVES (V) 1,85 €

SMALL SAVOURIES

(2 PORTIONS)

CODFISH CAKES WITH GARLIC MAYONNAISE
(V) 3,00 €

BEEF CROQUETTES
WITH A MUSTARD EMULSION (V) 3,65 €

ALHEIRA (GAME SAUSAGE) MINI PIE
WITH RAPINI AND TOMATO EMULSION 3,65 €

SOUP

BEANS AND SAVOY CABBAGE SOUP (V) 3,65 €

ZUCCHINI CREAMY SOUP, GARLIC AND CORIANDER PASTE
AND COTTAGE CHEESE CREAM (V) 4,30 €

ENTRÉES

GREEN EGGS ESCABECHE WITH GINGER
(V) 4,85 €

SPICY HORSE MACKAREL TARTARE
WITH CHERRY TOMATO AND AVOCADO 8,50 €

DUCK ESCABECHE WITH SHOESTRING FRIES (V) 8,50 €

OCTOPUS AND SWEET POTATO SALAD (V) 9,10 €

BLACK-EYED PEAS SALAD WITH BRAISED TUNA,
MISO AND RED ONION (V) 8,50 €

VEAL TROTTERS WITH CHICKPEAS
AND CHARCUTERIE (V) 7,30 €

SALADS

CHICKEN SALAD WITH KIMCHI AND BACON (V) 9,70 €

CESAR SALAD WITH VEGETABLES 10,90 €

STEAK SANDWICHES

MINCED STEAK WITH GARLIC AND MUSTARD 4,85 €

RUMP STEAK SANDWICH 6,10 €

VEGETARIAN DISHES

VEGGIE CHILI WITH AVOCADO, RED ONION,
TOMATO AND EGG SALAD (V) 15,75 €

GREEN CURRY OF CHICKPEAS AND VEGETABLES
WITH WHITE RICE (V) 16,95 €

MAIN COURSES

GRILLED MEAGRE, VEGETABLES, SMALL POTATOES
AND BAIRRO STYLE SAUCE (V) 21,50 €

FLAKED COD WITH RAPINI, POTATOES, EGG
AND A CORN BREAD AND GAME SAUSAGE CRUST 18,90 €

BACALHOEIRO STREET STYLE OCTOPUS, RAPINI,
POTATOES, GARLIC AND SMOKED PAPRIKA
(V) 21,50 €

CODFISH PATANISCAS
(BATTER-FRIED COD) WITH BLACK BEANS RICE
AND GARLIC AND LIME MAYONNAISE (V) 17,70 €

CROQUETTES WITH RAPINI RICE
AND TOMATO SALAD (V) 15,75 €

THIN PORK LIVER STEAKS WITH FRIES
AND FRIED ONION GARNISH (V) 14,50 €

DOBRADINHA (TRIBE) WITH CHARCUTERIE
AND BEANS (V) 14,50 €

GRILLED PORK NECK WITH BOK CHOY *MIGAS*
(CRUMBLER BREAD) AND BLACK BEANS 17,55 €

STEAK WITH A FRIED EGG ON TOP
AND FRIES (V) 17,10 €
PAN SEARED SIRLOIN STEAK (V) 25,00 €



DESSERTS

HONEY AND OLIVE OIL PUDDING WITH PINEAPPLE 🌿 (V) 5,00 €
PINEAPPLE'S CITRIC CONTRAST
WITH A DENSE GOLDEN CUSTARD THAT MELTS IN THE MOUTH.

MADEIRA WINE BARBEITO, 5 YEARS 5,50 €

CHOCOLATE CAKE (V) 5,00 €

PREPARED WITH THE FINEST COCOA, THIS CHOCOLATE CAKE HIDES A CREAMY AND MOIST INTERIOR UNDER A SOFT AND CRUMBLY CRUST. THE PERFECT DOSE OF DECADENCE.

PORT WINE QUINTA NOVA LBV, 2013 4,00 €
OR **CARCAVELOS WINE** VILLA OEIRAS SUPERIOR 5,00 €

TOUCINHO-DO-CÉU (V) 🌿 5,00 €

AT CANTINA ZÉ AVILLENZ THIS DESSERT LIVES UP TO ITS NAME, WHICH TRANSLATES AS "BACON FROM HEAVEN". A CELESTIAL DESSERT, PREPARED WITH EGGS, ALMOND AND SUGAR.

CASA SANTOS LIMA LATE HARVEST, LISBON, 2013 4,00 €

HAZELNUT³ FROM CANTINHO DO AVILLENZ 🌿 (V) 🌿 6,00 €

ONE OF CANTINHO DO AVILLENZ' BIGGEST HITS: HAZELNUT ICE-CREAM, HAZELNUT FOAM, HAZELNUT ZEST AND FLEUR DE SEL. ALL OF THIS IN A GLASS, IN LAYERS. DIP YOUR SPOON IN AND ENJOY ALL THE LAYERS IN A SINGLE BITE.

PORT WINE VIEIRA DE SOUSA, SEMI-DRY, 10 YEARS 4,00 €
OR **MOSCATEL DE SETÚBAL** BACALHÔA, 2002 4,50 €

SEASONAL FRUIT SALAD WITH ORANGE JUICE AND MINT 🌿 (V) 5,00 €
A FRESH SALAD, RICH IN COLOUR, FLAVOUR AND JUICE.

MOSCATEL DE SETÚBAL BACALHÔA, 2002 4,50 €



☞ CANTINA ZÉ AVILLETZ GIFT VOUCHER ☞

VOUCHER FOR TWO: 60 €
LUNCH OR DINNER FOR TWO.

THE CANTINA ZÉ AVILLETZ GIFT VOUCHER INCLUDES, PER PERSON,
THE BREAD SERVICE, AN ENTRÉE, A MAIN DISH
(EXCEPT FOR THE PORTUGUESE COZIDO, SERVED SEASONALLY) A DESSERT,
A DRINK (GLASS OF JA WINE, BEER
OR SOFT DRINK), WATER AND AN ESPRESSO.

THE CANTINA ZÉ AVILLETZ GIFT VOUCHER MAY BE PURCHASED
AT ANY OF OUR RESTAURANTS. TO USE THE VOUCHER,
A RESERVATION IS REQUIRED AT LEAST 48 HOURS IN ADVANCE.

FOR FURTHER INFORMATION, CONTACT
CANTINA ZÉ AVILLETZ + 351 215 807 625

 GLUTEN FREE

 CONTAINS NUTS AND PEANUTS

 CONTAINS CRUSTACEANS AND MOLLUSCS

 VEGETARIAN

SEATING CAPACITY: 103 SEATS ~~~ VAT INCLUDED. THIS RESTAURANT HAS A COMPLAINTS BOOK.
GRUPO JOSÉ AVILLETZ, S. A. ~~~ NIF 509 311 865 ~~~ RUA NOVA DA TRINDADE, N.º 18, 1.º ANDAR, 1200-303 LISBOA