

## 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](http://belcanto.pt) ~ @ [belcanto\\_joseavillez](https://www.instagram.com/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](http://encantojoseavillez.pt) ~ @ [encanto\\_joseavillez](https://www.instagram.com/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](http://bairrodoavillez.pt) ~ @ [bairrodoavillez](https://www.instagram.com/bairrodoavillez)

### **CANTINHO DO AVILLENZ**

Contemporary Portuguese cuisine influenced by travels abroad. In Chiado, Parque das Nações, Cascais and Porto.

[cantinhodoavillez.pt](http://cantinhodoavillez.pt) ~ @ [cantinho\\_do\\_avillez](https://www.instagram.com/cantinho_do_avillez)

### **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](http://mandarinoriental.com/tasca) ~ @ [tascadubai](https://www.instagram.com/tascadubai)

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**Appetisers** (per person) ④⑤ 4 €  
Butter (Azores and Smoked),  
Lupin bean hummus with orange, Olives,  
Barbela wheat bread, Corn bread and Olive bread

Alentejo dry-cured pork shoulder (40g) ④ 12 €  
Matured goat's cheese Guilherme (80g) ④ 7,5 €  
Cheese Merendeira de Nisa (100g) ④ 7,5 €  
Cheese Azeitão (100g) ④ 10 €  
Toasted bread with butter ④ 3,5 €

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## FROM OUR RAW BAR

Tuna Cone with spicy sauce (1 un.) ④ 13,5 €  
Marinated meagre and avocado cone (1 un.) ④ 13,5 €  
Truffled beef tartare cone (1 un.) ④ 13,5 €  
Marinated meagre with red onion and avocado 16 €  
Tuna "Tartare" with spicy sauce 19,5 €

## SEAFOOD

Coastal prawns with fleur de sel (250g) ④ 22 €  
Poached prawns (250g) ④ 17 €  
Clams "à Bulhão Pato" (250g) ④ 29,5 €  
Clams au naturel (250g) ④ 29,5 €  
Cascais slipper lobsters (250g) ④ 35 €  
Portuguese goose barnacles (300g) ④ 35 €

Grilled Algarve scarlet shrimp (un.) ④ 35 €  
Poached or grilled Portuguese coastal lobster (kg) ④ 150 €  
Poached or grilled blue Portuguese coastal lobster (kg) ④ 150 €

**Royal seafood platter\*** (serves two) ④ 95 €  
Poached Prawns, Goose Barnacles, Coastal Prawns,  
1/2 Lobster and Clams "à Bulhão Pato"

## SNACKS AND STARTERS

- Green eggs Escabeche (2 un.) (V) (W) 5 €  
Croquettes with truffled Dijon mustard (2 un.) (W) 6 €  
Cod liver Escabeche (W) 8 €  
Sautéed prawns with garlic and chili (W) 19 €  
Fried eggs with steak sauce (W) 12 €

## SALADS

- Burrata, tomato, pesto and rocket salad (V) (W) 19 €  
Truffled carpaccio and watercress salad with parmesan 19 €  
Caesar salad with prawns (W) (W) 19 €

## SOUPS

- Fish soup with clams, coriander and rouille (W) (W) 15 €  
Cream of vegetables with chives (V) 6 €

## FROM THE GRILL

Sea bass served sliced with olive oil, chives and lemon (approx. 200g) 39,5 €

Meagre served sliced with olive oil, chives and lemon (approx. 200g) 33 €

Squid with Maré sauce (approx. 200g) 🍷 33 €

Octopus with olive oil and garlic (approx. 200g) 🍷 35 €

Tuna with olive oil and lemon (approx. 200g) 37,5 €



Butterflied scarlet shrimp (each) 🍷 35 €

Butterflied tiger prawn (each) 🍷 27 €



**Fish and seafood platter** (serves two) 🍷 135 €  
(Scarlet Shrimp, Meagre, Clams, and Squid)

Side dishes not included.

**Please choose two side dishes,  
for your dish to be complete.**

## SIDES

White rice 🍷 3 €

Garlic rice 🍷 3,5 €

“Dark” rice with bacon 4 €

Roast potatoes with garlic oil and kimchi emulsion 🍷 4 €

Green vegetables with basil oil 🍷 4,5 €

Green beans 🍷 4 €

Seasonal tomato and oregano salad 🍷 4 €

Green salad with red onion 🍷 4 €

Clams and coriander xerém (Traditional cornmeal dish) 🍷 7,5 €

Prawn Açorda (traditional bread-based dish) 🍷🌾 7,5 €

French fries 🍷 4,5 €

## FROM THE PAN AND BEYOND...

- Our Brás-style cod with “exploding olives” 26 €  
Prawn and coriander rice 🌶️ 30 €  
Scarlet shrimp, crab and clams rice 🌶️ 70 €  
Prawn Açorda (traditional bread-based dish) 🌶️🌿 30 €  
Scarlet shrimp Açorda (traditional bread-based dish) 🌶️🌿 70 €



- Maré Cataplana (seafood stew) with wild mint 🌶️ 45 €  
(Meagre, Clams, Squid, Prawns + Rice)

## FROM THE FRYING PAN

- Bitoque: steak topped with fried egg,  
white rice, and French fries 29,5 €  
Grilled Tenderloin, café style sauce and French fries 37,5 €  
Veal Steaks, mustard and caper sauce,  
“Dark” rice with bacon, and French fries 37,5 €  
Alentejo pork steaks, clams, garlic and coriander,  
“Dark” rice with bacon, and French fries 🌶️ 35 €

## VEGETARIAN DISHES

- Chargrilled vegetable curry with basmati rice 🌱 25 €  
Vegetable fried rice topped with a fried egg 🌱🥚 25 €  
Truffled linguini with parmesan 🌱🍄 27 €

## DESSERTS

- "Passion fruit" with coconut sorbet (V) 12 €  
*Late Harvest Cabo da Roca, Colheita tardia, P. Setubal* 7 €
- Maré chocolate cake (V) (S) 9 €  
*Graham's Tawny 20 anos, Vinho do Porto / Port wine* 9 €
- Hazelnut in a variety of textures (V) (S) 9 €  
*NV Barbeito 5 ano "Boal", Vinho da Madeira / Madeira wine* 8 €
- Toucinho do céu (almond & egg dessert)  
with pine nuts and raspberry sorbet (V) (S) (G) 9 €  
*NV Villa Oeiras Superior, Carcavelos, Lisboa* 7,5 €
- Fresh fruit: Mango or Raspberries (V) 7 €
- Queijo da Serra: Cheese from the Estrela Mountains (V) (S) 12 €  
*Dow's Quinta Bomfim Vintage, Vinho do Porto, Port wine* 8,5 €



- "Fruit or chocolate?"** (V) (S)
- Ice creams & Sorbets: Cone or Coupe with 2 scoops 9 €  
Extra scoop 4 €

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# MARÉ VOUCHER MARÉ E-VOUCHER

**Lunch or dinner for two: 180 €**

**Includes, per person:**

Bread service, choice of a Starter  
"FROM OUR RAW BAR" or from "SNACKS AND STARTERS",  
a Main Course "FROM THE GRILL"<sup>1</sup> (with two sides included),  
or "FROM THE PAN AND BEYOND..."<sup>1</sup> or "FROM THE FRYING PAN",  
a Dessert, and a Drink (glass of JA wine, beer or soft drink), water and espresso.

\*Except Fish and Seafood platter, Scarlet shrimp, crab and clams rice  
and Scarlet shrimp Açorda (traditional bread-based dish).

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Sold only through the email [vouchers@joseavillez.pt](mailto:vouchers@joseavillez.pt)

For further information, please contact

Maré + 351 916 001 527\*\*

\*\* (Call to a national landline)

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## MAREJOSEAVILLEZ.PT



CONTAINS GLUTEN



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN

Maré 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.

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Seating capacity: 200 people ~ All prices include VAT at the current rate. This restaurant has a Complaints Book.  
Grupo José Avillez, S. a. ~ NIF 509 311 865 ~ Rua Nova da Trindade, n.º 18, 1.º andar, 1200-303 Lisboa