

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](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 ~ @ [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 ~ @ [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 ~ @ [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 ~ @ [tascadubai](https://www.instagram.com/tascadubai)

Appetisers (per person) (V) (S) 4,75 €
Butter (Azores and Smoked), Lupin bean hummus with orange, Olives,
Rustic wheat bread, Corn bread and Olive bread

SEAFOOD

~ Ask our staff about the catch of the day ~

Coastal prawns with fleur de sel (250g) (S) 24,75 €

Poached prawns (250g) (S) 19,5 €

Clams "à Bulhão Pato" (250g) (S) 31 €

Clams au naturel (250g) (S) 31 €

Cascais slipper lobsters (250g) (S) 39,5 €

Portuguese goose barnacles (300g) (S) 39,5 €



Grilled Algarve scarlet shrimp (un.) (S) 39,5 €

Poached or grilled Portuguese coastal lobster (kg) (S) 162,75 €

Poached or grilled blue Portuguese coastal lobster (kg) (S) 162,75 €



Royal seafood platter* (serves two) (S) 100,5 €
Poached Prawns, Goose Barnacles, Coastal Prawns,
1/2 Lobster and Clams "à Bulhão Pato"

FROM OUR RAW BAR

- Crab cone** with trout roe (1 un.) 🍷 16 €
Tuna Cone with spicy sauce (1 un.) 🍷 15,75 €
Marinated meagre and avocado cone (1 un.) 🍷 14,75 €
Truffled beef tartare cone (1 un.) 🍷 14,75 €



- Marinated meagre** with red onion and avocado 18,5 €
Tuna "Tartare" with spicy sauce 22,25 €

SNACKS AND STARTERS

- Alentejo dry-cured pork shoulder** (40g) 🍷 15,25 €
Matured goat's cheese Guilherme (80g) 🍷 8 €
Cheese Merendeira de Nisa (100g) 🍷 8 €
Cheese Azeitão (100g) 🍷 10,5 €
Cheese Board (Goat, Nisa and Azeitão) 🍷 18 €
Toasted bread with butter 🍷 3,7 €



- "Martinho's Tuna"**, Lightly seared tuna loin
with a mildly spicy yuzu marinade 21 €
Green eggs Escabeche (2 un.) 🍷🍷 8 €
Croquettes with truffled Dijon mustard (2 un.) 🍷 7,5 €
Cod liver Escabeche 🍷 10 €
Sautéed prawns with garlic and chili 🍷 21 €

SALADS

- Burrata**, tomato, pesto and rocket salad 🍷🍷 22,75 €
Truffled carpaccio and watercress salad with parmesan 22,75 €
Caesar salad with prawns 🍷🍷 22,75 €

SOUPS

- Cherry, ham and basil gazpacho** 14 €
Fish soup with clams, coriander and rouille 🍷🍷 17,5 €
Cream of vegetables with chives 🍷 8 €

FROM THE GRILL

~ Ask our team about the fish of the day ~

Meagre loin served sliced with olive oil, chives and lemon (approx. 200g) 35,75 €

Squid with Maré sauce (approx. 200g) 🍷 36,25 €

Octopus with olive oil and garlic (approx. 200g) 🍷 38,5 €

Tuna loin with olive oil and lemon (approx. 200g) 41 €

Sea bass loin served sliced with olive oil, chives and lemon (approx. 200g) 47,25 €



Butterflied scarlet shrimp with Maré sauce (each) 🍷 39,5 €

Butterflied tiger prawn with Maré sauce (each) 🍷 31 €



Fish and seafood platter (serves two) 🍷 152,25 €
(Scarlet Shrimp, Meagre, Clams, and Squid)

Side dishes not included.

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

SIDES

White Rice 🍷 5,25 €

Garlic Rice 🍷 5,25 €

“Dark” Rice with bacon 5,25 €

Roast Potatoes with garlic oil and kimchi emulsion 🍷 5,25 €

Green Vegetables with basil oil 🍷 4,75 €

Green Beans 🍷 5,25 €

Cherry Tomato and oregano salad 🍷 5,25 €

Green Salad with red onion 🍷 5,25 €

Mixed Salad with lettuce, tomato and red onion 🍷 5,25 €

Clams and coriander xerém (Traditional cornmeal dish) 🍷 11,25 €

Prawn Açorda (traditional bread-based dish) 🍷🍷 11,25 €

French fries 🍷 5,25 €

FROM THE PAN AND BEYOND...

Our Brás-style cod with “exploding olives” 29 €

Prawn and coriander rice 🌱 33,75 €

Scarlet shrimp, crab and clams rice 🌱 78,75 €

Prawn Açorda (traditional bread-based dish) 🌱🌾 33,25 €

Scarlet shrimp Açorda (traditional bread-based dish) 🌱🌾 78,75 €



Maré Cataplana (seafood stew) with wild mint 🌱 50 €
(Meagre, Clams, Squid, Prawns + Rice)

FROM THE FRYING PAN

Bitoque: steak topped with fried egg,
white rice, and French fries 33,25 €

Grilled Tenderloin, café style sauce and French fries 40,5 €

Veal Steaks, mustard and caper sauce,
“Dark” rice with bacon, and French fries 40,25 €

Alentejo pork steaks, clams, garlic and coriander,
“Dark” rice with bacon, and French fries 🌱 38,5 €

VEGETARIAN DISHES

Chargrilled vegetable curry with basmati rice 🌱 29 €

Vegetable fried rice topped with a fried egg 🌱🌾 29 €

Truffled linguini with parmesan 🌱🌾 30 €

DESSERTS

"Passion fruit" with coconut sorbet ① 13,25 €
Late Harvest Cabo da Roca, colheita tardia, P. Setúbal 8 €

Crème brûlée ① 9 €
Soalheiro Docil, Vinhos Verdes 7,5 €

Maré chocolate cake ① ② 11,75 €
Graham's Tawny 20 anos, Vinho do Porto 10 €

Hazelnut in a variety of textures ① ② 11,75 €
NV Blandy's Reserva 5 anos Bual/Malvasia, Vinho da Madeira 9 €

Toucinho do céu with pine nuts and raspberry sorbet ① ② 11,75 €
(almond & egg dessert)
NV Villa Oeiras Superior, Carcavelos, Lisboa 9 €

Fresh fruit: Mango | Raspberries | Pineapple ① 7,35 €

Queijo da Serra: Cheese from the Estrela Mountains ① ② 13,25 €
Dow's Quinta Bomfim Vintage, Vinho do Porto 9,5 €



"Fruit or chocolate?"
Ice creams & Sorbets

Cone

1 scoop 6 € | 2 scoops 10,5 €

Coupe

1 scoop 5,25 € | 2 scoops 9,5 €

MARÉ VOUCHER MARÉ E-VOUCHER

Lunch or dinner for two: 190 €

Includes, per person:

Bread service, choice of a Starter
"FROM OUR RAW BAR" or from "SNACKS AND STARTERS",
a Main Course "FROM THE GRILL"¹ (with two sides included),
or "FROM THE PAN AND BEYOND..."¹ 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

For further information, please contact

Maré + 351 916 001 527**

** (Call to a national landline)

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.

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