OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

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 AVILLEZ
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**

CANTINHO DO AVILLEZ
Contemporary Portuguese cuisine influenced by travels abroad.
In Chiado, Parque das Nações, Cascais and Porto.
cantinhodoavillez.pt ~ **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**

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

5 Jotas cured ham (40g) 18 €
Alentejo dry-cured pork shoulder (40g) 12 €
Matured goat's cheese Guilherme (80g) 5 €
Cheese Merendeira de Nisa (100g) 5 €
Cheese Azeitão (100g) 8 €

FROM OUR RAW BAR

Tuna cone with spicy soy (1 un.) 12 €
Marinated corvina and avocado cone (1 un.) 12 €
Truffled beef tartare cone (1 un.) 12 €
Marinated meagre with red onion and avocado 15 €
Tuna tartare with spicy soy 18 €

SEAFOOD

Coastal prawns with fleur de sel (250g) 20 €
Poached prawns (250g) 15 €
Clams "à Bulhão Pato" (250g) 25 €
Clams au naturel (250g) 25 €
Cascais slipper lobsters (250g) 25 €
Portuguese goose barnacles (300g) 30 €

Grilled Algarve scarlet shrimp (un.) 30 €
Poached or grilled Portuguese coastal lobster (kg) 120 €
Poached or grilled blue Portuguese coastal lobster (kg) 120 €

Royal seafood platter* (serves two) 75 €
Poached Prawns, Goose Barnacles, Coastal Prawns,
1/2 Lobster and Clams "à Bulhão Pato"

*Subject to sea conditions .

SNACKS AND STARTERS

Green eggs Escabeche (2 un.) 5 €
Croquettes with truffled Dijon mustard (2 un.) 6 €
Cod liver Escabeche 8 €
Sautéed prawns with garlic and chili 18 €
Fried eggs with steak sauce 10 €

SALADS

Burrata, tomato, pesto and rocket salad 19 €
Truffled carpaccio and watercress salad with parmesan 19 €
Caesar salad with prawns 19 €

SOUPS

Cherry, ham and basil gazpacho 12 €
Fish soup with clams, coriander and rouille 15 €
Cream of vegetables with chives 6 €

VEGETARIAN DISHES

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

FROM THE GRILL

Grilled Sea Bass (approx. 200g) 33 €
Grilled Meagre (approx. 200g) 31 €
Grilled Squid (approx. 200g) 31 €
Grilled Octopus (approx. 200g) 33 €
Grilled Tuna (approx. 200g) 33 €

Butterflied scarlet shrimp (each) 30 €
Butterflied tiger prawn (each) 25 €

Seafood platter (serves two) 110 €
(Sea Bass, Squid, Scarlet Shrimps and Clams)

SIDES

White rice 3 €
Garlic rice 3,5 €
Black rice 4 €
Roast potatoes with garlic oil 3,5 €
Green vegetables with basil oil 4,5 €
Green beans 3 €
Seasonal tomato and oregano salad 4 €
Green salad with red onion 4 €
Clam and coriander Xerém (traditional cornmeal dish) 6,5 €
Prawn Açorda (traditional bread-based dish) 6,5 €
French fries 4 €

FROM THE PAN AND BEYOND...

Our Brás-style cod with “exploding olives” 26 €

Prawn and coriander rice 30 €

Scarlet shrimp, crab and clam 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 €
(Sea Bass, Meagre, Scarlet Shrimp, Clams + Rice)

FROM THE FRYING PAN

Bitoque: steak topped with fried egg,
white rice, and French fries 27 €

Sirloin, Café style sauce and French fries 35 €

Veal Steaks, mustard and caper sauce,
black rice, and French fries 35 €

Alentejo pork steaks, clams, garlic and coriander,
black rice, and French fries 35 €

DESSERTS

Passionfruit 12 €

Maré chocolate cake 9 €

Hazelnut in a variety of textures 9 €

Toucinho do céu (almond & egg dessert)
with pine nuts and raspberry sorbet 9 €

Fresh fruit: Mango or Raspberries 7 €

Queijo da Serra: Cheese from the Estrela Mountains 12 €

"Fruit or chocolate?"
Ice creams & Sorbets: Cone or Coupe with 2 scoops 9 €
Extra scoop 4 €

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.

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