

## OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

### BELCANTO

Contemporary Portuguese cuisine. Distinguished with two Michelin stars.  
Rua Serpa Pinto, 10 A, Lisbon · + 351 213 420 607  
**belcanto.pt**

### BECO – CABARET GOURMET

Mysterious venue where fine dining meets show business.  
Bairro do Avillez, Rua Nova da Trindade, 18, Lisbon · + 351 210 939 234  
**becocabaretgourmet.pt**

### MINI BAR

Gourmet bar where nothing is what it seems.  
DJs every Friday and Saturday.  
Lisbon · Rua António Maria Cardoso, 58, Lisbon · + 351 211 305 393  
Porto · Rua da Picaria, 12, Porto · + 351 221 129 729  
**minibar.pt**

### BAIRRO DO AVILLEZ

An atypical Portuguese neighbourhood where you'll find an irresistible **Mercearia** (gourmet deli), a surprising **Taberna** (tavern), a **Páteo** where seafood and fish are king, e o **Beco**, a gourmet cabaret.  
Bairro do Avillez, Rua Nova da Trindade, 18, Lisbon  
**Taberna** + 351 210 998 320 · **Páteo** + 351 215 830 290  
**bairrodoavillez.pt**

### CANTINHO DO AVILLEZ

Portuguese contemporary cuisine influenced by travels abroad.  
**Chiado** · Rua dos Duques de Bragança, 7, Lisbon · + 351 211 992 369  
**Parque das Nações** · Rua Bojador, 55, Lisbon · + 351 218 700 365  
**Cascais** · Rua da Palmeira, 6, Cascais · + 351 211 389 666  
**Porto** · Rua Mouzinho da Silveira, 166, Porto · + 351 223 227 879  
**cantinhodoavillez.pt**

### GOURMET EXPERIENCE – EL CORTE INGLÉS

At the Gourmet Experience in El Corte Inglés Lisboa, chef José Avillez presents three absolutely unique concepts that offer a differentiated menu and experience: **Tasca Chic** is a sophisticated and contemporary restaurant with Portuguese flavours, **Jacaré** is a Vegetarian Carnivore, and **Barra Cascabel** is the result of a partnership with the Mexican chef Roberto Ruiz and offers the best Mexican flavours in a frantic and irreverent atmosphere.  
El Corte Inglés, Gourmet Experience, Piso 7 · Lisbon · + 351 211 327 380  
**tascachic.pt** · **jacare.pt** · **saloncascabel.com**

Discover all the concepts and much more at **joseavillez.pt**

## — SPECIALTIES —

### — SNACKS AND STARTERS —

**Octopus Tartare** 🌱 8,80 €

Boiled minced octopus with tomato, onion, and garlic and ginger mayonnaise.

**Portuguesinha** (1 portion) 3,30 €

Portuguese “Cozido” Pie (varied meats, cured sausages and cabbage).

**Broad-beans with Cilantro** 🌱 4,40 €

Baby broad-beans with olive oil, vinegar and cilantro, with a purée of stewed broad-beans with blood sausage and chorizo.

**Prawns with Garlic and Chillies** 🌱 🌶️ 13,75 €

Prawns sautéed in olive oil with garlic and chillies.

### — MAIN COURSES —

**Brás Style Cod with “Exploding” Olives** 🌱 🍷 19,25 €

One of chef Avillez’ favourite dishes:

Flaked cod mixed with onion, shoestring fries, eggs, minced parsley and exploding olives.

**Pastel Lisboa with Rapini Rice** 🍷 16,50 €

Two portions of a traditional savoury puff pastry filled with stewed beef, served with rapini rice.

**Tuna Steak with Basil** 🌱 21,50 €

Grilled tuna steak with crumbled potatoes and basil olive oil.

**Café Lisboa Steak** 🌱 🍷 24,75 €

Sirloin steak with Dijon and lemon mustard served with french fries.

### — DESSERTS —

**Chocolate Mousse** 🌱 🍷 5,40 €

A rich chocolate mousse prepared with two chocolate varieties with different concentrations of cocoa, served with chocolate shavings and fleur de sel.

**Orange Cake Roll with Orange Sorbet** 🍷 5,40 €

A perfect combination: the softness of this delicious orange cake roll moist with syrup contrasts with the orange sorbet’s freshness.

Bread Service (per person) **3,00 €**

— **SNACKS AND STARTERS** —

**Croquette** (1 portion) 🍷 **2,75 €**

Beef croquette with Dijon mustard.

**Portuguesinha** (1 portion) **3,30 €**

Portuguese “cozido” pie (different meats, cured sausages and cabbage).

**Pastel Lisboa** (1 portion) 🍷 **4,50 €**

A traditional savoury puff pastry filled with stewed beef.

**Broad-beans with Cilantro** 🌿 **4,40 €**

Baby broad-beans with olive oil, vinegar and cilantro, with a purée of stewed broad-beans with blood sausage and *chorizo*.

**Octopus Tartare** 🐙 **8,80 €**

Boiled minced octopus with tomato, onion, and garlic and ginger mayonnaise.

**Portuguese Cheese and Charcuterie Platter** 🍷 **16,50 €**

A cheese platter with five different cheese varieties and three different cured sausages: Terrincho Velho PDO, Serra da Estrela PDO, Castelo Branco PDO, cured goat cheese from Alentejo, Idanha-a-Nova cheese (goat and cow mix), Iberian pork *paio* sausage, Iberian pork *copita* sausage, and *painho* sausage.

**Prawns with Garlic and Chillies** 🍷 🌶️ **13,75 €**

Prawns sautéed in olive oil with garlic and chillies.

— SOUP —

**Creamy Vegetable Soup** 🌿 (V) 4,40 €

Leek soup with carrot and zucchini.

**Traditional Soup from the Alentejo Region** 4,95 €

Confit flaked cod broth with a garlic and coriander paste, LT egg, traditional bread from the Alentejo region and grapes.

— SALADS —

**Caesar Salad With Chicken** 🌿 (V) 13,25 €

Romaine lettuce, lettuce heart, sliced chicken breast, *croustons*, Caesar dressing and parmesan shavings.

**Roast Beef Salad with Avocado Cream, Blue Cheese and Walnuts** 🌿 (V) 14,85 €

Romaine lettuce, lettuce heart, roast beef slices, tomato, gorgonzola cheese, walnuts, avocado cream and honey *vinaigrette*.

**Roasted and Grilled Vegetables with Quinoa Salad** 🌿 (V) 14,75 €

Quinoa, grilled lettuce heart, roasted tomato, toasted almonds, roasted pumpkin, parmesan and lemon *vinaigrette*.

— SIDE DISHES —

**French Fries** 🌿 (V) 3,00 €

**White Rice** (V) 3,00 €

**Garlic Rice** (V) 4,50 €

**Rapini Rice** (V) 7,50 €

**Tomato Rice** (V) 4,50 €

**Green Salad** 🌿 (V) 3,50 €

Romaine lettuce and lettuce heart.

**Mixed Salad** 🌿 (V) 4,50 €

Romaine lettuce, lettuce heart and tomato.

**Sautéed Vegetables** 🌿 (V) 4,80 €

— MAIN COURSES —

**Brás Style Cod with “Exploding” Olives** 🌿🍷 19,25 €

One of chef Avillez’s favourite dishes:

Flaked cod mixed with onion, shoestring fries, eggs, minced parsley and exploding olives.

**Cod Nuggets with Tomato Rice** 🍷 17,00 €

Deep-fried cod sirloin nuggets served with a brothy tomato rice.

**Codfish Confit with Potato Crumble and Rapini** 🌿 20,50 €

Cod sirloin cooked in olive oil, served with crumbled potatoes and sautéed rapini.

**Octopus Rice** 🌿🍷 17,50 €

Octopus rice with coriander and spearmint.

**Tuna Steak with Basil** 🌿 21,50 €

Grilled tuna steak with crumbled potatoes and basil olive oil.

**“Lagareiro” Style Octopus** 🌿🍷 19,25 €

Oven roasted octopus with small roasted potatoes, olive oil and garlic.

**Portobello Mushrooms Risotto** 🍷 19,80 €

Carnaroli rice risotto with Portobello mushrooms and parmesan cheese shavings.

**Rump Steak with Fried Egg** 🌿🍷 13,75 €

Panfried rump steak with a fried egg served with french fries.

**Café Lisboa Steak** 🌿🍷 24,75 €

Sirloin steak with Dijon and lemon mustard served with french fries.

**Beef Steak with Portobello Mushrooms** 🌿🍷 25,75 €

Sirloin steak with Portobello mushrooms gravy served with french fries.

**Croquettes with Tomato Rice** 🍷 14,90 €

Beef croquettes served with tomato rice.

**Pastel Lisboa with Rapini Rice** 🍷 16,50 €

Two portions of a traditional savoury puff pastry, filled with stewed beef, served with rapini rice.

**“Portuguesinha” with Garlic Rice** 12,50 €

Portuguese “cozido” pies (different meats, cured sausages and cabbage) served with garlic rice and lettuce salad.

— DESSERT —

**Plate of Portuguese Cheese with Figs in Syrup** 🌿 ♻️ 12,00 €

A selection of the best Portuguese cheese: Terrincho Velho PDO, Serra da Estrela PDO, Castelo Branco PDO, cured goat cheese from Alentejo, Idanha-a-Nova cheese (goat and cow mix) served with “honey drop” figs in syrup.

**Port Wine Dow’s Quinta do Bomfim Vintage – glass: 8,50 €**

**Hazelnut<sup>3</sup>, just like Cantinho do Avillez’** 🌿 🌀 ♻️ 6,00 €

A life-changing dessert: hazelnut ice-cream, hazelnut foam, freshly grated hazelnut and fleur de sel. Dip the spoon in and savour all the layers in a single bite.

**Madeira Wine Barbeito Boal – glass: 7,00 €**

**Chocolate Mousse** 🌿 ♻️ 5,40 €

A rich chocolate mousse prepared with two chocolate varieties with different cocoa concentrations, served with chocolate shavings and fleur de sel.

**Port Wine Quinta Nova LBV – glass: 4,50 €**

**Orange Cake Roll with Orange Sorbet** ♻️ 5,40 €

A perfect combination: the softness of this delicious orange cake roll moist with syrup contrasts with the freshness of the orange sorbet.

**Casa Santos Lima Late Harvest – glass: 5,50 €**

**“Toucinho-do-Céu de Lisboa” with Raspberry Sorbet** 🌀 ♻️ 5,40 €

Here, at Café Lisboa, this traditional dessert made with egg yolks, almonds and sugar, is served with a raspberry sorbet, crushed caramelized almonds, fresh raspberries and mint.

**Moscatel de Setúbal Bacalhôa Superior – glass: 5,00 €**

**“Abade de Priscos” Pudding** 🌿 4,80 €

A very typical egg pudding made with bacon, cinamon and lemon.

**Villa Oeiras Carcavelos Wine – glass: 6,00 €**

**Sorbet or Ice-cream Scoop** 🌿 ♻️ 3,00 €

Café Lisboa is home to the best ice-creams and sorbets.

Ice-cream flavours: cream, hazelnut and chocolate.

Sorbet flavours: lemon and basil, raspberry, and orange.

**“Pastel de Nata” with Sugar and Cinnamon (Traditional Pastry)** ♻️ 2,00 €

The most irresistible “Pastel de Nata” in town: light and delicious, served warm and prepared according to chef Avillez’ special recipe.

**Port Wine Graham’s Tawny 20 Years – glass: 8,50 €**

**Seasonal Fruit** 🌿 ♻️ 4,00 €

This season’s freshest, sweetest fruit.

**Tropical Fruit** 🌿 ♻️ 5,50 €

Pineapple, mango or papaya.

— CAFÉ LISBOA GIFT VOUCHER —

Offer a Café Lisboa gift voucher

**Cost of voucher for two: 65 €**  
Lunch or dinner for two.

This voucher includes, per person, a Starter, a Main Dish, a Dessert and a Drink (a glass of JA wine, beer or a soft drink).

The price includes the bread service, water and an espresso.

The Café Lisboa 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 Café Lisboa: +351 211 914 498



GLUTEN FREE



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN

CAFÉ LISBOA DOES NOT GUARANTEE THAT CROSS-CONTACT WITH POTENTIAL ALLERGENS HASN'T OCCURRED.

Indoor Capacity: 28 Seats Outdoor Capacity: 50 Seats

VAT included. 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



FOR LUNCH, FROM 12:30 TO 14:30  
MONDAY TO FRIDAY, EXCLUDING PUBLIC HOLIDAYS AND FESTIVE DAYS\*

**MENU LA TRAVIATA**

Bread Service, Main Course, Drink and Espresso  
Starter **or** Dessert  
16 €

**MENU TURANDOT**

Bread Service, Main Course, Drink and Espresso  
14 €

**LIBRETTO**

**SNACKS AND STARTERS**

- Croquette
- Portuguesinha
- Broad-beans with Cilantro
- Creamy Vegetable Soup

**MAIN COURSES**

- Caesar Salad With Chicken
- Brás Style Cod with “Exploding” Olives
- Croquettes with Tomato Rice
- Pastel Lisboa with Rapini Rice
- Rump Steak with Fried Egg
- Portobello Mushrooms Risotto

**DESSERT**

- Chocolate Mousse
- “Abade de Priscos” Pudding
- Orange Cake Roll with Orange Sorbet

**DRINKS**

- Water
- Ice-T
- Beer
- Glass of JA wine

\*the 14th of February, fat Tuesday, the 19th of March and, the 24th and 31st of December