

SMALL BITES

ALGARVE PRAWN CEVICHE served on lime (S)

TUNA CONE spicy sauce, kimchi mayo & nori flakes {R}

TEMPURA COD CAKE garlic & lemon emulsion, olives, lyo raspberry & trout roe

STARTER

CENOURA ALGARVIA
different textures of carrot, explosive olives
& cashew nut milk {N} {VG}

FISH

ATLANTIC RICE blue lobster, carabineiro, coastal prawns, caviar & lime foam {S}

MEAT

"BITOQUE" LX-DXB (MB 4/5)
wagyu tenderloin steak, golden fried egg
truffle & roasted potato mille feuille

DESSERT

MANDARIN ORANGE a citrus delight

750 AED

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{V} Vegetarian {N} Nuts {S} Shellfish {VG} Vegan