



"To create is an act of freedom with countless possibilities of expression. In the kitchen, ingredients, techniques, technology, recipes, preparations and concepts are at creativity's service, transforming it in a world of infinite possibilities. A dish can take us to other places and landscapes."

José Avillez

BEBIDAS DE ASSINATURA

WHITE SANGRIA

White wine, fine spirits, orange apple, strawberry & cinnamon

RED SANGRIA

Red wine, fine spirits, orange apple, strawberry & cinnamon

VINHOS E CERVEJA

WHITE WINE RED WINE

CERVEJA DO DIA

Beer of the day

OS FAVORITOS

FUNCHAL Vodka & passion fruit

MX - LX Tequila, lime & agave

COMENDADOR Our version of Espresso Martini

G&T Tanqueray, tonic

PESSOA Whisky, lemon, bitters & honey

MINT LEMONADE Lemon & mint

CARAVELA 23 Passion fruit, orange & strawberry

JOSÉ AVILLEZ SIGNATURES

PETISCOS

CHERRY GAZPACHO

lime foam & herbs oil [V]

WAGYU TARTARE CONE

yuzu & truffle [R]

TEMPURA CODCAKE

garlic & lemon emulsion

BEETROOT SALAD

orange dressing & feta cheese [V]

OCTOPUS SALAD

bell pepper & coriander

GARLIC PRAWNS

coriander & aarlic (S)

"CHOURIÇO ASSADO"

spicy emulsion & garlic bread

CLASSICOS PORTUGUESES

CHARCOAL GRILLED SEABASS

grilled vegetables & herbs oil

WAGYU "PICANHA"

stewed black beans & garlic rice

ALGARVE TOMATO SALAD

oregano & cucumber [V]

SOBREMESAS

LEITE CREME

orange & vanilla

OLIVE OIL PUDDING

strawberry sorbet & crumble almonds {N}

PASTEL DE NATA & "GINJINHA* LICOR

Discover other restaurants by José Avillez at joseavillez.pt

[V] Vegetarian [R] Raw [N] Nuts [S] Shellfish