

ESPECIALIDADES OLIVIER

OLIVIER SPECIALTY

Carpaccio de polvo – 14 €

Octopus carpaccio

Alheira de caça com ovo de codorniz (2 un) - 8 €

Game sausage with quail egg (2 units)

Vieiras gratinadas com trufa - 33 €

Scallops gratin with truffle

Picanha do KOB com linguini da casa com molho de trufa
(250gr) - 67 € / (500gr) - 102 € (2 pax)

KOB steak filet with linguini with truffle sauce 250gr/500gr

COUVERT

5 €

ENTRADAS

STARTERS

Camarão à la Guilho Avenida- 38 €

Avenida Shrimp "à la Guilho"

Carpacio de carne (o emblemático) - 14 €

Beef carpaccio (the emblematic)

Salmão marinado - 14 €

Marinated salmon

Salada de Caranguejo real - 29 €

Salad with snow crab



E N T R A D A S

STARTERS

Foie gras com cebola confitada - 19 €
Foie gras with onion confit

Mozzarella com tomates multicolores biológicos, com vinagre balsâmico DOP e
folhas de manjeriço - 16 €
Mozzarella with multicolored biologic tomatoes, balsamic vinegar DOP and basil

Empadinha da Dona Luzia (2 un) - 8 €
Mini chicken pies (2 units)

Folhado de queijo cabra com mel e nozes (2 un) - 8 €
Goat cheese samosa with honey and nuts (2 units)

A T O D A A H O R A

ANYTIME

Salada Ceasar - 15 €
Ceasar Salad

Salada Olivier - 20 €
Olivier Salad

Mini hamburguers de Wagyu (2 un) - 22 €
Mini Wagyu hamburguers (2 units)

Bife Tartaro Avenida - 19 €
Avenida Tartar Steak

Prego Avenida - 18 €
Avenida Steak sandwich

Bife do Lombo com molho Olivier - 25 €
Sirloin Steak with Olivier sauce

D O M A R *FROM THE SEA*

Folhado de peixe Avenida - 22 €
Avenida sea food puff pastry

Lombo de garoupa com molho de manteiga e limão - 38 €
Atlantic grouper with citrus butter

Bacalhau à Bras Avenida - 24 €
Avenida Codfish "à Bras"

Posta grelhada de Bacalhau seco ao sol com azeite e alho (500gr) - 39 €
Sun dried codfish with garlic olive oil

Pregado com limão - 26 €
Turbot with lemon

Camarão tigre com manteiga de alho (2 un) - 55 €
Tiger shrimp with garlic butter (2 units)

A M A N T E S D E C A R N E *MEAT LOVERS*

Magret de pato grelhado com caramelo de vinho do porto - 23 €
Magret with Porto wine reduction

Vitela Branca grelhada maturada com manteiga de alho - 37 €
White maturated beef with garlic butter

Costeletas de borrego grelhadas - 22 €
Grilled lamb chops

Foie gras fresco com maçã caramelizada - 24 €
Caramelised apple foie gras

Bife Wellington - 45 €
Wellington Steak

Bife New York Strip - 38 €
New York Steak



ACESSÓRIOS

ACCESSORIES

Arroz salteado a seu gosto - 4 €
Sautéed rice at your taste

Ratatui - 7 €

Puré de batata com trufa negra - 6 €
Creamy mashed potatoes with black truffle

Esparregado de espinafres - 4 €
Mashed spinach

Batatas fritas - 4 €
French fries

Salada mista - 5 €
Green Salad

Linguini da casa com molho de trufa - 19 €
Linguini with truffle sauce

SOBREMESAS

DESSERTS

Petit gâteau de chocolate - 8 €
Chocolate petit gâteau

Crème brûlée de baunilha bourbon - 8 €
Cream brûlée with vanilla bourbon

Fruta da época - 7 €
Seasonal fruits

Bomba branca - 8 €
White bomb

Cheesecake de goiaba - 8 €
Guava cheesecake

Gelados (1 bola) - 4 €
Chocolate branco, baunilha, gianduja
Ice cream (1 scube)
White chocolate, vanilla, gianduja

Sorvets (1 bola) - 4 €
Limão, framboesa, maçã verde
Sorbet (1 scube)
Lemon, raspberry, green apple

**BOM APETITE.
CONHEÇA TODOS OS CONCEITOS
E ESPAÇOS GASTRONÓMICOS
QUE O GRUPO OLIVIER RESERVA PARA SI.
ESPERAMOS POR SI EM BREVE**

*ENJOY YOUR MEAL
DISCOVER ALL THE CONCEPTS
AND GASTRONOMY VENUES
THAT OLIVIER GROUP HAS RESERVED FOR YOU.
WE LOOK FORWARD TO SEE YOU SOON.*

guilty
BY OLIVIER

KOB
KNOWLEDGE OF BEEF
BY OLIVIER

YAKUZA
BY *Olivier*

SEEN
RESTAURANT & BAR

SAVAGE
BY OLIVIER

