

PIZZARIA
LISBOA

OTHERS 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, Lisboa.

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, Lisboa.

encantojoseavillez.pt —  **encanto_joseavillez**

MARÉ

Is José Avillez’s newest restaurant in Cascais. A unique restaurant, overlooking the sea and with a cuisine based on the spectacular flavour and freshness of Portuguese fish and seafood. In Guincho, Cascais.

marejoseavillez.pt —  **mare.joseavillez**

CANTINHO DO AVILLEZ

Contemporary Portuguese cuisine influenced by travels abroad. In Chiado, Parque das Nações, Cascais and Porto.

cantinhodoavillez.pt —  **cantinho_do_avillez**


EL CORTE INGLÉS

At the Gourmet Experience, chef José Avillez presents three absolutely distinct concepts that offer a differentiated menu and experience: **Tasca Chic** is a sophisticated and contemporary restaurant of 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 an irreverent atmosphere.

Lisboa — El Corte Inglés, Gourmet Experience, Piso 7
saloncascabel.com — **tascachic.pt** — **jacaré.pt**

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.

No Hotel Mandarin Oriental Jumeira, Dubai,
Emirados Árabes Unidos.
mandarinoriental.com/tasca —  **tascadubai**

BREAD SERVICE

(per person)

Grissini, house made focaccia, tomato sauce with mascarpone and basil, truffled butter, marinated Galega olives (v) (w) 3 €

STARTERS

Roasted aubergine with mozzarella, tomato and parmesan (w) (v) 12,25 €

Burrata with pesto and pine nuts (w) (v) (w) 14,25 €

Tomato, olive and basil bruschetta (v) (w) 6 €

Pancetta, garlic and rosemary bruschetta (w) 4,75 €

Beef carpaccio with foie gras shavings, parmesan, pine nuts and truffle aroma (w) 14,25 €

SALADS

Chicken breast salad, mini Roma tomato, mini mozzarella, parmesan, basil olive oil 18,75 €

Roasted vegetable salad with mozzarella cream and basil (v) 18,75 €

Beef carpaccio salad, lettuce heart, gorgonzola, walnuts, balsamic and honey (w) 20 €

RISOTTOS

Portobello mushroom risotto with truffle aroma, basil, pancetta and parmesan 20,75 €

Veal, savoy cabbage risotto and parmesan 21 €

PASTA

Spaghetti with cherry tomato, basil and parmesan (v) (w) 16,75 €

Penne Sophia: zucchini, bacon, tomato, basil, garlic and parmesan (w) 16,35 €

Papardelle with ragu, sage and parmesan (w) 20 €

Tagliatelle with prawns, cherry tomatoes, spinach, malagueta chilli e basil (w) (w) 23,75 €

Gnocchi with tomato, olives, basil olive oil and parmesan (v) (w) 17,25 €

Potato gnocchi with oxtail and tomato, basil sauce and parmesan (w) 20 €

PIZZAS

Margherita (V) (W)	16,25 €
tomato, mozzarella and basil	
Marinara (V) (W)	15,5 €
tomato, garlic and oregano	
Alfama (V) (W)	16,75 €
tomato, mozzarella, mushrooms and oregano	
Mouraria (W)	17,25 €
tomato, mozzarella, ham and mushrooms	
Pessoa (V) (W)	16,75 €
tomato, mozzarella, onion, olives and oregano	
Martinho (W)	17,50 €
tomato, mozzarella, chorizo and olives	
Graça (W)	17,50 €
tomato, mozzarella, portobello mushrooms, bacon, garlic and oregano	
Fado (V) (W)	17,50 €
tomato, mozzarella, zucchini, aubergine, olive paste, garlic and parmesan	
28 (V) (W)	18,25 €
tomato, mozzarella, cherry tomato, garlic, arugula and parmesan	
Ladra (V) (W)	17,50 €
tomato, mozzarella, sun-dried tomato and arugula	
Chiado (W)	19,50 €
tomato, mozzarella, mozzarella di bufala, artichokes, cured ham and oregano	
Figueira* (W)	19,50 €
tomato, mozzarella, figs, cured ham and basil	
Carmo (W)	18,25 €
tomato, mozzarella, chicken, bacon, bell pepper, sweetcorn and oregano	
Santo António (W)	17,50 €
tomato, mozzarella, onion, chorizo and bell pepper	
Madragoa (V) (W)	17,50 €
tomato, mozzarella, onion, chillies and oregano	
Ribeirinha (W)	19,25 €
tomato, mozzarella, onion, olives, tuna and oregano	
Liberdade (V) (W)	19,25 €
tomato, mozzarella, artichokes, olives and smoked provolone	
Bica (W)	17,50 €
tomato, mozzarella, spicy salami and oregano	
Sete Colinas (W)	19,25 €
tomato, mozzarella, mushrooms, ham, artichokes, onion and oregano	
Castelo (W)	21,50 €
tomato, mozzarella, burrata, cherry tomato and truffle mortadella	
Comércio (W)	20,25 €
mozzarella, gorgonzola, pear and cured ham	
Caravela (W) (W)	20,25 €
tomato, mozzarella, garlic, shrimp, chilli and basil	

CALZONE

Descobrimentos (v) (w)	17,75 €
tomato, mozzarella, onion, cherry tomato, zucchini, olives and oregano	
Garrett (w)	20,25 €
tomato, fresh mozzarella, cured ham, basil and egg	
Rossio (w)	18,25 €
tomato, mozzarella, ricotta, onion, ham and egg	

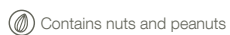
PIZZA EXTRAVAGANZA

Molecular (v) (w)	22,75 €
tomato, mozzarella di bufala, onion, explosive olives and oregano	
Gigi (w) (w)	50 €
tomato, burrata, basil, garlic and giant red shrimps	

DESSERTS

Tiramisu (w)	7 €
Moscatel Private Colection DSF Armagnac	glass: 9 €
or Carcavelos Wine Villa Oeiras	glass: 9 €
Oven-roasted pineapple with lemon and basil sorbet (v)	7,25 €
Guri Gentil or	glass: 7 €
Casca Wines Late Harvest	glass: 9 €
Chocolate textures (v)	7,25 €
Port Wine Poças LBV	glass: 7 €
Salted caramel mini pizza (v) (w)	8 €
Barbeito 5 years "Boal", Madeira	glass: 9 €
Seasonal fruit (v)	6,5 €
Tropical fruit (pineapple, mango or papaya) (v)	7,5 €
Ice-cream , 1 scoop (v)	4 €

Extra ingredients from 2 € to 5 €. *Seasonal.



Pizzeria Lisboa does not guarantee that cross-contact with potential allergens hasn't occurred.

No dish, foodstuff or drink, including appetisers, can be charged for if not requested or touched by the customer.
Article 135 (3) of Decree-Law no. 10/2015 of 16/01.

A suggested 7,5% gratuity will be added to the final bill.
If you wish to include it in the payment, it will be given to our team.

All prices include VAT at the current rate. This restaurant has a Complaints Book. Maximum capacity: 50 seats
Grupo José Avillez S.A. · NIF 509 311 865 · Rua Nova da Trindade, n.º 18, 1.º Andar, 1200-303 Lisboa
