

OTHER RESTAURANTS BY CHEF JOSÉ AVILLEZ

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, and 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

Contemporary Portuguese cuisine influenced by travels abroad.

Chiado · Rua dos Duques de Bragança, 7, Lisbon · + 351 211 992 369

Parque das Nações · Rua dos Duques de Bragança, 7, Lisbon · + 351 211 992 369

Cascais · Rua da Palmeira, 6, Cascais · + 351 211 389 666

Porto · Rua Mouzinho da Silveira, 166, Porto · + 351 223 227 879

cantinhodoavillez.pt

CAFÉ LISBOA

Traditional flavours and much more in an atmosphere that evokes the bohemian feel of the old Lisbon cafés. It has an amazing terrace.

Largo de São Carlos, 23, Lisbon · + 351 211 914 498

cafelisboa.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

CANTINA PERUANA

Unique restaurant that offers contemporary Peruvian cuisine and Lisbon's best Pisco Bar.

Rua de São Paulo (Cais do Sodré), 32, Lisbon · +351 215 842 002

cantinaperuana.pt

REI DA CHINA

Quick, authentic Asian meals, signed by chef Estanis Carenzo.

Rua Nova da Trindade, nº13, Lisbon

reidachina.pt

Discover all the concepts and much more at joseavillez.pt

PIZZARIA LISBOA BEST SELLERS

STARTERS

Tomato, olive and basil bruschetta	Ⓥ	4 €
Roasted aubergine with mozzarella, tomato and parmesan	🌾 🥜 Ⓥ	8,5 €
Burrata with pesto and pine nuts	🥜 Ⓥ	10,5 €

PIZZAS

Graça		11,5 €
tomato, mozzarella, portobello mushrooms, bacon, garlic and oregano		
Fado	Ⓥ	12 €
tomato, mozzarella, zucchini, aubergine, olive paste, garlic and parmesan		
Carmo		12,5 €
tomato, mozzarella, chicken, bacon, peppers, sweet corn and oregano		
Caravela	🦐	15 €
tomato, mozzarella, garlic, shrimp, chilies and basil		

PASTA AND RISOTTO

Penne Sophia: zucchini, bacon, tomato, basil and garlic		10 €
Veal and savoy cabbage risotto		12,5 €

DESSERTS

Chocolate ³	🌾 Ⓥ	4,5 €
Vanilla panna cotta with berry coulis	🌾 Ⓥ	4,5 €

BREAD SERVICE

Per person (v) 2,5 €

STARTERS

Roasted aubergine with mozzarella, tomato and parmesan (v) (o) (w) 8,5 €
Burrata with pesto and pine nuts (o) (v) 10,5 €
Tomato, olive and basil bruschetta (v) 4 €
Pancetta, garlic and rosemary bruschetta 3,5 €
Beef carpaccio with foie gras shavings, parmesan cheese, pine nuts and truffle aroma (v) (o) 10,5 €

SALADS

Lettuce salad with artichoke, white balsamic vinaigrette and parmesan (v) (w) 8 €
Chicken salad with ginger and lime mayonnaise, capers, hazelnut, oregano and croutons (o) 9,5 €
Roasted lettuce heart, mozzarella di bufala, bacon and raspberry and whole grain mustard vinaigrette (w) 10 €

PASTA

Spaghetti with cherry tomato, basil and parmesan (v) 9,5 €
Penne Sophia: zucchini, bacon, tomato, basil and garlic 10 €
Papardelle with ragu and salvia 12 €
Gnocchi with tomato, olives and basil olive oil (v) 10 €
Potato gnocchi with oxtail and tomato and basil sauce 12 €

RISOTTOS

Portobello mushrooms risotto with truffle aroma, basil and pancetta 12 €
Veal and savoy cabbage risotto 12,5 €

CALZONE

Descobrimentos (v)	11 €
tomato, mozzarella, onion, cherry tomato, zucchini, olives and oregano	
Garrett	14 €
tomato, fresh mozzarella, cured ham, basil and egg	
Rossio	12 €
tomato, mozzarella, ricotta, onion, ham and egg	

PIZZAS

Margherita (v)	8 €
tomato, mozzarella and basil	
Marinara (v)	8 €
tomato, garlic and oregano	
Alfama (v)	10 €
tomato, mozzarella, mushrooms and oregano	
Mouraria	10 €
tomato, mozzarella, ham and mushrooms	
Pessoa (v)	11 €
tomato, mozzarella, onion, olives and oregano	
Martinho	12 €
tomato, mozzarella, chorizo and olives	
Graça	11,5 €
tomato, mozzarella, portobello mushrooms, bacon, garlic and oregano	
Fado (v)	12 €
tomato, mozzarella, zucchini, aubergine, olive paste, garlic and parmesan	
28 (v)	11,5 €
tomato, mozzarella, cherry tomato, garlic, arugula and parmesan	
Ladra (v)	12 €
tomato, mozzarella, sun-dried tomato and arugula	
Chiado	13,5 €
tomato, mozzarella, mozzarella di bufala, artichokes, cured ham and oregano	
Figueira*	13 €
tomato, mozzarella, figs, cured ham and basil	
Carmo	12,5 €
tomato, mozzarella, chicken, bacon, peppers, sweetcorn and oregano	
Santo António	12 €
tomato, mozzarella, onion, chorizo and peppers	
Madragoa (v)	12 €
tomato, mozzarella, onion, chilies and oregano	
Ribeirinha	13 €
tomato, mozzarella, onion, olives, tuna and oregano	

PIZZAS (CONTINUATION)

Liberdade (V)	13 €
tomato, mozzarella, artichokes, olives and smoked provolone	
Bica	12 €
tomato, mozzarella, spicy salami and oregano	
Sete Colinas	13 €
tomato, mozzarella, mushrooms, ham, artichokes, onion and oregano	
Castelo	16 €
tomato, mozzarella, burrata, cherry tomato and truffle mortadella	
Comércio	15 €
mozzarella, gorgonzola, pear and cured ham	
Caravela (V)	15 €
tomato, mozzarella, garlic, shrimp, chilies and basil	

PIZZA EXTRAVAGANZA

Molecular (V)	18,5 €
tomato, mozzarella di bufala, onion, explosive olives and oregano	

DESSERTS

Hazelnut ³ (V)	5,5 €
Chocolate ³ (V)	4,5 €
Port Wine Quinta Nova LBV	glass: 4,5 €
or Carcavelos Wine Villa Oeiras	glass: 6 €
Oven-roasted pineapple with lemon and basil sorbet (V)	5 €
Moscatel de Setúbal Bacalhôa Superior	glass: 5 €
or Casa Santos Lima Late Harvest	glass: 5,5€
Vanilla panna cotta with berry coulis (V)	4,5 €
Mini-pizza with Nutella and strawberries (V)	4,5 €
Madeira Wine Blandy's Alvada 5 Years	glass: 5 €
Seasonal fruit (V)	4 €
Tropical fruit (pineapple, mango or papaya) (V)	5 €
Ice-cream, 1 scoop (V)	2,5 €

COCKTAILS

ALCOHOL-FREE

Agustina lime, mint and pineapple	5,00 €
Alfama red berries, lime and cardamom	5,00 €
Graça passion fruit, strawberry and orange	5,00 €

W/ ALCOHOL

A nossa caipirinha brazilian rum and lime	6,00 €
Aperol spritz aperol and brut sparkling wine	9,00 €
Caipicello limoncino and lime	7,00 €
Manjerico vodka, lemon and basil	7,00 €
Mojito à Cantinho rum, lime and mint	7,00 €
Porto tónico extra dry Port wine, tonic water	5,00 €



SPARKLING WINE AND CHAMPAGNE

	Glass	Bottle
Espumante Murta Rosé Extra Brut , Lisboa	4,50 €	18,00 €
Espumante Filipa Pato 3B Blanc des Blancs , Bairrada		26,00 €
MUMM , Champagne - França		60,00 €

WHITE WINE - YOUNG, WITH FRUIT AROMAS AND ELEGANT

	Glass	Bottle
Soalheiro ALLÔ , Vinhos Verde		18,00 €
Quinta de Porrais , Douro	4,50 €	17,00 €
Casa Santos Lima "Chardonnay" , Lisboa		16,50 €
JA Projeto José Avillez & Eng.º José Bento dos Santos , Lisboa	4,00 €	16,50 €
Monte da Raposinha , Alentejo		25,00 €

WHITE WINE - BALANCED, SILKY AND FULL-BODIED

	Glass	Bottle
Anthea "Alvarinho" , Vinhos Verde	6,00 €	22,00 €
Grainha, Quinta Nova , Douro		30,00 €
Quinta da Lagoalva Reserva "Arinto & Chardonnay" , Tejo		21,00 €
Inventum "Antão Vaz" , Paulo Laureano, Alentejo		25,00 €

ROSÉ WINE - FRUITY AND REFRESHING

	Glass	Garrafa
JA Projeto José Avillez & Eng.º José Bento dos Santos , Lisboa	4,00 €	16,50 €

RED WINE - YOUNG, WITH FRUIT AROMAS AND ELEGANTE

	Glass	Bottle
Basilia, Quinta Basilia , Douro	5,00 €	20,00 €
Terras de S.Miguel , Dão		17,50 €
JA Projeto José Avillez & Eng.º José Bento dos Santos , Lisboa	4,00 €	16,50 €
D. Maria, Júlio Bastos , Alentejo	6,50 €	27,00 €

WINE (CONTINUATION)

RED WINE - DISTINGUISHED, ENTHRALLING, FULL-BODIED AND FLESHY

	<small>Bottle</small>
Grainha , Douro	32,00 €
Quinta dos Monteirinhos , Dão	25,00 €
Esporão Reserva , Alentejo	39,00 €

DESSERT WINES

	<small>Glass</small>
Quinta Nova LBV , Ruby Port wine	4,50 €
Villa Oeiras , Carcavelos wine	6,00 €
Bacalhôa , Moscatel de Setúbal Superior	5,00 €
Blandy's Alvada 5 years , Madeira wine	5,00 €
Casa Santos Lima , Late Harvest	5,50 €



PORTUGUESE BEER

Super Bock Classic Beer 20 cl	2,00 €
Super Bock Classic Beer 40 cl	4,00 €
Super Bock Stout Beer 33 cl	3,00 €
Super Bock Alcohol-Free Beer 33 cl	3,00 €

PORTUGUESE CRAFT BEER

Super Bock Coruja Ipa 33 cl	3,00 €
Super Bock Coruja American Amber Lager 33 cl	3,00 €

CIDER

Somersby Apple Cider 33 cl	3,00 €
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GIN & TONIC

Seagram's	7,50 €
Beefeater	7,50 €

SANGRIAS

White Wine Sangria 1L	15,00 €
Red Wine Sangria 1L	15,00 €
Sparkling Wine and Red Berries Sangria 1L	22,50 €

WHISKY

The Glenlivet Founders Reserve (Scotland)	10,00 €
Jameson (Ireland)	6,00 €
Chivas Regal 12 (Scotland)	7,00 €

BRANDY & LIQUEUR

Macieira Colecção d'Autor (Portugal)	5,50 €
Grappa (Italy)	6,00 €
Limoncino (Italy)	4,00 €
Ginjinha (Portugal)	4,00 €

WATER AND SOFT DRINKS

Vitalis Mineral Water 75 cl	2,50 €
Pedras Salgadas naturally carbonated mineral water 50 cl	3,50 €
Ice T 25 cl	3,00 €
Homemade Lemonade 25 cl	3,00 €
Freshly-Squeezed Orange Juice 25 cl	3,00 €
Coca-Cola 35 cl	2,40 €
Coca-Cola Zero 35 cl	2,40 €
Guaraná Antarctica 33 cl	2,40 €
Fever Tree Ginger Beer 20 cl	4,00 €
Sprite 33 cl	2,40 €
Pineapple Nectar 25 cl	3,00 €
Apple Nectar 25 cl	3,00 €

COFFEE AND TEA

Espresso	1,40 €
Decaffeinated Espresso	1,45 €
Caffe Latte	3,00 €
Cappuccino	3,00 €
Gorreana Green Tea (Açores)	3,00 €
Gorreana Black (Açores)	3,00 €
Quinta das Mentas Infusion Chamomile or Lemon Verbena	3,00 €

PIZZARIA LISBOA GIFT VOUCHER

Voucher for two guests: 40 €

Lunch or dinner for two.

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

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

The Pizzeria 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 Pizzeria Lisboa: +351 21 155 49 45.



GLUTEN FREE



CONTAINS NUTS AND PEANUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



VEGETARIAN

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