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 and 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) (G)	3 €

STARTERS

Roasted aubergine with mozzarella, tomato and parmesan (G) (V)	12,25 €
Burrata with pesto and pine nuts (N) (V) (G)	14,25 €
Tomato, olive and basil bruschetta (V) (G)	6 €
Pancetta, garlic and rosemary bruschetta (G)	4,75 €
Beef carpaccio with foie gras shavings, parmesan, pine nuts and truffle aroma (N)	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 (N)	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) (G)	16,75 €
Penne Sophia: zucchini, bacon, tomato, basil, garlic and parmesan (G)	16,35 €
Papardelle with ragu, sage and parmesan (G)	20 €
Tagliatelle with prawns, cherry tomatoes, spinach, malagueta chilli e basil (C) (G)	23,75 €
Gnocchi with tomato, olives, basil olive oil and parmesan (V) (G)	17,25 €
Potato gnocchi with oxtail and tomato, basil sauce and parmesan (G)	20 €

PIZZAS

Margherita (V) (G) — 16,25 €
tomato, mozzarella and basil

Marinara (V) (G) — 15,5 €
tomato, garlic and oregano

Alfama (V) (G) — 16,75 €
tomato, mozzarella, mushrooms and oregano

Mouraria (G) — 17,25 €
tomato, mozzarella, ham and mushrooms

Pessoa (V) (G) — 16,75 €
tomato, mozzarella, onion, olives and oregano

Martinho (G) — 17,50 €
tomato, mozzarella, chorizo and olives

Graça (G) — 17,50 €
tomato, mozzarella, portobello mushrooms, bacon, garlic and oregano

Fado (V) (G) — 17,50 €
tomato, mozzarella, zucchini, aubergine, olive paste, garlic and parmesan

28 (V) (G) — 18,25 €
tomato, mozzarella, cherry tomato, garlic, arugula and parmesan

Ladra (V) (G) — 17,50€
tomato, mozzarella, sun-dried tomato and arugula

Chiado (G) — 19,50 €
tomato, mozzarella, mozzarella di bufala, artichokes, cured ham and oregano

Figueira* (G) — 19,50 €
tomato, mozarrella, figs, cured ham and basil

Carmo (G) — 18,25 €
tomato, mozzarella, chicken, bacon, bell pepper, sweetcorn and oregano

Santo António (G) — 17,50 €
tomato, mozzarella, onion, chorizo and bell pepper

Madragoa (V) (G) — 17,50 €
tomato, mozzarella, onion, chillies and oregano

Ribeirinha (G) — 19,25 €
tomato, mozzarella, onion, olives, tuna and oregano

Liberdade (V) (G) — 19,25 €
tomato, mozzarella, artichokes, olives and smoked provolone

Bica (G) — 17,50 €
tomato, mozzarella, spicy salami and oregano

Sete Colinas (G) — 19,25 €
tomato, mozzarella, mushrooms, ham, artichokes, onion and oregano

Castelo (G) — 21,50 €
tomato, mozzarella, burrata, cherry tomato and truffle mortadella

Comércio (G) — 20,25 €
mozzarella, gorgonzola, pear and cured ham

Caravela (G) — 20,25 €
tomato, mozzarella, garlic, shrimp, chilli and basil

CALZONE

Descobrimentos (V) (G) — 17,75 €
tomato, mozzarella, onion, cherry tomato, zucchini, olives and oregano

Garrett (G) — 20,25 €
tomato, fresh mozzarella, cured ham, basil and egg

Rossio (G) — 18,25 €
tomato, mozzarella, ricotta, onion, ham and egg

PIZZA EXTRAVAGANZA

Molecular (V) (G) — 22,75 €
tomato, mozzarella di bufala, onion, explosive olives and oregano

Gigi (G) (G) — 50 €
tomato, burrata, basil, garlic and giant red shrimps

DESSERTS

Tiramisu (G) — 7 €
Moscatel Setúbal Superior Ermelinda de Freitas — glass: 9,5 €
or Carcavelos Wine Villa Oeiras Superior — glass: 10 €

Oven-roasted pineapple with lemon and basil sorbet (V) — 7,25 €
Guri Gentil or — glass: 7 €
Herdade dos Grous Late Harvest — glass: 9 €

Chocolate textures (V) — 7,25 €
Port Wine Poças LBV — glass: 7€

Salted caramel mini pizza (V) (G) — 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.

Contains gluten · Contains nuts and peanuts · Contains crustaceans and molluscs · (V) Vegetarian

Pizzaria 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