

• OTHER 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, Lisbon.

• ENCANTO •

Distinguished with one Michelin star, Encanto is an enchanted place of haute cuisine where vegetables are celebrated as stars. In Chiado, Lisbon.

encantojoseavillez.pt • @ encanto_joseavillez

BAIRRO DO AVILLEZ

An atypical Portuguese neighbourhood where you'll find a surprising Taberna for those who enjoy a hearty bite; the city's most spectacular Páteo where fish and seafood are king; Mini Bar, the restaurant and gastro pub where music is up centre stage; and Pizzaria Lisboa.

In Chiado, Lisbon.

bairrodoavillez.pt • 💿 bairrodoavillez

CANTINHO DO AVILLEZ

Contemporary Portuguese cuisine influenced by travels abroad.

In Chiado, Parque das Nações, Cascais and Porto.

cantinhodoavillez.pt • O 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, Floor 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.

In Mandarin Oriental Jumeira Hotel, Dubai, United Arab Emirates.

mandarinoriental.com/tasca • 💿 tascadubai

Discover this and other restaurants by José Avillez at joseavillez.pt

SYNOPSIS •



Welcome to Mini Bar, the gastropub where nothing is what it seems!

Here you will find a Drinks Menu with special cocktails, wines, craft beer and more, and to eat, intense and surprising flavours.

To watch the full play, go for the chef's recommendation.



If you have any questions, don't hesitate to ask. Have fun and thanks for your visit.



CHEF'S recommendation to share

* Enter the stage *

Green apple margarita
El Bulli 2005 olive XL-LX version
Giant pearl of foie gras

Coastal prawn and aguachille tostada Tuna tartare temaki cone with spicy soya Matured beef tartare, truffled dijonaise and parmesan

Croquettes with truffled mustard
Green asparagus and lemon tempura

Meagre with prawn moqueca sauce and white rice

Matured beef sirloin with truffle fries and parmesan

Passion fruit globe
Chocolate cone in 3 textures

92,5 € (per person)

Wine menu (6 wines)

75€

José Avillez presents Mini Bar, where nothing is what it seems!

If you want to eat à la carte, we recommend that you "pay attention" to our "prompter":

- 1 or 2 Snacks to share
 - 1 cone per person
- 1 crudo or tempura to share
 - 1 main per person
 - 1 dessert per person

Couvert (per person)

 8,5€

Olive bread, corn bread, smoked butter, truffled egg yolk

• 1ST ACT •

Snacks

Giant foie gras pearl (2 por.) 11,75 €
Green apple margarita (2 por.) ⊙7,5 €

El Bulli olives 2005 XL-LX size (2 por.) ⊙ **6,5 €**

"Roasted chicken" with avocado cream, smoked cottage cheese, piripiri and lemon (2 por.) 7,5 €

• 2ND ACT •

Cones

Tuna tartare temaki cone with spicy soya ® @17,5 €

Beef tartare cone ®15,25 €

Baba ganoush cone ® 12,75 €

• 3RD ACT •

Tostadas

Coastal prawn and aguachille tostada (2 por.)

15,25

Tostada al pastor (2 por.) 12,75 €

Algarve carrot tostada (2 por.)

9,25 €

• 4TH ACT •

Crudos

Mini Bar -New style sashimi 17,5€ Meagre and flower ceviche 17 €

Tuna belly tartare and caviar 31,50 €

Matured beef tartare, truffled dijonaise and parmesan 19,5 €

Smoked beetroot tartare ② 17 €

• 5TH ACT •

Tempuras

Green asparagus and lemon tempura (5 un.) ⊙ **§11,25** €

Codfish tempura with garlic mayonnaise (2 un.) **§14,25 €**

· 6TH ACT ·

Small portions

Creamy mushroom rice with truffle ⊙ 17.5€

Green vegetables and lime curry ⊙ 17 €

Tiger prawn with yuzo and truffle **② 27 €**

Charcoal grilled tuna belly, miso and chives **28.5** €

Charcoal grilled octopus kimchi emulsion

② 22,25 €

Oxtail rice, truffle and parmesan 17 €

Charcoal grilled matured sirloin, truffled mustard 26,25 €

Massaman duck curry **20,5 €**Mini Bar burger **® 15 €**

iii bar burger 😻 13

On the side...

Fries with truffle and parmesan ⊗ 12 €

White rice ⊚ **5,25** €

Sticky rice with coconut ⊚ 6,5 €

Fried corn with parmesan ⊙ 7,5 €

Grilled snow peas, yuzo emulsion ⊙ 6,5 €

Charcoal grilled aubergine, chives and balsamic ⊙ **7,5** €







MINI BAR VOUCHER

MINI BAR MENU E-VOUCHER



Includes, per person, a welcome drink, the tasting menu, a drink suggested by the restaurant, water and espresso or tea.

Sold only through the email vouchers@joseavillez.pt.

For further information, please contact *Mini Bar* +351 211 305 393*

*Call to a national landline

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.

(a) Contains gluten • (a) Contains nuts and peanuts • (a) Contains crustaceans and molluscs • (b) Vegetarian • Mini Bar does not guarantee that cross-contact with potential allergens did not occur.

All prices include VAT at the current rate - This restaurant has a Complaints Book • Maximum capacity: 80 seats • Grupo José Avillez, S. A. • NIF 509 311 865 • Rua Nova da Trindade, n.º 18, 1.º Andar, 1200-303 Lisboa

