

Established over 30 years ago, the Avenida Restaurant is unique.

Its quality Mediterranean cuisine, top international cabaret, live music, dancing, and attention to detail continue to make a significant contribution to London's Restaurant scene.

The Avenida's varied menu and variety of entertainment provide the perfect backdrop for quiet tables of two or larger parties and functions such as Birthday's, Anniversary's and Hen Parties etc.

"Excellent food, excellent cabaret, a night to remember!"

(Mr and Mrs Buckingham, Bromley)

"Great value, great cabaret! My guests and I were spoilt rotten. A top class Restaurant."

(Mr. Deloitte, London)

"Been regulars now for 20-plus years, keep on doing what you're doing!"

(Ted and Lynn Cummings, Blackheath)

Thank you for making my Daughter's Engagement party so special. We all had a wonderful time. Special thanks to your staff who couldn't do enough for us.

(Mrs. Doyle, Chislehurst)

"This is the best Sunday Carvery. Ever!"

(The Menzi Family)

"The quality of the Sunday Carvery is second to none. My wife, Children, and I were treated well, the food was excellent, and the portions were huge. The Klefiko Lamb Shank, in particular was superb. See you again!"

(Dr. Hutchinson, Cambridge)

APPETISERS

Prawn Cocktail

Mediterranean prawns, baby gem, served on a bed of lettuce topped with cocktail sauce and lemon

Minestrone Soup

Vegetable and pasta soup with herb crostini

Tomato Soup

Vine ripe tomatoes infused with basil

Char-grilled Atlantic Trout

with garnish served on a bed of lettuce with lemon and tartare sauce

Paté Maison

Farmhouse Paté served with toast

Grapefruit Cocktail

Taramasalata

A classic Mediterranean dip of creamy smoked cod roe, oil and lemon

Calamari Fritti

Deep fried squid served on a bed of lettuce with lemon and tartare sauce

Iced Melon

Served chilled

Avocado Prawns

Whitebait

Deep fried and served on a bed of lettuce with lemon

Houmous

Creamy rich blend of chick peas with tahini, lemon juice, garlic, olive oil and hot pitta bread

King Prawns Extra £5.00

Pan-fried tiger prawns with butter, olive oil and garlic served on a bed of lettuce with lemon

Fried Scampi

Deep fried scampi and served on a bed of lettuce with lemon and tartare sauce

Halloumi

Chargrilled Cypriot cheese

MAIN COURSES

The centrepiece of your meal. Fine selected cuts of prime guaranteed Scotch Steaks, charcoal grilled to your requirements. Please specify how you wish your steaks to be grilled.

Sirloin Steak

Fillet Steak (£5.00 extra)

T-Bone Steak (£5.00 extra)

Roast Spring Chicken

Roast Duck

Chicken Chasseur

Cooked in red wine, herbs, mushrooms, tomatoes & peppers

Chicken a la Creme

A spring chicken cooked in chopped onions, mushrooms and a wine sauce and fresh cream

Entrecote Steak Chasseur

A sirloin steak cooked in chopped mushrooms, tomatoes, peppers, herbs in a red wine sauce

Escalope Veal a la Creme

A succulent slice of veal cooked in butter, mushrooms, wine and cream sauce

Kebab a la Greque

Diced lamb grilled on a skewer garnished with chopped onions and tomatoes served with salad and rice

Beef Stroganoff

Fillet steak cut in slices and fried in butter with onions, mushrooms and white sauce and served on a bed of rice

Kleftiko

Tender English lamb on the bone seasoned with oregano and lemon and slow oven roasted. Served with rice and salad

Lamb Cutlets

Tender English lamb charcoal grilled

Chicken Kebab

Tender chunks of chicken marinated in yoghurt. Served with rice and salad

FISH

Fresh Grilled Salmon

Fried Scampi

Fresh Seabass Grilled (£3.00 extra)

Prawn Salad

Fresh Grilled Trout

Dover Sole (£5.00 extra)

VEGETARIAN DISHES

Vegetable Lasagne

Mushrooms Omelette

Spinach and Mascarpone Lasagne

VEGETABLES

Your Choice of Potatoes and 2 Vegetables

French Fries, Boiled Potatoes, Saute Potatoes, Grilled Mushrooms, Grilled Tomatoes, Garden Peas, French Beans, Deep Fried Onion Rings, Broccoli

DESSERTS

Home baked Apple Pie

Tiramisu

A light mascarpone flavoured mousse sandwiched with three layers of white sponge soaked in coffee and dusted with cocoa powder

Cheese

Cheddar or Danish Blue

Fresh Fruit Salad

Baileys Torte Gateaux

Rich layers of sponge and cream infused with Baileys liqueur

Cheesecake

Rich and creamy cheesecake with fruit layer

Cerano

A rich chocolate sponge cake with fresh cream, cocoa and meringue covered with a thick Nectar speciality ganache decorated with roasted pecan nuts

COFFEE

Cona Coffee

HOUSE SPECIALITIES

Gaelic Coffee - Whisky £3.50 • French Coffee - Brandy £3.50

Calypso Coffee - Tia Maria £3.50 • Russian Coffee - Vodka £3.50

Tuesday - Thursday Open 7pm - 11pm
Choice of full A la carte menus, also choice of set menus
Sunday Carvery 12 - 5pm

Friday £22.00 per person
Saturday £24.50 per person
Prices are inclusive of VAT.

Service Charge not included

Please reserve your table in advance - telephone 020 8303 8500

Open 7.00pm until 2.00am

www.avenidarestaurant.co.uk