

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 Cunnings, 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 Kleftico Lamb Shank, in particular was superb. See you again!"

(Dr. Hutchinson, Cambridge)

Midweek Set Menu

Tuesday - Thursday

Two courses £12.50 per person Three courses £15.00 per person

APPETISERS

CHEF'S SOUP OF THE DAY

PRAWN COCKTAIL

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

PUFF PASTRY TART

Filled with porcini and tarragon infused Portobello mushrooms

SPANIA COPITTA

A delicious filo pastry parcel filled with spinach and fetta cheese with an infusion of herbs served on a bed of mix leaves and rocket salad

CHAR-GRILLED ATLANTIC TROUT

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

PATÉ MAISON

Farmhouse Paté served with toast

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 Extra £3.00

WHITEBAIT

Deep fried and served on a bed of lettuce with lemon

SCOTCH SMOKED SALMON Extra £3.00

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 king prawns with butter, olive oil and garlic served on a bed of lettuce with lemon

FRIED SCAMPI Extra £3.00

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

HALLOUMI

Chargrilled Cypriot cheese

BREAD BASKET £1.00

MAIN COURSES

AVENIDA SPECIALITIES

(Please specify how you would like your steak to be grilled)

SIRLOIN STEAK

£3.00

Tender and Succulent

FILLET STEAK

+ £5.00 Extra

Tender and Succulent

T-BONE STEAK

+ £5.00 Extra

The king of steaks

KLEFTIKO

Slow oven roasted tender English lamb on the bone seasoned with oregano and lemon served with rice and salad

MOUSSAKA

Layers of mince meat aubergines and potato topped with bechamel sauce, served with salad

CHICKEN CHASSEUR

Succulent chicken marinated in red wine, herbs, mushrooms, tomatoes and peppers

ENTRECOTE STEAK CHASSEUR

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

VEAL ESCALOPE A LA CREME

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

CHICKEN KEBAB

Tender chunks of chicken marinated in yoghurt, virgin olive oil and herbs. Served with rice and salad

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

DUCK A L'ORANGE

Duck served with a rich orange glazed sauce

CHICKEN A LA CREAM

Breast of chicken cooked in butter, mushrooms, wine and cream sauce

LAMB CUTLETS

Charcoal grilled tender English lamb

ROAST CHICKEN

Succulent half spring chicken

ROAST DUCK

Succulent half roast duckling

FISH

FRESH GRILLED SALMON

FRIED SCAMPI

FRESH SEABASS GRILLED Extra £3.00

PRAWN SALAD

FRESH GRILLED TROUT

DOVER SOLE Extra £5.00

VEGETARIAN DISHES

VEGETABLE LASAGNE

OMELETTE A LA MEDITERRANEAN

SPINACH AND MASCARPONE LASAGNE

Delicately layered Italian classic

VEGETABLES

Your Choice of Potatoes and 2 Vegetables

FRENCH FRIES

SAUTÉ POTATOES

GRILLED TOMATOES

FRENCH BEANS

DEEP FRIED ONION RINGS

GREEK MIXED SALAD with feta cheese Extra £5.00

BOILED POTATOES

GRILLED MUSHROOMS

GARDEN PEAS

BROCCOLI

ASPARAGUS Extra £4.00

SPINACH Extra £3.00

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

CERANO

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

FRESH FRUIT SALAD

BAILEYS TORTE

Rich layers of sponge and cream infused with Baileys liqueur

CHEESECAKE

Rich and creamy cheesecake with fruit layer

CREAM CARAMEL

Homemade

COFFEES

CONA FILTERED COFFEE

£1.30

(rich & robust)

LIQUEUR COFFEES each 25ml

£3.50

CALYPSO COFFEE (Tia Maria)

£3.50

IRISH COFFEE (Jameson Irish Whisky)

£3.50

FRENCH COFFEE (Brandy)

£3.50

RUSSIAN COFFEE (Smirnoff Vodka)

£3.50

SAMBUCA COFFEE (Sambuca)

£3.50

JAMAICAN COFFEE (Dark Rum)

£3.50

AVENIDA COFFEE (Cyprus Brandy)

£3.50

Prices are inclusive of VAT. 17.5%

Service charge not included

For Reservations 020 8303 8500

www.avenidarestaurant.co.uk

Traditional Sunday Carvery