a feast for the palate...

PASCAL DEVALKENEEER
It’s A Matter Of Taste

MATT MORAN
Inspired By Passion

HEINZ WINKLER
Cuisine Vitale

MARTIN KLEIN
Greek Culinary Artist

JOSÉ AVILLEZ
Passion For Cooking

CHRISTIAN LE SQUER
Composer Of Taste

DOMINIQUE CRENN
A Culinary Sonnet

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José Avillez

One of Portugal’s great culinary figures - José Avillez, José stands out due to his enterprising spirit and his willingness to go one step further. With five restaurants in Lisbon and one in Oporto, José offers different culinary experiences, they all express his enormous passion for cooking.

To José Avillez, cooking has always been a passion. Yet, it was only in his senior year of his Business Communication degree that he decided to become a chef. In that same year, he had individual study sessions with Maria de Lurdes Modesto and took a traineeship in the kitchen of Antoine Westernman, at Fortaleza do Guincho restaurant. After finishing his degree, he perfected his education by taking several trips, training courses, traineeships and professional experiences, he worked with José Bento dos Santos as Gastronomy Professional at Quinta do Monte D’Oiro, training at Alain Ducasse’s school and the traineeship at Eric Frechon’s kitchen, at the Bristol Hotel, which now has three Michelin stars. But it was the traineeship at El Bulli, with Ferran Adrià, that really changed his career. In 2008 he was invited to the post of Head Chef of the renowned Tavares restaurant, where in little more than a year he was awarded a Michelin star.

Together with José Bento dos Santos and the Quinta do Monte D’Oiro vineyard he launched JA wines, bearing his signature: JA Red, JA White and JA Rosé.

José Avillez has also contributed to countless Portuguese and foreign books and is the author of “Um Chef em Sua Casa” (“A Chef in Your Home”) selling over 15 000 copies. The success of his first book led him to publish the second one “Petiscar com Estilo” (“Snacking in Style”) a year later. In 2013 he returned to writing with the bilingual - Portuguese and English book “Cantinho do Avillez – As Recetas” (“Cantinho de Avillez – The Recipes”), which reveals some of the more popular recipes and most requested dishes served at his Cantinho do Avillez restaurant.

José Avillez also authors and hosts TV and radio cooking shows. The highly successful programme “JA ao Lume” (“JA at the Stove”) broadcasted on SIC Mulher channel, which had 3 seasons. “Combinacões Improváveis” (“Improbabilicious”) is José Avillez’s TV show, also on SIC Mulher channel. O Chef sou eu (“I’m the Chef”) is a recurring segment on Radio Comercial’s mornings, the most popular Portuguese radio station where José Avillez shares advices, quick recipes, fun facts and tips.

Photo ©Vitor Machado
“Over 500 years ago there lived a people who revolutionised our knowledge of the world. Driven by a desire to know and discover. Aware of the risks and the hardships. The Portuguese set out from Lisbon in search of all things new: new seas, new lands, new places, new peoples and new products. Guided by knowledge and science, they created the first globalisation phenomenon. Lisbon offered the world a new outlook. At Belcanto, inspired by the feats of the past, we have built the future, while respecting customs and traditions, sharing the same lure for the new and valuing teamwork and the interchange of experience and knowledge. Together we have discovered new techniques, new concepts and new ways of serving. The creation of a Portuguese haute cuisine, timeless, dateless. The union, the creativity, the desire to evolve and go one step further.”

- José Avillez

Distinguished with two Michelin stars, Belcanto restaurant opened in 1958 in Chiado, at the São Carlos square, next to the São Carlos National Theatre and to the house where the great Portuguese poet Fernando Pessoa was born. Its singular location in Lisbon historic centre, its graceful, sophisticated atmosphere, the discrete and attentive service, and the pleasures of its cuisine, soon won over Lisbon’s elite who turned Belcanto into the place to be seen.

José Avillez’s Belcanto restaurant re-opened in the beginning of 2012, totally refurbished, and was awarded a Michelin star in that same year. In 2014, Belcanto restaurant received a second Michelin star, making Belcanto the first restaurant in Lisbon to be distinguished with two Michelin stars, and José Avillez the first Portuguese chef to obtain this honour in Portugal.

At Belcanto, José Avillez offers a revisited Portuguese cuisine to an exclusive set of ten tables in a stylish ambience that makes us travel from the old romantic Chiado to the future. In a unique place, filled with details, where art and memories are present, José Avillez invites us on an incomparable gastronomic and sensory journey. José Avillez and his team consider haute cuisine as a form of expression. At Belcanto, he shares his inspirations, his emotions and his unrests through his culinary performances and illusions. Each dish tells a story and sets out to stir the emotions of those willing to try it.
Cantinho do Avillez
Lisboa

“The Cantinho do Avillez is an old wish of mine... For a long time I have dreamt of a restaurant like this one: a relaxed and comfortable atmosphere, with a simple but sophisticated cuisine, which makes us want to return and return.”

- José Avillez

Located in Chiado, the Cantinho do Avillez restaurant welcomes you with a natural blend of the traditional and the modern. Quality is the priority with Chef José Avillez, and so nothing is left to chance. The cuisine, largely Portuguese inspired, is nevertheless influenced by travels abroad. The menu offers a wide choice of appetizers, “pregos” (steak sandwiches), entrées, main dishes and desserts, so that the gastronomic experience can be different at each visit. The service, which is pleasant and informal, contributes to the cheerful and relaxed climate.

Chef José Avillez wanted to share with you this restaurant full of stories, aromas and flavours through his book “Cantinho do Avillez – The Recipes”, launched in October 2013. A bilingual (Portuguese and English) book that brings together the most popular recipes from the Cantinho do Avillez restaurant.

Deep fried green beans
Photo ©Paulo Barata

Marinated scallops with avocado
Photo ©Paulo Barata

Hazelnut 3
Photo ©Paulo Barata

Sauteed poultry liver
Photo ©Paulo Barata

Deep fried green beans
Photo ©Paulo Barata
Mini Bar

Mini Bar Theatre is José Avillez’s first gourmet bar. This place, located in São Luiz Theatre, has sure brightened up Chiado’s evenings and nights offering a new entertainment concept. Monday to Sunday, from 7.00 pm onward, in a comfortable and intimate atmosphere, José Avillez offers a Drink’s Menu with Special Cocktails, Wines, Craft Beers and more, and also small and varied gastronomic experiences full of flavour, wonder and fun that can be savored in the bar area or in the tables reserved for dinner.

This is not a traditional restaurant. Here, not everything is what it seems.

Green apple Margaritas and Caipirinhas – not to drink, but to eat. Foie gras Ferrero Rocher bonbon. Algarve Prawns in Ceviche served on a lime slice with a beetroot sphere and fried corn topping. The best roasted chicken as you never imagined it: in a small crispy base, full of flavour, with smoked cottage cheese cream.

Potatoes that are a big deal because they’re small.

The JAburger, a delicious hamburger served on an ultra-light brioche that melts in your mouth. The raspberry yoghurt, mascarpone and meringue served in a yoghurt sealed cup. The lemon-lime globe, a sorbet sphere filled with fresh childhood memories and much, much more.

The biggest stars are the Tasting Menus: Epic and Now On.

These two Menus present in a complete manner the entertainment offered by José Avillez. Besides the Tasting Menus, there is also a Menu divided in several “Acts”: Snacks and Creative Entrées to eat with your fingers, in a couple of bites; Fish and Meat to nibble; A Steak and a Hamburger for the more traditional ones; And, to finish off, irresistible desserts.
Cantinho do Avillez
Porto

“It is with great pleasure that Cantinho do Avillez is coming to Oporto, this beautiful city, full of history and with so much to discover.”

- José Avillez

After requests from many customers and following its success in Chiado, “Cantinho do Avillez” arrives at Mouzinho da Silveira Street, in Oporto. “Ever since Cantinho do Avillez opened, many customers from the North of Portugal asked us to open another one in Oporto. The right location finally appeared and here we are, ready for another challenge”, said José Avillez. “It’s the first time we will go outside Chiado, and I believe we are ready to take this step. I really like Oporto, I deeply trust this team that has grown with me over the last years and I plan on coming often to Oporto to closely oversee everything, just like I do with the other restaurants”, stated José Avillez.

In terms of atmosphere, Cantinho do Avillez in Oporto is also a pleasurable, welcoming and relaxed place. As always, of course, quality is a priority. Just like in Lisbon’s Cantinho, the cuisine is Portuguese inspired and influenced by travels. The Menu offers some of Cantinho’s celebrated dishes: Deep fried green beans with tartar sauce; Marinated scallops with avocado; Sautéed poultry liver with onion and Port marmalade; Cod with bread crumbs, LT egg and “exploding” olives; Portobello mushrooms risotto, bacon, parmesan and basil; “Barrosã DOP” hamburger with caramelized onion, foie gras and french fries and Hazelnut 3, among others. There will also be some new ones, such as “Portuguesinha” (Portuguese “cozido” pie); sautéed scallops with trout eggs; asparagus, saffron and lemon risotto and crispy game sausage with BT egg, smoked tomato and rapini rice and Chocolate 3.

Once again, Ana Anahory and Felipa Almeida from AnahoryAlmeida Atelier have developed the interior design after the concept suggested by chef José Avillez, creating a comfortable, cheerful and casual environment.
I adore Lisbon, especially Chiado. The idea of Café Lisboa arose from the wish to breathe new life into Largo de São Carlos by creating a comfortable venue with a terrace as a place for those who live in or visit the city to relax all week long.”

José Avillez

As a place to meet or a starting point from which to explore the city, Café Lisboa is ideally located: right inside the São Carlos National Theatre. “As well as being attractive, Largo de São Carlos is inspirational. The square is home to the two hundred year-old São Carlos National Theatre, the only theatre in Portugal devoted to opera. Interestingly, it was also in this square that Fernando Pessoa was born. He was a great Portuguese poet for whom I have a particular admiration”, says José Avillez.

While Café Lisboa evokes the charm of traditional cafés, at the same time it transports us to the Lisbon of today. Café Lisboa has two spaces: a room inside the Theatre which captures the charm of this extraordinary late 18th century building and a magnificent, inviting terrace.

“Café Lisboa is designed to suit the lifestyle of those who live in the city and those who visit it. So, at Café Lisboa you can snack, have a drink or eat a meal at any time from 12 noon to 12 midnight, everyday from Monday to Sunday” explained José.
“Since I was young I have dreamed of opening a pizzeria... perhaps because my father owned one of the first pizzerias in Portugal, perhaps because I am fascinated by how pizza has travelled around the world, or perhaps because I adore the fun, family atmosphere of pizzerias, or perhaps because I love a challenge and very probably for all these reasons.”

– José Avillez

Just down from O Cantinho do Avillez, there is a new pizzeria, Pizzaria Lisboa, owned by Chef José Avillez. From Monday to Sunday, Pizzaria Lisboa provides fine Mediterranean flavours in a very relaxed, family atmosphere. “My passion for cooking is enormous and there is nothing that thrills me more than thinking of a new concept, devising a menu, searching for better ingredients, perfecting recipes and creating the ideal scenario in which to serve food. That was how Pizzaria Lisboa was born. The name came from my desire to pay homage to this city which to my mind is one of the most beautiful in the world.”

Pizzaria Lisboa offers a wide range of pizzas, fine salads, pasta dishes, risottos and irresistible desserts. “As in my other restaurants, here nothing is left to chance. We ordered the best wood fired oven on the market, found the best 00 flour, brought in San Marzano tomatoes, mozzarella fior de latte and a number of quality Portuguese ingredients that are a perfect match. Last year I was in Modena where I tried the best dough ever and I was so taken by the quality and the apparent simplicity of the dish. At Pizzaria Lisboa I want to provide these simple, genuinely Mediterranean dishes, brightly prepared and tasty”.

Beef carpaccio with foie gras shavings
Photo ©Mariana Marques

Pizza Chiado
Photo ©Paulo Barata

Pizza Caravela
Photo ©Paulo Barata