

BASKET OF BREADS

bread from Padoca do Maní (Maní Bakery), tapioca starch chips,
cheese curd with sweet smoked paprika, goat cheese with pink peppercorns and butter

R\$ 24
per person

MANÍ

FINGERFOOD

Quinoa and curry fried cakes

with celery marmalade

R\$ 45

Smoked goat cheese bonbon

with *cupuaçu* fruit

R\$ 52

Marinade of the day

catch or seafood of the day with mini toasts

R\$ 52

Corn crunchy

with tuna tartare and avocado

R\$ 51

Potato chips with roast beef

and Dijon mustard

R\$ 53

Arracacha dupling with jerked beef

Serra da Canastra cheese and squash vinaigrette

R\$ 49

Foie gras bonbon

with goiabada (guava paste) and Port wine veil

R\$ 81

APPETIZERS

Cashew fruit ceviche

with *cachaça* and *cajuína* slush (traditional Brazilian non-alcoholic beverage made from cashew juice)

R\$ 46

Atlantic Forest Salad

watercress, wild arugula, mache, sorrel leaves, mango, pupunha palm, celery, passion fruit, basil and charcoal oils

R\$ 57

Jabuticaba cold soup

with *cachaça*-steamed crayfish, pickled cauliflower and amburana nuts

R\$ 50

Pupunha palm taglierini*

with a cream of Tulha cheese and pequi fruit nut

R\$ 42

*also served in main course portion, R\$ 79

Maní Egg

cooked at 63°C (145°F) for one hour and a half sided by pupunha palm froth

R\$ 47

Arracacha and arrowroot gnocchi

with "dashi" of tucupi (manioc root juice)

R\$ 58

Squid udon

with sugar pea, black garlic, rice crunchy and jamón broth

R\$ 52

MANÍ

MAIN COURSES

Capellini with mushroom potpourri

with lemon butter and white truffle oil

R\$ 71

Beetroot risotto

with peach palm hearts, cheese curd and white truffle oil

R\$ 79

Fake tortelli of pupunha palm and squash

with melon, almonds, parmesan and sage butter

R\$ 78

Chargrilled octopus

with rocoto pepper paste, corn, okra, red onion and peanut vinaigrette.

sided by black rice cooked in maize straw

R\$ 110

Maní's moqueca

catch or seafood of the day with rice terrine, Maní crumbs, pirão (manioc and fish stock polenta) and chili oil

R\$ 106

Softly grilled tuna

with avocado purée, quinoa tabbouleh and maize crunchies

R\$ 98

black tucupi-lacquered catch of the day

with cabbage, mustard greens, pear and gohan

R\$ 98

Chargrilled tenderloin

with Spanish jamón sauce, potato terrine and arugula salad

R\$ 95

Leg of lamb

with escalibada and Brazil nut farofa (traditional Brazilian roasted manioc flour)

R\$ 97

Female pork with squash

with green apple purée, chicory, corn farofa and pork cracklings

R\$ 98

Duck magret

with roasted squash, persimmon, radicchio and loquat oil

R\$ 98

MANÍ

COMERCIAL DO MANÍ

[lunch only, Tuesday thru Friday, except holidays]

choose 1 salad + 1 quick dish + ice cream

SALADS

Maní

green leaves, cherry tomatoes, peach palm heart,
parmesan, garlic toasts and lemon vinaigrette

R\$ 39

Mixed

green leaves, zucchini, carrot, radish, beetroot,
peach palm heart and red onion

R\$ 36

Grain

roasted squash, yogurt and green leaves

R\$ 41

QUICK DISHES

Catch of the day

with baby vegetables

R\$ 56

Catch of the day

with brown rice, elephant ear leaf purée, roasted plantain
and nut farofa (traditional Brazilian roasted manioc flour)

R\$ 57

Diced tenderloin

with corn, brown rice, farofa, black beans, squash purée and egg cooked at a low temperature and

R\$ 55

Chicken breast in tamarind sauce

with chargrilled cauliflower, misso and peanut

R\$ 53

Breaded pork

with mashed potatoes, red cabbage and pickled cucumbers

R\$ 51

Black rice cooked in almond milk

with plantain, broccoli and green leaves, Brazil nut paste and sliced Brazil nuts

R\$ 53

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DESSERTS

Serra da Canastra cheese flan

with dulce de leche, arrowroot cookie and guava sorbet

R\$ 36

Cucumber, lychee and yogurt

thin slices of fresh cucumber, yogurt cream with white chocolate,
lychee pearls, cucumber and lychee sorbet

R\$ 36

Da Lama ao Caos (from mud to chaos)

sweet and smoked eggplant, cheese curd, skin of Palestinian sweet lime, orange
blossom gelatin, caramelized pistachios, crunchy Kneff dough and black sesame seed ice cream

R\$ 38

A Roça

corn mousse, paçoca (Brazilian peanut candy) ice cream and caramelized popcorn

R\$ 36

The Egg

eggnog ice cream, coconut froth and mini crunchy coconuts

R\$ 36

Chocolate pie

with pear sorbet

R\$ 34

Motel California

sweet egg cream, vanilla cream, fresh strawberries,
meringues, butterfat and chocolate

R\$ 35

A selection of Brazilian cheeses

R\$ 65

Potpourri of Maní's ice creams

R\$ 34

Portion of mini brigadeiros

(cocoa and condensed milk Brazilian dessert)

R\$ 27

Fresh fruit of the day

R\$ 17

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