

BASKET OF BREADS

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

R\$ 23

lunch | per person

R\$ 29

dinner | per person

includes Maní's mixed nuts

MANÍ

FINGERFOOD

Quinoa and curry fried cakes

with celery marmalade

R\$ 45

Baby potatoes

with gorgonzola and parmesan gratin

R\$ 45

Coca (tomato-rubbed bread)

with serra Spanish mackerel

R\$ 49

Smoked goat cheese bonbon

with *cupuaçu* fruit

R\$ 52

Foie gras bonbon

with goiabada (guava paste) and Port wine veil

R\$ 81

Guacamole bonbon

with cornmeal biscuits

R\$ 49

Bonbon trio

individual plate with all three Maní bonbons

R\$ 40

Potato chips with roast beef

and Dijon mustard

R\$ 53

Arracacha dupling with jerked beef

Serra da Canastra cheese and squash vinaigrette

R\$ 49

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APPETIZERS

Cashew fruit ceviche

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

R\$ 46

Jabuticaba could soup

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

R\$ 50

Atlantic Forest Salad

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

R\$ 57

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

Marrow

with pupunha palm, *açaí* berries, spinach and mustard vinaigrette

R\$ 59

Maní Crunchies

black rice crunchy with calamari | maize crunchy with squash and scallop | Spanish coca bread with tomato and Spanish mackerel | pig feet crunchy with pancetta and caramelized onion

R\$ 53

Duck with tucupi (manioc root sauce) ramen

R\$ 51

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MAIN COURSES

Pupunha palm taglierini

with parmesan sauce and white truffle oil
R\$ 79

Capellini with mushroom potpourri

perfumed with lemon and white truffle oil
R\$ 71

Beetroot risotto

with peach palm hearts and cheese curd
R\$ 79

Fake tortelli of pupunha palm and squash

with melon, almonds, parmesan and sage butter
R\$ 78

Chorizo rice with chickpeas and fish

cooked at a low temperature with chorizo oil
*chorizo – smoked paprika-seasoned sausage
R\$ 105

Calamari fideuà

R\$ 99

Crayfish *moqueca* (Brazilian-style seafood stew)

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

Catch of the day with tucupi

(manioc root juice), plantain
and Maní crumbs
R\$ 99

Chargrilled octopus

with potato, onion, tomato confit, herbs and olives vinaigrette
R\$ 110

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Roast beef with Lapsang Souchong crust

sided by tepid potato salad

R\$ 95

Chargrilled tenderloin

with Spanish jamón sauce, potato terrine and arugula salad

R\$ 95

Leg of lamb

with escalibada and Brazilian nut farofa

R\$ 97

Beef cheeks

with a purée of elephant ear leaves and marrow

R\$ 97

Female pork with squash

and a side of shallot with orange and Maní crumbs

R\$ 98

Portion of mini grilled vegetables

R\$ 42

Ask the waiter about half portion

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COMERCIAL DO MANÍ

[lunch only, Tuesday thru Friday]

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

R\$ 57

Diced tenderloin

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

R\$ 55

Chicken thigh

with roasted okra and polenta

R\$ 53

Breaded pork

with mashed potatoes, red cabbage and pickled cucumbers

R\$ 51

Vegetarian suggestion

R\$ 53

Rice of the day

R\$ 53

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DESSERTS

Serra da Canastra cheese flan

with raw 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, goat cheese curd, skin of Palestinian sweet lime, orange
blossom gelatin, caramelized pistachios, crunchy Kneff dough and black sesame seed ice cream
R\$ 38

Açaí

banana, guaraná gelatin, oat farofa, brown sugar marshmallow,
strawberry slush and açaí berry ice cream
R\$ 36

The Egg

eggnog ice cream, coconut froth and mini crunchy coconuts
R\$ 36

Chocolate froth

with banana ice cream and crunchy farofa
R\$ 34

Bacuri-fruit mochi

with wild rice popcorn, matcha ice cream and peppermint
R\$ 35

Motel California

sweet egg cream, vanilla cream, fresh strawberries,
meringues, butterfat and chocolate ganache
R\$ 35

Potpourri of Maní's ice creams

R\$ 34

Portion of mini brigadeiros

(cocoa and condensed milk Brazilian dessert)
R\$ 27

Fruit salad

R\$ 30

Fresh fruit of the day

R\$ 17

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