

## **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

## 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

# MANÍ

## 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

**MANÍ**