

## À LA CARTE MENU

### TO BEGIN WITH

shaved tapioca starch | selection of breads | butter | cheese curd and smoked paprika  
| goat cheese and pink peppercorns

BRL 28 per person

### FINGERFOOD

goat cheese bonbon | cupuaçu fruit | sundried fruit toast BRL 58

foie gras bonbon | guava paste | Port wine BRL 89

catch of the day marinade | Brazilian perfumed mild chili | cilantro | toast BRL 58

two okra tempuras | shrimp | ají panca | cilantro emulsion BRL 55

### APPETIZERS

egg | escarole | pancetta | Tulha cheese | pecan | croutons BRL 55

Atlantic Forest salad | mixed season greens | mango | peach palm heart | passion fruit | charcoal infused oil BRL 67

cashew ceviche | cajuína slush BRL 58 [seasonal]

arracacha and arrowroot gnocchi | tucupi [manioc root sauce] dashi BRL 55

calamari lámen | jamón dashi | black garlic | snow pea BRL 88

### MAIN COURSES

ravioli | peach palm heart brandade | yolk | mushrooms | tomato confit | arugula BRL 79

black rice | nut milk | nut hummus | plantain | broccoli BRL 74

fish in banana leaf | uarini manioc flour | coconut | plantain and tucupi [manioc root] sauce |  
Brazilian perfumed mild chili BRL 115

fresh fish or seafood moqueca (Brazilian-style stew) | rice terrine | pirão [Brazilian fish porridge] | farofa BRL 110

chargrilled octopus | chorizo rice | chick pea | saffron aioli BRL 125

bife ancho or beef brisket | manioc | lettuce | non-conventional plant food | pollen béarnaise | BRL 142 | 105

lamb | spices | bulgur wheat | harissa | grilled vegetables BRL 105

### DESSERTS

the egg | eggnog ice cream | crunchy mini coconut BRL 38

chocolate pie | praline | pear BRL 37

king albert | meringue | butterfat | strawberry | plum | sweet egg cream BRL 38

da lama ao caos [from mud to chaos] | eggplant | cheese curd | Palestinian sweet lime | orange blossom |  
pistachio | black sesame seeds BRL 39

homemade Maní ice cream | two flavors BRL 22

fruit of the day