

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 83

foie gras bonbon | guava paste | Port wine BRL 105

catch of the day marinade | Brazilian perfumed mild chili | cilantro | toast BRL 62

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

APPETIZERS

egg | escarole | pancetta | Tulha cheese | pecan | croutons BRL 58

Atlantic Forest salad | mixed season greens | mango | peach palm heart | passion fruit | charcoal infused oil BRL 72

cashew ceviche | cajuína slush BRL 64 [seasonal]

arracacha and arrowroot gnocchi | tucupi [manioc root sauce] dashi BRL 68

calamari lámen | jamón dashi | black garlic | snow pea BRL 92

MAIN COURSES

ravioli | peach palm heart brandade | yolk | mushrooms | tomato confit | arugula BRL 87

black rice | nut milk | nut hummus | plantain | broccoli BRL 79

fish in banana leaf | uarini manioc flour | coconut | plantain and tucupi [manioc root] sauce |
Brazilian perfumed mild chili BRL 145

fresh fish or seafood moqueca (Brazilian-style stew) | rice terrine | pirão [Brazilian fish porridge] | farofa BRL 135

chargrilled octopus | chorizo rice | chick pea | saffron aioli BRL 145

bife ancho or beef brisket | manioc | lettuce | non-conventional plant food | pollen béarnaise | BRL 162 | 125

lamb | spices | bulgur wheat | harissa | grilled vegetables BRL 140

calamari fideuà | calamari BRL 125

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 BRL 20