



ENTRADAS

STARTERS

Sopa de Tomate Assado, Azeite de Manjeriçã

Roasted Tomato soup, Basil Olive Oil

R\$ 25



Caprese com Burrata de Búfala, Tomate Confit e Azeite Orgânico

Caprese Salad with Buffalo Mozzarella, Tomato Confit, Basil and Organic Olive Oil

R\$ 34



Frutos do Mar á Doré com Aioli, Limão Siciliano Grelhado

Fried seafood with Aioli, grilled lemon

R\$ 38



Atum em Crosta de Quinoa, Chutney de Maracujá e Manga

Pan Seared Tuna with Quinoa Crust, Mango & Passion Fruit Chutney

R\$ 38



Salada de Rúcula, Pato Confit e Castanha do Brasil

Duck Confit & Aragula Salad, Brazilian Nuts

R\$ 28



Bruschetta de Polvo

Octopus Bruschetta

R\$ 27



Salmão Gravlax, Creme Mascarpone e Dill, Torradas de Brioche

Salmon Gravlax, Mascarpone Cream, Dill and Toasted Brioche

R\$ 30



Salada de Almeirão, Ovo Poche e Bacon, Vinagrete de Balsâmico

Chicory Salad, Poached Egg and Bacon

R\$ 28



Raviolone de Queijo de Cabra e Mel Trufado

Goat's Cheese Ravioli, Truffled Honey

R\$ 28

Estes itens foram selecionados de acordo com a diversidade de dietas de nossos Hóspedes. Caso haja alguma dúvida, nossos garçons estarão à sua disposição

PRINCIPAIS

MAIN COURSES

Stinco de Vitela Braseado, Purê Trufado de Mandioquinha, Aspargos Grelhados

Braised Veal Shank, Truffled Baby Yucca Mash, Grilled Asparagus

R\$ 54



Filet Mignon Grelhado, Batata Rústica, Molho de Cogumelos

Grilled Fillet Steak, Rustic Potatoes, Mushrooms Sauce

R\$ 56



Costela Bovina Braseada, Legumes e Cogumelos ao Forno

Braised Beef Ribs, Roasted Vegetables and Mushrooms

R\$ 45



Pancetta Suína Assada, Batata Sauté, Cebola Caramelizada

Roasted Pork Belly, Sauté Potatoes, Caramelized Onions

R\$ 42



Ravioli de Galinha D'Angola Confit, Erva Doce Sauté, Castanha do Brasil e Pecorino

Chicken Confit Ravioli, Sautéed Fennel, Brazilian Nuts and Pecorino Cheese

R\$ 48



Farfalle Nero di Sepia ao Pesto com Frutos do Mar

Sea Food with Inked Farfalle in a Pesto Sauce

R\$ 48



Lombo de Bacalhau Salteado no Azeite, Ratatouille, Batata Sauté

Pan Seared Cod Fillet, Ratatouille, Sauté Potatoes

R\$ 64



Robalo Salteado, Palmito Pupunha Assado, Manteiga de Garrafa e Castanhas do Pará

Pan Seared Sea Bass, Heart of Palm, Herbs and Brazilian Nuts

R\$ 54



Filhote Assado, Ragu de Lentilhas com Bacon, Molho de Vongoles

Roasted Filhote, Lentils with Bacon Ragú, Clams Sauce

R\$ 54



Risotto de Cogumelos com Burrata de Mozzarella Gratinada

Wild Mushrooms Risotto with Grilled Bufala Mozzarella

R\$ 44



Acompanhamentos extras | Legumes ao Vapor, Pure de Batata, Batata Fritas, Batata Sauté, Arroz Branco, Salteado de Cogumelos, Feijão.

Side Orders | French Fries, Sauté Potatoes, Mashed Potatoes, Steamed Vegetables, Rice, Black Beans, Mushrooms.

R\$ 10

Service is not included

These items have been selected to meet the diverse dietary

Need of our guests. Your server will be at your service to answer any question you may have