

# TERRAÇO JARDINS

## MENU

### PAULISTAS' FLAVORS

Our inspiration comes from the original São Paulo cuisine: full table, family gathered, shared food and good moments. Our main influences are the country & seashore cuisines.

From the sea we got the seafood, fresh fish and simple ingredients that after a meticulous preparation become dishes full of flavor, able to nourish the soul and warm the heart. From the country we brought seasonal ingredients. Freshly picked, clay pots, the slow cooking process of wood ovens, the kitchen talk and family recipes that are passed along through generations without losing the taste of each story.

### COUVERT 22

- all breads are handcrafted and prepared daily by our own bakery -  
Pumpkin bread with brown sugar • Levain • Homemade polvilho • Pepper jelly •  
Beans paste with bacon • Handcrafted dry curd

### TO SHARE

Ready to share at the center of the table and get to know local flavored combinations with fresh ingredients

OCTOPUS VINAIGRETTE	49	EGG 🌱	39
With corn bread croûton		Levain bread, mashed sweet potato and truffle	
OPEN LASAGNA 🌱	39	SUN DRIED CARPACCIO	55
Goat cheese, Brazilian nuts and molasses with truffles		Mustard, "Cambuci" pepper dressing and cashew nut	
HEART OF PALM CHUNK 🌱	50	CRISPY PORK BAO	54
"Cambuci chili", unconventional edible plant of the day and rangpur lime vinaigrette		Steamed bread, onion pickles, Brazilian nuts sauce with pepper and cilantro	

### FRESH & GREENS

FRESH TOMATOES 🌱	38	PANC'S SALAD 🌱	42
Wild arugula, goat cheese with yogurt and black rice popcorn		Unconventional Edible Plants - made with fresh and organic vegetables	
TOASTED HEART OF PALM 🌱	40	TERRAÇO JARDINS 🌱	45
"Capuzim" leaves cream, avocado, radish and coconut		Dried olives, brazilian vegetables and truffles aioli	

## ESSENCIALS

SANDPERCH AND GRILLED SHRIMP Plantain chips and “moqueca” sauce	74	GRILLED RUMP STEAK Black garlic foam and corn “farofa”	78
RACK OF LAMB Gratin cassava, pumpkin pickles and “farofa”	85	CHICKEN WITH COOKED CORN MEAL Tomato puree and drumstick	59
GRILLED OCTOPUS Carrot puree and “Cambuci” chili mayonnaise	85	CAIÇARA STEW Shrimp, squid, octopus, mussels, clam and charru mussels	89
SHREDED RIBS Confit potatoes and toasted chard	70	GRILLED GNOCHI 🌱 Vegetable sauce and toasted mushroom	65
HEART OF PALM STEW 🌱 Cassava, coconut milk and palm oil	57	COUNTRY FONDUTTA 🌱 Spinach, mushrooms powder and confit parsnip	52

## FROM POT TO TABLE

Recipes made on handcrafted clay pots and cooked for several hours to enhance the flavors and local culture. Dishes designed to share with 2 or 3 people.

“MOQUECA” Sandperch, banana and vegetables	190	MUSHROOMS RICE 🌱 Fresh mushrooms, spinach and handcrafted parmesan cheese	150
COUNTRY DUCK RICE Red rice with shredded duck and soft yolk egg	190		

## DESSERTS

THICK CHOCOLATE CAKE Hot chocolate cake, chocolate meringue and vanilla ice cream	20	CREME BRÛLÉE Local Dulce de leche	17
CHOCOLATE AND SALTED CARAMEL Bittersweet chocolate mousse, sweet popcorn and salted caramel syrup	20	ROMEO AND JULIET Creamy cheese, creamy guava paste, medium aged cheese, guava confit	18
COCONUT AND PINEAPPLE Coconut mousse, pineapple with mint and cachaça, roasted coconut ice cream	25	HOMEMADE SEASONAL JAMS Made with seasonal fruits, served with handcrafted cheese from Minas	17

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RENAISSANCE®

SÃO PAULO HOTEL

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