



# ENTRADAS

## APPETIZERS

<b>Queijo coalho tostado com melado e uva verde</b>   <i>Toasted Brazilian cheese with molasses and green grapes</i>	27
<b>Batata rústica com alho e alecrim e mostarda dijon</b>   <i>Rustic potato with garlic, rosemary and dijon mustard</i>	33
<b>Palmito pupunha assado, óleo de castanha do Brasil e manjeriço</b>   <i>Roasted pupunha palm heart, Brazil nut oil and basil</i>	35
<b>Aspargos, vagem holandesa, torrada tostada com creme de queijo e ovo frito</b>   <i>Asparagus, dutch string beans, toasted toast with cheese cream sauce and fried egg</i>	36
<b>Tostada de polvo ao vinagrete de maçã verde e hortelã</b>   <i>Toast topped with green apple, mint and octopus vinaigrette</i>	42
<b>Ceviche de prego</b>   <i>Prego (sea fish) ceviche</i>	38
<b>Steak tartar (patinho kobe) com batata frita</b>   <i>Steak tartare (kobe beef) with french fries</i>	40
<b>Siri mole crocante</b>   <i>Crunchy crab (without shell)</i>	46
<b>Vieiras levemente tostadas ao creme de limão</b>   <i>Scallops lightly toasted covered with lime cream sauce</i>	48

Couvert opcional R\$ 21 – Pães, manteiga com limão e mel, azeite com flor de sal, cebola caramelizada e queijo de cabra | *Couvert (optional) R\$ 21 - Bread, butter with lime and honey, olive oil with salt flower, caramelized onion and goat cheese.*



# PRINCIPAL

## MAIN COURSES

### CARNES | MEATS

**Costela de porco com tomate assado, farofa de milho e pimenta Chipotle e Maracujá DE CABRÓN** | *Pork rib with roasted tomato, corn farofa and passion fruit and chipotle chili DE CABRÓN* 66

**Cupim na manteiga de garrafa, mandioca cozida e farofa de banana** | *Hump in butter, cooked manioc and banana farofa* 68

**Medalhão de mignon com risoto de brie, ervas e molho roti** | *Filet mignon medallion with brie risotto, herbs and roti sauce* 82

**Lombo de cordeiro purê de dois queijos, funghi e molho de jabuticaba** | *Lamb loin, mashed potatoes with two kinds of cheese, funghi and jabuticaba sauce* 94

**Acém de Angus 250g) azeite de ervas, batata rústica, alho, alecrim e mostarda dijon** | *Chuck angus beef (250g) herbs olive oil, rustic potato, garlic, rosemary and dijon mustard* 89

### AVES | POULTRY

**Magret de pato ao vinho do porto, purê de mandioquinha, banana ouro e caramelo de capim santo** | *Duck magret in port wine, parsnip purée, sugar banana and lemongrass caramel* 94



# PRINCIPAL

## MAIN COURSES

### MASSAS | PASTAS

- Ravioli integral recheado com ratatouille, molho de tomate e pesto de rúcula** | *Whole-grain ravioli stuffed with ratatouille, tomato sauce and arugula pesto* 54
- Nhoque de mandioquinha com ragú de javali** | *Parsnip gnocchi with boar ragout* 89

### PEIXE E FRUTOS DO MAR | FISH AND SEAFOOD

- Lula à provençal com risoto de tomate, hortelã e mussarela de búfala** | *Provençal calamari with tomato risotto, mint and buffalo mozzarella* 79
- Atum em crosta de gergelim ao molho teryiaki, arroz negro, pupunha e tomate** | *Tuna fish in sesame crust, teryiaki sauce, black rice, pupunha palm heart and tomato* 98
- Tentáculo de polvo com batatas salteadas, brócolis no alho e tomate cereja** | *Octopus tentacle with sautéed potatoes, broccoli in garlic and cherry tomato* 105
- Risoto de polvo com açafão iraniano** | *Octopus risotto, iranian saffron* 110