PARA COMEÇAR
STARTERS

Peixe do dia marinado com leite de tigre, perfume de coco e toque de cachaça envelhecida na amburana, batata doce assada, e crocante de quinoa **R$ 48,00**
Fish marinated in sauce made with lime juice, ginger, pepper, onion, garlic and a hint of coconut and cachaça. Served with baked sweet potato

Polvo em laminas sobre tapenade e picles de cebola roxa picante sobre pão de fermentação natural **R$ 42,00**
Thin slices of octopus on ciabata bread with tapenade, red onions pickles with natural fermentation bread

Panelinha de camarão e lulas com vinho e raspas de limão **R$ 48,00**
Shrimp and squid cooked in white wine and lime shavings

Siri catado em duas versões, farofa e emulsão de pimenta de bico **R$ 42,00**
Crab meat in two versions, with farofa and a cream made with sweet peppers

Caldo de marisco com leite de coco e temperos brasileiros **R$ 43,00**
Seafood soup with coconut milk and Brazilian spices

Mini burguer de camarão com molho Deusa Verde, maionese, bacon, salada de tomate, folhas e batata chips **R$ 39,00**
Small Shrimp burger with green sauce, lettuce, tomato, mayonnese and potato chips

Pastel de palmito com gema de ovo mole e molho agridoce **R$ 26,00**
Deep fried heart of palm pastry with egg yolk and sweet pepper sauce

Bolinhos de queijo com banana e bacon e geleia de pimenta **R$ 38,00**
Smoked cheese cakes with mashed bananas & bacon and pepper jelly

Salada de folhas da horta, tapioca de urtiga, castanha caramelada, nosso tomate seco, e molho de melado de cana **R$ 39,00**
Salad with greens from the vegetable garden, melado sauce (a sauce made with sugar cane syrup), and urtiga tapioca (a wild herb), dried tomato and cashew nut

PEIXES E FRUTOS DO MAR
FISHS AND SEA FOOD

Lombo de peixe cozido em molho com especiarias da Mata Atlântica
Sobre purê de banana e crocante de pirão com arroz **R$ 98,00**
Fish loin cooked in spices of Mata Atlântica sauce, banana purée and rice and 'pirão' crunchy

Filé de peixe ao forno com crosta de pimento limão e risoto de palmito pupunha com azeite cítrico de agrião caiçara **R$ 102,00**
Fish filet with lemon pepper crust and heart palm risotto with citric olive oil and "caiçara" watercress and watercress oil

Filé de peixe grelhado, sobre lâminas de palmito, crème quente de baroa e molho de mostarda com mel e laranja
R$ 99,00
Grilled fish over thin slices of fresh hearts palm, mashed arracacha with mustard, honey and orange sauce

Lombo de peixe selado, com manteiga de alho, ervas e tucupi preto sobre arroz com banana assada e ninho de cebolas fritas **R$ 99,00**
Toasted fish with herbs and garlic butter over roasted bananas with onion crisps

Peixe e camarões sobre purê de aipim com juçaí, molho de coco, gengibre, abacaxi, pimenta, espinafre e coco fresco **R$ 99,00**
Fish and prawns with creamy yucca and coconut sauce with ginger, pineapple, pepper, spinach and a coconut

Lombo de bacalhau com migas e bacon sobre purê de batata, molho com cebolas douradas, grão de bico e tomate cereja salteados com vinho do Porto e azeite de alcaparras com ervas **R$ 105,00**
Baked codfish, potato purée, golden onions and rustic tomatoes sauce with garlic and chickpeas, homemade Bread crumbs with bacon and caper and herbs olive oil

Polvo ao vinho, emulsão de páprica picante sobre
purê de batata doce roxa e alho assado **R$ 105,00**
Octopus cooked in wine, with paprika mayonnaise, over a bed of mashed sweet potatoes with soft and sweet roasted garlic

Camarões picantes com curry vermelho e flambados na cachaça sobre arroz negro e sua telha, picles de manga e queijo de cabra **R$ 105,00**
Prawns with red curry, olive oil and flambéed in cachaça, black rice with mango salad

Camarões ao creme fresco e vinho do Porto e arroz de castanha **R$ 102,00**
Prawns in fresh whipping cream and Porto wine sauce, served with cashew nut rice

Tagliolini de açafrão da terra com mariscos, alho e cítricos **R$ 96,00**
Turmeric tagliolini with mussels, garlic and lemon

Arroz basmati com especiarias, siri catado, mariscos, pimenta, coentro, tucupi e farinha crocante **R$ 98,00**
Basmati rice with crab and clams, coriander pepper and tucupi and crunchy flour

VEGETARIANO
VEGETARIAN

Moqueca de palmito pupunha com pimenta de bico,
terrina de banana e farofa de alho **R$ 96,00**
Heart of palm, sweet peppers stewed in coconut milk and dendê (Brazilian palm oil) served with banana terrine and "farofa" (fried manioc flour with garlic)

Alguns pratos do cardápio podem ser preparados para vegetarianos ou veganos. Consulte o garçom.
Some dishes on the menu can be prepared for vegetarians or vegans. Consult the waiter.

AVES E CARNES
BEEF AND POULTRY

Mignon, molho de pimento verde, farofa de cacau, arroz moderno e
Cebola assada **R$ 99,00**
Fillet mignon with poivre sauce, served with modern rice with flavored butter vegetables, cocoa crumbs and baniwa pepper

Rabada desfiada, pure de banana e emulsão de gorgonzola,
polenta frita e broto de agrião **R$ 98,00**
Stewed ox tail with gorgonzola cheese served with mashed banana and watercress

Barriga de porco pururuca, pure de abacaxi, molho de porco, farofa de
farinha de milho e couve **R$ 98,00**
Baked Pork Belly in its own juices, mashed pineapple with corn flour "farofa"

Costeleta de cordeiro, molho com vinho, azeitona, pimenta e limão
sobre pure de cará, creme de taioba e toque de cumarú **R$ 105,00**
Lamb chops with pepper, black olives, lime shavings, mashed yam, taioba cream and cumaru hint

Coxa e sobrecoxa de pato e seu molho com ravióli de queijo com banana e folhas de jambú pesto de castanha do Pará com laranja **R$ 102,00**
Duck thigh served in its juices with a hint of curry, cheese and banana ravioli and jambu leafs, Brazil nut and orange pesto

Arroz de galinha caipira, aioli de linguiça, quiabos tostados com limão **R$ 98,00**
Chicken with rice, sausage aioli, and lemon toasted okra

SOBREMESAS
DESSERTS

Torta quente de banana, calda de vinho do Porto, farofa de castanha de caju, crème anglaise e sorvete de canela **R$ 38,00**
Warm banana pie served with, anglaise cream, cinnamon ice cream and warm Porto wine sauce

Sorvete de doce de leite, paçoca de amendoim caseira e banana caramelada **R$ 34,00**
Sweet milk ice cream, bananas cooked in caramel covered with sweet peanuts

Sonho de aipim recheado de goiabada e queijo cremoso e sorvete de goiaba sobre cama de algodão doce **R$ 38,00**
Brazilian yucca dumpling filled with guava jam and cream cheese, served with guava ice cream

Doce de abóbora com sorvetede coco e zabaglione de licor de cachaça Paratiana **R$ 34,00**
Sweet pumpkin compote with coconut sweets, coconut ice cream and crunchy coconut bits

Bolo de coco, sorvete de abacaxi com gengibre e
cocada de pimenta e praliné crocante **R$ 38,00**
Coconut iced cake with pineapple and ginger ice cream and coco sweets with pepper

Sundae caseirão, com caldas toffee e de chocolate com castanhas **R$ 30,00**
Home made sundae with toffee and chocolate cream with cashew nuts

Mousse de chocolate amargo com fava de Aridan e flor de sal, torta de chocolate, coulis de frutas vermelhas **R$ 39,00**
For chocolate lovers – chocolate mousse with chocolate pie cubes and mashed red berries

Cubos de frutas ao perfume de laranja, especiarias e cachaça com sorvete de iogurte **R$ 38,00**
Tropical fruit cubes scented with orange, cachaça, spices and frozen yoghurt