



PARA COMEÇAR STARTERS

Polvo em lâminas 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

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

Pastel de palmito com gema de ovo mole e molho agriôce R\$ 26,00

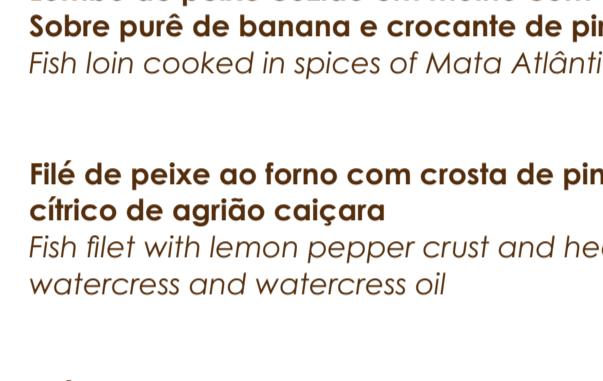
Deep fried heart of palm pastry with egg yolk and sweet pepper sauce

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 "caïçara" 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

Polvo ao vinho, emulsão de pálpita 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

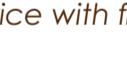
Tagliolini de açafrão da terra com mariscos, alho e cítricos

R\$ 96,00

Turmeric tagliolini with mussels, garlic and lemon

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 pimenta 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

Costela de cordeiro, molho com vinho, azeitona, pimenta e limão



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 ravioli 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



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

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

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