



## PARA COMEÇAR STARTERS

- Polvo em lâminas sobre tapenade e pickles de cebola roxa picante sobre pão de fermentação natural**  
*Thin slices of octopus on ciabata bread with tapenade, red onions pickles with natural fermentation bread*

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

R\$ 42,00
- Caldo de marisco com leite de coco e temperos brasileiros**  
*Seafood soup with coconut milk and Brazilian spices*

R\$ 43,00
- Pastel de palmito com gema de ovo mole e molho agri-doce**  
*Deep fried heart of palm pastry with egg yolk and sweet pepper sauce*

R\$ 26,00
- Bolinhos de queijo com banana e bacon e geleia de pimenta**  
*Smoked cheese cakes with mashed bananas & bacon and pepper jelly*

R\$ 38,00
- Salada de folhas da horta, tapioca de urtiga, castanha caramelada, nosso tomate seco, e molho de melado de cana**  
*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*

R\$ 39,00



## 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**  
*Fish loin cooked in spices of Mata Atlântica sauce, banana purée and rice and 'pirão' crunchy*

R\$ 98,00
- Filé de peixe ao forno com crosta de pimento limão e risoto de palmito pupunha com azeite cítrico de agrião caiçara**  
*Fish filet with lemon pepper crust and heart palm risotto with citric olive oil and “caiçara” watercress and watercress oil*

R\$ 102,00
- Filé de peixe grelhado, sobre lâminas de palmito, crème quente de baroa e molho de mostarda com mel e laranja**  
*Grilled fish over thin slices of fresh hearts palm, mashed arracacha with mustard, honey and orange sauce*

R\$ 99,00
- Polvo ao vinho, emulsão de páprica picante sobre**  
**purê de batata doce roxa e alho assado**  
*Octopus cooked in wine, with paprika mayonnaise, over a bed of mashed sweet potatoes with soft and sweet roasted garlic*

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

R\$ 105,00
- Camarões ao creme fresco e vinho do Porto e arroz de castanha**  
*Prawns in fresh whipping cream and Porto wine sauce, served with cashew nut rice*

R\$ 102,00
- Tagliolini de açafrão da terra com mariscos, alho e cítricos**  
*Turmeric tagliolini with mussels, garlic and lemon*

R\$ 96,00

## VEGETARIANO VEGETARIAN

- Moqueca de palmito pupunha com pimenta de bico,**  
**terrina de banana e farofa de alho**  
*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)*

R\$ 96,00
- 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**  
*Fillet mignon with poivre sauce, served with modern rice with flavored butter vegetables, cocoa crumbs and baniwa pepper*

R\$ 99,00
- Costeleta de cordeiro, molho com vinho, azeitona, pimenta e limão**  
**sobre pure de cará, creme de taioba e toque de cumarú**  
*Lamb chops with pepper, black olives, lime shavings, mashed yam, taioba cream and cumaru hint*

R\$ 105,00
- 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**  
*Duck thigh served in its juices with a hint of curry, cheese and banana ravioli and jambu leaves, Brazil nut and orange pesto*

R\$ 102,00



## SOBREMESAS DESSERTS

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

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

R\$ 38,00
- Mousse de chocolate amargo com fava de Aridan e flor de sal, torta de chocolate, coulis de frutas vermelhas**  
*For chocolate lovers – chocolate mousse with chocolate pie cubes and mashed red berries*

R\$ 39,00
- Cubos de frutas ao perfume de laranja, especiarias e cachaça com sorvete de iogurte**  
*Tropical fruit cubes scented with orange, cachaça, spices and frozen yoghurt*

R\$ 38,00