

RESTAURANT WEEK WINTER 2023

\$60

FIRST COURSE

SALADA DE BETERRABA

BABY BEETS, HOUSE MADE RICOTTA, HONEY POLLEN, PORT WINE VINAIGRETTE

MEXILHÕES

MUSSELS, TOMATO, WHITE WINE

BARRIGA DE PORCO

PORK BELLY, CELERIAC, PICKLED RED ONIONS, JUS

SECOND COURSE

PICANHA

BRAZILIAN CUT, PORT BORDELAISE, TOMATO VINAIGRETTE, FAROFA

MOQUECA DA TERRA (V)

COCONUT MILK, DENDÊ OIL, OKRA, HEART OF PALM, PEPPERS, GREEN ASPARAGUS

FRANGO

ORGANIC HERITAGE CHICKEN, PIRI PIRI, YUCCA, MUSTARD GREENS

DESSERT

BOLO DE ROLO

GUAVA ROSE GANACHE, CREME FRAICHE ICE CREAM

SORVETE SAZONAL

SEASONAL SORBET

FLOR DE LARANJA

ORANGE BLOSSOM, FIG JAM, LEMON GINGER CAKE

