

APERITIVO

FRIO

SALADA DE BETERRABA
Baby beets, house made ricotta,
honey pollen, port wine vinaigrette

20

CEVICHE
Catch of the day, caja manga leche
de tigre, purple sweet potatoes

25

PATÊ
Foie gras mousseline,
passionfruit, focaccia

25

QUENTE

MEXILHOES
Mussels, tomato, white wine

24

BARRIGA DE PORCO
Pork belly, celeriac, pickled
red onion, jus

25

POLVO
Octopus, roasted red pepper,
fingerling potato, black olives

28

ABOBRINHA
Housemade Burrata, Fall Squash, Figs,
Brazil Nut Pesto, Brioche

24

TARTARE
Picanha, pepper aioli
figs, brazilian coffee oil

21

AMÊIJOAS
Little neck clams, leeks, pancetta,
garlic broth

27

ANGU (vg)
Seasonal mushrooms, polenta,
porcini vinaigrette, poached egg

25

RABADA
Agnolotti, oxtail, watercress
chanterelle mushrooms, veal jus

26

PRINCIPAL

PICANHA
Brazilian Cut Sirloin, Bordelaise,
Tomato Vinaigrette, Farofa

42

BITOQUE
Grass-fed NY strip, potato gratin,
steak diane, egg

43

MOQUECA
Shrimp, squid, halibut, clams,
mussels, dendê oil, coconut milk

48

ARROZ DE PATO
Crescent duck rice, sausage,
orange, jus

36

FEIJOADA
Black beans, pork, collard
greens, farofa

34

FRANGO PIRI PIRI
Organic heritage chicken, piri-piri,
yucca, mustard greens

36

PORCO
Country rib chop, feijão tropeiro
cacau mole

39

BACALHAU
Fresh cured cod, bacon, cilantro
chickpeas, aquafaba

38

DA TERRA (v)
Coconut milk, dendê oil, okra,
heart of palm, peppers, asparagus

32

