RIO DE JANEIRO

Polvilho biscuits and artisanal breads served with goat cheese, butter and olive oil	40

STARTERS

Fig salad with spicy açai, canastra cheese and crunchy pecans	78
Eggplant parmegiana au gratin and buffalo mozzarella	82
Octopus vinaigrette with green apple carpaccio and goji berry	90
Steak tartare with brioche and free-range egg yolk	92
Fish of the day and watermelon ceviche	86

MAIN COURSES

Seafood bobo with cocnut and almond rice	160
Tomato, Sicilian lemon and chestnut risotto	142
Fish of the day with sparkling wine sauce and zucchini quinoa	166
Black rice with spicy Tuscan sausage, aioli and red onion	158
Rigatoni caccio e pepe with grilled mushrooms	140
Minced Angus with vegetables and manioc flour	162
Filet mignon with yogurt, pumpkin and molasses	158

DESSERTS

Milk pudding with Brazil nuts	46
Citrus entremet and lychee sorbet	48
Malted chocolate cream and cachaça caramel	48
Seasonal fruits with whith fruits chantilly	42

Lactose free · Gluten free · Vegan · Vegetarian · Contains nuts

* These dishes are prepared with gluten-free ingredients however, they may contain gluten traces.

All our prices are in Brazilian real and subject to 15% service charge.

N.Procon 151 - N. Vigilância Sanitária 1746.

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