



Service 11am to 11pm

STARTERS AND SALADS

BEATROOT CARPACCIO	18,
Laminated beatroots in a marinated of a bittersweet sauce and eggplants caponata served with toasts	
CAIMAN IN A BRAID	31,
A cut of braided caiman loin pan seared, served with urucum and lady finger chilli aioli	
YUCCA TOSTONES WITH PINTADO FISH AND TERERÉ JAM	18,
PIRANHA BROTH	15,
Piranha meat and a selection of seasoning slow cooked per 4 hours	
BRAZILIAN CHICKEN SOUP	20,
Shredded chicken breast, white rice and veggies in a chicken broth	
CHICKEN BREAST SALAD	22,
Green mix leaves, grilled chicken breast, tomatoes and croutons served with a honey mustard balsamic dressing	
CRUNCHY SALAD	26,
Green mix leaves, laminated apples, tomatoes, toasted cumbaru nuts served with creamy gorgonzola dressing	
WETIGA CEVICHE	25,
Piaçu fish in cubes, red onions in a coconut milk, sweet lemon, lady finger chilli pepper and fresh basil emulsion	
OMELET WITH CHEESE, PARSLEY AND CHIVES	13,

PASTAS

FOR 1

SPAGHETTI	25,
YUCCA GNOCCHI	30,

SAUCES

Tomato sauce, bechamel, bolognese, rosée

KIDS

FOR 1

FILET MIGNON TENDERS	18,
Grilled filet mignon tenders, white rice, brazilian beans and french fries	
HOMEMADE CHICKEN NUGGETS	15,
Homemade chicken nuggets, white rice, brazilian beans and sliced tomatoes	

* Rates subject to changes without previous notice