



Service 11am to 11pm

**STARTERS AND SALADS**

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

**PASTAS**

**FOR 1**

<b>SPAGHETTI</b>	25,
<b>YUCCA GNOCCHI</b>	30,
<b>SAUCES</b>	
Tomato sauce, bechamel, bolognese, rosée	

**KIDS**

**FOR 1**

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

\* Rates subject to changes without previous notice