



## FARMERS MARKET MENU

190 | 290, with pairing

### COUVERT

Homemade rustic bread, butter of the house and olive oil from Mantiqueira Mountain

### ENTRÉES

Pumpkin salad, spaghetti in a pumpkin, homemade ricotta, almonds and salvia

Mussels, turmeric cream, seaweed and vegetables

### MAIN COURSE

Grilled fish of the day, corn nage with lemon balm, artichoke, sagu marinated with yuzu and shoots of pumpkin  
Montau pork filet, green sauce and onion tatin

### DESSERTS

Chocolate sorbet, dwarf banana and coconut

## FARMERS MARKET MENU (veg.)

190 | 290, with pairing

### COUVERT

Homemade rustic bread, butter of the house and olive oil from Mantiqueira Mountain

### ENTRÉES

Pumpkin salad, spaghetti in a pumpkin, homemade ricotta, almonds and salvia

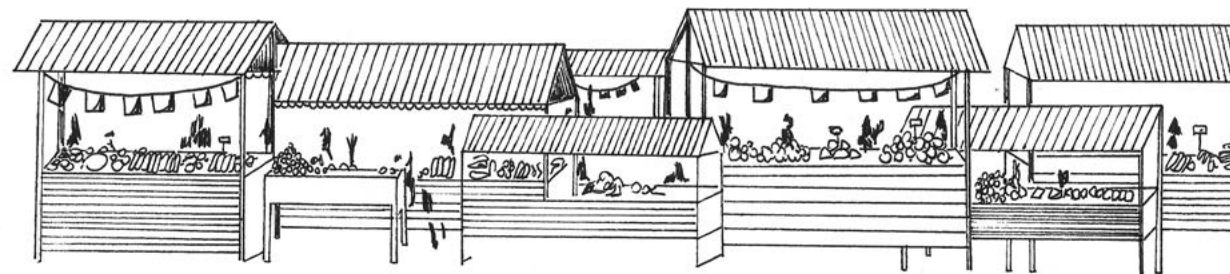
Veggie curry, angel hair, peas and marjoram

### MAIN COURSE

Pupunha palm ravioli stuffed with artichoke, sheep's cheese and dill  
Green fava beans stew, mushrooms and fried rice

### DESSERTS

Chocolate sorbet, dwarf banana and coconut



## SPRING MENU

390 | 550, with pairing



### APPETIZERS

Cauliflower Panna Cotta, Mandaçaia honey, Black River caviar (Uruguay), capers and elderflower  
Mahogany clam, surinan cherry, vinaigrette, sweet potato and coriander  
Oyster tartar, green apple and seaweed from Santa Catarina  
Acarajé of veggie umami: vatapá, celeriac and broccoli  
Zucchini mille-feuille, goat cheese mousse, sauteed pumpkin and sorrel pesto

### ENTRÉES

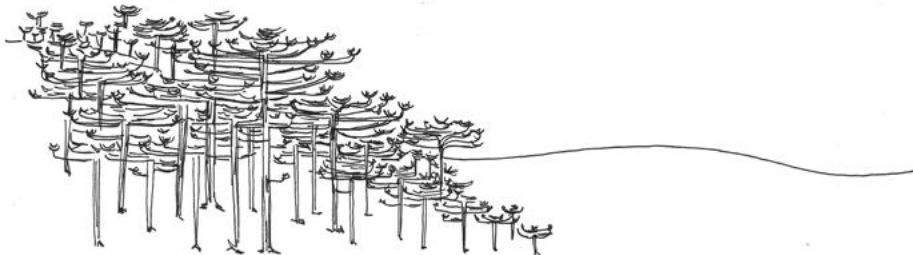
Asparagus marinated in chestnut miso, homemade peanut oil, orange and anise  
Crab curry, vermicelli and marjoram

### MAIN COURSE

Grilled fish of the day, corn nage with lemon balm, artichoke, sagu marinated with yuzu and shoots of pumpkin  
Rack of lamb, sheep's yogurt seasoned with fresh horseradish, grilled cucumber, rhubarb and mate herb oil

### DESSERTS

Brazilian cheese board  
Purple spring: jaboticaba, blackberry sauce, blueberry and beets  
Peach: peach compote, cachaça ice-cream, granola and mochi  
TUJU chocolates



## SPRING MENU (veg.)

390 | 550, with pairing

### APPETIZERS

Cauliflower Panna Cotta, Mandaçaia honey, okra caviar, capers and elderflower  
Succulent plants, surinan cherry, vinaigrette, sweet potato and coriander  
Momotaro tomatoes pie with black garlic and aromatic flowers  
Acarajé of veggie umami : vatapá, celeriac and broccoli  
Zucchini mille-feuille, goat cheese mousse, sauteed pumpkin and sorrel pesto

### ENTRÉES

Asparagus marinated in chestnut miso, homemade peanut oil, orange and anise  
Veggie curry, angel hair, peas and marjoram

### MAIN COURSE

Pupunha heart palm ravioli stuffed with artichoke, sheep's cheese and dill  
Green fava beans stew, mushrooms and fried rice

### DESSERTS

Brazilian cheese board  
Purple spring: jaboticaba sorbet, blackberry sauce, blueberry and beets  
Peach: peach compote, cachaça ice-cream, granola and mochi  
TUJU chocolates

we can surely adapt our menu to better suit your needs or preferences.

