



MARKET MENU

250 | 400, with pairing

COUVERT

Rustic bread, homemade butter and olive oil from Serra da Mantiqueira

ENTRÉES

Broccoli cooked with brazilian nut missô and cauliflower

Mini arborio rice from the Paraíba valley, sea snails and mushrooms

MAIN COURSE

Catch of the day with yellow manioc pure, banana vinaigrette and green aromatic pepper

Wagyu Beef with marinated watermelon, cabbage and mustard

DESSERT

Pannacotta, Santa Isabel grape sauce and cachaça ice cream

MARKET MENU (veg.)

250 | 400, with pairing

COUVERT

Homemade rustic bread, homemade butter and olive oil from Serra da Mantiqueira

ENTRÉES

Tomato, black garlic, tucupi and herb salad

Broccoli with nuts misô paste, cauliflower and walnut

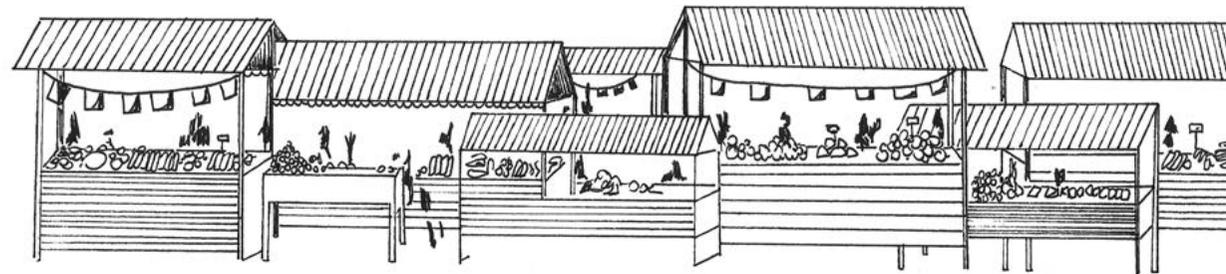
MAIN COURSE

Pupunha palm ravioli with arracacha cheese, sheep cheese and mushrooms

Toasted eggplant, black salsa and bulbs

DESSERT

Panna cotta with Santa Isabel grape syrup



SUMMER MENU

450 | 700, with pairing

APPETIZERS

Zucchini tart, koji inoculated rice and black river caviar (Polanco) Surf and turf: crayfish, chicken and avocado

Corn pudding and crispy pancetta

Atlantic cherry gazpacho, brazilian anchovy and cucumber Mussel stuffed with summer beans and turmeric sauce

ENTRÉES

Tomato salad, black garlic, tucupi and herbs

Squid with brazilian black sauce and bulbs

MAIN COURSE

Catch of the day with yellow manioc pure, banana vinaigrette and green aromatic pepper

Wagyu Beef with marinated watermelon, cabbage and mustard

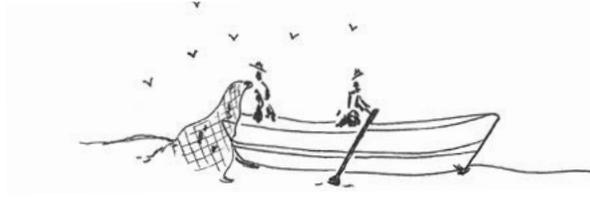
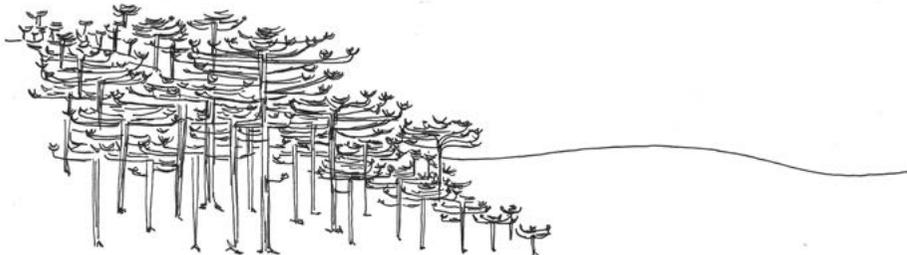
DESSERTS

Board of Brazilian cheeses and candies

Litchi filled with natural honey foam, melon consume, basil seeds and heart of palm

Textures of squash, orange and tagete

TUJU Chocolates



SUMMER MENU (veg.)

450 | 700, with pairing

APPETIZERS

Zucchini pie, Vale do Paraíba rice inoculated with koji

Pancs*bouquet, yellow uruçu honey and avocado *non conventional edible plants

Corn pudding with crunchy kyle

Acerola and cucumber gazpacho

Green curry with carrot

ENTRÉES

Tomato, black garlic, tucupi and herb salad

Broccoli with nuts misô paste, cauliflower and walnut

MAIN COURSE

Pupunha palm ravioli with arracacha, sheep cheese and mushrooms

Toasted eggplant, black salsa and bulbs

DESSERTS

Brazilian cheese board and São Paulo candies

Lychee with natural honey foam, melon consume,

basil seeds and pupunha palm tree

Pumpkin textures, orange and tagete

TUJU Chocolates

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

