



MARKET MENU

250 | 400, with pairing

COUVERT

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

ENTRÉES

Uarini flour couscous [with fermented manioc flour from the Amazon] and roots

Slipper lobster with butter beans and vegetable velouté

MAIN COURSE

Fish with seaweed pil pil, Adalberto's artichoke and bean sprout
"Santa Ignacia farm" Lamb, tubers and endive

DESSERT

Cachaça ice cream, pumpkin cake with pecan chestnuts from Sao Paulo and citrus fruits

MARKET MENU (veg.)

250 | 400, with pairing

COUVERT

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

ENTRÉES

Cauliflower, stew and vanilla from Cerrado

Uarini flour couscous, sheep yogurt and roots

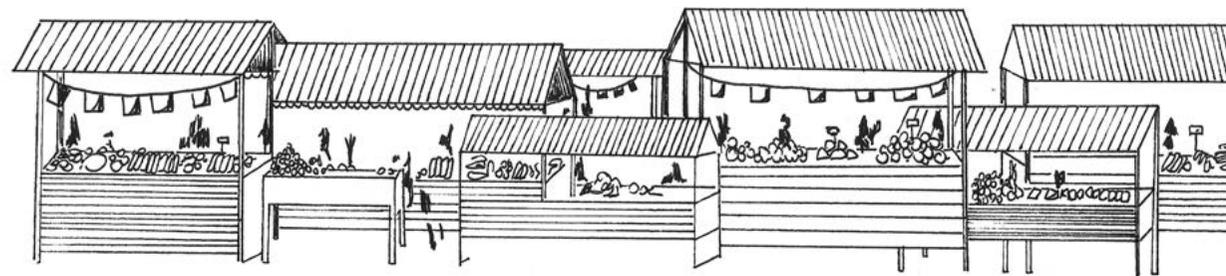
MAIN COURSE

Palm tree ravioli with artichoke and tomato sauce

Butter beans ragù, fregola (pasta) and mushrooms

DESSERT

Cachaça ice cream, pumpkin cake with pecan chestnuts from Sao Paulo and citrus fruits



WINTER MENU

450 | 700, with pairing

APPETIZERS

Pumpkin chips, Ubaldo's peas, tangerine and dill
Plantain "empanada", urchin and lemon
Atlantic seabob Shrimp with citrus flavors and pepper
White shellfish marinade with coconut
Winter surf and turf: morcilla with fish roe

ENTRÉES

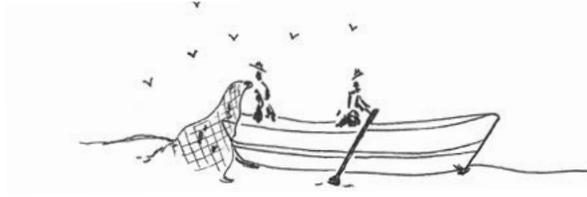
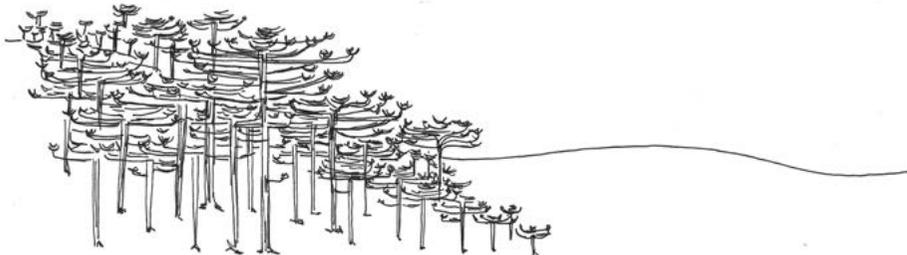
Cauliflower, stew and vanilla from Cerrado
South Atlantic octopus marinated in pequi nuts misso paste, mangarito and onion

MAIN COURSE

Fish with seaweed pil pil, Adalberto's artichoke and bean sprout
Tuna, pupunha palm tree, licuri and açai (Brazilian northern fruits)

DESSERTS

Board of Brazilian cheeses and candies
Shiso sponge and winter red berries
Sheep yogurt mousse, araçá and black pinecones "paçoca" (typical Brazilian candy)
TUJU Chocolates



WINTER MENU (veg.)

450 | 700, with pairing

APPETIZERS

Pumpkin chips (mandiopan), Ubaldo's peas, tangerine and dill
Cavolo Nero (Tuscany kale) "empanada" and dates
Glazed eggplant with homemade ricotta cheese
Green curry with parsnip
Broad beans hommus, carrot sauce and beer

ENTRÉES

Cauliflower, stew and vanilla from Cerrado
Uarini flour couscous, sheep yogurt and roots

MAIN COURSE

Palm tree ravioli with artichoke and tomato sauce
Butter beans ragù, fregola (pasta) and mushrooms

DESSERTS

Board of Brazilian cheeses and candies
Shiso sponge and winter red berries
Sheep yogurt mousse, araçá and black pinecones
"paçoca" (typical Brazilian candy)
TUJU Chocolates

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

