

THREE COURSE LUNCH MENU

85 | 160 with pairing

Tuesday to Friday, except holidays

Homemade bread, one of each entrées, main dishes and a dessert from the farmers market menu and/or the farmers market vegetarian menu

FARMERS MARKET MENU

150 | 230 with pairing

HOMEMADE BREAD

ENTRÉES

Beetroot tartar with yoghurt and green amaranth

Squid, pupunha palm sofrito and picked lemon

MAIN DISHES

Catch of the day, spaghetti squash, broccoli *mole* and hazelnut pil pil

Duck breast, shallot, rhubarb and sapucaia nuts

DESSERT

Teresinha: textures of orange and cachaça slush

FARMERS MARKET VEGETARIAN MENU

150 | 230 with pairing

HOMEMADE BREAD

ENTRÉES

Beetroot tartar with yoghurt and green amaranth

Cold peanut soup with melon

MAIN DISHES

Spring green curry, peach palm hearts and green peas

Shallot confit, tucupi (cassava root sauce), mustard seeds and leaves

DESSERT

Teresinha: textures of orange and cachaça slush

**ALL DISHES MAY BE ORDERED SEPARATELY (SAME SIZES AS IN THE MENUS).
JUST ASK OUR WAITERS.**