



FARMERS MARKET MENU

250 | 400, with pairing

COUVERT

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

ENTRÉES

Peanut cold soup, melon and aromatic pepper
Steamed oysters, beurre blanc, carrot and mustard

MAIN COURSE

Catch of the day, parsley, fresh broad beans salad, milky leaves
Lamb, couscous, sheep yogurt and fried capers

DESSERT

"Teresinha" : orange textures and "cachaça" slush

FARMERS MARKET MENU (veg.)

250 | 400, with pairing

COUVERT

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

ENTRÉES

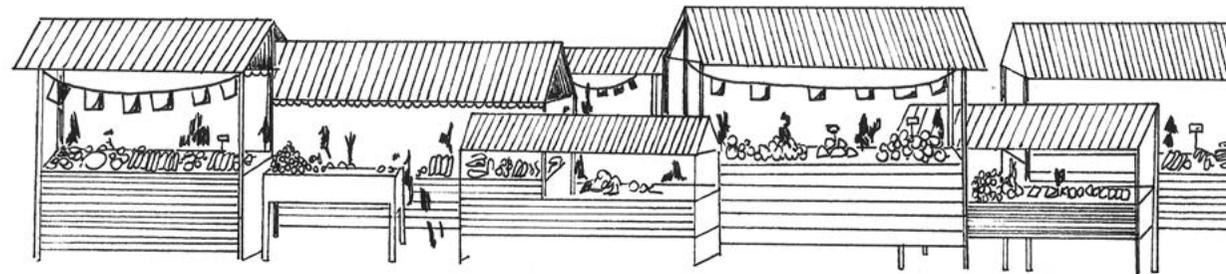
Peanut cold soup, melon and aromatic pepper
Eggplant with misso paste, Brazilian nuts milk and Furikake (dry Japanese seasoning)

MAIN COURSE

Palm tree ravioli stuffed with green broad beans, sheep milk cheese and dill
Vegetables couscous, sheep yogurt and mushrooms broth

DESSERT

"Teresinha" : orange textures and "cachaça" slush



SUMMER MENU

450 | 700, with pairing



APPETIZERS

Peppermint cold soup, sheep milk rennet, fig, vanilla from "cerrado" vegetation and native bee honey
Zucchini pie, cashew nuts and Romanesco sauce
Sea snail stew, green coconut, "pamonha" (cornmeal dough), mushrooms and poppy seeds
Crayfish and chicken surf and turf
Summer crunchy snack : watermelon, cucumber, melon and "catuaba" (Brazilian drink made of herbs) and seaweed

ENTRÉES

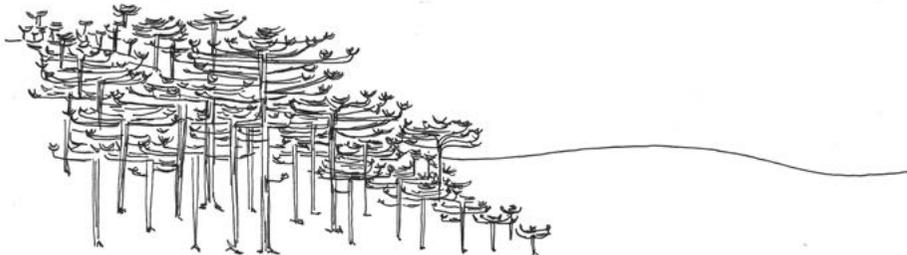
Ubaldo's tomatoes, "acerola" (Brazilian tropical fruit), black garlic, stracciatella and basil seeds
Squid, sofrito with garum (fermented fish sauce) and ripened lime

MAIN COURSE

Catch of the day, parsley, fresh broad beans salad, milky leaves
Pork, squash glazed in its own juice, fermented cabbage and homemade mustard

DESSERTS

Brazilian cheese board and candies from São Paulo
Roses Kombucha Sorbet, lychee and toasted white chocolate
Brazilian nuts Panna cotta, passion fruit, elder berry, fried quinoa, lacto-fermented physalis and mango sorbet
Tuju chocolates



SUMMER MENU (veg.)

450 | 700, with pairing

APPETIZERS

Peppermint cold soup, sheep milk rennet, fig, vanilla from "cerrado" vegetation and native bee honey
Zucchini pie, cashew nuts and Romanesco sauce
Green curry : peas, mushrooms and flowers
Fried lamb's ear herbs, avocado and yacon potato
Summer crunchy snack : watermelon, cucumber, melon and "catuaba" (Brazilian drink made of herbs) and seaweed

ENTRÉES

Ubaldo's tomatoes, "acerola" (Brazilian tropical fruit), black garlic, stracciatella and basil seeds
Eggplant with misso paste, Brazilian nuts milk and Furikake (dry Japanese seasoning)

MAIN COURSE

Palm tree ravioli stuffed with green broad beans, sheep milk cheese and dill
Vegetables couscous, sheep yogurt and mushrooms broth

DESSERTS

Brazilian cheese board and candies from São Paulo
Roses Kombucha Sorbet, lychee and toasted white chocolate
Brazilian nut Panna cotta, passion fruit, elder berry, fried quinoa, lacto-fermented physalis and mango sorbet
Tuju chocolates

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

