

### **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**

Russian salad with Atlantic mackerel confit

Pupunha ravioli stuffed with green fava and sheep cheese and dill parsley

#### **MAIN DISHES**

Fish of the day, green coconut purée, plantain vinaigrette and summer curry

Montau Pork blade steak with parsnip puree and cabbage

#### **DESSERT**

Teresinha: textures of orange and cachaça slush

### **FARMERS MARKET VEGETARIAN MENU**

150 | 230 with pairing

#### **HOMEMADE BREAD**

#### **ENTRÉES**

Cold Peanut soup, melon and brazilian perfumed mild chlid

Pupunha ravioli stuffed with green fava and sheep cheese and dill parsley

#### **MAIN DISHES**

Eggplant in brazilian nut misso marinade, mini rice and rocoto

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.**