

FARMERS MARKET MENU

190 | 290 with pairing

HOMEMADE BREAD

ENTRÉES

Broccoli in miso marinade, cauliflower and walnuts

White clam with fennel and pepper

MAIN DISHES

“Dragon scale” fish, fresh turmeric, heart of palm and seaweed

Wagyu rib of beef with manioc and brazilian nut

DESSERT

Cornmeal brioche, peanut ice cream and caramel

FARMERS MARKET VEGETARIAN MENU

190 | 290 with pairing

HOMEMADE BREAD

ENTRÉES

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

Broccoli in miso marinade, cauliflower and walnuts

MAIN DISHES

Cowpea beans boiled in rice water and mushroom stock

Eggplant in brazilian nut misso marinade, mini rice and rocoto

DESSERT

Cornmeal brioche, peanut ice cream and caramel

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