

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

160 | 250 with pairing

HOMEMADE BREAD

ENTRÉES

Tangerine tomato, spicy chard, basil and green sauce

Lobster, kohlrabi and fine herbs

MAIN DISHES

"Dragon scale" fish, fresh turmeric, peach palm heart and seaweed

Duck, green fava ragu and citric sauce

DESSERT

Panna cotta, Santa Isabel grape syrup and cachaça ice cream

FARMERS MARKET VEGETARIAN MENU

160 | 250 with pairing

HOMEMADE BREAD

ENTRÉES

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

Tangerine tomato, spicy chard, basil and green sauce

MAIN DISHES

Cowpea beans boiled in rice water and mushroom stock

Eggplant in Brazilian nut miso marinade, mini rice and rocoto

DESSERT

Panna cotta, Santa Isabel grape syrup and cachaça ice cream

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