

WINTER MENU

390 | 550, with pairing

APPETIZERS

Pink shrimp, unripe mango tartar, cucumber juice with Noilly Prat and a tempura of codium seaweed

Toast made of nixtamalized white corn, sea urchin, avocado, lime, clove and coriander

"Tapioca" 100% coconut with peas and mint

Marinated sardine, *açai* cookie with fennel on top

Chicken wings stuffed with *sarnambi* clam

ENTRÉES

Beets, sheep milk yogurt, tangerine and pecan

Octopus with fava beans mole, "little beak" pepper, purslane and pumpkin seed oil

MAIN COURSE

Steamed fish of the day, black sesame sauce, *taio*ba and tannia

Paraguayan *paca*, chard, kale and goulash bouillon

DESSERTS

Brazilian cheese board and typical sweets of São Paulo City

Cajuína sorbet, cashew grains, *Jataí* honey and *cachaça*

Burrata made with Brazilian *Cerrado* vanilla, strawberries, fern shoots and borriello oil

Tuju chocolates

WINTER VEGETARIAN MENU

390 | 550, with pairing

APPETIZERS

Chayote and unripe mango tartar, cucumber juice with Noilly Prat and frozen ginger

Toast made of nixtamalized white corn, turnip, avocado, lime, clove and coriander

"Tapioca" 100% coconut with peas and mint

Yellow Cavendish banana, *açai* cookie with fennel on top

Zucchini flower stuffed with romanesco

ENTRÉES

Beets, sheep milk yogurt, tangerine and pecan

Roasted peppers, codium seaweed, fava means mole, purslane and pumpkin seed oil

MAIN COURSE

Eggplant, black sesame sauce, *taio*ba and tannia

Winter mushrooms, chard and kale

DESSERTS

Brazilian cheese board and typical sweets of São Paulo City

Cajuína sorbet, cashew grains, *Jataí* honey and *cachaça*

Burrata made with Brazilian *Cerrado* vanilla, strawberries, fern shoots and borriello oil

Tuju chocolates

WE CAN SURELY ADAPT OUR MENU TO BETTER SUIT
YOUR NEEDS OR PREFERENCES.