

### 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 five course menu and/or the five course vegetarian menu

### FIVE COURSE MENU

150 | 230 with pairing

#### HOMEMADE BREAD

#### ENTRÉES

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

Corn soup with white wild shrimp and kohlrabi

#### MAIN DISHES

Catch of the day with black *tucupi*, *moqueca* sauce and root vegetables

Rib of beef, black-eyed beans ragu

#### DESSERT

Atemoya fruit, lime shake with fig leaf infusion and coffee crumble

### FIVE COURSE VEGETARIAN MENU

150 | 230 with pairing

#### HOMEMADE BREAD

#### ENTRÉES

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

Beetroot tartar with raw Brazilian nut purée and green amaranth

#### MAIN DISHES

Duck egg, wild porcini mushroom soup, toasted pine nuts and *jabuticaba* fruit vinegar

Roasted tubers, coffee emulsion and spearmint leave powder

#### DESSERT

Atemoya fruit, lime shake with fig leaf infusion and coffee crumble

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