

WINTER MENU

320 | 470 with wine pairing

APPETIZERS

Chayote boiled on a gelatinous broth of wild shrimps and Noilly Prat

Tannia (Brazilian tuber) mochi with fermented plum

Sea urchin, squash, almond oil, seaweed and key lime

Ant and bottarga surf and turf

Marinated sardine, black garlic bread, artichoke, fennel and Rangpur lim

ENTRÉES

Beetroot, green coconut yogurt, mint leave oil, *native uruçú-amarela bee honey* and sunflower seed

Chargrilled octopus lacquered on purple amaranth oil, with avocado cream, kombucha and broad beans in chestnut and horseradish miso

MAIN DISHES

Catch of the day, Brazilian corn tamale, thick green leaves and white Brazilian clams

Pigeon and roasted Cavendish banana with chocolate

DESSERTS

Brazilian cheese board

Mixed citrus fruits, cachaça parfait and cold basil soup

Strawberry sorbet, sweet burrata with *Brazilian peanut* crumble and olive oil

Pandora's box [tobacco chocolate, cachaça chocolate, "inca kola" chocolate and poppy seed chocolate]

WINTER VEGETARIAN MENU

320 | 470 with wine pairing

APPETIZERS

Bouquet of edible wild plants

Tannia (Brazilian tuber) mochi with fermented plum

Perilla leaves, eggplant in Brazil nut miso and seaweed

Chargrilled baby corn with toasted yeast

Momotaro tomato pie, black garlic and pink-sorrel

ENTRÉES

Beetroot, green coconut yogurt, mint leave oil, *native uruçú-amarela bee honey* and sunflower seed

Cold peanut soup with melon

MAIN DISHES

Peach palm heart ravioli stuffed with artichoke, Brazilian "Serra da Canastra" cheese sauce and marjoram

Omelet with peas, purslane and begonia oil

DESSERTS

Brazilian cheese board

Mixed citrus fruits, cachaça parfait and cold basil soup

Strawberry sorbet, sweet burrata with *Brazilian peanut* crumble and olive oil

Pandora's box [tobacco chocolate, cachaça chocolate, "inca kola" chocolate and poppy seed chocolate]

**IN CASE OF FOOD ALLERGIES OR RESTRICTIONS, PLEASE LET US KNOW.
WE CAN ADAPT OUR MENUS.**