

### 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

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, spaghetti squash, broccoli *mole* and hazelnut pil pil

Duck breast, shallot, rhubarb and sapucaia nuts

#### DESSERT

Panna cotta, Santa Isabel grape syrup, dragon fruit, blueberry, roasted Brazilian pine nut and *cachaça* ice cream

### FARMERS MARKET VEGETARIAN MENU

150 | 230 with pairing

#### HOMEMADE BREAD

#### ENTRÉES

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

Cold peanut soup with melon

#### MAIN DISHES

Spring green curry, peach palm hearts and green peas

Omelet, purslane and begonia oil

#### DESSERT

Panna cotta, Santa Isabel grape syrup, dragon fruit, blueberry, roasted Brazilian pine nut and *cachaça* ice cream

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