

DAY MENU

PETISCOS

Dadinho de Tapioca (6 und) - **\$49**

dadinhos crocante de tapioca com ketchup artesanal de frutas locais e sal do mar
Crispy tapioca cubes served with artisanal ketchup made from local fruits and sea salt

Batatas Uca - **\$42**

batatas doce assadas e crocantes ,queijo parmesão , emulsão de limão e raspas de siciliano
Roasted and crispy sweet potatoes with parmesan cheese, lemon emulsion, and Sicilian zest.

Tostadas de Atum (2 und) - **\$83**

crudo de atum , muse de abacate , emulsao de chile chipotle mexicano e azeite de sementes apimentada
Raw tuna with avocado mousse, Mexican chipotle emulsion and crunchy brazilian pastel

Fish and Chips - **\$78**

tempurá da pesca do dia , batatas rústicas e pickles de maxixe , acompanha maionese da casa
Catch-of-the-day tempura, rustic potatoes, and pickled gherkin, served with house mayo

Pastel de Camarao (4 und) - **\$82**

pastel recheado com camarões e vegetais salteados no wok e aioli de urucum com togarashi
Traditional Brazilian pastel filled with shrimps and vegetables sauteed in a wok ,with urucum aioli

ENTRADAS

Ceviche de pescado - **\$92**

pesca del dia marinada ao limão e pimenta acompanhada de batata doce assada
Catch of the day marinated in lime and chili, served with roasted sweet potato

Ceviche Nikkei - **\$98**

tartare de atum local com molho oriental agridoce e torrada de gergelim
Local tuna tartare with sweet-and-sour Asian sauce and sesame toast

Tiradito - **\$92**

crudo de pescado branco , emulsão de limão e sementes e focaccia artesanal
White fish crudo with lemon emulsion, seeds, and house-made focaccia

Tonnato - **\$98**

jamon artesanal de filé mignon , molho tonnato de atum madurado , pickles de maxixe e alcaparras crocantes
Artisanal filet mignon ham with aged tuna tonnato sauce, pickled gherkin, and crispy capers

Salada Uca - \$79

nossa salada de alfaces e folhas de coentro temperado com emulsão de parmesiano e anchovas , lascas de coco e frango confit

Our salad of lettuces and coriander leaves, dressed with parmesan-anchovy emulsion, coconut flakes, and roasted chicken

Gyoza - \$96

dumpling japonês recheio de camarão , molho ponzu , chilli oil de sementes e folhas de coentro

Japanese shrimp dumpling with ponzu sauce, seed chili oil, and coriander leaves

PRINCIPAIS

Polvo e Misso - \$102

polvo crocante com chimichurri , purê de couve flor e mel de missô com rapadura
Crispy octopus with chimichurri, cauliflower purée, and miso-honey made with rapadura sugar

Uca Rice - \$135

arroz cremoso ao molho bisque com camarões chimichurri e aioli de urucum
Creamy bisque rice with seared shrimp and confit chicken, served with annatto aioli

Arroz com Sururu - \$115

arroz caldoso de sururu , pickles de maxixe e maionese de limão e limão assado
Creamy rice with sururu (mangrove mussels), pickled gherkin, lemon mayo, and roasted lime

Polvo Carbonara - \$115

macarrão à carbonara com bacon defumado , lâminas macias de polvo e queijo parmesão
Carbonara pasta with smoked bacon, tender octopus slices, and parmesan cheese

Burger da Casa - \$85

hambúrguer artesanal de carne , queijo cheddar e cebola caramelizada com rapadura e bacon

House beef burger with cheddar cheese, caramelized rapadura onion, and bacon

Gnocchis - \$89

gnocchis de batata doce a manteiga da terra , molho alho branco de castanha de caju e queijo parmesão

Sweet potato gnocchi with "manteiga da terra" (local butter), white garlic and cashew sauce, and parmesan cheese

Lomo Saltado - \$120

file mignon e legumes salteados no wok , molho oriental , acompanha batatas rústicas e arroz branco

Wok-seared filet mignon and vegetables in oriental sauce, served with rustic potatoes and white rice

Frango Crunchy - \$95

sobrecoxa de frango com a pele crocante acompanha salada de abobrinha , couve flor e iogurte artesanal

Crispy-skinned chicken thigh served with zucchini salad, cauliflower, and yogurt.

PESCA DO DIA

Lagosta - **\$295**

Barriga do Atum - **\$210**

Peixe Serra - **\$210**

Acompanhamentos : Molho meuniere , baião de dois com feijao de corda , salada de abobrinha , picles de cebola e coentro

Served with meunière sauce, baião de dois with cowpea beans, zucchini salad, pickled onion and coriander

ACOMPANHAMENTOS

Focaccia da casa - **\$35**

homemade artisan bread (focaccia)

Chips de batata doce - **\$35**

Sweet potato chips

Arroz Branco - **\$25**

White rice

Salada - **\$38**

Mixed salad

Batata rustica - **\$38**

Rustic potatoes

Cobramos 10% de taxa de serviço / We charge 10% service fee