

APERITIVOS

DADINHOS DE TAPIOCA Crispy fried tapioca squares with cheese & guava sauce - \$18

FRUTAS TROPICAIS Fresh-cut mango, papaya, and pineapple with coconut whip - \$12

PÃO DE QUEIJO Tapioca cheese bread served with Romeu e Julieta sauce - \$14

PASTEL DE PALMITO Palmito empanada filled with creamy leeks & molho verde - \$13

MISTO QUENTE Ham & cheese toasted sandwich with dijonnaise dip - \$14

RABANADA Sugar-coated Brazilian-style French toast with passion fruit crème anglaise - \$13

PRATOS

SALADA DE MAIONESE COM SALMÃO Brazilian potato salad with smoked salmon and jammy egg - \$23

ESCONDIDINHO COM CARNE Picanha Carne Seca in a creamy yucca puree with queijo coalho crust - \$22

MOQUECA DE OVOS Sunny-side eggs poached in a palm oil & coconut moqueca, yuca, garlic toast - \$21

WAFFLE DE MANDIOCA COM FRANGO Yucca and cheese waffle with cripsy fried chicken in hot honey - \$24

SANDUÍCHE DE LINGUIÇA Grilled pork sausage in a sesame bun with chimichurri, lettuce, and shoestring fries - \$21

FEIJOADA COMPLETA Black bean stew with smoked pork cuts, served with rice, collard greens, farofa, and orange - \$34

BACALHAU À MILANESA Golden-fried Atlantic cod with tomato vinagrete, herbs & pirão - \$33

PICANHA FRITES Charcoal-grilled 8oz prime steak with wedge potato fries and chimi aioli - \$37

ADD ONS Queijo coalho +\$7 | Smoked salmon +\$4 | Avocado +\$5 | Egg +\$4 | Fried Plantains +\$5

ACOMPANHAMENTOS

VINAGRETE Diced tomatoes, peppers, onions, and cilantro in lime juice and olive oil - \$6

SALADA VERDE Green salad with onions, herbs, and citrus vinaigrette - \$9

ARROZ DE BRÓCOLIS Green rice with herby broccolini and crispy garlic - \$12

WEDGE FRIES Hand-Cut potato fries with chimi aioli - \$9

DOCES

PUDIM Classic Brazilian flan with a smooth caramel top - \$13

BRIGADEIROS & BEIJINHO classic chocolate truffle & Passion fruit truffle - \$9

BEBIDAS

AGUA DE COCO Fresh-cut coconut water - \$11

LIMONADA SUÍÇA Whole-lime Brazilian limeade with cashew milk - \$6

SUCO TROPICAL Fresh-pressed tropical juice with pineapple, mango, and orange - \$8

CHÁ MATE GELADO Iced Mate Leão tea - \$6

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CAIPIRINHA
BAR

