

SALGADINHOS [FOR THE TABLE]

COXINHA DE PATO

Duck leg croquettes with pimenta aioli

PASTEL DE PALMITO

Palmito empanada filled creamy hearts of palm, leeks with molho verde

DADINHOS DE TAPIOCA

Crispy fried tapioca squares with Canastra cheese & guava sauce

1ST | CHOICE OF

BANANA TARTARE

Sweet banana, green & yellow plantain, dedo de moca chilli, citrus dressing

PEIXE CRU

Chilled Hamachi with coconut leche de tigre, charred mango, dendê & herb oil, togarashi farofa

CARNE DE ONÇA

Curitiba-style picanha steak tartare on ryê toast, Dijon, onion & chives

2ND | CHOICE OF

ESTROGONOFE DE COGUMELOS

Roasted Mushrooms in a creamy sauce, shoestring potatoes, rice & herbs | v |

GNOCCHI COM RABADA

Oxtail ragu, beef jus, garlic streusel, marinated watercress

MILANESA DE BACALHAU

Golden-fried Atlantic cod with tomato vinagrete, herbs & pirão

PICANHA +\$10

Charcoal-grilled black angus 10oz Pineland Farms steak served with farofa

SIDES [FOR THE TABLE]

VINAGRETE

Brazilian-style salsa with tomatoes, onions, peppers & lime

SALADA VERDE

Green salad with herbs and citrus vinaigrette

ARROZ DE BRÓCOLIS

Green rice with herby broccolini and crispy garlic

DOCES [FOR THE TABLE]

PUDIM

Custard with caramel and dulce de leche

BRIGADEIROS

Classic chocolate truffle

Cana

CAPIRINHA BAR

