



SALGADINHOS

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

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

BOLINHO DE BACALHAU Salt cod croquetas, kalamata olive aioli - \$15

COXINHA DE PATO Duck leg croquettes, pimenta aioli - \$20

APERITIVOS

SALADA DE PALMITO Grilled hearts of palm, sungold tomatoes, cucumber, cilantro & dende panko - \$17

PEIXE CRU Chilled hamachi, coconut leche de tigre, charred mango, dendê, herb oil & togarashi farofa - \$23

CARNE DE ONÇA Picanha tartare, rye bread, dijonnaise, shallot, chive & olive oil - \$19

FRANGO À PASSARINHO Fried Cornish hen, lime honey & crispy garlic - \$23

TORRESMO Crispy pork belly, lime, chive aioli & salsa criolla - \$19

PRATOS

VINAGRETE E BURRATA Charred corn vinagrete, creamy burrata & garlic bread - \$21

POLVO GRELHADO Charcoal-grilled octopus, crispy yuca, vinagrete & moqueca sauce - \$35

MILANESA DE BACALHAU Golden-fried Atlantic cod, tomato vinagrete, herbs & pirão - \$35

LINGUIÇA ACEBOLADA Portuguese pork sausage, sautéed pickled onions & farofa - \$25

GNOCCHI DE COSTELA Braised short rib ragu, beef jus, garlic streusel & marinated watercress - \$34

CHURRASCO

PÃO DE ALHO Sourdough bread, garlic & parsley butter - \$14

CAMARÃO Tempero baiano spiced shrimp, garlic chili crisp - \$21

QUEIJO COALHO Grilled coalho cheese, oregano & honey - \$16

GALETINHO Charcoal-roasted half baby chicken - \$19

PICANHA ^{10 OZ} Charcoal-grilled Pineland Farms Black Angus picanha, toasted farofa - \$41

ACOMPANHAMENTOS

ARROZ DE BRÓCOLIS Green rice, herby broccolini & crispy garlic - \$14

ARROZ & FEIJÃO Garlic rice, feijão black beans & pork- \$15

SALADA VERDE Green salad, herbs & citrus vinagrete - \$9

VINAGRETE Brazilian-style salsa, tomatoes, onions, peppers & lime - \$7

DOCES

PUDIM Custard, caramel & dulce de leche - \$13

BRIGADEIRO & BEIJINHO Classic chocolate & passion fruit truffle- \$9

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