



SALGADINHOS

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

PASTEL DE PALMITO Palmito empanada, creamy leeks & maionese verde - \$15

BOLINHO DE BACALHAU Salt cod croquetas & kalamata olive aioli - \$16

COXINHA DE PATO Duck leg croquettes & piri-iri aioli - \$19

APERITIVOS

SALADA DE PALMITO Grilled hearts of palm, sungolds, cucumber, cilantro, tomato vinaigrette & dende panko - \$17

BANANA TARTARE Banana, plantain, dedo-de-moça chili, herbs & citrus dressing & plantain chips - \$17

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

FRANGO À PASSARINHO Fried Cornish hen, mate-chimichurri aioli, lime zest honey & crispy garlic. - \$23

TORRESMO Crispy pork belly, tempero baiano, chive aioli, red onion & lime - \$19

PRATOS

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

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

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

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

CHURRASCO

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

CAMARÃO Charcoal-grilled shrimp with tempero baiano & garlic-chili crisp - \$21

QUEJO COALHO Brazilian cheese, lime honey & oregano - \$16

GALETINHO charcoal-roasted half baby chicken, dressed with chives & lime juice - \$19

PICANHA ^{10 OZ} Charcoal-grilled Pineland Farms black angus steak, toasted farofa - \$42

ACOMPANHAMENTOS

ARROZ DE BRÓCOLIS Green rice, grilled broccolini, mate-chimi aioli, seasoned herbs & crispy garlic - \$14

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

SALADA VERDE Seasonal green salad, herbs & calamansi vinagrete - \$9

VINAGRETE Brazilian-style salad with tomatoes, red onions, bell peppers, dressed with cachaça & lime - \$7

DOCES

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

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

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