

criatividade

snacks + four main courses + one dessert R\$ 790,
wine pairing R\$ 470,

afetividade

snacks + two main courses + one dessert R\$ 690,
wine pairing R\$ 340,

snacks

Oyster and guava

Cured fish, melon and mate tartellete

Scallops and “caju amigo”

Tomato, tomato and tomato

“Casquinha de siri”

Carabinero and pumpking squash

“Pão de queijo” and brazilian nut praliné

Steak tartare and nori

Shrimp and chayote mochi

Charred eggplant and onion

“Cervantes”

main courses

Shellfish, pistachio cream and charred leek

Fish of the day and corn

“Mini arroz”, heart of palm kimchi

Brazilian beef, chestnuts and bone marrow

dessert

“Cajá” fruit, almond cake and eggnog

Coconut, our versions

Everything chocolate

café au leu + gostosuras

Strained (R\$ 30) . Espresso (R\$ 30)

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Brigadeiro Oro, Cajuzinho, Pudim e Queijadinha.

CHEF **FELIPE BRONZE** | SOMMELIER/SALA **CECILIA ALDAZ**

15% opcional, prestigie o serviço. Ao beber, não dirija. “Exija Nota Fiscal” Procon 1512, Lei 9294, de 15/07/1996