

criatividade

snacks + four main courses + one dessert R\$ 1.100,
wine pairing R\$ 650,

afetividade

snacks + two main courses + one dessert R\$ 980,
wine pairing R\$ 470,

snacks

Oyster and guava

Scallops and heart of palm

Cod and kale

Jamon, fish and tomato

“Casquinha de siri”

Carabinero and pumpkin squash

“Pão de queijo” and brazilian nut praliné

Steak tartare and nori

Shrimp and chayote mochi

Corn, katsuobushi and beef jerky

“Cervantes”

main courses

Shellfish, heart of palm and vanilla

Gnocchi, Porcini and Tulha cheese

Fish of the day and corn

Brazilian beef and cashewnuts

dessert

“Cajá” fruit, almond cake and eggnog

Coconut, our versions

Everything chocolate

café au leu + gostosuras

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

...

Brigadeiro Oro, Cajuzinho, Pudim e Jujuba.

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