



PARA COMEÇAR STARTERS

Peixe do dia marinado com leite de tigre, perfume de coco e toque de cachaça envelhecida na amburana, batata doce assada, e crocante de quinoa

Fish marinated in sauce made with lime juice, ginger, pepper, onion, garlic and a hint of coconut and cachaça. Served with baked sweet potato

Peixe curado no shoyu, vinagre de kombuchá de cupuaçú, pimenta, coentro, emulsão de missô e torrada

Cured fish in shoyu, with cupuaçú kombuchá vinegar, pepper, cilantro, missô cream

Salada fresca de camarão e vegetais, creme de manga e chips de batata doce

Shrimp salad with fresh vegetables, mango cream and sweet potato chips

Polvo em lâminas sobre tapenade e pickles de cebola roxa picante sobre pão

Thin slices of octopus on ciabata bread with tapenade, red onions pickles with natural fermentation bread

Lulas com molho a putanesca - tomate, anchova, alcaparra, azeitona preta e manjeriço - com pão

Squids with puttanesca sauce (tomatoe, anchovie, caper, black olive and basilico) with natural fermentation bread

Panelinha de camarão e lulas com vinho e raspas de limão

Shrimp and squid cooked in white wine and lime shavings

Siri catado em duas versões, farofa e emulsão de pimenta de bico

Crab meat in two versions, with farofa and a cream made with sweet peppers

Caldo de marisco com leite de coco e temperos brasileiros

Seafood soup with coconut milk and Brazilian spices

Mini burger de camarão com molho Deusa Verde, maionese, bacon, salada de tomate, folhas e batata chips

Small Shrimp burger with green sauce, lettuce, tomato, mayonnesse and potato chips

Pastel de palmito pupunha com gema de ovo mole e molho agridoce

Deep fried heart of palm pastry with egg yolk and sweet pepper sauce

Bolinhos de queijo com paçoca de banana e bacon com geléia de pimenta

Smoked cheese cakes with mashed bananas & bacon and pepper jelly

Salada de folhas da horta, tapioca de urtiga, castanha caramelada, nosso tomate seco, e molho de melado de cana

Salad with greens from the vegetable garden, melado sauce (a sauce made with sugar cane syrup), and urtiga tapioca (a wild herb), dried tomato and cashew nut



PEIXES E FRUTOS DO MAR FISHS AND SEA FOOD

Lombo de peixe cozido em molho com especiarias da Mata Atlântica sobre purê de banana e crocante de pirão com arroz

Fish loin cooked in spices of Mata Atlântica sauce, banana purée and rice and 'pirão' crunchy

Filé de peixe ao forno com crosta de pimenta limão e risoto de palmito pupunha com azeite cítrico de agrião caiçara

Fish filet with lemon pepper crust and heart palm risotto with citric olive oil and "caiçara" watercress and watercress oil

Peixe cozido no vapor com gengibre, abóbora assada com coalhada e molho de pimenta, pesto de coentro e semente de abóbora

Steamed fish with hints of ginger, salvia and peppers served with baked pumpkin, curd with pepper and pumpkins seeds

Filé de peixe grelhado, sobre lâminas de palmito, creme quente de baroa e molho de mostarda com mel e laranja

Grilled fish over thin slices of fresh hearts palm, mashed arracacha with mustard, honey and orange sauce

Lombo de peixe selado, com manteiga de alho, ervas e tucupi preto sobre arroz com banana assada e ninho de cebolas fritas

Toasted fish with herbs and garlic butter over roasted bananas with onion crisps

Peixe e camarões sobre pure de aipim com juçaí, molho de coco, gengibre, abacaxi, pimenta, espinafre e coco crocante

Fried fish with creamy yucca and coconut sauce with ginger, pineapple, pepper, spinach and a coconut cubes

Lombo de bacalhau com migas e bacon, purê de batata, molho com cebolas douradas, grão de bico e tomate cereja salteados com vinho do Porto e azeite de alcaparras com ervas

Baked codfish, potato purée, golden onions and rustic tomatoes sauce with garlic and chickpeas, homemade bread crumbs with bacon and caper and herbs olive oil

Polvo ao vinho, emulsão de páprica picante sobre purê de batata doce roxa e alho assado

Octopus cooked in wine, with paprika mayonnaise, over a bed of mashed sweet potatoes with soft and sweet roasted garlic

Camarões levemente picantes com curry vermelho e flambados na cachaça sobre arroz negro e sua telha, pickles de manga e queijo de cabra

Prawns with red curry, olive oil and flambéed in cachaça, blackrice with mango salad

Camarões ao creme fresco e vinho do Porto e arroz de castanha de caju

Prawns in fresh whipping cream and Porto wine sauce, served with cashew nut rice

Tagliolini de açafrão da terra com vôngole, alho e cítricos e ar de açafrão

Turmeric tagliolini with mussels, garlic and lemon

Arroz de siri, mariscos e especiarias

Crab and clams rice with spices

Massa da casa, molho de parmesão, camarão, berinjela, tomate e ervas

Home made pasta with parmesan cream, shrimps, eggplant, tomato and basi

VEGETARIANO VEGETARIAN

Moqueca de palmito pupunha com pimenta de bico, terrina de banana e farofa de alho

Heart of palm, sweet peppers stewed in coconut milk and dendê (Brazilian palm oil) served with banana terrine and "farofa"

Alguns pratos do cardápio podem ser preparados para vegetarianos ou veganos. [Consulte o garçom]

Some dishes on the menu can be prepared for vegetarians or vegans. Consult the waiter.



AVES E CARNES BEEF AND POULTRY

Mignon, molho de pimenta verde, farofa de cacau, arroz moderno e cebola assada

Fillet mignon with poivre sauce, served with modern rice with flavored butter vegetables, cocoa crumbs and baniwa pepper

Rabada desfiada, pure de banana e emulsão de gorgonzola, polenta frita e broto de agrião

Stewed ox tail with gorgonzola cheese served with mashed banana and watercress

Barriga de porco pururuca, pure de abacaxi, molho de porco, farofa de farinha de milho e couve

Baked Pork Belly in its own juices, mashed pineapple with corn flour "farofa"

Costeleta de cordeiro, molho com vinho, azeitona, pimenta e limão

Sobre pure de cará, creme de taioba e toque de cumarú

Lamb chops with pepper, black olives, lime shavings, mashed yam, taioba cream and cumaru hint

Coxa e sobrecoxa de pato e seu molho com ravióli de queijo com banana e folhas de jambú pesto de castanha do Pará com laranja

Duck thigh served in its juices with a hint of curry, cheese and banana ravioli and jambu leaves, Brazil nut and orange pesto

Arroz de galinha caipira, aioli de linguiça, quiños tostados com limão

Chicken with rice, sausage aioli, and lemon tossed okra

SOBREMESAS DESSERTS

Torta quente de banana, calda de vinho do Porto, farofa de castanha de caju, creme anglaise e sorvete de canela

Warm banana pie served with, anglaise cream, cinnamon ice cream and Porto wine sauce

Picolé de doce de leite, paçoca de amendoim e banana caramelada

Sweet milk popsicle, bananas cooked in caramel covered with sweet peanuts

Sonho de aipim recheado de goiabada e queijo cremoso e sorvete de goiaba sobre cama de algodão doce

Brazilian yucca dumpling filled with guava jam and cream cheese, served with guava ice cream

Doce de abóbora com sorvete de coco e zabaglione de licor de cachaça Paratiana

Sweet pumpkin compote with coconut sweets, coconut ice cream and crunchy coconut bits

Bolo de coco, sorvete de abacaxi com gengibre e cocada de pimenta e praliné crocante

Coconut iced cake with pineapple and ginger ice cream and coco sweets with pepper

Sundae caseirão, com caldas toffee e de chocolate com castanhas

Home made sundae with toffee and chocolate cream with cashew nuts

Mousse de chocolate amargo com fava de Aridan e flor de sal, torta de chocolate, coulis de frutas vermelhas

For chocolate lovers – chocolate mousse with chocolate pie cubes and mashed red berries

Cubos de frutas ao perfume de laranja, especiarias e cachaça com sorvete de iogurte

Tropical fruit cubes scented with orange, cachaça, spices and frozen yoghurt

Café gourmet com 5 mini docinhos

Gourmet coffee with five Brazilian sweets