

STARTERS

Halloumi crocante 125g 32 crispy halloumi cheese served with homemade molasses chili sauce
Pão de queijo com goiabada 150g 28 artisan warm cheese bread served with guawa jam and brazilian and cashew nuts butter
Coxinha de frango 180g 27 brazilian chicken croquettes served with homemade tomato sauce
Linguixa na cachaça portion for two 150g 42 chorizo sausage flambé in cachaça served with melted cheese, onions and brazilian vinaigrette sauce
Lula crocante empanada em panko 185g 39 squid rings in panko with chili and parsley served with lime requeijão sauce
Pastéis brie 165g 34 crispy dumplings made with brie cheese served with apricot and ginger tartar sauce
Pastéis camarão 165g 37 crispy dumplings made with prawns served with brazilian creamy cheese requeijão
Camarão ao coco 150g 39 crispy prawns crumbed with a fresh coconut served with pineapple and ginger tartar sauce
Bolinho de arroz 175g 25 rice balls with parmesan, mozzarella, chili and parsley served with homemade tomato sauce
Asas de frango picante 275g 30 chicken wings marinated in piri-piri served with sweet and spicy sauce

SALADS

Salada ipanema 350g 39 quinoa mix, salad mix, baby spinach, roasted butternut squash, cherry tomatoes, beetroot and palm heart served with honey and mustard sauce
Salada copacabana 300g 39 baby spinach, rucola, avocado, mandarin pieces, cherry tomatoes, red onion, caramelized walnuts, palm heart in balsamic sauce served with cassava chips
└─ ADD TO SALAD: grilled prawns 70g + 14 crispy halloumi 60g + 12

SOUPS

Sopa de lentilha 300ml 29 creamy lentil soup based on coconut milk with the addition of ginger, fresh apple, chili peppers, cashew nuts and fresh coriander
Caldinho frutos do mar 300ml 39 brazilian sea soup made with octopus decotion with cod fish, salmon, mussels, prawns, coconut milk and fresh coriander

MAIN COURSES

GRILL

Frango ao peri-peri	250g	52
bonless chicken thighs marinated in homemade spicy sauce served with mix peppers, chimichurri potatoes and corn salad with palm heart		
Costela ao molho de goiaba	560g	75
roasted ribs marinated in guava sauce served with belgian fries and grilled vegetables		
Carne de sol com aipim na manteiga	250g	89
slow-cooked cure brazilian style grilled entrecote steak, served with cooked cassava sauté in clarified butter with coriander, backed garlic and salad mix		
Picanha brasileiro	250g	109
matured brazilian steak from a lava grill served with basmati rice, black beans with bacon, vinaigrette sauce and corn salad with palm heart		
Bife ancho premium	400g	149
matured entrecote steak on the bone (aged for at least 50 days) seasoned with sea salt, served with roasted garlic, cassava fries, salad mix with quinoa, chimichurri and piri piri sauces		
Churrasco misto portion for two	900g	179
picanha, chorizo sausage, chicken thighs and roasted ribs served with basmati rice, black beans with bacon, farofa, corn salad with palm heart and brazilian vinaigrette and chimichurri sauces		

Brazilian Speciality

Feijoada brasileiro

- EVERY SATURDAY -

traditional brazilian black beans stew with salted beef and pork, smoked sausage served with basmati rice, kale with orange, farofa and cassava fries

portion for one	400g	59
portion for two	800g	109

SIDES

 fries potato / cassava	11 / 15	 coconut rice	12
 cassava chips	15	 salad mix	9
 basmati rice	6	 sauces	5
		requeijão / chimichurri / spicy piri-piri / homemade tomato / vinaigrette	

FISH	Peixe crocante & castanhas 180g 79
	brazilian and cashew nuts crusted cod fish loin served with coconut rice, banana in farofa and mango sauce with the addition of coconut and lime
	Salmão ao maracujá 180g 85
	grilled salmon served with passion fruit sauce, black rice, seasonal vegetable, broccoli, palm heart and brazilian sweet peppers biquinho
SEAFOOD	Moqueca do mar portion for two 800g 179
	traditional bahia style stew made with cod fish (180g), tiger prawns (150g) and new zeland mussels (100g) served with coconut rice, pirão sauce and farofa with brazilian nuts
	Polvo brasileiro 150g 139
	slow-cooked octopus served with potatoes, broccoli, cherry tomatoes confit, baked garlic, bread and generous amount of olive oil infusion made with smoked paprika
VEGE & VEGAN	Camarão tropical 250g 79
	traditional brazilian style stew made with prawns served with coconut milk, lemon grass, basmati rice and banana fried in farofa
	Moqueca de palmito 400g 59
	palm hearts stew made with onions, tomatoes, mix pepper and coconut milk, prepared in a special hot clay pot served with coconut rice, pirão sauce and farofa with brazilian nuts
	Estrogonofe de cogumelos 320g 49
	creamy mushroom and chickpeas stew made with broccoli served with basmati rice, potato chips and farofa

KIDS MENU

Franginho or Peixinho 125g 26
boneless chicken tighs or cod loin served with potato fries, rice and broccoli

DESSERTS

Pavê 175g 21
no baked layered dessert made with lady fingers biscuits moistened in chocolate liqueur, condensed milk, cream and mascarpone cheese
Creme de abacaxi e canela 175g 23
combination of mascarpone and whipped cream, crushed biscuits and pineapple baked in cinnamon and honey