






# APERITIVOS


## APPETIZERS


Pão de queijo caseiro com requeijão   
*Homemade traditional Brazilian cheese bread served with requeijão (Brazilian cheese spread)*


Tapioca crispy com dip de mel, pimenta e gengibre   
*Baked crispy tapioca served with a spicy honey-ginger jam*


Croquete de carne com chutney de castanha do Pará   
*Beef croquettes served with Brazilian nut chutney*


Bolinho de arroz com molho picante de feijão   
*Rice croquettes served with a spicy bean dip*

Burrata com ragú de linguiça na cachaça, tomatinhos confitados e rúcula crocante, servidos com azeite de bacon e raspas de limão siciliano   
*Burrata with linguiça (Brazilian sausage) made with cachaça and baked tomatoes topped with crispy arugula served with bacon olive oil and lemon zest*

Espetinho de vieiras e camarão marinados na cachaça feitos na grelha com pesto da casa   
*Grilled scallop and shrimp skewers marinated on cachaça served with a house pesto*

Pernil na latinha com molho de laranja servido com pão da casa   
*Slow-cooked pork leg with orange sauce served with house bread*

Ceviche de peixe fresco com leite de coco acompanhado de batata doce crocante   
*Fish-of-the-day ceviche made with coconut milk. Topped with crispy sweet potato*

Queijo coalho grelhado com favos de mel   
*Grilled coalho cheese served with locally-sourced honeycomb*


Mandioca frita   
*Fried Yucca*


Caldinho de feijão   
*Traditional Brazilian beans soup*




# SALADAS

## SALADS

Salada da casa: mix de folhas com fruta da época, lascas de parmesão, castanhas temperadas e molho da casa   
*House Salad: Mixed greens with fresh seasonal fruit, parmesan cheese, nuts and house-made dressing.*

Salada da horta: quinoa com cogumelos, tomate confit e ervas/legumes orgânicos assados, chutney de tomate e castanha e folhas   
*Farmers Market Salad: Organic roasted vegetables on a bed of quinoa, mushrooms, tomato confit, Brazil nuts and mixed greens. Served with tomato chutney.*


Salada de grãos: grãos germinados – com pesto vegano, castanhas, maionese vegana de castanha de cajú e folhas verdes   
*Grains Salad: Sprouted grains, tomatoes and mixed baby greens. Served with a vegan pesto and cashew aioli.*


Add grilled chicken  
Add grilled shrimp




# PRATOS


## ENTREES


Espaguete de abobrinha ao pesto, tomatinho confit e farofa de limão e gengibre   
*Fresh zucchini pasta with house pesto and tomato confit. Topped with lemon-ginger farofa*


Bobó de vegetais e farofa de limão e gengibre com opção de camarão na chapa   
*Vegetable Bobó: Mushrooms, tomatoes, onions and red pepper in a creamy, smooth yucca and coconut milk sauce with plantains. Add grilled shrimp for \$8*


Arroz de polvo   
*Creamy octopus rice*

Torta de frango com salada da casa   
*Rustic chicken pot pie served with a seasonal side salad*

Torta de camarão com salada da casa   
*Rustic shrimp pot pie served with a seasonal side salad*

Frango\* assado com creme de milho, tomatinhos, quiabo crocante e farofa de ervas   
*\*Frango sem hormônios  
Grilled chicken\* served with creamed corn, cherry tomatoes, okra chips and herbs farofa  
\*hormones free*

Picadinho   
*Small cubes of filet mignon cooked in a tasty meat sauce served with baked plantains, bacon farofa and crispy kale on a bed of short brown rice. Topped with a sunny side up fried egg.*


Fraldinha na grelha com legumes na brasa, milho grelhado, farofa de alho e molho vinagrete   
*Grilled skirt steak served with grilled seasonal vegetables, roasted corn and garlic farofa. Served with a Brazilian vinaigrette*

# FAROFAS

## FAROFAS

Farofa de bacon / Bacon Farofa 

Farofa de alho / Garlic Farofa 

Farofa de limão e gengibre / Lemon-ginger Farofa 

Farofa de ervas / Herbs Farofa 

Farofa de beterrada / Beet Farofa 

Farofa de banana / Banana Farofa 

Farofa de ovos / Eggs Farofa 



# ACOMPANHAMENTOS

## SIDES

Arroz integral / Short brown rice 

Mandioca frita / Fried yucca 

Creme de milho / Creamed corn 



Legumes na brasa / Grilled vegetables 

Batata rustica / Rustic potatoes 

Feijão / Beans 



Gluten Free 

Dairy Free 

Vegan 

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.