

Finger Food

- Crudités (beet, carrot, celery and fennel sticks) + Brazilian roots and plantains chips with wasabi yogurt mousse **R\$29** - Extra chips bucket **R\$15**,
- Vegan Sirijú - 100% plant based Vegan crab cake made with cashew-fruit fiber and sacha inchi oil (4 units) **R\$39**
- Toasted sourdough bread with avocado, lemon, coriander, tomato and sunflower seeds **R\$29** (vegan)
- "Coxinha" - Brazilian traditional deep-fried croquette filled with organic chicken with pequi sauce (4 pcs) **R\$39**
- Lamb croquette with tamarind chutney (5 pcs) **R\$49**
- Pork Ribs with citrus guava sauce (4 pcs) **R\$49**

Let the game begins...

- Vegan beetroot tartar with pumpkin *vatapá* and Brazilian root chips **R\$39**
- Organic green salad, roasted beetroot in balsamic, feta cheese, radish, olives and caramelized almonds in masala served with honey-Dijon vinaigrette **R\$39**
- Fresh tuna sashimi with avocado tartar and pineapple teriyaki sauce **R\$45**
- White fish ceviche, tiger milk with Persian lime, dill and Peruvian corn. Served with mango sorbet **R\$47**

Weekend Lunch Special

- Seafood feijoada with white beans and piri-piri served with jasmine rice with fresh palm heart and passion fruit farofa **R\$75** - **R\$145** for 2

Chef's Specials

- Heart of palm and plantain vegan moqueca with crispy coconut jasmine rice served with passion fruit farofa **R\$62 - R\$110** for 2 people
- Double cashew fiber vegan steak with black tucupi and garlic mayonnaise, served with rustic crispy cassava, plantain puree, fresh organic salad and crispy turmeric breadcrumbs **R\$69**
- Nero de sepia fresh tagliatelle, poached organic egg and bottarga **R\$79**
- Tropical fishermen moqueca – squid, white fish and plantains, crispy coconut jasmine rice and passion fruit flour **R\$79** or **R\$145** for 2 people
- Amazonian Pirarucu fish (from sustainable management) with plantain puree, tucupi emulsion and carambola vinaigrette **R\$82**
- Sealed fresh tuna in lemon crust & ginger risotto speckled with cashew nuts **R\$82**
- Cured sashimi salmon with dill and orange emulsion, green bean noodles, ginger teriyaki and cucumber-lychee sunomono **R\$79**
- Organic chicken curry, vegetables, mushrooms, lemongrass, kafir lime, ginger, coconut milk and banana. Served with jasmine rice, apricots and almonds **R\$79** or **R\$145** for 2 people
- Braised lamb palette with spices over baroa potato homemade ravioli with truffled yogurt sauce, mint pesto and crispy almonds **R\$92**
- Dish for Two: Pick your choice of Skirt Steak or Pork Ribs on the grill - with grilled vegetables, chimichurri and rosemary flour **R\$120** serves 2

Love probably has this taste...

- Exotic banana brulée carpaccio over soft egg cream and cinnamon with tapioca ice cream **R\$39** serves 2 (vegan option with tapioca ice cream with coconut milk and vegan English cream)
- CoCoLoco Brazilian coconut specialty with tapioca ice cream, and grilled plantain **R\$33** (vegan option with chestnut milk and with coconut milk tapioca ice cream)
- Angels Cake – luxurious chocolate mousse cake served with salt caramel Baileys mousse **R\$33**
- Milk pudding with brown sugar and basil crunch **R\$29**
- Pina Colada: cachaça toasted pineapple, tapioca ice cream (or mango sorbet for vegan option) and coconut flakes **R\$29**

Here's to alcohol, the colored glasses of life

- Pink Lady - gin, calvados, raspberry puree, sour mix **R\$32**
- Cosmopolitan - vodka, cranberry and lime juice, cointreau **R\$32**
- Pisco Sour - pisco, sugar syrup, sour mix, bitter chuncho **R\$32**
- Old Cuban - bacardi ocho, lemon juice, mint, angostura bitter, sparkling wine **R\$32**
- Old Fashioned – whisky bourboun, acúcr, angostura bitter **R\$32**
- Godfather – whisky, south comfort **R\$32**
- Tommy's margarita – tequila josé cuervo, lemon juice , honey **R\$32**
- Tom Collins gin, carbonated lemon and jaboticaba (Brazilian berry) artisanal liqueur **R\$32**
- Negroni – gin vitória régia, classic carpano , campari **R\$32**
- Hemingway Daiquiri - rum, grapefruit juice, lime juice, luxardo marachino **R\$32**
- French 75 - gin, lemon juice, sugar syrup, sparkling wine **R\$32**
- Mojito – rum, mint, lime juice, sugar syrup, sparkling water **R\$32**
- Paloma – tequila 1800 silver, grapefruit handcraft soda, honey, sparkling water **R\$35**
- Tim Collins – tanqueray ten, lime juice, sugar syrup, club soda **R\$38**

Classic from the house

- Monkey Monkey - Carta blanca rum, homemade banana liqueur, coconut water, ginger, homey, cinnamon **R\$32**
- Morena Tropicana – cocoa infused cachaça, cashew-fruit, uruçú honey, lime, 43 liqueur **R\$32**
- Tropical - rum oro, 43 liqueur, citrus mix, yuzu purée, chili, mint, nutmeg **R\$32**
- Bloody Mary Wasabi - vodka, lemon juice, bloody mix with wasabi, tomato juice, Brazilian roots chips with dehydrated pork belly **R\$32**
- Pina Colada desconstruída – kraken & carta blanca rum blend, pineapple, coconut mix and coconut foam **R\$32**
- Moscow mule - vodka, lemon juice, sugar syrup, ginger foam with soursop **R\$32**
- Spiceberry – tequila josé cuervo, cranberry juice, lemon juice, spicy monin, Cointreau **R\$32**
- Shangrila – Gin Tanqueray, strawberry, raspberry puree, coconut water, lemon in the bowl wrapped in cocoa powder **R\$35**
- Zaza Baêa - Vanilla vodka, coconut water, fresh coconut, rose water with spices **R\$32**
- Handmade fresh coconut batidinha made with coconut milk and flakes **R\$29**
- Preta Pretinha - Vodka, cashew, tangerine, lemon Tahiti **R\$30**

Vitoria Régia Gin tonic R\$30

- Gin forest – gin vitoria régia with chamomile and jasmine syrup, lemon, tonic
- Gin tangitana pepper – gin vitória régia, handmade tangerine liqueur, chili pepper and tonic



Caipirinhas

Caipiserrote – organic Yaguara cachaça, cane juice ice, ginger juice, lemon juice **R\$32**

Caipiginger – handmadfe cachaça from Minas, ginger, lime, honey **R\$29**

Chilli Passion – handmade cachaça from Minas, passion fruit, chili pepper **R\$29**

Ketel One Botanical Sprits Collection \$34

Ketel one botanical peach & orange blossom, blades of seasonal fruit and basil

Ketel one cucumber & mint, mint, cucumber and club soda

Ketel one grapefruit & rose, grapefruit juice, citrus fruits and sparkling wine

Beer

Praya Witbier R\$16

Beck's R\$12

Stella Artois R\$12

Stella Artois gluten free R\$16

Virgin drinks

Lemonade with rose water R\$15,

Pineapple juice with lemongrass R\$15,

Homemade natural mate ice tea R\$12,

Hibiscus, blackberry leaves and anise detox ice tea R\$15,

Lemongrass, ginger & lemon detox ice tea R\$15,

Homemade Kombucha R\$18,

Sicilians - Artisan carbonated lemon water in Preshh R\$ 12,

Bergamot - Tangerine water with carbonated mint handmade in Preshh R\$ 12,

Coconut natural water R\$14,

Mineral Water R\$8,

Soft drinks, tonic, club soda R\$8,

Nespresso Coffee R\$8,

Capuccino (classic or with Ovaltine rocks) R\$8, small - R\$13, double

Moroccan mint tea R\$10,

Lemongrass natural tea R\$10,



*The problem with the world is that
everyone is a few drinks behind.*

