COUVERT

Pães artesanais
Emiliano homemade bread selection

Manteiga e azeite extravirgem
Butter and extra virgin olive oil

Muffin de bacon com ervilha
Bacon muffin with peas

✓ **Tartare de atum picante**
Spicy tuna tartar

✓ **Ceviche de namorado**
White fish ceviche

✓ **Homus de grão de bico e tapenade de azeitona**
Chickenpea hummus and olive tapenade

✓ **Tomate confit com mozzarella**
Confit tomato with mozzarella cheese

Croqueta do Chef
Chef croquette

Caponata
Caponata

✓ **Couscous marroquino com frutas secas e mix de nuts**
Marrocan couscous with dried fruit and nut mix

CAFÉ DA MANHÃ
BREAKFAST

✓ **Ovos preparados à escolha**
Eggs of your choice

Ovo Beneditino (ovo pochê com presunto, queijo, torrada e zabaione)
Benedict Egg (poached egg with ham, cheese, toast and sabayon)

✓ **Cuscuz de milho nordestino com queijo coalho**
Brazilian "cuscuz" with "coalho" cheese

Croque monsieur ou Croque madame
Gruyère and ham or Gruyère sandwich, ham and a fried egg

Panqueca americana ou waffle com maple syrup
American pancake or waffle with maple syrup

✓ **Omelete de queijo parmesão com trufas negras**
Parmesan cheese and black truffle omelet

Ovo Florentine (ovo pochê com espinafre, salmão defumado, torrada e zabaione)
Florentine Egg (poached egg with spinach, smoked salmon, toast and sabayon)

R$ 287 por pessoa + 13% de taxa de serviço opcional. Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.
R$ 287 per person + 13% optional service charge. Includes non-alcoholic drinks, red wine, white wine and sparkling wine.
Brunch: sáb – dom – feriados, 12h30 – 16h *Brunch: sat – sun – holidays, 12h30pm – 4pm*

Pratos ovolactovegetarianos / Lacto-egg-vegetarian dishes
✓ *Pratos sem glúten / Gluten free dishes*

ENTRADAS
STARTERS

✓ **Salada de bacalhau e alface romana**
Roman lettuce and cod salad

✓ **Salada com legumes orgânicos** *Salad with organic vegetables*

Carpacio de salmão
Salmon carpaccio

✓ **Gaspacho andaluz**
Andalusian gazpacho

✓ **Creme de raízes**
Root cream

PRATOS PRINCIPAIS
MAIN COURSES

Spaghetti pupunha com molho de moqueca
Heart palm spaghetti with "moqueca" sauce

✓ **Risoto de camarão e abobora**
Shrimp pumpkin risotto

✓ **Risoto de cogumelos trufados**
Truffle mushroom risotto

✓ **Agnolotti de vitelo e molho puxuri**
Calf agnolotti in "puxuri" sauce

Pargo a portuguesa
White fish "pargo" in portugues sauce

Picadinho ponta de faca com arroz piagui,farofa e ovo de codorna
Meat minced with piagui rice, "farofa" and quail egg

Galeto com pirão e legumes
Chicken "galeto" with "pirão" and vegetables

SOBREMESAS
DESSERTS

Eclair de chocolate com sorvete de frutas amarelas
Chocolate eclair with yellow fruit ice cream

Creme brulee com tomilho crocante de amêndoas e frutas vermelhas
Cream brule with thyme and almond and red fruit crunchy

Entremet de frutas vermelhas com compota de maça verde e calda de amora
Red fruit entremet with green apple jam and blackberry sryup

Verrine de mousse de chocolate branco e geleia de bacuri com crocante de castanha do Pará
White chocolate mousse verrine and bacuri jelly with brazil nut crispy