

## COUVERT

- ✓ **Pães artesanais**  
*Emiliano homemade bread selection*
- ✓ ✓ **Manteiga e azeite extravirgem**  
*Butter and extra virgin olive oil*
- Muffin de bacon com ervilha**  
*Bacon and pea muffin*
- ✓ **Tartare de atum apimentado**  
*Spicy tuna fish tartare*
- ✓ **Ceviche veracruzano**  
*Veracruz ceviche*
- Burrata e berinjela**  
*Eggplant and Burrata*
- ✓ ✓ **Tomate confit com mozzarella**  
*Tomato confit with mozzarella cheese*
- ✓ **Croqueta do Chef**  
*Chef croquette*
- ✓ **Caponata**  
*Caponata*
- ✓ ✓ **Terrine de vegetais**  
*Vegetables terrine*

## CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ **Ovos preparados à escolha**  
*Eggs of your choice*
- Ovo Benedictino (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**  
*Couscous with "coalho" cheese*
- Croque monsieur ou Croque madame**  
*Gruyère and ham or Gruyère, 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 folhas orgânicas, bacalhau e azeitonas**  
*Organic leaves salad with cod and olives*
- ✓ ✓ **Salada de couve, Pecorino e limão siciliano**  
*Kale salad, pecorino and lemon*
- ✓ **Crudo de wagyu**  
*Wagyu Crudo*
- ✓ **Gaspacho**  
*Gazpacho*
- ✓ ✓ **Creme de abóbora com lascas de amêndoas**  
*Pumpkin cream with almond chips*

## PRATOS PRINCIPAIS MAIN COURSES

- ✓ **Penne ao molho de cogumelos**  
*Penne with mushroom sauce*
- Ravioli de berinjela e pesto**  
*Eggplant and pesto ravioli*
- ✓ **Risotto de cogumelos**  
*Mushroom risotto*
- Risotto primavera**  
*Vegetables risotto*
- ✓ **Milanese de vitello com batata assada e salada de rúcula**  
*Vitello Milanese with roasted potatoes and arugula salad*
- ✓ **Galeto assado com fregola sarda e molho de limão e alecrim**  
*Roasted chicken with fregola, lemon and rosemary sauce*
- Namorado com molho de moqueca e batatas ao murro e ervas**  
*White fish with "moqueca" sauce, potatoes and herbs*

## SOBREMESAS

### DESSERTS

- Pudim de chocolate com morangos e calda de caramelo**  
*Chocolate pudding with strawberries and caramel sauce*
- Cheesecake com frutas vermelhas flambadas em licor grand marnier**  
*Cheesecake with flambed red berries with grand marnier liquor*
- Verrine de lemon curd com chocolate e crocante de pistache**  
*Lemon curd verrine with chocolate and pistachio crunch*
- Pavlova de coco com caramelo de maracujá e manga**  
*Coconut pavlova with passion fruit caramel and mango*
- Seleção de petit four**  
*Petit Four selection*