

EMILIANO

Menu Ejecutivo

Daily Menu
10/11 a 14/11

EMILIANO

MENU EXECUTIVO | DAILY MENU

**Servido de segunda a sexta-feira das 12h às 15h
(exceto feriados)**
Incluso uma taça de vinho branco ou tinto da casa.



Monday to Fridays from 12 pm to 3 pm
(except public holidays)
Includes a glass of red or white house wine


Entrada + principal + sobremesa **R\$152**
Starter + main course + dessert



COUVERT EMILIANO **R\$44**


**Pães artesanais de fermentação natural, manteiga
Roni e muçarela de búfala com salsa de azeitonas
pretas**
Levain breads, Roni butter and mozzarella de bufala
with black olives

ENTRADAS | STARTERS

  **Creme de beterraba, queijo boursin e azeite**
Beetroot cream, boursin cheese and extra virgin olive
oil

  **Salada de feijão moyashi, legumes brunoise,
pak choy e vinagrete de laranja**
Moyashi bean salad, brunoise vegetables, pak choy
and orange vinaigrette


  **Mini legumes selados, creme de berinjela defumado,
tah tsai e azeite extra-virgem**
Seared baby vegetables with smoked eggplant cream,
tah tsai and extra virgin olive oil

 **Crocante de taleggio, tomate em rama assado,
vinagrete de mel Jataí e couve kale**
Taleggio cheese crunch, toasted cherry tomatoes,
Jataí honey vinaigrette and kale

Legendas:

Pratos sem Leite e derivados / Lacto-egg-free dishes



 **Pratos sem glúten** / Gluten free dishes

 **Pratos Veganos** / Vegan dishes

 **Pratos Vegetarianos** / Vegetarian dishes




PRATOS PRINCIPAIS | MAIN COURSES

  **Couve flor assada, molho de tahine, ervas frescas e
azeite extra-virgem**
Roasted cauliflower with tahini sauce, fresh herbs and
extra virgin olive oil


  **Pescado do dia com creme de ervilha, rabanete,
vagem e tomate selado**
Fish with greenpea cream, radish, pod and seared
tomatoes


 **Filé mignon suíno com crosta de ervas, brócolis,
purê de abóbora e couve flor**
Pork filet mignon with herb crust, mashed pumpkin,
broccoli and cauliflower



 **Ravioli de gema, ricota Jersey e espinafre na
manteiga e sálvia**
Ravioli with Jersey ricotta and spinach with butter and
sage

**Filé mignon com purê de batata, manteiga noisette
e folhas tostadas**
Filet mignon with mashed potatoes, noisette butter
and toasted leaves

SOBREMESAS | DESSERTS

 **Creme bruleé de cardamomo com chantilly de mel e
figos frescos**
Cardamom creme bruleé with honey whipped cream and
fresh figs

 **Mousse de maracujá, creme inglês de erva-doce e
calda de jabuticaba**
Passion fruit mousse with anise custard and jabuticaba
sauce

  **Parfait de coco com cumaru, geleia de cupuaçu e
praline de castanha de cajú**
Coconut parfait with cumaru, cupuaçu jam and cashew
nut praline

Bolo de tâmaras com caramelo e flor de sal
Date cake with salted caramel and fleur de sel