

SOBREMESAS

DESSERTS

AUTORAL | SIGNATURE

CACAU CREMOSO, MEL COM CUMARU E SORBET DO FRUTO DO CACAU

Dark chocolate cream with 'cumaru' jelly and fresh cocoa ice cream

MIL FOLHAS COM CREME AMBURANA E MARACUJÁ NATIVO

Crunchy sheets of buttery dough and cream of amburana with native passion fruit jelly

CHERRY - MOUSSE DE CHOCOLATE 70%, CEREJA AMARENA COM BISCUIT DE CRANBERRY E SORVETE DE PISTACHE

Chocolate mousse 70% with Amarena cherries, cranberry biscuit and pistachio ice cream

AFETIVO | CARING

PARFAIT DE COCO GELADO, CALDA DE RAPADURA, ABACAXI E COCO LICURI

Coconut parfait with brown sugar syrup, baked pineapple and licuri coconut

BANANA DELEITE, CREMOSO DE AMENDOIM, DOCE DE LEITE E SORVETE DE CUMARU

Crunchy banana slices, peanut cream and sweet sheep's Dulce de leche with 'cumaru' ice cream

✓ 🌱 🌾 JIMBELÊ DE LEITE DE COCO E AMENDOAS, GOIABA AÇUCARADA E PIPOCA DOCE

Fresh corn cream with coconut and almond milk, served with sugary guava

COUVERT EMILIANO R\$ 22

Pão de Abóbora, biscoito de polvilho, queijo de cabra com alecrim, manteiga com sal e compota de cebola caramelizada

Homemade bread, cassava starch biscuit, goat cheese with rosemary, salted butter and caramelized onion compote

Como opção, temos a possibilidade de escolha dos nossos pratos das experiências, servidos separadamente. Será cobrado o valor individual de cada escolha.

As an option, we have a choice of our experience dishes, served separately. The individual cost of each choice will be charged.

Entradas / starters - R\$ 100

Pratos principais / main courses - R\$ 150

Sobremesas / desserts - R\$ 80

Taxa de rolha / Corkage fee - R\$ 120

Todos os preços estão em reais e sujeitos à taxa de 13% de serviço opcional.

All our prices are in Brazilian Real and subject to 13% optional service charge.

🌱 Sem lactose / Lactose free

🌾 Sem glútem / Gluten free

✓ Vegano / Vegan

EMILIANO

O Restaurante Emiliano conta com receitas autorais, valoriza o frescor e a qualidade de seus ingredientes, sem perder de vista os clássicos que resgatam a nossa essência. A comida do Emiliano te faz mergulhar em uma experiência única e exclusiva, é um cuidar: da natureza, do agricultor, da saúde e da alma dos nossos clientes.

- Chef Breno Berdu

Emiliano Restaurant's has authorial recipes and values the freshness and quality of its ingredients, without losing sight of the classic dishes that bring our essence. Emiliano's food makes you dive into a unique and exclusive experience, it is about caring: for nature, for the farmers, for the health and soul of our guests.

- Chef Breno Berdu

MENU ORIGENS | ORIGIN MENU

6 TEMPOS / 6 COURSES - R\$ 350

O Menu origens é nosso menu confiança, no qual o Chef Breno Berdu proporciona uma experiência diferenciada a cada semana. Este menu permite que vocês possam degustar pratos únicos, com a mesma essência e cuidado que norteiam a gastronomia do Restaurante Emiliano.

The Origins menu is our trusted menu, in which Chef Breno Berdu provides a differentiated experience every week. This menu invites you to taste unique dishes, with the same essence and care that guides the cuisine of Emiliano Restaurant.

COMECE COM... | START WITH...

CHAMPAGNES (GARRAFA/BOTTLE)

Moët & Chandon Brut Impérial	751
Dom Pérignon Brut 2010	2311
Krug Brut Grand Cuvée	3348
Barons de Rothschild Brut	1339

CAVIAR SIBERIAN RESERVE (30g)

550

OSTRAS FRESCAS DE SANTA CATARINA

Dúzia / Dozen	102
Meia Dúzia / Half Dozen	54

MENU EXPERIÊNCIA EMILIANO

Escolha 3 ou 5 tempos de sua preferência. Choose 3 or 5 course of your preference

3 TEMPOS - R\$ 197

1 entrada, 1 prato principal e 1 sobremesa
1 starter, 1 main course and 1 dessert

5 TEMPOS - R\$ 296









2 entradas, 2 pratos principais e 1 sobremesa
2 starters, 2 main course and 1 dessert

ENTRADAS STARTERS

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-   **BISQUE DE LAGOSTA COM CREME FRESCO**
Lobster bisque with whipped cream and basil
-  **GEMA CURADA, CREME DE CARÁ E BOTTARGA**
Organic egg yolk cured in salt, yam pureé, bottarga from Santa Catarina and burnt butter
-   **VIEIRAS, TABULE DE FARINHA-D'ÁGUA E LEITE DE COCO (consulte versão vegetal)**
Grilled scallops and cassava flour seasoned with coconut milk, lemon, fresh herbs and sweet chilli (plant based version)
-   **CRUDO DE WAGYU, PÓLEN E PANCS**
Sliced raw Wagyu beef with organic olive oil, native bee pollen and edible weeds
-   **ATUM, LARDO E ROTI COM CROCANTE DE ARROZ PRETO E PUPUNHA**
Sliced raw tuna, toasted black rice, demi-glace sauce, pork lard and heart of palm

AFETIVO | CARING

-    **VEGETAIS E FOLHAS, VINAGRETE DE JABUTICABA E LASCAS DE COCO**
Thin and crunchy vegetable crudité with fresh leaves and wild jabuticaba fruit vinaigrette
-    **ABOBRINHA EM LÂMINAS, MOSTARDA E PANCS**
Zucchini, mustard and edible sour weeds
-   **COGUMELO ERYNGUI, CASTANHAS E SHOYU LEVE**
Sliced Eryngui mushrooms, Brazilian nut oil, low salt shoyu and "baru" wild nuts
-  **COUVE KALE, PISTACHE E PECORINO**
Organic kale with pistachio, pecorino cheese, dried tomato seeds and citric dressing
- QUEIJO TALEGGIO EMPANADO, FOLHAS ESCURAS E MEL DE JATAÍ**
Crunchy Deep Fried Taleggio Cheese, stingless bee jataí honey and edible weeds

PRATOS PRINCIPAIS MAIN COURSES

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-   **DUMPLINGS DE ABOBORA CABOTIÁ E FOLHAS NATIVAS COM ROTI DE COGUMELOS**
Pumpkin and seaweed dumplings with native leaves and mushroom roti sauce
-  **RISOTO DE FRUTOS DO MAR E CROCANTE DE PEIXE**
Seafood risotto with crustacean sauce and crispy fish skin
-  **POLVO, BATATAS AO MURRO, TOMATES, SALSA VERDE E LINGUIÇA ESPANHOLA**
Octopus with organic tomatoes, baked baby potatoes, green 'salsa' and spanish sausage
-   **PIRARUCU, ROMESCO DE CASTANHA DO PARÁ E LEGUMES DEFUMADOS**
Grilled loin of 'pirarucu' fish served with beel pepper romesco sauce with brazilian nuts and smoked vegetables
- CARRÉ DE CORDEIRO EM CROSTA DE CASTANHA E CANELONE DE PALMITO PUPUNHA**
Lomb rack with bread and brazilian nuts crust, heart of palm cannelloni, capers and peppermint
-  **STINCO DE JAVALI, MANDIOQUINHA E PICLES DE MAXIXE**
Slow cooked brazilian wild boar hock with smashed yellow yam and gherkin pickles

AFETIVO | CARING

- ESPAGUETE CARBONARA, QUEIJO CANASTRA E BARRIGA DE PORCO**
Carbonara Spaguetti with brazillian canastra cheese and pork belly
-   **PUPUNHA EM ESPAGUETE COM CAMARÕES E MOLHO DE MOQUECA (consulte versão vegetal)**
Heart of palm spaghetti, grilled shrimp, roasted red pepper stew with coconut milk and palm oil (plant based version)
-  **ARROZ DA TERRA, COELHO, PORCO PRETO, VEGETAIS, QUEIJO COALHO E CEBOLA AGRIDOCE**
Red rice, slow cooked rabbit meat, black pork sausage, brazilian curd cheese, vegetables and sweet and sour onion
- ROBALO DE PARATY EM CROSTA DE PÃO, PURÊ VERDE DE BATATAS E ALHO PORÓ**
Baked sea bass in bread and herbs crust with potatoes and leek purée
-  **BOBÓ DE CAMARÃO, ARROZ DE COCO FRESCO E FAROFA CROCANTE DE DENDÊ**
Typical dish from Bahia, made with large shrimp, coconut rice and crispy bread flour with palm oil
-  **BIFE DE PALETA DE ANGUS, SALADA MORNA DE ACELGA E ARROZ PIAGUI**
Angus shoulder, Napa Cabbage Warm Salad and black Rice