



Menu by Chef Felipe Salles

COUVERT

TOMATO FOCACCIA, SOURDOUGH BREAD, LENTIL CROSTINI WITH LEMON PEPPER, CONFIT GARLIC BUTTER, CHARCOAL-INFUSED OLIVE OIL, AND CHARCOAL-SMOKED BURRATA WITH SUN-DRIED TOMATO 9.5

SMALL PLATES

FRESH LEAF SALAD (VG) 9

PICKLED RED ONIONS, CONFIT TOMATOES, AND A TOUCH OF OLIVE OIL.

PORTUGUESE CHARCUTERIE AND CHEESE PLATTER 16

SERVED WITH LENTIL CROSTINI, NECTARINE JAM, AND CONFIT CARROT STICKS.

NIPPO GAZPACHO 10

CHILLED MEDITERRANEAN CHERRY TOMATO GASPACHO WITH DASHI BROTH AND BASIL.

ROASTED CARROTS WITH CHICKPEA HUMMUS (VG) 11.5

ROASTED CARROTS IN CUMIN WITH CHICKPEA HUMMUS, ORANGE GREMOLATE AND CRUNCHY BLACK OLIVES.

GRILLED OCTOPUS TACOS 13.5

PICO DE GALLO WITH SUN-DRIED TOMATOES, SOUR CREAM, OCTOPUS MAYONNAISE, MASAGO ARARE AND FRESH MICROGREENS.

IBERIAN PORK KAFTA 13.5

SALTED LEMON MOUSSE, HOMEMADE NAAN BREAD, AND TANGY CORIANDER SALAD.

GRILLED SQUID 14

STUFFED WITH SHRIMP VATAPÁ, COCONUT MILK, AND FRESH CORIANDER.

FRESH TUNA CRUDO 12.5

TOMATO FOAM, CHARCOAL-INFUSED OLIVE OIL, STRAWBERRY VINAIGRETTE, CANDIED WALNUTS, AND MICROGREENS.



MAINS

RIB CHEESEBURGER 18

HOMEMADE BRIOCHE, SUCCULENT BEEF RIB PATTY, CARAMELIZED ONIONS, MELTED EDAM, CUCUMBER PICKLES, BELGIAN FRITES AND CHARCOAL AIOLI.

FRESH SEAFOOD PASTA 22

WITH A RICH CLAM CREAM SAUCE, FEATURING A VARIETY OF SHELLFISH, AND TOPPED WITH FRESH MICROGREENS.

FISH FILLET 26

CHARCOAL-GRILLED FISH FILLET, WARM VICHYSSEOISE MOUSSE AND GRILLED VEGETABLES

SIRLOIN STEAK 26

SERVED WITH ISLAND CHEESE MALANDRINHO RICE, GRILLED VEGETABLES AND JUS.

CHARCOAL-ROASTED ZUCCHINI LASAGNA (V) 18

DELICIOUS VEGETARIAN LASAGNA MADE WITH CHARCOAL-ROASTED ZUCCHINI AND A CHEESE BREAD CRUST.

SHARERS

FRANGO PIRI PIRI 40

GRILLED PIRI PIRI CHICKEN, POTATO SALAD WITH MAYONNAISE, CHIVES, GRILLED CORN, AND A DUSTING OF AROMATIC OLIVE OIL POWDER.

PEIXE DO DIA 50

FRESH CATCH OF THE DAY WITH TOMATO RICE, GRILLED VEGETABLES, AND CORIANDER AIOLI.

FRALDINHA GRELHADA AO CARVÃO 50

CHARCOAL-GRILLED SKIRT STEAK SERVED WITH RICH JUS, FRIED POLENTA WITH CHEESE, BROCCOLINI AND GRILLED TOMATOES.

EXTRAS

POTATO SALAD 4

ROASTED VEGETABLES 4

BELGIAN FRITES 5

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