



Menu by Chef Felipe Salles

COUVERT

TOMATO FOCACCIA, SOURDOUGH BREAD, LENTIL CROSTINI WITH LEMON PEPPER, CONFIT GARLIC BUTTER, CHARCOAL-INFUSED OLIVE OIL, AND SWEET POTATO PASTE 8.5

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, GARDEN LOQUAT JAM, AND CONFIT CARROT STICKS.

MUSHROOM GYOZA (VG) 10.5

SPICES AND CARROT BROTH.

CONFIT VEGETABLES (VG) 10

MISO, GINGER, AND MINT.

GRILLED OCTOPUS TACOS 13.5

PICO DE GALLO, SOUR CREAM, OCTOPUS MAYONNAISE, 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 16

HOMEMADE BRIOCHE, SUCCULENT BEEF RIB PATTY, MELTED CHEESE, BELGIAN FRITES AND CHARCOAL AIOLI.

SEAFOOD CAVATELLI 20

FRESH CAVATELLI PASTA WITH A RICH SEAFOOD CREAM SAUCE, FEATURING A VARIETY OF SHELLFISH, AND TOPPED WITH FRESH MICROGREENS.

RIBEYE STEAK 24

JUICY RIBEYE STEAK SERVED WITH ISLAND CHEESE MALANDRINHO RICE AND GRILLED BIMIS.

CHARCOAL-ROASTED ZUCCHINI LASAGNA (V) 18

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

SHARERS

FRANGO PIRI PIRI 35

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

PEIXE DO DIA 45

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

FRALDINHA GRELHADA AO CARVÃO 45

CHARCOAL-GRILLED FLANK 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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