

# MENU

## COCKTAILS

FRENCH 75 Gin, Limão, Açúcar e Espumante	R\$ 32
BOULEVARDIER Bourbon, Vermute, Campari	R\$ 43
OLD FASHIONED Bourbon, Angostura, Cubo de Açúcar	R\$ 39
MINT JULEP Bourbon, Hortelã e Açúcar	R\$ 39
DRY MARTINI Gin e Vermute Seco	R\$ 49
CAIPIRINHAS Cachaça, Vodka ou Saquê	R\$ 32
DAIQUIRI Rum, Limão e Açúcar	R\$ 35
WHITE LADY Gin, Cointreau, Limão e Açúcar	R\$ 49
NEGRONI Gin, Vermute, Campari	R\$ 39
ESPRESSO MARTINI Licor Kahlúa, Vodka e Café Expresso	R\$ 29
GIN TÔNICAS	R\$ 35
GIN TÔNICA AMAZZONI	R\$ 42
GIN TÔNICA TANQUERAY	R\$ 50
GIN TÔNICA PLYMOUTH	R\$ 60
GIN TÔNICA HENDRICK'S	R\$ 74
GIN TÔNICA MONKEY 47	

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## ENTRADAS PARA COMPARTILHAR

### *Starters to Share*

BRIOCHE COM MANTEIGA E FLOR DE SAL <i>Brioche bread, butter and fleur de sel</i>	R\$ 24
PORQUINHO NA COUVE <i>Pork on green cabbage</i>	R\$ 35
CARNE DE ONÇA COM OVO DE CODORNA E TORRADAS <i>Steak tartare on crunchy bread and quail egg</i>	R\$ 55
NORI CROCANTE COM PEIXE CRU E MAIONESE DE GEMA CURADA <i>Crunchy nori with raw fish and cured yolk mayonnaise</i>	R\$ 35
QUEIJOS BRASILEIROS <i>Selection of brazilian cheese</i>	R\$ 79
POLENTA BRUSTOLADA COM MAIONESE DE CAMARÃO <i>Polenta with shrimp mayonnaise</i>	R\$ 35
OSTRAS NATIVAS COM CAPIM LIMÃO E BOTTARGA <i>Native oysters with lemon grass and bottarga</i>	R\$ 30
CROQUETE DE BACALHAU COM MANDIOQUINHA <i>Codfish and yellow cassava croquettes with red pepper sauce</i>	R\$ 55

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## ENTRADAS

### *Starters*

SALADA NOMADE - FOLHAS ORGÂNICAS COM PICLES DE VEGETAIS, VINAGRETE DE LIMÃO ROSA E TORRADAS <i>Nomade Salad - Organic leaf and vegetables pickles with pink lemon and honey vinaigrette</i>	R\$ 34
ABÓBORA ASSADA, BRÓCOLIS TOSTADO, SEMENTES E QUEIJO DE CABRA <i>Roasted pumpkin, toasted broccoli, seeds and goat cheese</i>	R\$ 40

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## PRATOS PRINCIPAIS

### *Main Courses*

- PEIXE DO DIA NA BRASA, ALHO PORÓ, PUPUNHA, PISTACHE, TOMATINHOS, ESPUMA DE LIMÃO, RABANETE E CAPUCHINHA R\$ 167  
*Fish of the day, leek, pupunha, pistachio, tomatoes, lime foam, radish and nasturtium*
- CAMARÃO ROSA GRELHADO COM CREME DE ABÓBORA E ARROZ DE COCO R\$ 155  
*Grilled pink shrimp with pumpkin, pink lemon vinaigrette and coconut rice*
- RAVIOLI DE CORDEIRO COM COGUMELOS E ESPUMA DE GRANA PADANO R\$ 132  
*Lamb ravioli with mushroom and grana padano sauce*
- RAVIOLI DE MOZZARELLA DE BÚFALA COM MOLHO DE TOMATE E ESPUMA DE MANJERICÃO R\$ 90  
*Bufala mozzarella ravioli with tomato sauce and basil foam*
- NHOQUE BOLONHESA COM ESPUMA UMAMI E QUINOA CROCANTE R\$ 98  
*Gnocchi a bolognese with umami foam*
- PALETA DE CORDEIRO COM PURÊ DE BATATAS, COGUMELOS E ESPINAFRE R\$ 154  
*Lamb Palette with mashed potatoes, mushrooms and spinach*
- ENTRECÔTE COM CREME DE PUPUNHA, BRÓCOLIS TOSTADOS, CASTANHA DO PARÁ E CALDO DE CARNE R\$ 160  
*Entrecot, pupunha cream, toasted broccoli, brazilian nuts and meat broth*
- COSTELINHA DE PORCO LAQUEADA COM QUIRERA CREMOSA E COUVE NO LIMÃO R\$ 128  
*Lacquered pork ribs with creamy quirera and kale in lime*
- ARROZ DE COSTELA BOVINA DEFUMADA, QUIABO, AIOLI DE SALSINHA, AIOLI DE PÁPRICA E FAROFA DE PÃO CROCANTE R\$ 129  
*Smoked beef rib rice, okra, parsley aioli, paprika aioli and crispy bread crumbs*
- ARROZ DE BACALHAU COM OVO PERFEITO E CHIPS DE MANDIOQUINHA R\$ 123  
*Codfish rice with perfect egg and crispy manioc*

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## SOBREMESAS

### *Desserts*

CUPUAÇU, CHOCOLATE BRANCO E MARACUJÁ <i>Cupuaçu, white chocolate and passion fruit</i>	R\$ 30
MOUSSE DE MILHO COM PIPOCA DOCE <i>Corn mousse with white chocolate and caramel popcorn</i>	R\$ 35
RABANADA COM CALDA DE DOCE DE LEITE E SORVETE DE LEITE <i>French toast with dulce de leche sauce and milk ice cream</i>	R\$ 30
MOUSSE DE CHOCOLATE COM COULIS DE FRAMBOESA <i>Chocolate mousse with raspberry coulis and red fruits</i>	R\$ 35
DEGUSTAÇÃO DE SORVETES <i>Ice creams tasting</i>	R\$ 30
FRUTAS DA ESTAÇÃO <i>Seasonal fruits</i>	R\$ 20

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## BEBIDAS

### *Beverages*

ÁGUA   ÁGUA COM GÁS <i>Water   Sparkling Water</i>	R\$ 6,5
ÁGUA PANNA <i>Panna Water</i>	R\$ 22
ÁGUA SAN PELLEGRINO <i>San Pellegrino Water</i>	R\$ 22
REFRIGERANTE <i>Soft Drink</i>	R\$ 8
SUCO DE UVA <i>Grape Juice</i>	R\$ 16
SUCO NATURAL <i>Natural Juice</i>	R\$ 12
CHÁ MATE BATIDO COM LIMÃO <i>Mate Tea with Lemon</i>	R\$ 24
CAFÉ EXPRESSO <i>Espresso Coffee</i>	R\$ 6

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## CERVEJAS

### *Beers*

HEINEKEN	R\$ 16
HEINEKEN ZERO ALCOHOL	R\$ 16
STELLA ARTOIS	R\$ 16
STELLA ARTOIS SEM GLÚTEN	R\$ 18

## ARTESANAIS

### *Craft Beers*

MANIACS KRAFT LAGER	R\$ 16
PALTA RED PLANET ALE	R\$ 32
PALTA X - LAGER	R\$ 32
PALTA PRIMOS DO MANGUE (IPL - INDIAN PALE LAGER)	R\$ 32
PALTA FRUIT BEER	R\$ 32

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## VODKA

ABSOLUT	R\$ 32
BELVEDERE	R\$ 36
GREY GOOSE	R\$ 42

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## GIN

MONKEY 47	R\$ 64
PLYMOUTH	R\$ 44
HENDRICK'S	R\$ 54

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## UISQUE

### *Whisky*

JACK DANIEL'S N°7	R\$ 36
GENTLEMAN JACK	R\$ 46
JACK DANIEL'S SINGLE BARREL	R\$ 52
JACK DANIEL'S HONEY	R\$ 48
BULLEIT BOURBON	R\$ 42
JOHNNIE WALKER RED LABEL	R\$ 32
JOHNNIE WALKER BLACK LABEL	R\$ 38
JOHNNIE WALKER BLUE LABEL	R\$ 165
CHIVAS 12 ANOS	R\$ 34
DIMPLE GOLDEN SELECTION	R\$ 68
GLENMORANGIE THE ORIGINAL SINGLE MALT	R\$ 139
GLENFIDDICH SINGLE MALT 12 ANOS	R\$ 98
THE GLENLIVET SINGLE MALT 15 ANOS	R\$ 109
JAMESON IRISH WHISKY	R\$ 42
THE MACALLAN SINGLE MALT 12 ANOS	R\$ 114

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## BRANDY E CONHAQUE

### *Brandy and Cognac*

CASA VALDUGA X	R\$ 48
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## LICOR

### *Liqueur*

LICOR 43	R\$ 72
LIMONCELLO VILLA MASSA	R\$ 48
PORTO FONSECA TAWNY	R\$ 33
BAILEY'S	R\$ 24
FRANGÉLICO	R\$ 46
COINTREAU	R\$ 32
KAHLUA	R\$ 30
BÉNÉDICTINE DOM	R\$ 56
GRAND MARNIER	R\$ 52