

## PETISCOS FOR SHARING (OR NOT)

**PÃO DE QUEIJO** 9.-

Yuca cheese bread (eight small rolls)

**SWISS PASTEL + GUAVA KETCHUP** 10.-

Swiss pastel, lightly filled with gruyere (six)

**PAMONHA + PEPPER JELLY** 12.-

Six corn dumplings

**FRIED YUCA + ONIONS** 13.-

Served with garlic-lime mayonnaise\*

**GAMBAS + PEANUTS** 13.-

Six garlic-lime prawns, served with peanuts

**KIBE** 13.-

Six beef and bulgur croquettes, seasoned with mint, onions and spices

**CHICKEN COXINHA + SPICE KETCHUP** 14.-

Six croquettes with a chicken filling seasoned with Brazilian spices

**FISH BOLINHO + 4 LEMONS** 15.-

Six fish croquettes seasoned with cilantro, served with a 4-lemon sauce

**TASTING PLATE** 24.-

Appetizers for 1 to 2 people.

Two pastel, two fish bolinho, two kibe and fried yuca

### PRODUCT ORIGINS

Beef tartar (CH) / Beef (CH / DE) / Chicken (CH / FR) / Pork (CH / DE) / Salmon (N / SCT) / Dorade (FR) / Prawns (VN)

GRTA (based on availability): eggs, milk, flour, tofu, chickpeas, lettuce, vegetables, fruit, lentils, cornmeal

### ALLERGENS


We are happy to provide detailed information regarding the possible presence of allergens in any of the dishes on our menu. If you have a food allergy or intolerance, please do not hesitate to speak to our staff, who would be pleased to provide you with information.

 VEGETARIAN  GLUTEN FREE

The asterisk (\*) means that the dish does not meet the requirements of the Homemade label.

All prices include the 7.7% TVA (value-added tax).

## SALADES

Salads are  with the exception of the dressing, which contains soy.

**SMALL SALAD** 6.-

Mesclun lettuce, crudités and roasted seeds

**PARATY SALAD** (V)  24.-

Chicken or grilled hearts of palm, caramelized pineapple, cashews, carrots, tomatoes, spring onions, mesclun lettuce and coconut-cilantro dressing

## BURGERS

Served with French fries\* (locally sourced) or mesclun salad

«POP» HAMBURGER 25.-

Brioche bun, beef (160g), lettuce, tomato, red onion confit, popcorn-syrup bacon, cheddar, pickles and mayonnaise\*-BBQ

**IN PASTRAMI WE BELIEVE** 28.-

Brioche buns, homemade pastrami, red onion, cornichons, coleslaw and mustard

## BRAZILIAN SPECIALITIES

**MOQUECA**  36.-

Catch of the day poached in its broth, with coconut-milk and vegetables, served with rice and yuca purée

**GALINHA COM PINGA**  34.-

Chicken suprême in a guava-cachaça sauce, vegetable of the day and sautéed yam

**PICADINHO**  38.-

Thin slices of beef (180 g), with fried onions and bananas, roasted yuca flour, tomato vinaigrette and fried yuca

**HOMEMADE CARNE SECA**  41.-

Strips of dried salt beef (160 g) sautéed with onions, served with roasted yuca flour, tomato vinaigrette and fried yuca



## LES TARTARES

Served with toast and salted floral butter.  
With locally-sourced French fries\* or mesclun salad.

### BEEF

#### OH MINA 32.-

Shallots, sun-dried tomatoes, artichokes, Grana Padano, fresh basil, Kampot pepper and roasted pine nuts

#### LE COCHON CHERCHEUR 32.-

Shallots, capers, cornichons, Grana Padano, homemade sauce and white-truffle-infused oil

#### JACK NEVER DIED 32.-

Shallots, mango, mint, lime and Cuban spices

#### NEW YORK, NEW YORK 32.-

Homemade pastrami, red onion, cornichons, mustard and coleslaw

#### GODZILLA IS BACK 32.-

Shallots, soy sauce, wasabi, sesame oil and sesame seeds

#### TIGRE QUI PLEURE (DE JOIE) 32.-

Shallots, tamarind, cilantro, ginger, lime and chili pepper

### FISH

#### BAHIA - SALMON 29.-

Scallops, mango, cilantro and lime

#### CAIO'S PASSION - SALMON 29.-

Scallops, passionfruit, mango, tomato, lime, cilantro, galanga and Espelette chili pepper

#### LIMA - SALMON 29.-

Red onions, leche de tigre, sweet potato, pomegranate, cilantro and lime

#### BUZIOS - DORADE 29.-

Shallots, passionfruit and lime

#### UMPA LUMPA - DORADE 29.-

Shallots, lumpfish roe, avocado and lemon

#### HUÎTRE SANS HUÎTRE - DORADE 29.-

Shallots, "Oyster leaves", lemon and timut pepper

### TOFU

#### MACHU PICHU 25.-

Organic tofu, red onions, yellow pepper, sweet potato, tomato, cilantro and crispy rice

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