

Executive Menu

STARTER + MAIN COURSE + DESSERT 98,⁹⁰

GLASS OF WINE 19,⁹⁰

Starter

Mini Filet Carpaccio
Mixed Greens Salad with Green Apple, Gorgonzola, and Walnuts
Mixed Greens Salad with Parma Ham and Honey Mustard Dressing
Creamy Polenta with Sausage Ragù and Gorgonzola

Main Course

La Girella

Filet mignon medallions in three-mustard sauce, served with aletria rice.

Banana Moqueca

Banana and cassava moqueca with tomato, onion, and cilantro salad. Served with white rice.

Filet Mignon Tournedos

Filet mignon tournedos in demi-glace sauce, served with heart of palm, leek, and Minas cheese risotto.

Filet Mignon with Three Mustards

Filet mignon medallions in three-mustard sauce, served with aletria rice.

Pork Rib Rice

Glazed pork ribs over rib rice with sausage, stuffed onion, and kabocha squash purée.

Filet Mignon Strips

Filet mignon strips in gorgonzola sauce, served with tomato risotto.

House Galinhada

Confit chicken thigh over traditional free-range chicken rice, pequi purée, creamy polenta, fried okra, and garlic farofa.

Moqueca Rice

Yellow hake with moqueca-style rice, palm oil farofa, and brûléed banana.

Salmon Florentine

Salmon in spinach sauce, served with mashed potatoes and confit cherry tomatoes.

Tilapia

Tilapia with cashew ceviche and sweet potato mousseline.

Dessert

Pudding

Three-milk pudding with crunchy nuts.

Crepe

Crepe filled with banoffee.

Chocolate Brownie

Chocolate brownie served with Belgian chocolate ice cream.

Coconut Tart

Coconut mousse with pineapple preserve and Mané Pelado (traditional cassava cake).

Ice Cream Sundae with Nut Crumble

(Chocolate, Dulce de Leche, or Vanilla)

