

# Executive Menu

STARTER + MAIN COURSE + DESSERT 98,<sup>90</sup>

GLASS OF WINE 19,<sup>90</sup>

## *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)



*Classics & trends. There's a Kabanas for every taste.*