

PETISCOS / PLATOS CHICOS

SMALL PLATES

PAN Y MANTECA	5.5
<i>312 cal</i> V • H	
Bread & butter	
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PÃO DE QUEIJO	5.5
<i>406 cal</i> V • H	
Brazilian Cheese bread with Criolla sauce	
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COGUMELOS	9
<i>394 cal</i> V • H	
Mushrooms, egg, truffle	
VEGAN OPTION AVAILABLE VN	7.2
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FUGAZZETA	10
<i>622 cal</i> V • H	
Charcoal dough, mozzarella, Provolone, goat's cheese, onion	
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VIEIRA	9
<i>190 cal</i> H	
Scottish scallop, moqueca sauce, Yuzu, smoked ají	
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BRANDADA DE BACALHAU	14
<i>309 cal</i> H	
Cod, potato, lemon mayo, bottarga	
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PASTEL DE CAMARÃO	22
<i>363 cal</i> H	
Carabinero scarlet prawn, feta cheese, roe mullet	
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TONNATO VITELLO	22
<i>410 cal</i> H	
Yellowfin tuna, beef cream emulsion, capers	
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GAMBA PATAGÓNICA	25
<i>306 cal</i> H	
Giant king prawn, spicy chimichurri	
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POLVO GRELHADO	26
<i>548 cal</i> H	
Grilled octopus, garlic, squid ink, lemon, potato	
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CAVIAR E CHURROS	58
<i>388 cal</i> H	
Cornish Baeri caviar, churros, crème fraîche	

EMPANADAS DE WAGYU	10
<i>548 cal</i>	
Wagyu beef, egg, onion, peppers	
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ESPETINHOS DE CARNE	16
<i>463 cal</i>	
Sashi Choco beef tenderloin skewers, black truffle, Parmesan	
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CROQUETAS DE ASADO	11
<i>528 cal</i>	H
Beef ribs croquettes, potato, peppers, chimichurri mayo	
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BURRATA CRIOLLA	14
<i>590 cal</i>	H
Burrata, Wagyu beef chorizo, tomato, ají rojo	
VEGETARIAN OPTION AVAILABLE	V • H
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WAGYU CRUDO	40
<i>403 cal</i>	H
A4 Wagyu beef tartare & charcuterie	

SANDWICHES

SERVED WITH FRIES

BAURU SANDUÍCHE	16
<i>895 cal</i>	
Beef Picanha, egg, peppers, manchego cheese	
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SANDUÍCHE DE LULA	14
<i>862 cal</i>	H
Squid, feta cheese, alioli, lemon	
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CHORIPÁN DE WAGYU	15
<i>955 cal</i>	H
Wagyu beef sausage, chimichurri mayo, peppers, potato	