

# Pampas

*A sharing menu that defines our essence*

OUR FIVE-COURSE NON-MEAT PAMPAS MENU, WITH  
VEGETARIAN, VEGAN AND PESCETARIAN OPTIONS

PESCETARIAN - 70 • VEGETARIAN / VEGAN - 55

## APPETISERS

TIRA-GOSTOS / MORDIDAS

*Select one*

### ACEITUNAS

82 cal VN • V • H

Gordal & Kalamata spherification olives

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### BOLINHO DE BACALHAU

138 cal H

Cod, potato, lemon

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### TRUFA

164 cal V • H

Mozzarella, black truffle

## STARTERS / SMALL PLATES

ENTRADA / PLATOS CHICOS

*Select one*

### FUGAZZETA

622 cal V • H

Charcoal pizza dough, mozzarella,  
Provolone, goat's cheese, onion

VEGAN OPTION AVAILABLE VN • V • H

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### BURRATA CRIOLLA

363 cal V • H

Our vegetarian version, Burrata cheese, tomato, charcoal crackers

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### TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

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### VIEIRAS

290 cal H

Queen scallops, moqueca sauce, coconut, farofa

## MAINS

PRINCIPAIS / PRINCIPALES

*Select one*

### MOQUECA DA TERRA

465 cal VN • V • H

Grilled hearts of palm, corn, sweet potato,  
coconut & tomato stew

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### RISOTTO DE HONGOS

482 cal VN • V • H

Wild mushroom risotto

TRUFFLE TABLE SERVING +12

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### PASTA DE BETERRABA

773 cal V • H

Beetroot tortelloni, orange, feta cheese

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### BACALHAU À BRASILEIRA

536 cal H

Confit cod, potato, egg, peppers, black olives

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### MOQUECA DE MAR

629 cal H

Cod, Carabinero prawn, mussels, tomato and coconut stew

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## OUR MARKET TABLE

*Boasting a range of starters, sides and accompaniments to enhance your Experience*

## DESSERTS

SOBREMESAS

*Select one*

### FAZENDA SWEET BOX

502 cal V • H

Five classic Argentinian & Brazilian petit-fours

### SORBETS

406 cal VN • V • H

PASSION FRUIT • LIME • RASPBERRY

## ALLERGY INFORMATION

*Scan or click the QR code  
to learn more*

