

# *Pampas*

*A sharing menu that defines our essence*

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

PES CETARIAN - 70

VEGETARIAN / VEGAN - 55

## **APPETISERS**

*Select one*

### OLIVE SPHERES

82 cal VN • V • H

Gordal & Kalamata spherification olives

### BOLINHO DE BACALHAU

138 cal H

Cod, potato, lemon

### MOZZARELLA TRUFFLE

164 cal V • H

Mozzarella, black truffle

## **SMALL PLATES**

*Select one*

### FUGAZZETA

622 cal V • H

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

VEGAN OPTION AVAILABLE VN • V • H

### TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

### QUEEN SCALLOPS

290 cal H

Queen scallops, moqueca sauce, coconut, farofa

## MAINS

*Select one*

### VEGETABLE MOQUECA

465 cal VN • V • H

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

### TRUFFLE RISOTTO

482 cal VN • V • H

Wild mushroom risotto

TRUFFLE TABLE SERVING +12

### BEETROOT & GOAT'S CHEESE PASTA

773 cal V • H

Beetroot tortelloni, orange, feta cheese

### COD LOIN À BRASILEIRA

536 cal H

Confit cod, potato, egg, peppers, black olives

### TUNA STEAK

536 cal H

220g Yellowfin tuna loin, peppers vinaigrette

## OUR MARKET TABLE

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

## DESSERTS

*Select one*

### FAZENDA SWEET TREATS

502 cal V • H

Five classic Brazilian petit-fours

### SORBETS

406 cal VN • V • H

PASSION FRUIT • LIME • RASPBERRY

## ALLERGY INFORMATION



*Scan to learn more*

