

Pampas

A sharing menu that defines our essence

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

PES CETARIAN - 55

VEGETARIAN / VEGAN - 45

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

