

# *Pampas*

*A sharing menu that defines our essence*

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

PES CETARIAN - 65

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



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