

## SMALL PLATES

### PETISCOS / PLATOS CHICOS

<b>FUGAZZETA</b>	10
<i>622 cal</i> V • H	
Charcoal dough, mozzarella, Provolone, goat's cheese, onion	
VEGAN OPTION AVAILABLE VN	10
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<b>ESPETINHOS DE CARNE</b>	16
<i>463 cal</i>	
Sashi Choco beef tenderloin skewers, black truffle, Parmesan	
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<b>CROQUETAS DE ASADO</b>	11
<i>528 cal</i> H	
Beef ribs croquettes, potato, peppers, chimichurri mayo	
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<b>GAMBA PATAGÓNICA</b>	25
<i>306 cal</i> H	
Giant king prawn, spicy chimichurri	
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<b>CAVIAR E CHURROS</b>	38
<i>388 cal</i> H	
Cornish Baeri caviar, churros, crème fraîche	
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<b>EMPANADAS DE WAGYU</b>	10
<i>548 cal</i> H	
Wagyu beef, egg, onion, peppers	
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<b>TONNATO VITELLO</b>	17
<i>410 cal</i> H	
Yellowfin tuna, beef cream emulsion, capers	
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<b>VIEIRAS</b>	16
<i>290 cal</i> H	
Queen scallops, moqueca sauce, coconut, farofa	
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<b>BURRATA CRIOLLA</b>	14
<i>590 cal</i> H	
Burrata, Wagyu beef chorizo, tomato, ají rojo	
VEGETARIAN OPTION AVAILABLE V • H	12
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<b>PÃO DE QUEIJO</b>	5.5
<i>406 cal</i> V • H	
Brazilian Cheese bread with Criolla sauce	

## SANDWICHES

### SERVED WITH FRIES

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