

## SMALL PLATES

### PETISCOS / PLATOS CHICOS

<b>PAN Y MANTECA</b>	5.5
<i>312 cal</i> V • H	
Bread & butter	
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<b>PÃO DE QUEIJO</b>	5.5
<i>406 cal</i> V • H	
Brazilian Cheese bread with Criolla sauce	
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<b>COGUMELOS</b>	9
<i>394 cal</i> V • H	
Mushrooms, egg, truffle	
VEGAN OPTION AVAILABLE VN	7.2
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<b>FUGAZZETA</b>	10
<i>622 cal</i> V • H	
Charcoal dough, mozzarella, Provolone, goat's cheese, onion	
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<b>VIEIRAS</b>	16
<i>290 cal</i> H	
Queen scallops, moqueca sauce, coconut, farofa	
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<b>BRANDADA DE BACALHAU</b>	14
<i>309 cal</i> H	
Cod, potato, lemon mayo, bottarga	
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<b>PASTEL DE CAMARÃO</b>	22
<i>363 cal</i> H	
Carabinero scarlet prawn, feta cheese, roe mullet	
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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>GAMBA PATAGÓNICA</b>	25
<i>306 cal</i> H	
Giant king prawn, spicy chimichurri	
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<b>POLVO GRELHADO</b>	19
<i>548 cal</i> H	
Grilled octopus, pineapple, peppers vinaigrette, sweet potato	
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<b>CAVIAR E CHURROS</b>	38
<i>388 cal</i> H	
Cornish Baeri caviar, churros, crème fraîche	

<b>EMPANADAS DE WAGYU</b>	10
<i>548 cal</i> H	
Wagyu beef, egg, onion, peppers	
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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>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>WAGYU CRUDO</b>	24
<i>403 cal</i> H	
A4 Wagyu beef tartare, fried egg, potato, smoked ají	

## 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	