

CARIOCALLY

CHEF MARCELO SCHAMBECK

COUVERT

BREAD, FOIE PÂTÉ, EGGPLANT CREAM / R\$ 17,00

APPETIZERS

GREEN SALAD, GRAPE TOMATO, RICOTTA CREAM, FETA CHEESE,
GRILLED MANGO AND PASSION FRUIT VINAIGRETTE / R\$ 19,00

ARRACACIA CREAM WITH BROWNED BUTTER AND MUSHROOMS / R\$ 28,00

PUMPKIN AND RIBS FRITTER WITH BLACK-EYED PEAS VINAIGRETTE / R\$ 28,00

MUSEEL SALAD, CROUTONS, MIZUNA AND CRESS / R\$ 29,00

TUNA FISH TARTARE, FETA CHEESE AND CUCUMBER WITH
MUSTARD SAUCE AND BREAD CRUMBS / R\$ 37,00

TAIOBA RAVIOLI, SHRIMP WITH RICOTTA CREAM, RADISH AND BREAD CRUMBS
(TAIOBA IS A TYPICAL SOUTH AMERICAN TROPICAL PLANT) / R\$ 47,00

MAIN COURSE

GRILLED CHICKEN BREAST WITH BEEF BROTH, PUPUNHA AND POTATO MILLE-FEUILLE,
MASHED SWEET POTATO AND KALE.

(PUPUNHA IS A TROPICAL FRUIT FROM THE AMAZON) / R\$ 42,00

GRILLED FILET MIGNON WITH FRESH CHIMICHURRI,
TOASTED EGGPLANT PURÉE AND BROCCOLI / R\$ 58,00

GNOCCHI WITH SCALLOP, CONFIT TOMATOES AND PROSCIUTTO CRUMBS / R\$ 59,00

SPAGHETTI WITH MARINATED ZUCCHINI, SHRIMP, SPINACH, ALMONDS AND
GRANA PADANO CHEESE. / R\$ 69,00

(VEGETARIAN OPTION WITHOUT SHRIMP) / R\$ 39,00

GRILLED OCTOPUS WITH JAMBU RICE, SPINACH AND TUCUPI
(JAMBU IS A BRAZILIAN HERB AND TUCUPI IS A YELLOW SAUCE EXTRACTED
FROM WILD YUCCA) / R\$ 69,00

BARBECUE RIBS SLOW COOKED FOR 12 HOURS, PUMPKIN PURÉE AND
BREAD CRUMB TOASTED MANIOC FLOUR WITH SCALLIONS AND LEMON
(TOASTED MANIOC FLOUR IS TYPICAL BRAZILIAN, KNOWN AS FAROFA). / R\$ 69,00

LAMB WITH BEEF SAUCE, PEA PURÉE, PISTACHIO CRUMBS AND
TOASTED ASPARAGUS / R\$ 75,00

FISH (SPECIALS) WITH POTATO MIX, SHIMEJI, ROASTED TOMATO AND
FISH SAUCE / R\$ 77,00

GRILLED WAGYU, BAKED SWEET POTATO, RED POTATO AND
BAKED ARRACACIAS WITH ANCHOVY AIOLI AND BREAD CRUMBS FAROFA / R\$ 97,00

DESSERTS

ASSORTED GELATOS FROM BRAZILIAN FRUITS / R\$ 19,00

SOFT BRAZIL NUT CAKE WITH CHOCOLATE CREAM, NUT ICE CREAM AND
SWEET CRISPIES / R\$ 21,00

DULCE DE LECHE AND BANANA CRÈME BRÛLÉE / R\$ 24,00

DARK CHOCOLATE MOUSSE, ROASTED CARAMEL AND COCOA MIXTURE AND
CITRUS JAM / R\$ 24,00

CHEESE ICE CREAM WITH GUAVA PASTE AND PEANUT BRITLE / R\$ 24,00

Kids Menu

SPAGUETTI WITH CHEESE SAUCE / R\$ 28,00

RICE WITH BEAN SAUCE AND CUBED BEEF IN SAUCE / R\$ 32,00

THIN-CUT FILET MIGNON WITH FRECH FRIES AND CHERRY TOMATOES / R\$ 36,00