

MENU ÓLEO SOBRE TELA

L'ENTRÉE/COUVERT

TAPA BAIANAS: GRAVILAX NEGRO DE ROBALO EM
BROA DE MILHO, COM GELEIA DE MOQUECA

*BLACK SEABASS GRAVILAX ON CORNBREAD SERVED WITH
MOQUECA JAM (TRADITIONAL BRAZILIAN FISH STEW)*

OU/OR

MOZARELA DE BÚFALA DOP COM TOMATE CEREJA
CONFITADO, ESPINAFRES FRESCOS E VINAGRETE
BALSÂMICO COM MEL DO ENGENHO

*DOP BUFFALO MOZZARELLA SERVED WITH A CHERRY
TOMATO CONFIT, FRESH SPINACH AND BALSAMIC VINAIGRETTE
WITH CANE HONEY*

LES PLATS/MAIN COURSE

LAVAGANTE NO SAUTÉ COM RISOTTO DE
GENGIBRE E ENDRO, ZEST CHOCOLATE YANOMAMI,
PICKLES DE GALANGAL E AR DE HONDASHI

*SAUTÉED LOBSTER SERVED WITH A GINGER AND DILL
RISOTTO, YANOMAMI CHOCOLATE ZEST, GALANGAL PICKLES
& HONDASHI FOAM*

OU/OR

LOMBO DE NOVILHO MATURADO COM PESTO E
PRESUNTO, MIL FOLHAS DE BATATA E PANCETTA,
SALADINHA DE RÚCULA E ERVAS

*MATURED VEAL LOIN SERVED WITH PESTO, JAMÓN
(IBERIAN HAM), A POTATO AND PANCETTA MILLEFEUILLE
& ROCKET AND HERB SALAD*

OU/OR

MOQUECA DE PALMITO COM COGUMELOS
FRESCOS E CROCANTE DE PAPADAMS

*TYPICAL BRAZILIAN STEW WITH FRESH MUSHROOMS,
HEART OF PALM AND CRISPY PAPPADOMS*

MENU ÓLEO SOBRE TELA

LES DESSERTS/DESSERT

CARPACCIO DE ABACAXI COM ESPECIARIAS

SPICED PINEAPPLE CARPACCIO

OU/OR

BANANA LEVEMENTE PANADA EM FARINHA
DE ROSCA, MOLHO DE CHOCOLATE NEGRO DA
AMAZÔNIA E GELADO DE AÇAÍ

*LIGHTLY BREADED BANANA WITH AN AMAZONIAN DARK
CHOCOLATE SAUCE AND AÇAÍ ICE CREAM*

OU/OR

COULANT DE CHOCOLATE COM MOLHO DE
FRAMBOESA E GELADO DE BAUNILHA

*CHOCOLATE COULANT WITH A RASPBERRY SAUCE
& VANILLA ICE CREAM*

VINHOS/WINES

TERRAS DE LAVA, PICO WINES, ILHA DO PICO, AÇORES

MONTE DO CARRAPATELO RESERVA, LUÍS DUARTE,
ALENTEJO

ÁGUA/WATER + CAFÉ/COFFEE