



MIXED OLIVES 1

ASIAN DRIED FRUIT MIX 1

NATIONAL OYSTER AU NATUREL 1 un. 3,5 | 6 un. 19

AMBERJACK TIRADITO 16
thinly sliced amberjack with aji amarillo tiger's milk, miso cream, yuzu tobiko, and kizami wasabi

SCRAMBLED EGGS WITH SHRIMP 12
AND "PATA NEGRA" HAM
chive mayonnaise and confit garlic

PRAWNS, GARLIC AND CHILLI 14  
"pata negra" ham and guanciale

PANIPURI WITH TUNA TARTARE 14 
crispy panipuri filled with tuna tartare, kimchi sauce & lime-ginger mayo

LOBSTER TAQUITO (2 un.) 19 
mango, guacamole, lime, coriander

VEAL GUIOZA (3 un.) 14
shimeji, pak choy with ponzu sauce

VEAL LOIN IN "BOLO DO CACO" 16
"bolo do caco", french fries

STEAK TARTARE SANDO (2 un.) 18
beef tartare on brioche bread with stracciatella and mustard

CAESAR SALAD 13
grilled baby romaine with truffled Caesar dressing, grated parmesan, and crispy capers

MUSHROOM RISOTTO FLAVORED WITH MISO BROTH 20 
sautéed shimeji, toasted pine nuts

POTATO GNOCCHI WITH STRACCIATELLA 19 
pesto sauce, pine nuts, and parmesan



spicy



vegetarian



vegan

If you would like a Vegan option please ask our staff for a suggestion.
All prices include VAT and service at the legal rate.
No dish, food product or beverage, including couvert, can be charged if not requested by the customer or if unused. Please inform us of any food allergies or intolerances in advance.