



Starters and Salads

Plantain Ceviche (onion, ginger, orange-lime juice)	R\$ 67,00	
Caprese Salad with Buffalo Mozzarella	R\$ 67,00	
Codfish "Brandade" cod frayed with olive oil and cream, served with garlic toast	R\$ 67,00	
Minestrone style Vegetable Soup, with croutons and parmesan	R\$ 69,00	
Caponata with Buffalo Mozzarella sautéed vegetables, olives and capers in olive oil, with buffalo mozzarella and toast	R\$ 74,00	
Salmon Tartare raw salmon seasoned with chives, capers, lime, and olive oil	R\$ 79,00	
Tuna Ceviche (raw tuna marinated in lime and coconut milk with onion, corn & ginger)	R\$ 79,00	
Mango, Papaya and Shrimp Salad	R\$ 79,00	
Caesar Salad with classic caesar dressing, croutons, and parmesan shavings with Chicken	R\$ 85,00	
with Curry Shrimps	R\$ 85,00	

Main Courses

Bobó com Wholegrain Black Rice		
Vegetable Bobó	R\$ 89,00	
Shrimp Bobó	R\$ 98,00	
Moqueca da Casa		
Plantain Moqueca	individual R\$ 89,00	for 2: R\$ 169,00
Mixed (shrimps & pescada amarela)	individual R\$ 109,00	for 2: R\$ 209,00
Fish (pescada amarela)	individual R\$ 109,00	for 2: R\$ 209,00
Prawns Moqueca	individual R\$ 129,00	for 2: R\$ 239,00
Lobster Moqueca (upon availability)	individual R\$ 169,00	for 2: R\$ 319,00
Eggplant Curry with Broccoli Rice		
With Vegetables	R\$ 89,00	
With Chicken	R\$ 98,00	
Grilled Chicken Filet with Ratatouille	R\$ 98,00	
Grilled Pescada Amarela (yellow hake) with Smoked Pumpkin Muslin and Crispy Manioc Farofa	R\$ 109,00	
"Jambaiana": Bahian twist on Jambalaya: rice, smoked sausage, dry and fresh shrimps, chicken, tomatoes, pepper, celery, chili, and dendê palm oil	R\$ 109,00	
Thai-style Prawns with Cashew Sauce and Coconut Rice	R\$ 129,00	
"Boeuf Bourguignon" of Angus Beef, Parsley Buttered Tagliatelle	R\$ 139,00	
Traditional French Beef Stew in Red Wine Recipe		
Green Salad	R\$ 39,00	
French Fries	R\$ 39,00	
Broccoli Rice or Whole Black rice	R\$ 39,00	
Ratatouille	R\$ 55,00	



Pasta and Risottos

Pumpkin Risotto with Coalho Cheese Cubes	R\$ 78,00
Farfalle with Sautéed Shrimps in Moqueca Sauce	R\$ 89,00
Classic Spaghetti Carbonara with Pancetta	R\$ 92,00
Neapolitan Tagliatelle (confited vegetables, black olives, capers, basil)	R\$ 89,00
Recôncavo Shrimp Risotto	R\$ 98,00
Salmon and Sicilian Lemon Risotto	R\$ 98,00

Gourmet Menu (Served exclusively for 2 people) R\$ 369,00

Complete menu, consisting of 3 small dishes and 1 dessert, not customizable.
Can be served for 1 person, keeping the same portions and price as for 2.

Salmon Tartare (raw salmon seasoned with chives, capers, lime, and olive oil)
Shrimp and Sicilian Lemon Risotto
"Boeuf Bourguignon", with Parsley Buttered Tagliatelle
(traditional French recipe for beef stew in red wine)
Amarelindo Delight (choice of dessert, one per person)

Kid's Menu

Grilled Chicken with Rice and Fries	R\$ 74,00
Grilled Burger (100% Angus beef 200 gr.) with Rice and Fries	R\$ 84,00

Dessert

Amarelindo Delight	Each Delight: R\$ 44,00
Verrine with three layers: chocolate mousse on top, cream in the middle and fruit preparation at the bottom:	
Whaite Chocolate Mousse, Passion Fruit Cream and Mango Preparation	
Milk Chocolate Mousse, Lemon Cream and Pineapple and Ginger Preparation	
Dark Chocolate Mousse, Cinnamon Cream and Cupuaçu Preparation	
Tahiti Vanilla Tiramisu	R\$ 49,00
Tropical Fruit Platter	Medium R\$ 44,00 Big R\$ 65,00
Ice cream : per scoop	R\$ 18,00
Vanilla	Lime
Chocolate	Mango
Coco Nut	Passion Fruit
Tapioca (cassava)	Strawberry