DEGUSTACIÓN SUDAMERICANA

TAPAS

PASTEL DE BACALHAU

house salted fish, mud crab, parsley, crispy dough

EMPANADA

beef oxtail, black mussels, green olive

COXINHA DE FRANGO

shredded paprika chicken, lime, onion, coriander, pommes purée crust

MORCILLA

BBQ blood sausage, babe potato, sultana, walnut

BREAD

PÃO DE QUEIJO

tapioca cheese bread roll, brazil nuts

SOPAIPILLAS CON PEBRE

pumpkin fritter, tomato, coriander, onion in a salsa

AMUSE BOUCHE

SANDUÍCHE DE PERNIL COM ABACAXI

slow cooked pork shoulder, spicy pineapple salsa, steam bun

AMUSE BOUCHE

SANDUÍCHE DE FILET MIGNON COM QUEIJO

seared beef Angus fillet, cheesy mustard sauce, white toast

STARTER FROM THE SEA

CAUSA DE PULPO

gold potato cake, creamy confit octopus, quail eggs, tomato powder, avocado cream

CEVICHE DE PARGO ROJO

snapper, lime, chili, onion, coriander, white corn, sweet potato

MARISCOS CAZUELA

capsicum broth, calamari, clams, scallop, prawn

MAIN FROM THE LAND

FEIJOADA

black beans stew, pork ribs, blood orange segment, kale collards, farofa flake

PRE DESSERT

MOTE CON HUESILLO

roasted barley, dehydrated peach, orange peel, hot syphon

DESSEERT

CHURROS

chili chocolate, cinnamon ice cream