

MENU

Tasting Flight Four tasting dishes selected by the chef.	27,90 p.p
3 course menu Two dishes plus dessert per person at your choice. (+9 euro for extra dish)	42,90 p.p
Sharing menu Six tasting dishes plus dessert selected by the chef.	49,90 p.p

DISHES

Sourdough focaccia (G)	7,90
Edamame	7,90
Asparagus (C,S) Asparagus with miso sauce, broad beans, puree and crispy potato tomato and dragon sauce	15,90
Oyster mushrooms (S,M) Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.	14,90
Arancini con funghi (C) Fried rice balls with mushrooms, green beans and saffron sauce.	15,90
Salpicão (N,C,M) Potato, jackfruit, celery, walnut, raisin, apple and cashew nuts mayo. Served with chards and straw potatoes.	15,90
Parmigiana di melanzane (N) Fried aubergine baked in fresh tomato sauce, basil pesto, and cherry tomato confit.	15,90
Gnocchi (G,C,N) Homemade gnocchi with lentils bolognese sauce, cherry tomatoes confit and macadamia.	21,90
Meets ceviche (C,N) Marinated okra, jackfruit, and king oyster mushroom, served in paprika sauce, garnished with cashew, corn, cassava and plantain chips.	22,90
Feijoada (S,M,C,Z) Black bean stew, marinated tofu, roasted jackfruit, and oyster mushroom. Served with cassava flour (farofa), chards and endive, rice, and vinaigrette.	22,90

DESSERT

Chocolate mousse, blueberries and peanut brittle (S,N)	9,90
Rhubarb cake with marzipan (G,N)	9,90
Cannoli with pistachio cream (G,N)	9,90

Do you have an allergy? Notify us. We use the following abbreviations:

CONTAINS GLUTEN: G	CONTAINS NUTS: N	CONTAINS LUPINS: L	CONTAINS MUSTARD: M	CONTAINS CELERY: C	CONTAINS SOYA: S	CONTAINS SESAME SEED: Z
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