Executive Menu

Tuesday to Friday

(except holidays)

Choose a main course.
The price of the main course will be the price of your executive menu.
As a courtesy, choose one starter and one dessert from the options below.

Updated Menu – January 6th, 2026

Appetizers:

Goat Cheese Croquette with Chili Aioli

Mixed Greens with Balsamic Vinaigrette and Croutons

Weekly Highlights – Main Courses

Seafood Linguini – 106,80

Tuna with Lemon Risotto – 98,80

Check out more main course options on the menu below

Desserts

Mini Dulce de Leche Crème Brûlée with a Light Coffee Touch

Pineapple

House-Made Ice Cream in Artisan
Check the flavors of the day (*sugar-free options available)

Pratos principais

Parmesan gratin gnocchi with creamy meat ragu – 96,90

Linguini cacio e pepe, tartufato with mushroom crisp – 95,90 

Low-Temperature Cooked Suckling Pig – 99.90
With mashed mandioquinha, caramelized onion, and basil pesto

Seafood Nero Spaghettini – 109.90
With clams and shrimp, house-made bread farofa, and Sicilian lemon – mildly spicy

Grilled Tuna – 104.90
With plantain puree, corn farofa, and truffle oil

Mushroom Risotto - 92,90 
With vegetarian rôti, roasted garlic and leek crisp

Octopus Stew – 124,90
With cashew nut milk, basil farofa, and grilled heart of palm

Black Angus Chorizo Steak- 104,90
With potato mille feuille, crispy bacon and dark beer sauce

Wine list and drinks list: