



# FOOD

## ALL DAY BREAKFAST

**Granola Bowl** 58.00

*Greek yogurt, granola, berries, banana, mango, organic agave. (D, G, N)*

**Breakfast Bowl** 65.00

*Choice of eggs, smashed beetroot, grilled halloumi, grilled mushrooms, sliced avocado, walnuts, pistachio, toasted sourdough bread (G, D, N)*

**Toasted Sourdough** 35.00

*Seasonal Jam, Butter. (G, D)*

**Eggs on Sourdough** 52.00

*2 eggs any style served with sourdough bread. (E, G)*

**Our Breakfast** 80.00

*Eggs your way, beef chorizo, beef bacon, sweet potato & coconut hash brown, mushroom, cherry tomato, avocado. (E, D, G)*

**Caju Omelette** 55.00

*Goat cheese, sundried tomato, mushroom, baby spinach, beef bacon, chives. (E, D)*

**Truffled Benedict** 65.00

*Poached eggs, spinach, cream cheese, mushroom, truffle Hollandaise, chives, parmesan cheese. (E, G, D)*

**Sweet Potato Benedict** 60.00

*Sweet Potato & Coconut Hash, avocado, Hollandaise, Poached egg, chives, chili flakes, olive oil. (E, D)*

**Spicy Eggs** 65.00

*Greek yogurt, beef chorizo, poached eggs, sumac, spiced tomato sauce, chili oil, roasted pine-nuts, dill, olive oil. (E, D)*

**Tiramisu French Toast** 63.00

*Espresso coffee, mascarpone cheese, brioche bread, berries, chocolate soil. (G, D, N, E)*

**Savoury Tapioca Crepes** 55.00

*Tapioca flour crepes, baby spinach, avocado, beef bacon, scrambled eggs, beef bacon, parmesan & Caju secret sauce. (D, E)*

**Breakfast Board for 2** 134.00

*Tiramisu french toast, mini pancakes, waffles, choice of eggs, beef bacon, seasonal berries, banana, nutella, house jam, maple.*

**Choice of 2 coffee's or fresh juices**

**Acai Hotcakes** 60.00

*Topped with acai yogurt, maple, berries, cashew nuts. (G, D, E, N)*

**Toasted Breakfast** 65.00

**Croissant**

*Croissant, cream cheese, avocado, beef bacon, eggs of your choice, Rocket leaves, parmesan cheese. (G, D, E, N)*

## TOASTS

**Avocado** 55.00

*Sourdough bread, smashed avocado, pomegranate, cream cheese, feta, sesame, mixed herbs*

**Smoked Salmon** 66.00

*Sourdough bread, smoked salmon, cream cheese, avocado, cucumber, pico de gallo, dill, chives. (F, D, G)*

**Caramelized Peach &** 55.00

**Ricotta Toast**

*Toasted sourdough bread, caramelized peach, Ricotta cheese, crushed pistachio, cashews, honey & olive oil (G, D, N)*

**Kale & Mushroom Toast** 52.00

*Sauteed kale & mushroom, garlic, feta, cream cheese, lemon zest (G, D, N)*

**ADD ONS** 18.00

*Spinach, smoked salmon, avocado, egg, beef bacon, beef chorizo, sweet potato hash brown, mushrooms*

## SNACKS

**Baken Pão de Queijo** 45.00

*Cheese bread served with spicy aioli. (D, E)*

**Mini Coxinhas** 45.00

*Chicken croquettes served with spicy mayo. (G, D, E)*

**Pastéis de Bacalhau** 55.00

*Cod fish croquettes (F, E)*



# FOOD

## SANDWICHES

**Wagyu Burger** 72.00

*Wagyu beef patty, cheddar cheese, secret sauce, pickles, caramelized onion, skinny fries. (G, D)*

**Chicken Burger** 55.00

*Toasted potato bun, grilled chicken, fennel & carrot slaw, cheddar cheese, roasted tomato, secret sauce, thin fries (G, D, N)*

**Grilled Chicken Sandwich** 62.00

*Grilled chicken, pesto dressing, Brie Cheese, Confit bell peppers, Rocket leaves served with skinny fries. (G, D)*

## SALADS

**Quinoa Salad** 62.00

*Organic quinoa, avocado, olives, strawberry, cucumber, cherry tomato, pickled onion, goat cheese, olive aioli. (D, N)*

**Chicken & Avocado Salad** 60.00

*Grilled chicken, Avocado, grilled peach, rocket, black beans, cherry tomato, pomegranate, roasted cashew, peach vinaigrette. (N)*

## SOULFUL BOWLS

**Porto Alegre** 62.00

*Roasted chicken breast, white rice, black beans, Brazilian pico de gallo, cashews, cucumber, cherry tomato, heart of palm, roasted beetroot, Spicy coconut sauce. (N)*

**Curitiba** 74.00

*Grilled beef, white rice, corn, sweet potato, coconut, avocado, cucumber, roasted squash, mushrooms, cherry tomato, soy, ginger, lime. (N)*

**Seared Tuna Bowl** 80.00

*White organic quinoa, sesame crusted tuna loin, mushrooms, kale, pickled carrots, cucumber, mango, avocado, beetroot, peach vinaigrette (F, N)*

## MAINS

**Quinoa Risotto** 68.00

*White mushroom, asparagus, onion, truffle, parmesan cheese. (D)*

**Creamy Coconut Pasta** 65.00

*Spinach, mushroom, coconut & lemon. (G)*

**Grilled Frango** 80.00

*Half roasted chicken, Spiced Brazilian marination, fennel salad. D)*

**Shrimp Bobo** 95.00

*Brazilian shrimp stew, coconut milk, cassava, cashews, mixed bell peppers, onions, paprika, served with rice (SF, G, N)*

**Grilled Sea Bass** 100.00

*Seabass fillet, sambal, coconut milk, asparagus, smoked carrots, fennel salad, spiced rice. (F)*

**Churrasco** 135.00

*Grilled Rib Eye, black beans, tomato salsa, rice, (G)*

## SIDES

**CRISPY CASSAVA WITH AIOLI** 45.00

**TRUFFLE FRIES (D)** 40.00

**SKINNY FRIES** 30.00

**SWEET POTATO FRIES** 30.00

**WHITE RICE** 15.00

## DESSERTS

**Creme Brulee** 45.00

*Baked heavy cream with whole milk & vanilla (D, E)*

**Mango & Coconut Panna Cotta** 50.00

*Baked heavy cream with whole milk & vanilla (D)*

**Lava Cake** 40.00

*Dark chocolate 62% cake with liquid center, served with vanilla ice cream. (G, D, E)*

**My Clementine** 60.00

*Almond sponge, mandarin confit, chocolate coating, mandarin mousse (G, D, E, N)*

**G** – Gluten / **D** – Dairy / **E** – Eggs / **N** – Nuts / **F** – Fish / **SF** - Shellfish

All prices are inclusive of authority taxes