



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)

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

All prices are inclusive of authority taxes



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 50.00

Cotta

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)

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