



# 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 52.00

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

### Baked 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)

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

**All prices are inclusive of authority taxes**



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## 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, SpicedBrazilian 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

Ceme Brulee 45.00  
*Baked heavy cream with whole mile & vanilla (D, E)*

Mango & Coconut Panna 50.00  
Cotta  
*Baked heavy cream with whole mile & vanilla (D)*

Lava Cake 40.00  
*Dark chocolate 62% cake with liquid center, served with vanilla ice cream. (G, D, E)*

Ice Cream & Sobets 15.00  
**Sorbets:** Lemon, coconut, passionfruit & mango  
**Ice Cream:** White chocolate, raspberry cheesecake, tiramisu & pistachio