

Starters

Bread Service <i>Dip of the day, caponata, house sun-dried tomatoes, bread and crispy breadsticks.</i>	R\$ 40
Fajã Salad <i>Mixed greens, grilled shrimp, diced mango, and cherry tomatoes, served with a mango and pink peppercorn dressing.</i>	R\$ 68
Veggie Salad <i>Mixed greens, hearts of palm, julienned carrot, basil pesto, and tomato.</i>	R\$ 40
Caesar Salad <i>Grilled chicken breast, iceberg lettuce, Caesar dressing, Parmesan cheese and bacon.</i>	R\$ 45
Breaded Brie <i>Breaded wedge of Brie served with coconut dulce de leche and dried fruits.</i>	R\$ 85
Gratinated Oysters <i>Oysters, herb velouté, lemon and Parmesan cheese.</i>	R\$ 68
Fajã Oysters <i>Steamed oysters with passion fruit, mango, pepper, and cilantro sauce.</i>	R\$ 60
Fish Ceviche <i>Fresh fish cubes, mango, cucumber, cilantro, red onion, red chili pepper, and passion fruit leche de tigre.</i>	R\$ 75
Salmon Tartar <i>Salmon cubes, red onion, ginger, cilantro, sesame, mango, and avocado-wasabi sauce.</i>	R\$ 79
Pumpkin Cream Soup <i>With creamy cheese and toasted seeds. Served with toast.</i>	R\$ 48
Cheese & Charcuterie Board <i>Assorted of cheeses and cured meats, dried fruits and fresh fruit.</i>	R\$ 98
Roast Beef <i>Filet mignon, fleur de sel, caper sauce, herb oil, Parmesan cheese, arugula, and balsamic reduction.</i>	R\$ 75
Burrata with Mixed Tomatoes <i>Burrata with a mixed confit tomatoes, basil pesto, arugula and black-olive tapenade.</i>	R\$ 85
Codfish Cakes (6 units) <i>Served with pepper jelly.</i>	R\$ 80
Bruschetta Trio <i>Gorgonzola and caramelized onion bruschetta. Neapolitan bruschetta. Cured salmon bruschetta.</i>	R\$ 75
Croquette <i>Homemade Blumenau sausage croquette served over gorgonzola cream and apple chutney.</i>	R\$ 65

Meats

Filet Mignon with Aligot and Mushrooms <i>Grilled filet mignon, mushroom sauce, cassava-and-cheese purée.</i>	R\$ 125
Chicken Parmegiana <i>Breaded chicken fillet with pomodoro sauce, gratinéed with cheese. Served with rice and fries.</i>	R\$ 85
Portuguese Bitoque <i>Grilled filet mignon with the chef's sauce. Served with crispy potatoes, rice, and a fried egg.</i>	R\$ 99
Grilled Entrecôte (Serves 2 people) <i>Grilled entrecôte with chimichurri, rice, fries, and farofa.</i>	R\$ 229
Ossobuco with Creamy Polenta <i>Braised ossobuco served with soft polenta and its own pan sauce.</i>	R\$ 108

Fish and Seafood

Island Fish <i>Grilled fish fillet, white rice, shrimp sauce, and farofa.</i>	R\$ 125
Salmon with a Nut Crust <i>Grilled salmon fillet with crust of dried fruits and nuts, mashed potatoes, coconut milk, and lemon-herb sauce.</i>	R\$ 125
Azores Shrimp <i>Grilled pink shrimp, cassava gnocchi, moqueca sauce, and farofa.</i>	R\$ 138
Lagareiro-Style Octopus <i>Grilled octopus with smashed potatoes and broccoli, finished with roasted pepper sauce, olives, and cilantro.</i>	R\$ 195
Cod Brandade <i>Cod and leek brandade served with mashed potatoes and crispy broccoli.</i>	R\$ 149
Portuguese-Style Codfish, House Recipe (Serves 2 people) <i>Confit cod served with boiled potatoes, broccoli, boiled eggs, tomatoes, black olives, red peppers, finished with olive oil and garlic slices.</i>	R\$ 370

Pastas and Risottos

Fettuccine al Limone with Shrimp <i>Fettuccine with grilled shrimp, cherry tomatoes, bisque sauce and lemon zest.</i>	R\$ 125
Cheese & Basil Tortelloni <i>Tortelloni with sugo sauce, basil pesto, and Parmesan.</i>	R\$ 88
Tagliolini with Filet Mignon <i>Tagliolini with filet mignon cubes, mixed mushrooms, tomato concassé and fine herbs.</i>	R\$ 94
Cassava Gnocchi <i>Gnocchi with gorgonzola cheese sauce and filet mignon escalope.</i>	R\$ 99
Shrimp Risotto <i>Shrimp, arborio rice, vegetable broth, parmesan cheese, butter, bisque, herbs, and lemon zest.</i>	R\$ 129
Filet Mignon Risotto <i>Filet mignon cubes, arborio rice, beef sauce, vegetable broth, finished with chestnut butter, parmesan and herbs.</i>	R\$ 125
Leek Risotto with Filet Mignon <i>Filet mignon escalope with rotti sauce, arborio rice, leeks, vegetable broth, butter, parmesan, finished with crispy leeks.</i>	R\$ 115
Mushroom Rice <i>Brothy rice with a mix of seasonal mushrooms, butter, and Parmesan.</i>	R\$ 78
Tagliolini with Seafood <i>Pasta with octopus, squid, shrimp, mussels, bisque sauce, finished with fine herbs.</i>	R\$ 159
Seafood Rice <i>Brothy rice with red peppers, onion, tomatoes, octopus, squid, shrimp, mussels, and tomato sauce.</i>	R\$ 159
Seafood Paella <i>Traditional Spanish paella with rice, octopus, squid, shrimp, mussels, peppers, and peas.</i>	R\$ 189

Desserts

Tropical Breeze <i>House cream, passion fruit coulis, tropical fruits, mini meringues, mint, and coconut ribbons.</i>	R\$ 45
Tropical Carpaccio <i>Pineapple slices, ginger syrup, fleur de sel, lime zest .</i>	R\$ 35
Gelato <i>Coconut, vanilla, chocolate, or strawberry. Ask for available flavors.</i>	R\$ 18
Cheeses & Delights <i>Trio of cheeses served with artisanal sweets.</i>	R\$ 78
Banoffee Sundae <i>Banana, dulce de leche, almond crumble, ice cream, and whipped cream.</i>	R\$ 38
Brazilian Flan <i>Milk flan served with dulce de leche, and crunchy crumble.</i>	R\$ 26
Chocolate Tart <i>Creamy chocolate tart, vanilla ice cream, and red berry sauce.</i>	R\$ 39
Apple Tart <i>Served warm with streusel crumble, crème anglaise, and spiced syrup.</i>	R\$ 35
Brownie with passion fruit cream <i>Chocolate brownie with passion fruit cream and gelato.</i>	R\$ 35