

MENU

TO SHARE

Don Julio Oyster (1un)	4
Nashi pear, Don Julio Reposado mango, and wasabi	
Watermelon Nigiri (1un)	3
Crispy rice, Scallions, and lemon sprouts	
Bluefin Tuna Nigiri (1un)	5
Crispy rice, spicy mayonnaise, and Chinese mahogany	
Tofu Tostada (2un)	8
Guacamole and chili	
Tiger Shrimp Tostada (2un)	10
Guacamole and chili	
Uni No Uni (1un)	13
Brioche, tuna belly, Imperial caviar	
Zucchini Wonton (2un)	9
Lemongrass sauce, Chilli and cilantro	
Duck Croquettes (4un)	12
Sweet plum sauce	

STARTERS

Tomato Crudo	15
Shiitake garum, fig jam and hazelnut	
Bluefin Tuna Sashimi	25
Wakame, daikon, mirin vinaigrette, and wasabi	
Scallop Ceviche	19
Bonito broth, lime, and leek	
Beef Loin Tartare	18
Lemongrass, shallots, and shrimp crackers	

TACOS

Eggplant (2un)	10
Tempura, chingensai, and spicy sweet and sour sauce	
Soft Shell Crab	12
Chinese cabbage, pineapple chutney, and gochujang mayonnaise	
Lamb	13
Green sauce, pickled onion, and fermented tomatillo	

FROM THE GRILL

Cauliflower	22
Fermented cashew ricotta, vegan XO, and pea sprouts	
Cod	29
Indonesian curry, watermelon salsa, and nasturtium	
Iberian Pork Secrets	29
Marinated in honey, lime, and achiote	
Short Ribs	39
White soy, fried shallots, and cilantro	
Entrecôte	54
Rubia Gallega dry-aged for 24 days and soy	

SIDES

Vegan Fried Rice	9
Corn and Gan lan Cai	
Fried Sweet Potatoes	9
Spicy mayonnaise	
Heart of Palm and Papaya Salad	12
Cabbage, cucumber, radish, and cilantro with tamarind dressing	
Greens	13
Asparagus, green beans, snow peas, and jalapeños	
Mushrooms	14
Mixed sautéed mushrooms served in porcini fungi broth	

DESSERTS

Mango Pudding	9
Lychee granita, tapioca pearls, and coconut milk	
Ice Cream Tempura	12
Mexican vanilla and salted caramel	
Bunuelos	10
Kaffir lime ice cream, beetroot, and agave	

MENU

PRA BELISCAR

Ostra Don Julio (1un) 4
Pêra nashi, manga Don Julio Reposado e wasabi
Nigiri de Melancia (1un) 3
Arroz crocante, ceboleto e broto de limão
Nigiri de Atum Bluefin (1un) 5
Arroz crocante, maionese picante e móigno chinês
Tostada de Tofu (2un) 8
Guacamole e malagueta
Tostada de Camarão Tigre (2un) 10
Guacamole e malagueta
Uni No Uni (1un) 13
Brioche, barriga de atum e caviar Imperial
Wonton de Calabacín (2un) 9
Molho de citronela e coentros
Croquete de Pato (4un) 12
Molho doce de ameixa

ENTRADAS

Crudo de Tomate 15
Garum de shitake, geleia de figo e avelã
Sashimi de Atum Bluefin 25
Wakame, daikon, vinagrete de mirim e wasabi
Ceviche de Vieiras 19
Caldo de bonito, lima e alho francês
Tártaro de Lombo de Novilho 18
Citronela, chalotas e hóstias de camarão

TACOS

(2un)
Beringela 10
Tempurá, chingensai e agridoce picante
Soft Shell Crab 12
Couve chinesa, chutney de ananás e maionese de gochujang
Borrego 13
Salsa verde, cebola em conserva, tomateiro fermentado

DA GRELHA

Couve-Flor 22
Ricota de caju fermentado, XO vegano e broto de ervilha
Bacalhau 29
Caril indonésio, salsa de sandía e dinamite
Secretos de Porco Ibérico 29
Marinados em mel, lima e achiote
Short Ribs 39
Soja branca, chalotas fritas e coentros
Entrecôte 54
Rubia galega dry-age por 24 dias e soja

PRA COMER JUNTO

Arroz Frito Vegano 9
Milho e gan lan cai
Camotes Fritos 9
Maionese picante
Salada De Palmito E Papaia 12
Repolho, pepino, rabanete e coentros, com molho de tamarindo
Verdes 13
Espargos, feijão verde, ervilha torta e jalapeños
Cogumelos 14
Mix de cogumelos salteados servidos em caldo de fungi porcini

PRO FINAL

Pudim De Manga 9
Granita de lichia, pérolas de tapioca e leite côco
Tempurá De Gelado 12
Baunilha mexicana e caramelo salgado
Bunuelos 10
Gelado de lima, keffir, beterraba e agave