

TO SHARE APPETIZERS

Flamed octopus tentacle with spices – burnt red bell pepper – sesame – sweet baby onion

Salade “Chuchu*” do Brazil (vegan)

Chayote – orange – cucumber – Brazil nuts – heart of palm - pomelo
avocado – red onion – lime juice – mint – coriander

Tuna tartar – watermelon – ginger – shallot – flat parsley – olive oil – half avocado

Snacked beef fillet – chimichurri sauce, pomelo, sweet potato chips

Wild sea bass ceviche

crunchy corn – sweet potato – coriander – mild chili – lime – red onion

MAIN COURSE

Traditional Uruguayan fire barbecue

Beef filet mignon

or

Iberico pork pluma

or

Wild salmon fillet Barbacoa way

DESSERT

South American smoke chocolate delight

or

Roasted pineapple

or

“Crème brûlée”

€ 75