

Siri catado com banana, farofa da terra e pimenta de bico

Crab meat and bananas with heart of palm "farofa" and "biquinho" (sweet) peppers

Caldo de marisco com leite de coco e temperos brasileiros como limão, farofa crocante e pimenta a parte

Mussels soup with coconut milk and brazilian spices

Polvo em lâminas sobre tapenade e pão, com cebola roxa picante

Thin slices of octopus on ciabata bread with tapenade, red onions and spicy olive oil

Peixe marinado, cubos de manga, cebola roxa e perfume de coco

Fish marinated in olive oil and lime juice with mango cubes and a hint of coconut

Mini burger de camarão com molho deusa verde, creme e salada de abacate e chips de batata doce

Shrimps little burger with green sauce, avocado salad and cream and sweet potato chips

Escondidinho de camarão gratinado com purê de batata doce

Shrimps gratin with sweet potato

Lulas em anéis com gengibre, cebola e shoyu

Squids rings in soy sauce with onions and a hint of ginger

Panelinha de lula, vieira e camarão com vinho branco, raspas de limão, alho e azeite

Shrimps, squids and scallops cooked in white wine with garlic, olive oil, and lime shavings

Pastel de palmito pupunha com gema de ovo mole e molho agri-doce

Deep fried heart of palm pastry with egg yolk and sweet pepper sauce

Bolinhos de queijo defumado com paçoca de banana com bacon e geleia de pimenta

Smoked cheese cakes with mashed bananas & bacon and pepper marmalade

Salada de folhas da floresta, tapioca de urtiga, castanha caramelada e molho de melado de cana

Little salad with greens from the forest, melado (a sugar cane syrup) sauce and urtiga (a wild herb) tapioca with cheese gratin

Posta de peixe cozida com banana na panela de barro com pirão e arroz

Fish steak cooked with bananas in a ceramic pan, served with manioc flour "pirao" and rice

Filé de peixe em crosta de pimenta limão e risoto de palmito pupunha

Fish filet with lemon pepper crust and heart of palm risotto

Lombo de peixe selado, com manteiga de alho e ervas sobre banana assada e ninho de alho poró

Grilled fish fillet with herbs and garlic butter over roasted bananas with leek crisps

Filé de peixe grelhado, sobre lâminas de palmito, creme quente de baroa e molho de mostarda

Grilled fish over thin slices of fresh hearts of palm, mashed Brazilian potato with a mustard sauce

Peixe cozido no vapor com gengibre, pimenta e ervas, purê de abóbora, pesto de semente de abóbora e farofa de alho

Steamed fish with hints of ginger lemon and peppers served with pumpkin puree and garlic "farofa"

Bacalhau com tudo que eu gosto – lombo de bacalhau sobre purê de batata e cebolas douradas no azeite, migas de pão caseiro e bacon e ovos com azeite, salsa e flor de sal

Baked codfish with tomatoes with potato and golden onion, homemade bread crumbs with bacon and eggs with olive oil and parsley

Polvo com páprica, tomate seco da casa, cebola pérola, pesto de azeitona preta sobre purê de batata doce com pedaços de alho assado

Octopus with paprika, dried tomato, pearl onion, black olives sauce over a bed of mashed sweet potatoes with soft and sweet roasted garlic

Gratinado de aipim com peixe e camarões ao molho com leite de coco, gengibre, abacaxi, pimenta leve e tiras de coco

Creamy yucca gratinated with fish and prawns in coconut sauce with ginger, pineapple and peppercorn

Camarões levemente picantes e flambados na cachaça Labareda com arroz negro e salada de manga

Prawns with pink peppercorn olive oil and flambéed in cachaça, black rice with, mango salad

Camarões ao creme fresco e vinho do Porto com arroz de castanha de caju

Prawns in cream fraiche and Port wine sauce, served with cashew nut rice

Nós fazemos parte da Associação dos Restaurantes da Boa Lembrança. Ao pedir esse prato você ganha um prato de cerâmica para sua coleção

Camarão nas Estrelas

Arroz cremoso de carambola com camarões e crocante de azeitona verde
Star fruit creamy rice with shrimps and crunchy olive green

Moqueca de banana, palmito e pimenta de bico, com farofa da terra

Banana, heart of palm, sweet peppers stewed in coconut milk and dendê (Brazilian palm oil) served with rice and "farofa" (fried manioc flour with garlic)

Curry VG – com abóbora, baroa, abobrinha, cenoura, milho verde, batata doce e grão de bico. Acompanha chutney de manga e pasta picante de coco seco

Vegetarian curry with pumpkin, zucchini, corn, sweet potato, carrot and chickpea. With mango chutney and dried coconut paste

Rabada desfiada com emulsão de gorgonzola purê de banana da terra e broto de agrião

Stewed ox tail with gorgonzola cheese served with banana purée and water cress

Filé mignon, molho de alcaparra, farofa de cacau e baniwa e arroz moderno

Fillet mignon with caper sauce, served with rice made at now with flavored butter and cocoa crumbs and baniwa pepper

Costeleta de cordeiro em seu molho aromatizado com azeitona e raspas de limão, purê de cará e creme de taioba

Lamb chops with pepper, black olives, lime shavings over yam purée and taioba cream - a brazilian vegetable

Coxa e sobrecoxa de pato e seu molho com ravióli de queijo com banana e folhas de jambú

Duck thigh with curry sauce served with cheese and banana ravioli and jambu leaves

Tiras de peito de frango orgânico, cenoura, vagem, abobrinha e quiabo, mini arroz, shoyu e conserva de gengibre

Organic breast of chicken strips with carrots, zucchini and okra served with ginger rice with soy sauce.

Torta quente de banana, calda de vinho do Porto, farofa de castanha de caju e sorvete de canela

Warm banana pie served with cinnamon ice cream and warm Port wine sauce

Sonho de aipim recheado de goiabada e catupiry e sorvete de goiaba

Brazilian yucca dumpling filled with guava jam and cream cheese, served with guava ice cream

Banana, paçoca de amendoim da casa e sorvete de doce de leite

Bananas cooked with milk caramel ice cream covered with ground peanuts

Doce de abóbora cremoso com doce de coco verde, sorvete e lascas de coco

Sweet pumpkin compote with coconut sweet and coconut ice cream and crunchy coconut bits

Bolo de coco com sorvete de abacaxi com gengibre e cocada de pimenta

Coconut iced cake with pineapple and ginger ice cream and pepper cocada

Sundae caseirão, com caldas toffee e de chocolate com castanhas

Home made sundae with toffee and chocolate cream with cashew nuts

Para os amantes de chocolate: mousse de chocolate Callebaut com cubos de torta de chocolate e purê de frutas vermelhas

For Callebaut chocolate lovers – chocolate mousse with chocolate pie cubes and red berry sauce

Cubos de frutas ao perfume de laranja, especiarias, cachaça e sorvete de iogurte

Tropical fruit cubes scented with orange, cachaça and spices

Café com chantily e pastel de Belém

Coffe with whipped cream and Belém pastry

Café gourmet com 5 mini docinhos

Gourmet coffe with five brazilian sweets