



Siri catado com banana chips, farofa da terra e pimenta de bico – 38



Crab meat and chips bananas with heart of palm “farofa” and “biquinho” (sweet) peppers

Caldo de marisco com leite de coco e temperos brasileiros– 36

Seafood soup with coconut milk and Brazilian spices

Polvo em lâminas sobre tapenade e pão, com cebola roxa picante – 40

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 – 46

Fish marinated in 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– 45

Small Shrimp burger with green sauce, avocado salad and cream and sweet potato chips

Lulas em anéis com gengibre, cebola e shoyu - 48

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

Panelinha de lula e camarão com vinho branco, raspas de limão, alho e azeite – 48



Shrimp and squid cooked in white wine with garlic, olive oil, and lime shavings

Escondidinho de camarão gratinado com purê de batata doce – 48

Shrimp gratin with sweet potato

Salada de camarão com creme de manga e seu vinagrete e chips de batata doce - 48

Shrimp salad with mango cream and sweet potato chips

Pastel de palmito pupunha com gema de ovo mole e molho agridoce – 21

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

Bolinhos de queijo com paçoca de banana e bacon com geléia de pimenta – 32



Smoked cheese cakes with mashed bananas & bacon and pepper jelly

Salada de folhas da floresta, tapioca de urtiga, castanha caramelada e molho de melado de cana - 36

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



Lombo de peixe cozido com banana na panela de barro com pirão e arroz – 94 

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– 97 

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 – 98

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–97

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 – 97 

Steamed fish with hints of ginger, salvia and peppers served with mashed pumpkin, seed pumpkin pesto 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, ovos com azeite - 98

Baked codfish, tomatoes and garlic, mashed potatoes and golden onions, 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 – 98 

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 – 96 

Creamy yucca au gratin with fish and prawns in coconut sauce with ginger, pineapple and pepper with coco straws

Camarões levemente picantes com curry vermelho e flambados na cachaça Labareda com arroz negro e salada de manga – 98 

Prawns with red curry, olive oil and flambéed in Labareda cachaça, black rice with mango salad

Camarões ao creme fresco e vinho do Porto com arroz de castanha de caju – 98

Prawns in fresh whipping cream and Porto wine sauce, served with cashew nut rice

Tagliolini de açafrão da terra com mariscos, alho e toque cítrico – 92

Turmeric tagliolini with seafood, garlic and lemon 



Moqueca de banana, palmito e pimenta de bico, com farofa da terra – 92

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)  

Shitake com ervas sobre purê de batata doce roxa, molho de queijo e crocante de parmesão com castanhas e noz moscada - 87

Mashed red sweet potato with shitake mushrooms, cheese sauce and crunch of cheese, nuts and nutmeg

Rabada desfiada com emulsão de gorgonzola e purê de banana da terra e broto de agrião – 91

Stewed ox tail with gorgonzola cheese served with mashed banana and watercress

Filé mignon, molho de alcaparra, farofa de cacau e baniwa e arroz moderno–94

Fillet mignon with caper sauce, served with modern rice with flavored butter and cocoa crumbs and baniwa pepper

Costeleta de cordeiro em seu molho aromatizado com azeitona e raspas de limão, Pure de cará e creme de taioba – 98

Lamb chops with pepper, black olives, lime shavings, mashed yam and taioba cream

Coxa e sobrecoxa de pato e seu molho com ravióli de queijo com banana e folhas de jambú – 98

Duck thigh served in its juices with a hint of curry and cheese and banana ravioli and jambu leaves

Barriga de porco ao forno e seu molho, pure de abacaxi, salada de couve e farofa de farinha de milho - 96

Baked Pork Belly in its own juices, mashed pineapple with corn flour "farofa"



Torta quente de banana, calda de vinho do Porto, farofa de castanha de caju e sorvete de canela – 36

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

Sonho de aipim recheado de goiabada e catupiry e sorvete de goiaba – 36

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 - 34

Bananas cooked with sweet milk ice cream covered with sweet peanuts

Doce de abóbora cremoso com sorvete e lascas de coco - 31

Sweet pumpkin compote with coconut sweets, coconut ice cream and crunchy coconut bits

Bolo de coco com sorvete de abacaxi com gengibre e cocada de pimenta– 35 

Coconut iced cake with pineapple and ginger ice cream and coco sweets with pepper

Sundae caseirão, com caldas toffee e de chocolate com castanhas - 28

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 – 39

For Callebaut chocolate lovers – chocolate mousse with chocolate pie cubes and mashed red berries

Cubos de frutas ao perfume de laranja, especiarias, cachaça e sorvete de iogurte – 35

Tropical fruit cubes scented with orange, cachaça, spices and frozen yoghurt

Café gourmet com 5 mini docinhos – 38

Gourmet coffee with five Brazilian sweets

restaurante



**BANANA
DA TERRA**