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tasting menu • \$185

The Beginning

*Wagyu Beef Tartare *black truffle XO, toasted rice, shiso*

*Dadinho *tapioca fritter, iberico lardo, aged balsamic, fennel pollen*

Pizzelle *foie gras, rhubarb mostarda*

Snow Crab Claw *pepperoni chili crunch, coriander*

Crispy Potato *requeijão, sturgeon caviar*

*Smoked Scallop *coconut, radish, dende*

*Branzino *linguiça calabresa, prawn cannelloni*

{ Garganelli *Spanish octopus, leek, biquinho pepperonata*
Spaghetti alla Chitarra *jonah crab, meyer lemon, sturgeon caviar* \$20

{ *Rohan Duck *yuca pavé, mustard greens, tucupi*
*A5 Wagyu Picanha *hearts of palm, black garlic bordelaise* \$25

The End (for now)

Olive Oil Cake *coconut diplomat, candied greed papaya*

Brigadeiro *dark chocolate, caramelized milk, candied orange zest*

Romeo & Juliet “mini cone” *Catupiry cheese ice cream & goiabada*

***Consuming raw or undercooked meats poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*