

JANTAR *DINNER*

ENTRADAS PARA COMPARTILHAR

STARTERS TO SHARE

Brioche da casa com manteiga fermentada <i>House brioche with artesian butter</i>	R\$ 19
Queijos brasileiros <i>Selection of brazilian cheese</i>	R\$ 69
Niguri de beterraba, missô e mexerica <i>Beet nigiri, missô and tangerine</i>	R\$ 20
Carne de onça, crocante de pão e ovo de codorna <i>Steak tartare on crunchy bread and quail egg</i>	R\$ 45
Croquetes de bacalhau e mandioquinha com molho de pimenta da roça <i>Codfish and yellow cassava croquetes with red pepper sauce</i>	R\$ 45
Porquinho na couve <i>Pork on green cabbage</i>	R\$ 25
Foie gras, tartar de porco moura, gohan e folha do dia <i>Foie gras, pork tartare, gohan rice and leaf of the day</i>	R\$ 90
Ostras no vapor, espuma de capim limão e bottarga <i>Oysters in steam, lemongrass foam and bottarga</i>	R\$ 25
Nori crocante com peixe cru e maionese de abacate <i>Crunchy nori with raw fish and avocado mayo</i>	R\$ 30

ENTRADAS

STARTERS

Salada Nomade – folhas orgânicas com picles de vegetais e vinagrete de limão <i>Nomade salad – organic leaf and vegetables pickles with pink lemon and honey vinaigrette</i>	R\$ 30
Polvo grelhado, iogurte, folha de mostarda, crocante de porco e limão <i>Grilled octopus, iogurt, mustard leaves, crunchy pork and lemon</i>	R\$ 90

PRATOS PRINCIPAIS

MAIN COURSES

Fettuccine de pupunha, cogumelos, espinafre e sementes <i>Heart of palm fettuccine, mushroom, spinach and seeds</i>	R\$ 60
Nhoque à bolonhesa com espuma de umami <i>Gnocchi a bolognese with umami foam</i>	R\$ 75
Ravioli de cordeiro com cogumelos e molho de queijo tulha <i>Lamb ravioli with mushroom and tulha cheese sauce</i>	R\$ 75
Arroz de bacalhau com ovo perfeito e crocante de mandioca <i>Codfish rice with perfect egg and crispy manioc</i>	R\$ 75
Peixe do dia com arroz negro, lula e creme de leite tostado <i>Fish of the day with black rice, squid and toasted cream</i>	R\$ 120
Camarão rosa na brasa com abóbora e arroz de coco <i>Grilled pink shrimp with pumpkin, pink lemon vinaigrette and coconut rice</i>	R\$ 120
Bacalhau cod gadus morhua com quirera da lapa e ovo caipira <i>Codfish with countryside quirera da Lapa and free range egg</i>	R\$ 115
Costelinha de porco no mel de jataí e pupunha <i>Pork ribs in jataí honey and hearts of palm</i>	R\$ 85
Cordeiro com raízes e molho queijo de cabra <i>Lamb garnished with a selection of roots and sauce goat cheese</i>	R\$ 105
Entrecote, purê de cebola, batata defumada e brócolis tostado <i>Entrecot, onion puree, smoked potato and toasted broccoli</i>	R\$ 125

SOBREMESAS

DESSERT

Mousse de milho com chocolate branco e pipoca doce <i>Corn mousse with white chocolate and caramel popcorn</i>	R\$ 32
Coulis de morango com sorvete de coco e merengue <i>Strawberry coulis with coconut ice cream</i>	R\$ 24
Bolo de chocolate cremoso com sorvete de leite <i>Creamy chocolate cake with milk ice cream</i>	R\$ 35
Rabanada Nomade <i>French toast with dulce de leche sauce and milk ice cream</i>	R\$ 28
Sagu de coco com amendoim <i>Coconut sago pudding with peanuts</i>	R\$ 28
Degustação de sorvetes <i>Ice creams tasting</i>	R\$ 30
Frutas da estação <i>Seasonal fruits</i>	R\$ 18