

BRUNCH

SWEET

DOCE DE LEITE FRENCH TOAST fresh berries and sesame whipped cream	15
QUINOA WAFFLES brazilian nut butter, blueberry yuzu compote, pisco maple syrup, whipped cream	15

SAVORY

CHURRASCO AND EGGS* grilled ribeye steak, red chimichurri, organic eggs any style, potato, mesclun green salad	18
LOBSTER EGGS BENEDICT* miso-yuzu hollandaise, mesclun green salad	18
SAMBA COBB SALAD slow-cooked chicken, organic egg, apple smoked bacon, avocado, wasabi ranch dressing	14
WAGYU SLIDERS* aji panca ketchup, shredded lettuce, tomato, sesame brioche, fries	19
SASHIMI BOWL* tuna, avocado, asparagus, quinoa, rainbow carrot, ginger-soy citrus chili dressing	17
CHEF'S SUSHI PLATE* sushi nigiri assortment and EZO* soy-marinated salmon, asparagus, onion, chive, sesame, tempura flake, wasabi mayonnaise, soy paper	18

FEIJOADA

BRAZILIAN INSPIRED BRUNCH* savory stew of black bean, chorizo, seared beef with white rice, collard greens, bacon and fresh orange slices	18
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FOR THE TABLE

WARM CHURROS shichimi-caramel and peruvian chocolate	10
HAND CUT BACON	6
GRILLED CHORIZO	6
GRILLED LINGUIÇA	6
SEASONAL FRESH FRUIT	6

Tax and gratuity are additional.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.