

Rio Brunch

RIO BRUNCH EXPERIENCE

€95 per person

Welcome glass of Ferrari Maximum Blanc de Blancs, an extensive selection of savoury and sweet delicacies from our buffet, and a curated selection of signature dishes served directly to your table.

Your Rio Brunch Experience also includes a selection of teas and coffees, still or sparkling water, and cover charge.

STARTER

GUACAMOLE S, VG, SO2

avocado, aji amarillo, onion, crispy tortilla

SALMON TIRADITO S, G, F, SO2

orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado

PERUVIAN CORN SALAD S, VG, SO2

grilled corn, sweet onions, red chili, avocado

SEA BREAM SEVICHES S, G, F, SO2

green chilli, coriander, cancha corn, panca oil

PORK TAQUITOS S, G (W), F, CR, SO2

smoked aji panca, BBQ sauce, garlic, pickled cabbage, aji amarillo

LIVE STATION

CHEF'S SELECTION

MAKI

SASHIMI

NIGIRI

ANTICUCHOS

Allergen Disclaimer

Dishes or ingredients marked with " * " are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. "To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011."

MAIN

AUSTRALIAN BLACK ANGUS TENDERLOIN S, SE, SO2
spicy soy, foie gras, chives

BLACK COD* S, SE, F, SO2
white miso, hajikami, shichimi

ARROZ CHAUFA S, G, SE, E, V, SO2
organic wild black rice, slow cooked egg

CHARD GRILLED BROCCOLINI S, SE, VG, SO2
sesame ponzu, chili garlic

CRISPY CASSAVA* S, D, V, SO2
tapioca root, sour cream, molho campanha, salsa verde

DESSERT

BURNT CHEESECAKE D, G, E, S, V, SO2
caramelized cancha, cancha tuille, vanilla crème fraîche

JAPANESE DOUGHNUT ANDAGI D, G, E, SE, S, V, SO2
black sesame ice cream, raspberry and mango purée

SAMBA POP
chicha morada sorbet, white chocolate, lime

All prices are in euros, including VAT at the current rate.
All prices are subject to a 7€ cover charge per person and a discretionary 10% service charge.

G – Gluten | D – Dairy products | N – Contains nuts | A – Peanuts | E – Egg and derivatives | S – Soya and derivatives
SE – Sesame | M – Mustard | C – Celery | ML – Molluscs | F – Fish | CR – Crustaceans | SO2 – Sulfur Dioxide and Sulphites
LP – Lupins | V – Vegetarian | VG – Vegan

Welcome glass of Ferrari Maximum Blanc de Blancs, teas, coffees and still or sparkling water are included with the brunch experience.

COCKTAILS

RIO COCKTAIL EXPERIENCE

€45 per person

Elevate your brunch with unlimited signature cocktails, including Bloody Mary, Margarita, and Caipirinha, complemented by unlimited soft drinks.

MOMO MARY

Bombay Sapphire & Wasabi, Sake, Ponzu Mix, Kimchi & Tomato

PAVONIA MULTIFLORA

Passion Fruit & Mandarine, Rose Water, Ferrari Maximum BDB

BLOODY MAIZ

Patron Silver, Aji Panca & Maiz Negro, Yellow Bellpepper & Tomato

DINHO GAUCHO

Melon & Eucalyptus, Los Siete Misterios Mezcal & BBQ Sauce, Yuzu & Ginger

WINES

FERRARI MAXIMUM

BLANC DE BLANCS SELECTION | MAGNUM

Dedicated Price: One Bottle at €130 for every 2 guests.

Any additional Magnums will be charged at the regular menu price.

FERRARI GIULIO FERRARI

RISERVA DEL FONDATORE 2015 | PREMIUM

Dedicated Price: One bottle at €200 for every 2 guests.

Any additional bottles will be charged at the regular menu price.