

Rio Brunch

BRUNCH PACKAGES

Enjoy a selection of sushi and robata from our brunch stations, complemented by signature dishes served directly to your table.

RIO | €75 per person

Welcome glass of Ferrari Maximum Blanc de Blancs
Soft drinks

COPACABANA | €120 per person

Free-flow house spirits
Classic cocktails
House wine (white & red)
Beer and soft drinks

FUJI | €150 per person

Free-flow Ferrari Maximum Blanc de Blancs
House spirits
Classic cocktails
House wine (white & red)
Beer and soft drinks

Brunch packages are available from 13:00–16:00

LIVE STATION

ANTICUCHOS

CHICKEN S, SO2
aji mirasol, crispy quinoa

CHILEAN SEA BASS* S, F, SO2
white miso, chives

ANGUS BEEF TENDERLOIN S, SO2
aji panca

EGGPLANT S, SE, VG, SO2
white miso, crispy rice

MAKI

BAHIA S, G (W), SE, F, CR, E, SO2
tuna, shrimp* tempura, jumbo crab*, avocado, spicy aji panca

SHRIMP* TEMPURA S, G (W), CR, E, SO2

SAMBA DUBAI S, CR, E, SO2
lobster*, mango, avocado, soy paper, aji honey truffle

AMAZONIA S, G, SE, VG, SO2
piquillo pepper, palm heart leche de tigre

CUCUMBER VG, SO2

SALMON AVOCADO F, S

AVOCADO S, VG, SO2

CALIFORNIA S, G, CR, E, SO2

KANPYIO G, S

SASHIMI & NIGIRI

AKAMI
red tuna

HAMACHI
yellowtail

SAKE
salmon

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 SEVICHE 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

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

TERIYAKI BBQ CHICKEN S, SE, G, SO2
sweet soy, aji panca

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

CHARGRILLED BROCCOLINI S, SE, VG, SO2
sesame ponzu, chili garlic

DESSERT

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

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

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 (W - Wheat) | D - Dairy products | N - Contains nuts (P - Pistachio) | 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.

WINES

FERRARI
TRIDENTE

**FERRARI MAXIMUM
BLANC DE BLANCS | Magnum**

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

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

FERRARI
TRIDENTE

**GIULIO FERRARI
RISERVA DEL FONDATORE 2015**

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

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

COCKTAILS

Cocktails included in the COPACABANA and FUJI Packages.

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