

STARTERS

FRENCH FRIES R\$ 30,00

French fries with lightly smoked sauce (300g).

BRUSCHETAS THREE FLAVORS R\$ 35,00

(Ricotta cream with smoked shrimp and tomato jelly), (Brie cheese with strawberry and pepper jelly), (Caponata with toasted sunflower seeds) 2 of each flavour.

FISH FISH R\$ 40,00

Fish bites lightly seasoned with salt, pepper and lemon, fried with panko breadcrumbs. Served with grated coconut and remoulade sauce (200g).

CHICKEN SKEWER R\$ 45,00

Chicken breast marinated in spices and peanut oil, grilled on a skewer with roasted coconut rice, fried onion and green seasoning.

SHRIMP TEMPURA R\$ 45,00

Tempura shrimp with black sesame and remoulade sauce.

GRAVLAX SALMON R\$ 55,00

Gravlax salmon, green leaves, toasted cashew nuts, pickled beetroot and yogurt sauce with Sicilian lemon.

SEAFOOD PLATTER R\$ 95,00

Itarema tuna fillet, whole peeled shrimps, octopus, cane, sautéed in butter with garlic, fine herb sauce and mixed salad (200g).

RAW DISHES

RAW TUNA R\$ 50,00

Itarema fresh diced tuna with tempura red onion, maracuya & mango emulsion, sour cream and nori powder. Served with potato chips.

SALMON CEVICHE R\$ 68,00

Diced salmon, red onion, crunchy corn, chili pepper and yellow aji emulsion. Served with potato chips.

STEAK TARTAR MIGNON R\$ 55,00

File Mignon cut with a knife, with onion, green seasoning, mustard seeds, olive oil and a lightly smoked sauce. Served with potato & cassava flour with fresh herbs chips.

GREEN POKE BOWL R\$ 44,00

Shimeji & Paris mushrooms sautéed with olive oil / Avocado / Mango / Mettuce / Carrot / Red cabbage / Sushi rice / Toasted sesame seeds and chives.

CHICKEN POKE BOWL R\$ 50,00

Chicken / Avocado / Mango / Lettuce / Carrot / Red cabbage / Sushi rice / Toasted sesame seeds and chives.

CLASSIC POKE BOWL R\$ 55,00

Tuna/Avocado/Mango/ Lettuce/ Carrot / Red cabbage / Sushi rice / Toasted sesame seeds and chives.

TROPICAL POKE BOWL R\$ 70,00

Salmon/ Avocado/Mango/ Lettuce/ Carrot / Red cabbage / Sushi rice / Toasted sesame seeds and chives

SEA FOOD POKE BOWL R\$ 77,00

Tuna/ Salmon / Grilled shrimps / Avocado / Mango / Lettuce / Carrot / Red cabbage / Sushi rice / Toasted sesame seeds and chives.

Choose your sauce

Tare sauce (sweet and sour) / Soy sauce / Honey mustard sauce / Yogurt sauce

MAIN DISHES

HURA BURGUER R\$ 55,00

Grilled brioche bread with butter. 140g of the house's exclusive meat blend, lettuce, tomato, crispy bacon slices & crispy onion. Served with a portion of potato chips and homemade mayonnaise.

FETUCCINE CAPRESE R\$ 45,00

Fetuccine with cherry tomatoes, ricotta cream and basil pesto.

SWEET POTATO GNOCCHI R\$ 55,00

Homemade gnocchi, white wine & milk emulsion with shrimps, bacon and parsley.

FETUCCINE MIGNON R\$ 68,00

Fetuccine with diced file mignon, gorgonzola cream and walnuts.

GRILLED FILE MIGNON R\$ 80,00

Filet Mignon (150g), cassava aligot with smoked cheese, rotti sauce, served with panko and herb farofa.

GRILLED ANGUS ENTRECOT R\$ 95,00

Angus fillet (300g), bravas potatoes, parmesan cheese fondue and smoked paprika.

WHITE FISH OF THE DAY R\$ 68,00

Fish fillet (150g), Moroccan cous-cous with vegetable caponata and Sicilian lemon gremolata.

OCTOPUS WITH TOMATO RISOTTO R\$ 80,00

Grilled octopus Provençal style (onion, garlic, olives, oil) sour cream, nori powder and fresh tomato risotto.

SALMON COVERED WITH BRAZILIAN CASHEW NUTS R\$ 90,00

Salmon fillet (150g), sweet carrot puree and a salad of sour red onion and coriander.

DESSERTS

BANANA BRULLE R\$ 28,00

Caramel chantilly, spice ice cream and banana tuille.

COCONUT ICE CREAM R\$ 33,00

Mango jam, ginger foam and cocoa crumbs.

WHITE CHOCOLATE BLONDIE R\$ 35,00

Chocolate ice cream, toffee and meringue with orange zest.