

bossa

The Beginning

Bread & Olive Oil £3

Crab Pastel & Açai Dip £15

Hamachi, Red Berries, Bottarga, Kombu Oil £18

Mussels Escabeche, Carrot Juice, Parsley Oil, Toasted Bread £18

Foie Gras, Goiabada, Brioche £24

Roasted Bone Marrow, Tapioca, Cashew Nut Cream £26

Beef Tartare, Shiitake Confit, Dry Yeast, Black Autumn Truffle £28

Grilled Red Prawns, "Pirão", Garlic & Herbs Vinaigrette £28

Oysters, Aromatic Pepper Vinaigrette, Pickled Green Apple (half dozen) £28

Marinated Pork Neck, Roasted Parsnip, Tucumã Sauce £28

Scallops, Leeks, Toasted Buckwheat, Scallops Cream £30

The Middle

Braised Oxtail, Corn Grits, Raw Mushroom, Watercress £28

Grilled Halibut, Courgettes, Green Beans Vinaigrette, Brazil Nut Cream £28

Glazed Short Ribs, Buttery Manioc, Toasted Okra, Black Garlic £30

Crackling Pork Belly, Feijoada Broth, Marinated Swiss Chard £32

Grilled Octopus, Fresh Peas, Roasted Sunchoke, Brazil Nut Romesco £34

Duck Breast, Roasted Plantain, Purple Broccoli, Parsley Yogurt £35

Rump of Picanha, Wild Mushrooms and Carrots, Roasted Shallots, Beef Jus £38

Rump of Lamb, Glazed Aubergine, Creamy Borlotti Beans, Parsley Oil £38

Seafood Moqueca £45

(Basmati Rice, Dry Banana Farofa & Beans Vinaigrette)

Sides

Pink Fir Potatoes £7 | Manioc Cream £7 | Spiced Carrots £7 | Green Salad £5

The End

Quindim £13

Chocolate Tart, Cashew Nut Praline £13

Açai Sorbet, Sugar Cane Crumble, Spiced Chocolate, Dried Açai £15

Cupuaçú Cheesecake, Brazil Nut Crumble, Cocoa Nibs £16