

APPETIZERS & SNACKS

1. ROASTED CASHEW NUTS 30 R\$
A portion of locally roasted cashew nuts

2. GRILLED COALHO CHEESE 30 R\$
12 cubes of grilled Coalho cheese served with natural honey

3. FRENCH FRIES 36 R\$
Freshly made homemade french fries

4. PASTÉIS 40 R\$
Five crispy pastries filled with herb-seasoned cheese or shredded chicken

5. CRISPY CHICKEN 35 R\$
Eight breaded chicken strips coated in panko breadcrumbs, served with spicy dipping sauce

6. TOMATO BRUSCHETTA 35 R\$
Four slices of brioche bread topped with cherry tomatoes, cream cheese, and grilled coalho cheese

7. AVOCADO TARTINE 35 R\$
Four toasts topped with avocado cream, red onion, tomato, lime, black pepper, and shrimp

8. SALMON HOT ROLL 40 R\$
Six breaded sushi rolls filled with salmon and cream cheese, served with tare sauce

9. TUNA HOT ROLL 38 R\$
Six breaded sushi rolls filled with tuna and cream cheese, served with tare sauce

10. SHRIMP HOT ROLL 38 R\$
Six breaded sushi rolls filled with local shrimp and cream cheese, served with tare sauce

STARTERS

1. ZUCCHINI ROLLS 30 R\$
Four grilled zucchini slices filled with sun-dried tomatoes, lettuce, and green sauce

2. SEARED TUNA 40 R\$
Lightly seared tuna slices served with mixed greens and a touch of tare sauce

3. SALMON TARTARE 50 R\$
Fresh salmon cubes with red onion and lemon zest, finished with black pepper, sesame seeds, and tare sauce

4. MAKI 60 R\$
Six breaded shrimp maki rolls with cream cheese, red onion, chives, and teriyaki sauce

5. CEVICHE 55 R\$
Fresh salmon and sea bass cubes marinated in a passion fruit citrus sauce, finished with fresh mango, crunchy cashew nuts, and fresh passion fruit

SANDWICHES

1. HAM & CHEESE TOASTIE 30 R\$
Whole wheat bread with cheese, ham, turkey breast, and tomato

2. VVT BURGER 65 R\$
Brioche bun, homemade beef patty, bacon, cheddar cheese, lettuce, sweet onion sauce, and homemade french fries

SALADS

1. CAESAR SALAD 80 R\$
Iceberg lettuce, Parmesan shavings, croutons, cherry tomatoes, bacon, egg, and crispy chicken

2. BRAZIL SALAD 45 R\$
Fresh mango, avocado, red onion, and large local shrimp, finished with fresh passion fruit seeds

3. POKE BOWL 75 R\$
Japanese rice, fresh salmon, shrimp, mango, Japanese cucumber, avocado, cream cheese, and crispy fried onions

FISH E SEAFOOD

1. GRILLED GROUPER 95 R\$
Grilled grouper fillet served with broccoli rice, sautéed vegetables, and cherry tomato sauce

2. TERIYAKI SALMON 95 R\$
Salmon fillet served with cashew rice and vegetable spaghetti sautéed in farm butter

3. FISH MOQUECA 110 R\$
Fish fillet cooked in coconut milk sauce, served with egg and white rice

4. GRILLED TUNA 75 R\$
Grilled tuna fillet served with roasted vegetables, sweet potato, carrots, strawberries, beetroot, onions, broccoli, and cauliflower

MEATS

1. FILET MIGNON 85 R\$
Grilled filet mignon served with buttered boiled cassava and barbecue sauce.

2. STEAK & EGG 66 R\$
Grilled beef steak served with homemade French fries and a fried egg

3. GRILLED PICANHA STEAK 120 R\$
250 g Argentine picanha served with rustic potatoes and grilled pineapple

RISOTTOS

1. SEAFOOD RISOTTO 110 R\$
Arborio rice with shrimp, octopus, fish, white wine, coconut milk, and crispy farofa

SIDE DISHES

1. BROCCOLI RICE 20 R\$

2. ONION RICE 15 R\$

3. SPAGHETTI WITH GARLIC & OLIVE OIL 30 R\$

4. SAUTÉED VEGETABLES 25 R\$

PASTAS

1. SHRIMP SPAGHETTI 78 R\$
Spaghetti with grilled shrimp and homemade tomato sauce

2. PARMESAN SPAGHETTI 55 R\$
Spaghetti tossed in butter and Parmesan cheese

3. PENNE AL PESTO 50 R\$
Penne pasta with basil pesto and Parmesan cheese

4. MATRICIANA 55 R\$
Penne or spaghetti with homemade tomato sauce, bacon, basil, and egg yolk

DESSERTS

1. VERATHERESA COCONUT DESSERT 30 R\$
Creamy coconut dessert served in a chocolate basket with vanilla ice cream and chocolate sauce

2. BROWNIE 38 R\$
Chocolate brownie with peanuts and cashew nuts, topped with chocolate sauce and served with vanilla ice cream

3. PETIT GÂTEAU 35 R\$
Warm chocolate lava cake served with vanilla ice cream

4. ICE CREAM 25 R\$
Two scoops of vanilla, Neapolitan, or chocolate ice cream served with Edith biscuit

5. PINEAPPLE CARPACCIO 22 R\$
Thin slices of fresh pineapple with mint and honey

6. MANGO DELIGHT 30 R\$
Blended mango cream topped with crushed biscuits and fresh passion fruit

7. CHEESECAKE 40 R\$
Creamy cheesecake on a biscuit base, served with your choice of passion fruit, pineapple, or strawberry sauce