



Starters

Beef Tartare	11
served with toasted herbed bread, virgin olive oil, horseradish and mustard sauce	
Beef Carpaccio	9
served with virgin olive oil, sea salt and freshly ground black pepper	
Roasted Cherry Tomatoes Bruschetta	7
with burrata, garlic, olive oil, fresh basil and sea salt	
Pork Mexican Tacos	8
with pulled pork, red bean chili, served with guacamole and sour cream	
Seared Tuna Tiradito	9
with diced mango, passion fruit, ginger, chili, coriander leaves and soya sauce	
Beetroot Chops Pao	6
with peanut sauce	

Salads

Quinoa Salad 	10
with spring onions, confit cherry tomatoes, avocado and lemon dressing	
Wellness Salad	12
with chicken, quinoa, lollo rosso, toasted walnuts and pomegranate with honey and citrus dressing	
Mango Salad 	10
with fresh chili, toasted salty peanuts, spring onions and soy sauce dressing	
Salad Bar	14
all you can eat	

# Braseiro

Rodizio

## Steakhouse

### The Full Rodizio

unique dining experience

Enjoy an unlimited and succulent variety of  
roisserie-grilled meats, slow cooked over a bed of  
wood charcoal. The dining adventure is presented  
on skewers at your table by our Gauchos.

#### GOURMET SALAD BAR


with extensive options and traditional South American favorites


#### SKEWERS ON CHARCOAL WITH

BEEF

POULTRY

PORK

LAMB

FISH

#### DESSERT

cinnamon spiced char-grilled pineapple

#### ALL YOU CAN EAT

€29.50 per person | €15 children up to 12 years

 Vegan dishes

 Vegetarian dishes

Prices include all taxes and fees.

Main Dishes

Chicken Tandoori	16
Lamb Hind Shank (Peruvian stew)	18
Half grilled corn-fed Chicken	19
Iberic Pork Chops	20
Tofu Moqueca (Brazilian stew) 	16
Sea Bass fillet with spicy soy lime sauce	21
Grilled Salmon fillet (fresh)	22
Black Angus USDA Ribeye (350 gr)	35
Black Angus USDA Fillet (250 gr)	37
Black Angus USDA Porterhouse 1 kg (for two)	85






Sides

French Fries from Local Potatoes 	5
Skin on Grilled Potatoes 	5
Roasted Sweet Potato Puree 	5
Grilled Vegetables 	5
Creamed Spinach 	5
Steamed rice 	5

Sauces

Peppercorn	4
Mushroom with Dijon Mustard	4
Bearnaise	4

Desserts

Namelaka double chocolate tart 	8
Pistachio opera cake 	8
Exotic coconut delight 	8
Homemade coconut ice cream 	6
Lemon sorbet 	6