

petiscos. snacks.

Aipim frito, do nosso quintal, com molho tártaro da casa


Fried cassava, from our backyard, with homemade tartar sauce

Pastel – porco ou queijo com molho de pequi

Pastel – fried pillows filled with pork or cheese served with pequi sauce

Crudités – legumes da nossa horta, coalhada da casa e salsa verde

Crudités – vegetables from our garden, smooth homemade curd and salsa verde

Tartare de banana da terra, pimenta  biquinho e torradinhas

Plantain tartare with sweet red little-beak (biquinho) peppers and toastettes

Chips de tubérculos

Tuber Chips

sanduíches. sandwiches.

Caipira – pão da casa, queijo, creme de taioba e ovo estalado


Caipira – house bread, cheese, Taioba cream and a fried egg

Burger – nosso pão delícia, blend de carnes, queijo e cebola caramelizada, servido com batatas rústicas

Burger – our delicious bread, blend of meats, cheese and caramelized onions, served with rustic potatoes

Club sandwich – frango, bacon, tomate tostado e alface

Club sandwich – chicken, bacon, lettuce and grilled tomato

Da horta – cogumelos confitados,  pesto de ervas, homus de abóbora e rúcula, na nossa focaccia

Da horta – mushrooms confit, herb pesto, pumpkin hummus and arugula, on our focaccia


entradas. appetizers.

Salada de folhas e pancs da nossa horta com molho mostarda

Leafy green and panc salad – leafy greens and unique brazilian foliage from our garden with a mustard dressing*

Barriga de porco, com purê de banana da terra e farofa de cebola queimada

Pork belly with plantain puree and charred onion farofa

Carpaccio de abobrinha, pesto de  manjericão, tomates assados e torradinhas

Zucchini carpaccio with pesto, roasted tomatoes and toastettes

Dadinho de tapioca com mel de Mambai

Tapioca dice with local Mambai honey

pratos principais. main dishes.

POR GOIÁS / FROM GOLÁS

Galinhada com pequi, arroz de couve e farofinha de milho, acompanha manteiga de garrafa

Galinhada – chicken with pequi, rice with crispy kale, and corn farofa, served with a regional ghee

POR MINAS / FROM MINAS GERAIS

Bisteca de porco, feijão tropeiro, couve, banana empanada e ovo estalado

Pork Chop with cattleman's beans (feijão tropeiro), greens, fried banana and a fried egg

PELA BAHIA / FROM BAHIA

Bobó de camarão, farofa de dendê e arroz branco

Shrimp bobó with palm oil farofa and white rice

cozinha de dentro.

Nossos pratos da cozinha de afeto, recheada de memórias.

inside kitchen.

Dishes made with love from our kitchen, brimful of memories

Arroz de carne seca com abóbora assada, queijo coalho e couve crocante

Rice & jerked beef – with roasted pumpkin, coalho cheese and crispy kale

Risoto de camarão

Shrimp risotto

Filé de Frango, purê de batata e quiabos tostados

Fillet of chicken, mashed potatoes and toasted okra

Picadinho de carne, arroz branco, farofinha de bacon, couve e ovo estalado

Chopped beef with white rice, bacon farofa, greens and a fried egg

Mignon em seu molho, risoto e farofinha de baru


Filet mignon in its own sauce, risotto and baru-nut farofinha

Peixe grelhado, legumes salteados e aioli da casa

Grilled fish – with sautéed vegetables and house-made aioli

Risoto ao pesto de taioba com crocante de castanhas

Risotto with taioba pesto and chopped nuts

Penne, creme de abóbora, queijo  azul e castanhas de pequi

Penne pasta – with creamed pumpkin, blue cheese and pequi nuts

Costela desfiada, purê de abóbora cabotia, farofinha citrica e legumes tostados

Pulled beef Short Ribs, pumpkin mousseline, citric farofa and braised vegetables

sobremesas. desserts.

Torta de Cacau com frutas da época

Cocoa pie with seasonal fruits

Tartelete de limão cravo com hortelã fresca


Yellow lime tartlet with fresh mint

Cocada de forno com calda escura de pequi e pequi em conserva

Baked cocada with dark pequi syrup and pequi compote

Romeu e Julieta – três texturas de goiabada e queijo coalho tostado

Romeu and Juliet – three textures of guava and toasted coalho cheese

Frutas da época 

Seasonal fruits

Sorvetes do cerrado

Cerrado fruits ice cream

Brigadeiro cremoso de melão e cachaça com crocante de castanhas de baru e pequi

Creamy melão and cachaça brigadeiro, crunchy baru and pequi nuts

bebidas. beverages.

Cervejas / Beers

Artesanal Cerrado Beer
R\$29

Whiskys

Red Label
R\$33

Double Black Label
R\$48

Chivas 12 anos
R\$42

Logan 12 anos
R\$42

Jack Daniel's
R\$35

Tequila

Jose Cuervo Prata
R\$24

Jose Cuervo Ouro
R\$28

Licores

Lemoncello

Cointreau

Bailey's

Drambuie

R\$25

Bebidas Inclusas na sua diária.

Drinks included in your daily rate

Long Neck
peça a nossa equipe
ask our team

Café expresso ou Chá
Expresso or Tea

Chocolate Quente
Hot Chocolate

Refrigerantes / Água Mineral
Sodas / Mineral Water

Suco Natural
Natural juice

***PANC: plantas alimentícias não convencionais**, is an academic and popular movement in Brazil in favor of propagating and foraging for unconventional edible plants. The name, translating to **Non-conventional Food Plants**, refers to species with food potential that are not consumed on a large scale, or to parts that are not usually consumed in common plants.

 opções veganas | *vegan options*