

chou

mezze

Small shareable portions to place in the middle of the table. Include pickles, marinated olives & fresh herbs.

Sourdough bread; our own fermented butter, dukkah & olive oil Lagar H, from Cachoeira do Sul, RS	R\$ 34 VG VR	Mashed baked potato, creamy & smoked*	R\$ 38 VG GF
Homemade creamy ricotta with za'atar, zucchini confit, mint & grilled flatbread	R\$ 36 VG	Toasted cassava, brown butter, fresh marjoram*	R\$ 33 GF VR
Seasonal vegetable: grilled chinese cabbage with dukkah, hazelnuts & lemon*	R\$ 38 VG GF LF	Toasted okra with sesame oil, peanuts & limes*	R\$ 37 LF GF VR
Wagyu crudo with celery, whole grain mustard & raw milk cheese by Alto da Aparecida	R\$ 72 GF	Creamy orzo with mint & pecan nuts*	R\$ 44 VG
Grilled peach palm heart, fresh & tender with capers, lemon zest & pangrattato*	R\$ 49 GF LF	Ash-roasted sweet potatoes with butter & brown sugar*	R\$ 33 GF VR
Cured duck magret with warm fig salad & balsamic	R\$ 56 GF LF	Seasonal greens & herbs with preserved lime sauce & sugar cane molasses*	R\$ 32 LF GF VR
		Fresh pink shrimps with butter, garlic, dill & lemon, finger licking good	R\$ 105 GF
		Grilled polenta with homemade ricotta & black olive tapenade	R\$ 41 VG GF

from our grill

Our charcoal-firewood grill.

Organic chicken thigh and drumstick, with fennel seeds, paprika & black pepper	R\$67 GF	Traditionally fished catch of the day, just grilled with harissa sauce	R\$ 121 LF GF
Grilled Eggplant with green tahine sauce, fresh herbs, cilantro, whole wheat, pecan & bread crumbs, creamy & yummy	R\$ 58 VG LF	Grilled fresh octopus with Spanish paprika & lemon	R\$ 188 GF LF
Rib-eye steak from Hereford-Angus cattle raised in São Sepé, Rio Grande do Sul, with charred onions	R\$ 134 GF LF	Homemade lamb kafta with pickles, harissa sauce, laban, herbs & grilled flatbread	R\$ 85
		Slow-roasted duroc pork ribs with apple vinegar, gochujang & oriental spices	R\$ 127 GF LF

We source from artisanal and organic producers whenever possible. Some of our products come from family farms & fishers.

VG vegetarian
VR veganized on request
GF gluten free
LF lactose free
* side dish suggestion

13% service fee (optional)

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from the kitchen

Homemade tagliatelle with Giuseppe's ragu: a bolognesa with history & tenderness R\$ 105

Fresh tagliatelle with homemade ricotta, shiitake & eryngui mushrooms, raw milk cheese by Alto da Aparecida R\$ 97
VG

Organic chickpea broth, with pumpkin, spinach, harissa sauce, cumin, cilantro & laban R\$ 61
VR

dessert

Ethereal, creamy dulce de leche flan, with a spoonful of crème fraîche R\$ 31
GF

Creamy rice pudding with vanilla & orange zest, served with a spoonfull of argentinean dulce de leche R\$ 33
GF

Sticky banana toffee pudding: banana cake with butterscotch & laban R\$ 31

Apocalyptic cookie: two scoops of real vanilla ice cream, chocolate cookie & chocolate syrup. Eat it like there's no tomorrow R\$ 56

Slowly roasted pineapple, fresh mint R\$ 20
VG GF LF

—fortified wines

Graham's 10 Year Old Tawny

Blend de Variedades

Delicate extraction, aroma of nuts and fruit such as figs, honey. Ripe fruit in the mouth, balanced sweetness & alcohol

Graham's Porto, Portugal conventional R\$ 74
60ml

Cream Hidalgo

Palomino & Pedro Ximénez

A classic dessert style of Sherry, dark, rich & slightly sweet

Hidalgo Jerez, Spain conventional R\$ 51
60ml

Tokaji Furmint Late Harvest 2015

Tokaji

Freshness and sweetness contrast in this white wine, aromas of yellow fruit, saffron & orange blossom honey

Tokay Oremus/Vega Sicilia Tokaji, Hungary conventional R\$ 171
60ml

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