




grilled bread

slice of our artisanal cassava bread with butter \$12

with homemade cream cheese \$16

with spiced hot cheese \$20

organic corn couscous

with milk, butter and salted granola \$16 

- add to your couscous up two options


coalho cheese \$8

soft egg \$8

dried meat with cream \$10

roasted mushrooms \$12

sweet couscous

with coconut milk syrup and crunchy coconut \$16 

cheese bread

ours is made with cassava starch, free-range eggs, tulha and mantiqueira cheeses \$9

quiche of the day

ask about flavors \$21

sandwiches



chicken sausage, arugula on wholemeal bread \$24

buffalo mozzarella, herb pesto with pistachios, arugula, tomato

passata in ciabatta \$29

mushrooms, hummus and zucchini in ciabatta \$26  

vegan salad

avocado, pearl barley, red rice, cherry tomatoes \$23  

seasonal fruits

a selection of the best fruits of the day, served with honey or cane syrup \$19

yogurt *home made*

with fruits and granola \$24

sweets

chocolate brownie \$16 

chocolate mousse \$20

with optional topping, ask about the flavors

cake of the day slice \$12

ask about the flavors

stuffed snail \$16

ask about the flavors

cookies \$9

ask about the flavors

butter biscuit \$7

handmade ice creams \$18

our exclusive recipes 120ml

— ask about the flavors



vegano



sem glúten



sem lactose



to drink

mineral water, sparkling or natural 350ml \$7

soft drinks 350ml \$11

natural matte cold tea 300ml \$16

cajuína 310ml \$16

grape juice 300ml \$16

kombucha 279ml \$18

filtered water \$0

milk with rapadura hot or cold 175ml \$16

chocolate hot or cold 175ml \$16

*ask for vegan milk + \$6

coffees

café orfeu filtrered \$11, with milk \$13

coffee origem brasil or ristretto nespresso

black \$8, with milk \$9, with milk big \$13, double \$15

cold Brew \$17

french press \$14

cappuccino

classic ristretto, steamed milk, foam milk \$17

chocolate and cinnamon, ristretto, steamed milk \$19

milk cream, ristretto, stemed milk \$19

frappuccino

chocolate, ristretto, stemed milk \$21

rapadura, ristretto, coconut milk foam \$21

*asl for vegan milk + \$6

special teas \$16

Brasilidades – to inspire

nacional blend - black tea, organic Rouletti roses, mango, pink pepper, cidreira herb, cumaru. **with caffeine**

Bosque Vermelho – to have fun

Nacional blend - apples, hibiscus, beets, blackberry, bluberry, cramberry, strawberry, raspberry. **no caffeine**

Paixão ao Sol - to focus

green tea blend Sencha(Japão)and Lung Ching (China),pineapple,, mango, pear, yellow rose **with caffeine**

Casa de Vó – to relax

Nacional blend – lemon grass, sicilian lemon, orange, ginger, mint **no caffeine**

alcoholics


brazilian bourbon coffe \$19

coffee, bourbon, cocoa nib syrup with molasses, milk foam

kombupolitan \$39

kombucha with pineapple,ibisco and red fruits, jabuticaba licour, orange licour, vodka yvy

beers

praya - witbier 355ml \$18 

heineken - lager 330ml \$16

glass of **wine** \$28