



RIO CARNIVAL BRUNCH

SATURDAY | 1PM - 5PM

249 AED SOFT PACKAGE | 399 AED PISTOLERO PACKAGE + 100 AED UPGRADE TO CHAMPAGNE

SHARING APPETISERS

GUAC AND CHIPS

Fresh smashed avocado with diced tomatoes, onion, and lime juice, garnished with sliced jalapeño and served with homemade crispy corn tortilla chips

COXINHA

Traditional Brazilian coxinha, golden fried and filled with seasoned shredded chicken

MINI TUNA TOSTADA

Fresh tuna, avocado, salsa macha, and mayonnaise on a tostada

PÃO DE QUEIJO

Traditional Brazilian cheese bread, baked fresh, soft inside with a light golden crust

PASTEL

Crispy fried Brazilian pastel filled with beef, onion, capsicum, potato, and black beans, served with salsa verde

BAJA SALAD

Grilled corn, cherry tomatoes, black beans, chickpeas, avocado, sunflower seeds, and pea shoots, tossed in a homemade agave sherry dressing

MAINS

(CHOICE OF 1 PER PERSON)

FEIJOADA

Traditional Brazilian black bean stew, slow cooked with tender beef

PICANHA

Prime Brazilian picanha, flame grilled and sliced, served with house chimichurri

PEIXE AO LEITE DE COCO

Sea bass baked in a creamy coconut sauce with tomato, capsicum, onion, and spices, served with steamed rice

BRAZILIAN FAJITA

Sizzling chicken fajita with capsicum, onion, and pineapple, served with sour cream, guacamole

MUSHROOM AND CORN FAJITA

Sizzling mushroom and corn fajita with capsicum, onion, pineapple, sour cream, and guacamole

PICANHA TRIO TACOS

Flame grilled picanha on handmade corn tortillas with salsa verde

CAULIFLOWER TRIO TACOS

Fried cauliflower on handmade corn tortillas, topped with pickled celery, charred pepper sauce, crema, guacamole, and pickled jalapeño



SIDES

(CHOICE OF 1 PER PERSON)

FRIED RICE

Rice cooked with tomato, corn, and ancho chilli

SWEET BATATAS BRAVAS

Sweet potato fries with bravas sauce, sweet chilli, crema, and coriander

SPICED FRIES

French fries seasoned with Mexican spices

GUACAMOLE

Fresh avocado with diced tomatoes, onion, and lime juice

PADRÓN PEPPERS

Sautéed padrón peppers served with crema

DESSERTS

TAPIOCA PUDDING

Creamy tapioca pudding infused with coconut milk and vanilla, topped with fresh diced mango and coconut shavings

BAKED PINEAPPLE

Caramelised baked pineapple with brown sugar and cinnamon, served with vanilla ice cream

CHURROS

Crispy golden churros dusted with cinnamon sugar, served with chocolate or cajeta dipping sauce

COCKTAILS

CAIPIRINHA

Lime, Cachaça 51, sugar, and lots of ice

CAIPIROSKA

Lime, vodka, sugar, and lots of ice

CAIPIRÍSSIMA

Lime, white rum, strawberry, sugar, and lots of ice

REGAL AMBURANA

Lime, Cachaça 51, honey syrup, Luxardo bitters, and orange jagger

BACHILLER

Lime, Cachaça 51, mint and basil, coconut liqueur, and sugar syrup

MOCKTAILS

BATIDA

Passion fruit, coconut milk, condensed milk, and lime

SOLIMAR

Green apple juice, lime, coconut purée, and orange juice

SPIRITS

Stolichnaya
Bacardi Superior
Bombay Sapphire
Jose Cuervo Silver
Dewars White label

WINES

White
Red
Rosé
Sparkling

BEERS

Corona bottle
Heineken bottle

