

TASTING MENU:

The pleasure of the table is
atemporal

11 course menu - R\$ 690

alcoholic pairing - R\$ 550

TASTING MENU:

The delicacy and strength of
a feminine cuisine

5 course menu - R\$ 390

alcoholic pairing - R\$ 350

**Check availability.*

N E L I T A

Optional 15% service charge

COUVERT

sourdough bread |
noisette butter 39

FINGER FOOD

beignet | heirloom pepper |
greens vinaigrette 38

eclair | egg cream |
sorrel 43

baby corn |
almonds 44

trout | carrots |
puff pastry 48

french toast | beef tongue |
potatoes 46

STARTERS

burrata | tomatoes |
mint 108

leek | cashew nuts |
yogurt 89

ravioli solar | tomatoes |
foie gras 128

marinated courgettes |
beurre blanc 88

slipper lobster | bisque |
cantaloupe melon 171

dim sum |
smoked aubergine 92

PASTA

N E L I T A

goat agnolotti | confit lemon |
honey | black garlic 165

gnocchi | ricotta |
parmesan 158

anellini pasta | beans 155

open ravioli | buttered pumpkin |
amaretto | calamari 173

pappardelle | octopus |
guanciale | spinach 198

RICE, FISH, MEAT

beetroot risotto | aceto |
vanilla 149

fish | cassava |
velouté 182

quail | chocolate |
onion 204

ribeye steak | king oyster mushroom |
cavolo nero | aligot 210

DESSERT

apple | St-Germain | chamomile 48

milk flan | orange | bottarga 42

coconut | pineapple | meringue 42

biscuits | cuesta | papaya 39

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