





ITAI PÙ
RESTAURANT


ENTRADAS STARTERS



 Polvo grelhado, creme de batata, mandioquinha crocante e menta huacatay
Grilled octopus with potato cream, crispy cassava and Peruvian mint

 Tiradito de atum, vieira e salmão
Tuna, scallops and salmon tiradito


  Ocopa de lagostim, ovo, batata, nozes e nutella de amendoim
Crayfish in ocopa sauce, potato, nuts and peanut Nutella


Ceviche de atum Nikkei, avocado defumado, pepino e nabo
Ceviche tuna Nikkei, smoked avocado, cucumber and turnip

 Moela, purê de couve-flor, espinafre, ovo de codorna e cogumelos setas
Gizzard, cauliflower puree, spinach, quail egg and mushrooms

  Tartar de carne, tutano e torresmo de arroz negro
Steak tartar, marrow and black rice torresmo

Beterraba, queijo de cabra e folhas de mostarda
Beetroot with goat cheese and mustard leaves

 Cappuccino de cogumelo seta e espuma de foie gras
Mushroom cappuccino and foie gras foam

 Caldo de piranha, camarão, vieira e massa folhada
Piranha fish broth with prawn, scallop in puff pastry



PRATOS PRINCIPAIS

MAIN COURSES

Ravioli de queijo manteigoso, alcachofras baby, cogumelos e caldo de trufa negra

"Mantecoso" Cheese ravioli, baby artichoke, mushrooms and black truffle broth

Atum temperado, bavette pasta ao curry thay com legumes grelhados

Room temperature tuna with bavette pasta in curry thay sauce with grilled vegetables

Gnocchis verdes, bochecha de porco, farofa e pinhões

Green gnocchis with pork cheek, toasted cassava farofa and pine nuts



Rabo de boi ao molho Pedro Ximenez, tendão, tutano, batata cremosa e foie gras

Oxtail in Pedro Ximenez sauce with sinew, marrow, creamy potato and foie gras



Arroz meloso de lagostim e vieiras, chouriço espanhol e chalaquita

Sticky crayfish with scallop, rice, Spanish "cantin palo" sausage and Peruvian medley



Costela 50/68, arroz glutinoso em papel de arroz e gema cremosa

Short ribs sous vide 50/68 with sweet glutinous rice wrapped in rice paper and creamy yolk



Entrecote Wagyu, torteloni de palmito e espuma de castanha do Pará

Wagyu entrecote with palm heart tortellini and Brazilian nut foam



Pirarucu ao molho beurre blanc com farofa de banana

Pirarucu fish in beurre blanc sauce with toasted banana cassava farofa



Baby pork confit, babaganoush, espuma de alho, abacaxi brûlée e cinco especiarias chinesas

Baby pork confit with babaganoush, white garlic foam, pineapple brûlée and chinese five spices



Filé mignon ao carvão, pupunha assada, mandioca crocante e demi de rapadura

Filet mignon in coal, pupunha palm heart, crispy cassava and demi glace cane sugar



Sem glútem
Gluten Free




Sem lactose
Lactose Free

SOBREMESAS
DESSERTS


Merengado de frutos vermelhos, beterraba, algodão doce e formiga de capim cidreira
Red berries meringue, beetroot, cotton candy and lemongrass ant


Crumble de maçã, butterscotch e sorvete de pistache
Apple crumble with butterscotch and pistachio ice cream

Fondant de milho com creme de goiabada e sorvete de queijo
Corn pudding with guava and cheese ice cream

 Suspiro de cítricos, ameixa e tela de açúcar
Citric meringue, plum and caramelized sugar

Texturas de chocolate
Chocolate selection in all forms

 Panna cotta de lemon grass, gengibre e mirtilo
Lemongrass panna cotta with ginger and blueberries

 Crème brûlée de cumaru e framboesas
"Cumaru" crème brûlée with raspberries

