

BRUNCH

SHARING STYLE MENU

(V) Vegan Friendly: food items may come into contact with non-vegan ingredients **(V)** Vegetarian **(GF)** Gluten-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

MARKED



\$55 PER PERSON

CANAPES

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **(V)**

CHICKEN COXINHA | brazilian croquette + huancaína sauce

DATES | bacon + pickled pepper + manchego cheese **(GF)**

PORTOBELLO AREPA | jalapeño oil + cilantro crema + tomatillo + horseradish **(V)** **(GF)**

SALMON TOSTADA | crispy tortilla + smoked salmon + avocado + cilantro crema + everything bagel seasoning

TROPICAL FRUIT CEVICHE | gooseberry tiger's milk + mango + papaya + chive oil + sunflower seeds **(VG)**

MARKED CEVICHE | yellowfin tuna + avocado + sweet potato + peruvian corn + leche de tigre **PATATAS BRAVAS** | crispy potato + huancaína sauce + aioli + fried egg **(GF)**

AVOCADO AND GUAVA SALAD | house greens + guava vinaigrette + pickled pearl onion + plantain + brazil nuts + goat cheese **(V)** **(GF)**

BEVERAGES

ADD BUBBLES | Zonin Prosecco Cuvée 1821 N.V 750ml | 56.00

FRESH JUICES | watermelon, cantaloupe, pineapple, green apple, orange, grapefruit
200ml | 7.00 500ml | 14.00

MANCHEGO BISCUIT BENNY | fresh house-baked biscuit + poached egg + smoked salmon or house bacon + hollandaise

PANCAKES | pancakes + maple syrup + toasted coconut + kiwi + coconut ice cream **(V)**

FRENCH TOAST | goji berries + sweet mascarpone + pistachio + chancasa syrup **(V)**

STEAK | top sirloin picanha + marked house rub + piri piri + chimichurri + house bbq **(GF)**

PORK BELLY BACON | wood-fired + piri piri + chimichurri + house bbq **(GF)**

LINGUICA SAUSAGE | house made pork and beef sausage + piri piri + chimichurri + house bbq **(GF)**

APPLE PIE CHURROS | vanilla crème pâtissier + apple pie filling + olive oil biscuit crumb **CHOCOLATE AND SEA SALT CHURROS** | chocolate crèmeux + nutella powder + candied cocoa nibs + maldon salt

DINNER

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HAMACHI TIRADITO | jalapeno + calamansi mayo + grilled clementine + malagueta hot sauce **(GF)**

QUINOA SALAD | pickled raisin + pumpkin seed + brussels + ricotta salata + lemon vinaigrette + chive mayo + sweet drop peppers **(VG)**

DATES | bacon + pickled pepper + manchego cheese

GRILLED BABY ROMAINE | buttermilk ranch + lemon + pecorino + house bacon + pangrattato

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **(V)**

ROASTED BRUSSEL SPROUTS | sofrito + coconut milk + garlic aioli **(VG) (GF)**

BRAZILIAN COCONUT RICE | goji berries + shaved coconut + chive **(VG) (GF)**

FRIED CHICKEN | biquinho sauce + buttermilk ranch + seasoned cassava flour + tempero baiano **(GF)**

SHRIMP A LA PARILLA | amarillo anticucho sauce + pineapple + huancaína sauce **(GF)**

FLANK STEAK | PEI certified + house rub + pistachio chimichurri + beef steak tomato **(GF)**

APPLE PIE CHURROS | vanilla crème patisserie + apple pie mix + olive oil biscuit crumb

CHOCOLATE + SALT CHURROS | chocolate crèmeux + nutella powder + candied cocoa nibs + maldon salt **(V)**

Vegan sorbets available upon request

\$75 PER PERSON

MARKED CEVICHE | market fish + avocado + sweet potato + peruvian corn + leche de tigre **(GF)**

KALE SALAD | "we the roots" kale + pangrattato + parmesan + pickled pearl onions + green goddess dressing **(V)**

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **(V)**

CHURASSCO CHICKEN WINGS | tempero baiano + cilantro crema + guindilla peppers **(GF)**

TROPICAL FRUIT CEVICHE | gooseberry tiger's milk + mango + papaya + chive oil + sunflower seeds **(VG)**

CRISPY CASSAVA FRIES | jalapeno crema + lime chipotle salt **(V) (GF)**

CHURRASCO CHICKEN THIGH | churrasco grilled chicken thigh + pistachio herb stuffing + annatto oil **(GF)**

CORN RIBS | whipped queso fresco + piri piri sauce + lime chipotle salt **(V) (GF)**

BRANZINO | flame-grilled boneless branzino + salsa roja + salsa verde + olive oil **(GF)**

PICANHA | ontario raised top sirloin + marked house rub + piri piri + chimichurri + house bbq **(GF)**

OG CHURROS | cone shaped churro + chocolate soil + candied cocoa nibs + milk crumb + dulce ice cream + chocolate sorbet **(V)**

ALFAJORES | layered chocolate hazelnut cake + buttercream + dacquoise + banana caramelised banana ice cream

Vegan sorbets available upon request

\$95 PER PERSON

SPICY TUNA CEVICHE | ponzu tigers milk + avocado + cucumber + radish + togarashi + tapioca seaweed cracker

BEEF CARPACCIO | house chimichurri + "we the roots" arugula + truffle crema + pecorino + cassava cracker **(GF)**

AVOCADO AND GUAVA SALAD | house greens + guava vinaigrette + pickled pearl onion + plantain + brazil nuts + goat cheese **(V) (GF)**

ROAST CHICKEN COXINHA | brazilian croquette + huancaína sauce

SHISHITO PEPPER | lime chipotle salt + chive mayo + sunflower seeds **(VG)**

CHURRASCO MUSHROOMS | aged balsamic + parmesan + pangrattato **(V)**

CHARCOAL-GRILLED CORNISH HEN | annatto marinade + biquinho peppers + cilantro crema + marcona almonds **(GF)**

ORGANIC CAULIFLOWER | sunflower seeds + almond cream + pickled goji berry + tempero baiano **(V)**

ROOFTILE FISH | sea bream + salsa verde + tomatillo sauce + grilled lemon **(GF)**

BONE-IN RIBEYE | dry-aged canadian prime + beefsteak tomato + pistachio chimichurri **(GF)**

PISTACHIO CHURROS | braided churros doughnut + chancaca syrup + sweet cheese + nougat + pistachio ice cream **(V)**

ALFAJORES | layered chocolate hazelnut cake + buttercream + dacquoise + banana caramelised banana ice cream

Vegan sorbets available upon request