

GUANABARA BUFFET MENU

cold starters

☉ GUANABARA SALAD

Mixed leaves, fresh fruits, mixed nuts, cherry tomatoes, cucumber & açai palm heart with lime and coriander dressing.

QUEIJO COALHO

Grilled Haloumi cheese & cherry tomato salad

FRUTOS DO MAR

Seafood marinated on fresh tomato salsa

☉ hot starters

CAMARÃO NA MORANGA

King Prawns, butternut squash, soft cheese, rice & palm oil farofa

LULA FRITA

Squid rings with cornmeal crust

LINGUIÇA NA CACHAÇA

Linguiça sausage flamed with cachaça

☉ main courses

MOQUECA

Poached sea bass, king prawns and vegetables in coconut milk, served with rice and palm oil farofa

PICANHA GRELHADA

7oz Brazilian rump steak with plantain, greens, black eyed beans and toasted cassava

QUICHE DE PALMITO

Palm heart & leek quiche

Served with: rice, farofa, plantain, greens

☉ desserts

BOLO DE CHOCOLATE & CACHAÇA

Chocolate sponge cake with Brazilian sugar cane liquor

SALADA DE FRUTAS

Fresh fruit platter

MOUSSE DE MARACUJÁ

Passion fruit mousse served with chocolate sauce and biscuit

£27 per person

A minimum of 25 people is required to serve this menu