

STARTERS:

Bread basket with artisan butter (V).....	25
Marinated olives (V).....	23
CANAPÉS	37
Seasoned steak tartar, spicy horseradish & caper OR Smoked salmon, homemade curd, cucumber & tobiko	
TWO-CHEESE PYRAMIDS (V))	31
Triangle-shaped crispy pastry with two types of cheese: coalho and minas padrão & lady fingers pepper	
CRUDITES (V)	29
A selection of raw vegetables from the season & yoghurt dip raita	
ORIENTAL PORK DUMPLINGS	33
Seasoned pork & honey dumplings	
ROASTED BEEF RIBS FRITTERS	35
12-Hour Roast Beef Ribs Croquette & Dijon mustard	
CRISPY SHRIMPS	
Crispy shrimp in sweet and sour sauce	49

STARTERS & SALAD:

FIGS & BETS SALAD	
Plate of crudities, spiced barley, beets, figs & almonds	53
WATERMELON & GOAT CHEESE SALAD (V-SEM G)	49
Grilled watermelon, tomato concassé & homemade goat cheese	
CAPRESE SALAD (V- SEM G)	49
Fresh buffalo milk mozzarella, grilled mini romaine lettuce, tomatoes & basil	
SHRIMP SALAD THAI STYLE (Vegan)	53/95
Thai spring rolls, herb & peanut salad + grilled shrimp	
CAESAR SALAD	
Lettuce hearts, broccoli, parmesan, croutons & homemade Caesar dressing	
Marinated chicken	69
Grilled octopus	85
Grilled shrimps.....	95
TERRINE OF PORK AND PISTACHIO (V)	53
Roasted pork leg, pistachio, whole-grain mustard, pickles & tosted bread	
TOMATO GAZPACHO	49
Very refreshing, tomato & cucumber marinated in olive oil & homemade kiwi vinegar	
OCTOPUS IN VINAIGRETTE	75
Grilled with tomato vinaigrette, pistachio, ginger & olive tapenade	

SEASONAL DISHES

BRAISED PUY LENTILS (Vegan)	59
Braised French lentils in vegetable broth & sautéed roots	
LEMON RISOTTO (V)	61
Arborio rice, Brunoise vegetables, Sicilian lemon & arugula	
FUSILLI WITH BRAISED OXTAIL	65
Shredded oxtail, pomodoro sauce & fresh buffalo ricotta	
CONFIT DE CANARD	107
Confit duck leg and thigh, mandioquinha, Toulouse saucisse & sautéed spinach	
SHRIMP PROVENÇAL	155
Prawns, in white wine sauce & fresh herbs, Basmati rice & homemade “palha” potato	

THE CLASSIC RECIPES OF TONTON

“MOQUECA” TONTON WITH SEAFOOD AND FISH	89
Squids, pink shrimp (from São Paulo), fish, Basmati rice, grilled banana & farofa	
“BOBÓ” TONTON	97
Grilled pink prawns, Basmati rice, grilled banana & farofa (manioc flour)	
FRESH SAFFRON TAGLIATELLE WITH GRILLED PRAWNS	95
Fresh tagliatelle, grilled pink shrimp, zucchini & saffron	
ROASTED FISH WITH VENERE RICE AND WHITE BUTTER	97
Fish of the day, Black rice, lemon butter & toasted okra	
STEAK TARTARE TONTON	89
Fresh filet minced with a cleaver, accompanied by home French fries and a small salad	
STEAK À CHEVAL (BLACK ANGUS, GRASS FEED, 250g+)	105
Grilled beef, roasted tomato with mushrooms, sauce béarnaise, free range eggs & homemade fries	
TOURNEDOS DE BOEUF (BEEF TENDERLOIN)	99
Grilled filet mignon, roasted tomato with sauté mushrooms, sauce Bearnaise & homemade fries Sauces: 1) Jus Roti 2) Mustard 3) green pepper	
PORK ROULADE COOKED 12 HOURS	89
Porchetta, pork ribs & boneless belly, corn mousseline, Bok choy, with biquinho pepper & peanuts jus	

SIDE DISHES

Small salad	19
Fried free range eggs.....	7
Mashed potatoes / French fries	19
Sautéed vegetable	15

DESSERTS

TURKISH FIG TART***	29
Turkish fig cake with toffee sauce & artisan milk ice cream	
PEAR AND ALMOND TART.....	27
Fresh baked pear tart with almonds	
CHOCOTON	27
Gelato & 70% Belgian chocolate mousse, whipped cream, salted caramel & farofinha	
CRÈME BRULÉE	29
Egg custard, milk & vanilla bean	
TONGUAVA (Tonton guava jam)	27
Handmade guava jam, confit guava & cottage cheese	
CAFÉ GOURMAND	35
Fig cake, chocolate choux, Tonguava & espresso	
CHEESE PLATTER.....	39
A selection of cheeses, green apple & fig compote	
FRUITS OR ICE CREAM.....	19
Fruits {watermelon, pineapple, melon}	
Artisan gelato {cream - chocolate – milk jam - Jabuticaba}	

TO DRINK

SOFT DRINKS,	
MINERAL WATERS.....	9
JUICES (ORANGE & LEMON)	15
PREMIUM RIVERSIDE TONIC WATER / SAN PELLEGRINO.....	13 / 29
ESPRESSO	7
CAPPUCCINO OR LATTE	9
SAN PELLEGRINO / ACQUA PANNA.....	

THE BEERS

BECKS / STELLA ARTOIS (LAGER) - SP - BRAZIL - 5% - 330ml	15
HEINEKEN (LAGER) - SP - BRAZIL - AMSTERDAM - 5% - 330ml.....	15
ILLEGAL (BELGIAN BLOND) – SP BR / BELGIUM – 6% - 300ml.....	29
ILLEGAL (IPA) (BELGIAN BLOND) – SP BR / BELGIUM – 6% - 300ml...	29

HOME-MADE COCKTAILS

CLASSIC NEGRONI	43
Beefeater Gin, Carpano & Punt & Mes, Campari	
TONTON'S NEGRONI	49
Tanqueray Tem Gin, Antica Formula, Campari, chocolate bitters	
OLD FASHIONED	43
Bourbon, sugar lump, orange bitter & Maraschino	
OLD TONTON	47
Bourbon, Bahia orange óleo saccharum, bitters & orange zest	
MANHATTAN	39
Bourbon, vermouth, bitter, cocoa & vanilla	
MALLORCA... ..	41
Gin Beefeater, Aperol, Bahia orange juice and its óleo saccharum	
APPLE PIE SOUR	41
Bourbon Infusion & Granny Smith, maple, Sicilian lemon & vanilla	
HENDRICK'S GARDEN	53
Hendrick's gin, cucumber, lime & mint	
MANDARINE BLOOM.....	43
Absolut, Classic Carpano, tangerine & Sicilian lemon	
RASPBERRY COLLINS	45
Grey Goose, raspberry, Sicilian lemon & club soda	
GUAVA PUNCH	41
Rum Havana, guava & coconut	
WATERMELON APEROL SPRITZ	39
Gin Beefeater, Aperol, watermelon, orange & basil shrub	
CAJU AMIGO TONTON	41
Gin, Cointreau, cashew juice & homemade cashew jam	

WE CAN MAKE YOUR FAVOURITE DRINK
JUST CHOOSE THE SPIRIT + R\$ 9.00 {GARNISH}