



mon carnet de voyage des saveurs du Brésil... Chef Damien Montecor, Têrêze

SPECIAL OF THE DAY R\$ 85  
FIRST, MAIN, AND DESSERT OF THE DAY  
ONLY FOR LUNCH, FROM MONDAY TO FRIDAY

MENU EXPERIENCE R\$ 260  
A GASTRONOMIC TRAVEL IN SIX COURSES FROM CHEF DAMIEN MONTECER,  
INSPIRED BY THE BRAZIL OF TRADITIONS AND FLAVOURS,  
ONLY ON RESERVATION

MENU WEDDING, CORPORATE AND PRIVATE EVENTS,  
COCKTAIL & CATERING, ON REQUEST

CALDINHO FEIJÃO "TÉRÈZE" 30  
CREAMY WHITE BEAN SOUP, SOFT BRAZILIAN MUSHROOM RAVIOLIS,  
WHITE TRUFFLE OIL, WALNUT CRUMBLE

BEIJU TAPIOCA 65  
HOMEMADE MI-CUIT FOIE GRAS WITH CASHEW CHUTNEY,  
MESCLUN LEAVES, HOMEMADE CASSAVA TILES

PUPUNHAS 35  
FRESH HEART OF PALM SLOW COOKED, CRUNCHY CURED CHEESE,  
SUGARCANE DRESSING

LAGOSTA CASADINHA 60  
ROASTED WILD HALF LOBSTER FROM BAHIA'S COASTS,  
PRAWN AND FRESH GROUND COCONUT CRUMBLE, THE PARATY'S WAY

ESCONDIDINHO DE BACALHAU 40  
ROASTED CODFISH LOIN IN A CHARCOAL INFUSED OIL,  
BRAZILIAN PARSNIPS MOUSSELINE, LIGHT CHEESE SAUCE

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CEVI-TCHÉ 35  
FRESH CHILEAN SALMON TARTARE , MARINATED IN CITRUS FRUITS,  
FRESH HERBS AND MATCHA POWDER MARINADE

TARTARE PETRUSSIAN 140  
KNIFE CUT BUFFALO TENDERLOIN STEAK TARTAR WITH IMPERIAL ALVERTA CAVIAR 10GRS,  
CASAVA CHIPS, AND POACHED QUAIL EGG

ZÉ- CABRA 40  
FRESH PALM HEARTS ON AMAZON JAMBU,  
BRAZILIAN NUTS CRUMBLER GOAT CHEESE, CUPUAÇU FRUIT DRESSING

BURRATA BUFFALO 35  
GENEROUS SLICE OF CREAMY BURRATA CHEESE IN A LIGHT RED PIMENTA DRESSING,  
FRESH HERBS AND ROASTED MEDITERRANEAN BABY VEGETABLES VINAIGRETTE, FOCACCIA CROUTES

ELA É CARIOCA 60  
FRESH POACHED LOBSTER TAIL MEDALLIONS ON HONEY MANGO PICKLES,  
ORGANIC BABY ROMAINE SALAD, PINK PEPPERCORN AND MINT DRESSING

« ENTRÉE DU CHEF » 35  
CHEF'S SPECIAL OF THE DAY,  
ACCORDING TO THE SEASON AND FRESHEST INGREDIENTS AT GLORIA'S MARKET

## BAIÃO DE SEIS

70

PAMPA SELECTION TENDERLOIN ON THE GRILL, LIGHT SIX BRAZILIAN PEPPERS SAUCE  
CREAMY RICE AND GREEN BEANS RISOTO WITH CIERRA CHEESE

## CHURRASCO TÉRÈZE

120

EXTRA BRAZILIAN PRIME RIB ON THE GRILL, FROM TEENBEEF FAZENDA, BRAZILIAN JACKET FILLED  
MINAS CHEESE POTATOES, SAUTÉED GIROLLES MUSHROOMS AND A MALBEC SAUCE

## LEITÃO RAPADURA

70

CRISPY TENDER CORN-FED PIGLET FROM KATIA FAZENDA, NOVA FRIBURGO,  
CARAMELIZED IN VANILLA AND SUGAR CANE,  
SERVED IN CREAMY SWEET POTATOES AND GLAZED BABY SCALLIONS

GALINHA D'ANGOLA 85  
SUPREME FARMHOUSE GUINEA-FOWL, FROM ANTHENOR & FILHOS FAZENDA,  
WITH BLACK TRUFFLE SALSA, CATUPIRY CHEESE SAUCE AND SAUTÉED ARTICHOKE

PATO BELÉM 70  
FARMHOUSE DUCK MAGRET FROM ANTHENOR E FILHOS FAZENDA, EAST RIO DE JANEIRO STATE,  
GRILLED WITH PARÁ WHITE BRAZILIAN NUTS,  
FRESH HEARTS OF PALM ON THE GRILL AND AN AÇAÍ SEEDS SAUCE

TAMBAQUI 70  
CHAR GRILLED AMAZONIAN TAMBAQUI CUTLET,  
WATER BANANA MOUSSELINE AND SOFT SPICY PASSION FRUIT SAUCE

CALDEIRADA CAPICHABA 70  
NOBLE ATLANTIC GROUPER "PAPILLOTTE" COOKED STYLE, ORGANIC ASPARAGUS AND GREEN  
VEGETABLES IN A LIGHT URUCUM AND HERB CAPICHABA SAUCE

SALMÃO EM CROSTA DE CAJU 90  
CHILEAN SALMON, IN A CASHEW NUT CRUST,  
GRILLED FOIE GRAS, BARBADOS CHERRY COMPOTE

MUQUECA DE LAGOSTA 90  
SALT GRILLED BAHIA FRESH ROCK LOBSTER FLAMED WITH MAGNIFICA CACHAÇA,  
CREAMY ORGANIC PALM OIL AND FRESH COCONUT RISOTTO

LULA LUA CHEIA 70  
SEASONED DRIED BEEF MEAT STUFFED SQUID ON THE BARBECUE,  
WITH PORTUGUESE MARINATED EGGPLANTS, AND A BALSAMIC REDUCTION SAUCE



RAIZ (VEGETARIAN)	60
RATATOUILLE OF SELECTED TRADITIONAL NORTHERN BRAZILIAN FRESH VEGETABLES, DAUPHINOIS OF SLOW COOKED ROOTS LIKE AIPIM, MANHIOCA, BAROA BRAZILIAN MACCADAME NUTS TOAST, "CAMPANHA" DRESSING	
ALCACHOFRA MINEIRO (VEGETARIAN)	60
MINAS GERAIS BABY ARTICHOKE RISOTTO, LIME GREMOLATA AND CURED MINAS CHEESE	
CHEF SPECIAL OF THE DAY	70
FOLLOWING THE SEASON AND CHEF'S MOOD , A DIFFERENT MOMENT CREATION DISH	

CANELÉ DULCE DE LEITE	30
CANELÉ OF BORDEAUX CAKE, SUGAR CANE SYRUP FILLED, POACHED PEAR WITH FRESH PEAR SORBET	
CACAU BRULÉ	30
FRESH CACAO FRUIT CRÈME BRULÉE, ILHÉUS DARK CHOCOLATE CRUMBS (BAHIA)	
FRAMBOISIER TROPICAL	30
FRESH RASPBERRY MOUSSE PASTRY ON WHITE CHOCOLATE CRUNCH PASSION FRUIT SORBET	
TORTA LIMÃO	30
HOME MADE TRADITIONAL SICILIAN LEMON TART ON WHITE CHOCOLATE AND MERINGUE, LIGHT GREEN LIME SORBET	

LOLIPOPS RUBRO NEGRO	30
STRAWBERRY AND CHOCOLATE MACAROONS LOLLIPOPS FILLED WITH CREAMY GANACHE, SERVED WITH RED BERRY FRUIT, CRUSHED HAZELNUT AND VANILLA ICE CREAM	
PETIT GATÔ	35
HOT SOFT DARK CACAU FONDANT , SERVED WITH VANILLA ICE CREAM	
BABA-CACHAÇA	35
SAVARIN CAKE SOAKED IN A CACHAÇA OF OUR SELECTION, CAMELIZED RED BERRIES AND HOMEMADE CHANTILLY	
NA BENTA	30
ONE NEW VERSION OF A TRADITIONAL BRAZILIAN DESSERT, PRALINE MERINGUE, CACAO BISCUIT AND SAUCE, ALL WRAPPED IN A SUGAR PAPER	

- CHOK 35  
PLAIN CHOCOLATE DELICATE PASTRY ON CRUNCHY MACCADAME,  
CUPUAÇU FRUIT COVER
- DOCE CARNAVAL 75  
TO SHARE WITH FRIENDS, A DEGUSTATION OF TÉRÈZE HOMEMADE DESSERTS AND SORBETS  
FOR TWO TO FOUR GOURMETS
- CAFEZINHO TÉRÈZE 30  
SELECTION OF THE BEST ARABICA COFFEES FROM VALE DO PARAIBA E VASSOURAS TRADITIONNAL  
FAZENDAS, SERVED IN ONE ESPRESSO, CACAU MACAROONS AND A PETIT FOUR
- DESSERT DU JOUR DU MAÎTRE PATISSIER 30  
PATISSIER'S SPECIAL DESSERT OF THE DAY,  
DEPENDING UPON THE SEASON AND FRESHEST INGREDIENTS AT GLORIA'S MARKET