



CHAMAS BAR MENU

RAW BITES

SEABASS TIRADITOS	85	HOMEMADE GUACAMOLE	65
Seabass, orange leche de tigre, mango, tortillas		Avocado, red onion, red chili, lemon juice, coriander, served with crispy nachos	
SALMON TIRADITOS	85	BEEF TARTARE WITH BLACK CAVIAR	120
Thinly sliced salmon, marinated in passion fruit leche de tigre		Hand-cut beef tartare topped with fine black caviar	

HOT BITES

CHAMAS BEEF SANDO	160	WAGYU BEEF CROQUETTS	65
Wagyu striploin layered in toasted bread with melted cheese and special sauce		Pulled beef, sweet corn croquettes, deep fried and served with pico de galo	
GYOZA FOIE GRAS	95		
Homemade dumplings filled with chicken and foie gras			

MAIN BITES

MINI BEEF TACOS	95	ESPETINHO DE CAMARAO	110
Slow-cooked braised beef, caramelised onion, avocado, smoky chipotle sauce		U5 king prawn skewer, grilled to perfection, served with a sweet and sour sauce	
MINI CHICKEN TACOS	75	WAGYU BEEF SLIDER	95
Chicken breast, crispy shallots, cheese, Mexican crema, and hot sauce		Homemade Wagyu patty, melted Gruyère cheese, charcoal brioche, truffle essence, jalapeño, lettuce and pickled onion	
ESPETINHO DE CARNE	85		
Grilled beef skewer, Brazilian seasoning, grilled pineapple			

DESSERT

CREAM PAPAYA	65	CHURROS WITH DOLCE DE LECHE	65
A classic Brazilian papaya cream, served with light Chantilly cream		Homemade fried churros with dulce de leche	
BRAZILIAN AÇAÍ	65		
Açaí berries served with banana and granola toppings			