



trio

DEZENOVE



ENGLISH VERSION

COUVERT



Homemade bread, butter with salt flower and basil olive oil.

18

STARTERS

PRAWN CROQUETTE

With dendê mayonnaise.

(6 pieces)

45

TUNA CROQUETTE

Confit tuna with parmesan, tonnato aioli and caper popcorn.

(6 pieces)

43

TRIO PASTEL

Beef or cheese.

(6 pieces)

22



SALADS & RAW DISHES

CAESAR SALAD

Romaine lettuce, grilled chicken breast, parmesan cheese, bacon, rustic bread croutons and caesar dressing.

65

TRIO SALAD

Mixed greens, goat cheese, radish, cherry tomatoes, orange supremes, walnuts and honey balsamic vinaigrette.

75

STEAK TARTARE

Hand-cut beef tartare with a green salad, smoked aioli, french fries and focaccia toasts.

80

SALMON TARTARE

With guacamole, sour cream, and basil olive oil.
Served with a green salad and sweet potato chips.

89

WHITE FISH CEVICHE WITH GUAVA

White fish ceviche with guava leche de tigre, two textures of beetroot, avocado cream and arugula.

80



CARPACCIO DI MANZO

With Dijon mustard vinaigrette, capers, parmesan cheese, arugula and focaccia toasts.

79

SALMON POKE

Diced raw salmon with lemon zest, gohan rice with furikake, edamame, mango tartare, cherry tomatoes, red onion, avocado, scallions, sunomono, tare sauce and sweet potato chips.

85

BOWL DE ROSBIFE

Filet mignon roast beef, mixed greens, quinoa salad, arugula, parmesan shavings, smashed potatoes, broccoli, olives, cherry tomatoes, soft-boiled egg, dijon aioli and focaccia toast.

75



“YOUR WAY” TRIO

GRILLED

FILET MIGNON (200g) **105**

DENVER STEAK (270g) **125**

CHICKEN BREAST **80**

SALMON **120**

CHOOSE TWO SIDES:

GRILLED VEGETABLES

FRENCH FRIES

GREEN SALAD

MASHED POTATOES

RICE

SAUCES **10**

CHIMICHURRI

DIJON AIOLI

VINAIGRETTE

GORGONZOLA SAUCE



TRIO DISHES

PASTAS

POTATO GNOCCHI

With gorgonzola fondue and toasted pumpkin seeds.

75

RIGATONI ALLA MATRICIANA

With slightly spicy tomato sauce, guanciale and parmesan fondue.

85

SORRENTINO DI MANZO

With its own braised sauce and parmesan fondue.

85

TAGLIOLINI WITH SALMON

Gravlax salmon, massago roe and sicilian lemon emulsion.

89



MEATS & POULTRY

SLOW-COOKED BEEF WITH CATUPIRY ✂

12-hour roasted beef with demi-glace, crispy potato mille-feuille, broccoli, catupiry cheese and garlic chips.

105

BRAISED BEEF WITH POTATO GNOCCHI

With pomodoro sauce, parmesan fondue and crispy basil crumble.

90

FILET AU POIVRE ✂

Grilled filet mignon with smashed potatoes and poivre vert sauce.

115

MILANESE STEAK

With mashed potatoes and arugula.

90



RIBEYE (270g) WITH BIRO-BIRO RICE
Served with vinaigrette sauce.

139

BONELESS CHICKEN THIGH & LEG
With Paris mushroom cream, smashed potatoes
and broccoli.

86

TRIO BURGER
Brioche bun, 150g beef patty, cheddar cheese,
lettuce, tomato and Trio mayonnaise.
Served with french fries.

86



FISH & SEAFOOD

GRILLED SALMON

With green asparagus risotto and fried goat cheese.

135

SHRIMP RISOTTO

Carnaroli rice with grilled shrimp, fresh tomatoes, pesto sauce and parmesan foam.

140

SEARED TUNA

With mixed grain tabbouleh, beet hummus, avocado, edamame, sunomono and soft-boiled egg.

110

CATCH OF THE DAY

With grilled vegetables, strained yogurt and orange gremolata.

120

DAILY SPECIALS

85

MONDAY

Boneless chicken thigh & leg with sweet potato rösti, strained yogurt, avocado and basil olive oil.

TUESDAY

White fish with sautéed vegetables and sicilian lemon emulsion.

WEDNESDAY

Trio-style beef stew with breaded soft-boiled egg, pumpkin purée, banana farofa, rice, collard greens and black beans.

THURSDAY

Beef stroganoff with white rice and house-made shoestring potatoes.

FRIDAY

Stuffed meatball with meia cura cheese, pomodoro sauce and tagliolini in sage butter.

EXECUTIVE MENU

119

STARTER GREEN SALAD

Mixed greens, radish, cherry tomatoes, walnuts and honey balsamic vinaigrette.

or

CARPACCIO DI MANZO

With Dijon mustard vinaigrette, capers, parmesan cheese, arugula and focaccia toasts.

MAIN COURSE DAILY SPECIAL

or

OMELET 

DESSERT TRIO GANACHE

or

MILK FLAN 

or

FRUIT   



DESSERTS

WARM CHOCOLATE CAKE

With vanilla ice cream and warm chocolate sauce.

38

GANACHE DO TRIO

Banana tart with chocolate ganache, dulce de leche, whipped cream and milk & white chocolate shavings.

32

ROMEO & JULIET TART

Sablé pastry with guava paste and warm requeijão sauce.

36

WARM COCONUT DESSERT

Served with vanilla ice cream.

36

MILK FLAN

With caramel sauce.

26

FRUIT

Pineapple or mango.

17

DRINKS

STILL WATER **9**

SPARKLING WATE **9**

COCONUT WATER **20**

JUICES **18**

COFFEE **9**

TEA **12**

SOFT DRINKS **10**

Coca-Cola, Coca-Cola Zero, Schweppes Citrus,
Guaraná Antarctica, Guaraná Antarctica Zero,
Tonic, and Tonic Zero.



NON-ALCOHOLIC DRINKS

GREEN TEA

Lemongrass, coconut syrup and lime juice.

25

TOMATO JUICE

Seasoned with tabasco, worcestershire sauce and lime juice.

25

RED TEA

Mate tea, raspberry, peach and mint.

25

LEMON TEA

Mate tea with lemon and coconut sugar.

22

WILD BERRIES TEA

With red fruits.

24

MANGAMORA

Mango and blackberry syrup.

25

SODA ITALIANA

Blackberry | Lemongrass | Passion fruit with ginger
Tangerine | Ginger

24



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