

TRIO

GARDEN





Couvert

Artisanal Bread 18

Served with olive oil and butter with fleur de sel.

Starters

Beef Croquettes 35

With Dijon aioli.

(6 pieces)

TRIO's Pastel 22

Beef or cheese filling.

(6 pieces)

Green Salad 30



Leaf mix, radish, cherry tomato, walnuts, and honey-balsamic vinaigrette.

Carpaccio di Manzo (50g) 35

With Dijon mustard vinaigrette, capers, parmesan, arugula, and focaccia toast.

Salads & Raw Dishes

Caesar salad 65

Romaine lettuce, grilled chicken breast, parmesan, bacon, rustic croutons, and Caesar dressing.

Steak Tartar 80



Hand-chopped with green salad, smoked aioli, fries, and focaccia toast.

Salmon Tartare 89



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

Salmon Poke 85



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

Roast Beef Bowl 75

Filet mignon roast beef, leaf mix, quinoa salad, arugula, parmesan slices, smashed potatoes, broccoli, olives, cherry tomatoes, mollet egg, Dijon aioli, and focaccia toast.

TRIO Dishes

Pasta and Risottos

Potato gnocchi 75 ✓

With gorgonzola fonduta and roasted pumpkin seeds.

Bolognese Gnocchi 75

Beef ragout with tomato sauce.

Fettuccine with Short Rib Ragout 82

Fresh pasta with short rib ragout and crunchy farofa.

Bolognese Lasagna 88

Handmade lasagna with Bolognese sauce and béchamel.

Mushroom Risotto 75 ✗✓

Arborio rice, assorted mushrooms, parmesan cheese.

Duck Rice 112

Parboiled rice, duck ragout, sausage.

Meats, Fish & Poultry

Escalope al Limone 109 ✗

Filet mignon in creamy lemon sauce, parmesan risotto, crispy leeks.

Braised Beef with Potato Gnocchi 95

With pomodoro sauce, parmesan fonduta, basil farofa.

Filet au Poivre 125 ✗

Grilled filet mignon with baby potatoes and poivre vert sauce.

Breaded Beef Cutlet 90

With mashed potatoes and arugula.

Polpettone 90

Stuffed with meia-cura cheese, pomodoro sauce, sage butter fettuccine.

Sesame-crusted Tuna 110

With balsamic & honey reduction, nut farofa, baroa puree.



sem glúten



sem lactose



vegetariano

TRIO Your Way

Filet mignon (200g) 115
Ancho (270g) 149
Chicken breast 80
Breaded chicken breast 80
Salmon 120

Select two sides dishes:

Grilled vegetables | French fries | Green salad
Mashed potatoes | Rice | Beans

Sauces 10

Chimichurri sauce | Dijon aioli | Vinaigrette

Daily Specials

89

Monday



Boneless chicken leg & thigh with Paris mushroom cream, baby potatoes, broccoli.

Tuesday



Saint Peter fish with sautéed vegetables, Sicilian lemon emulsion.

Wednesday

TRIO Beef Stew with breaded mollet egg, pumpkin puree, banana farofa, rice, collard greens, black beans (served separately).

Thursday



Beef Stroganoff with white rice and homemade shoestring potatoes.

Friday

Breaded chicken cutlet with spaghetti pomodoro.

Daily Special with Starter 99

Starters

Green Salad   

or

Carpaccio di Manzo (50g)

Desserts

Warm Brigadeiro Cake 38

With vanilla ice cream and warm chocolate sauce.

TRIO's Ganache 32

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

Warm Coconut Dessert 36

Served with vanilla ice cream.

Milk Flan 26

With caramel sauce.

Fruit 17

Pineapple or mango.

Beverages

Still water 9

Sparkling water 9

Coconut water 20

Juices 18

Tea 15

Ask for available infusions.

Coffees

Espresso 13 | Double espresso 15

Macchiato 15 | Double Macchiato 18

Soft drinks 10

Coca-Cola, Coca-Cola Zero, Schweppes Citrus, Guaraná Antarctica, Guaraná Antarctica Zero, Tônica e Tônica Zero.

Non-alcoholic drinks

Pineapple Juice with Lemongrass 24

Green Tea 25

Mint, coconut syrup, Tahiti lime juice.

Tomato Juice 32

With Tabasco, Worcestershire, Tahiti lime juice.

Lemon Tea 22

Mate tea with lemon, coconut sugar.

Italian Soda 24

Blackberry | Ginger | Passion fruit with ginger.

Mangamora 25

Mango and blackberry syrup.

TRIO

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