



TRIO



DEZE  
NOVE



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## Couvert

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### Handmade Bread 18

Served with basil olive oil and butter with fleur de sel.

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## Starters

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### Beef Croquettes 35

With Dijon aioli.  
(6 pieces)

### Shrimp Croquettes 55

With dendê mayonnaise.  
(6 pieces)

### TRIO's Pastel 25

Beef or cheese filling.  
(6 pieces)

### Carpaccio di Manzo (50g) 35

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

### Green Salad 30

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

### Eggplant Parmigiana 45

Breaded and fried eggplant with tomato sauce and grated parmesan cheese.

### Rice Tuile 47

#### with Tuna Crudo

Three paprika rice tuiles with tuna crudo and Sicilian lemon.

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## Salads & Raw Dishes

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### Caesar Salad 70

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

### Steak Tartar 95

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

### Salmon Tartare 95

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

### Carpaccio di Manzo (100g) 79

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

### Salmon Poke 95

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

### Roast Beef Bowl 92

Filet mignon roast beef, mixed greens, quinoa tabbouleh, arugula, parmesan slices, smashed potatoes, broccoli, olives, cherry tomatoes, mollet egg, Dijon aioli, and focaccia toast.

### Seared Tuna 110

With grain tabbouleh, beet hummus, avocado, edamame, sunomono, and mollet egg.

## TRIO Dishes

### Pasta and Risottos

**Potato gnocchi 78** ✓

With gorgonzola fonduta and roasted pumpkin seeds.

**Mushroom Risotto 78** ✗✓

Carnaroli rice, assorted mushrooms and parmesan cheese.

### Meats, Fish & Poultry

**Escalope al Limone 125** ✗

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

**Braised Beef with Potato Gnocchi 95**

With pomodoro sauce, parmesan fonduta and basil farofa.

**Filet au Poivre 125** ✗

Grilled filet mignon with baby potatoes and poivre vert sauce.

**Breaded Beef Cutlet 95**

With mashed potatoes and arugula.

**Grilled Sirloin Medallion 139** ✗✗

Served with Gohan rice and oriental sauce.

**Flat Iron Steak with Biro-Biro Rice 149** ✗✗

Served with chimichurri sauce.

**Boneless Chicken Thigh & Drumstick 89** ✗

With Paris mushroom cream, smashed potatoes and broccolini.

**Grilled Salmon 135**

With green asparagus risotto and breaded chèvre cheese.

**Sesame-crusted Tuna 110**

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



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## TRIO Your Way

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**Filet mignon** 131  
**Sirloin Medallion** 125  
**Flat Iron Steak** 159  
**Chicken breast** 80  
**Salmon** 120

### Select two sides dishes:

Grilled vegetables | French fries | Green salad  
Mashed potatoes | Rice | Beans | Buttered fettuccine (✓)

### Sauces 10

Chimichurri sauce | Dijon aioli | Poivre Sauce

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## Daily Specials

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89

### Monday

Boneless chicken thigh and drumstick with lentil ragout, served with white rice.

### Tuesday ✂

Saint Peter fish with sautéed vegetables, Sicilian lemon emulsion.

### Wednesday

TRIO Beef Stew with breaded mollet egg, banana farofa, rice, collard greens and black beans.

### Thursday

Beef Stroganoff with white rice and homemade shoestring potatoes.

### Friday

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

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## Executive Menu

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129

### Starter

Green Salad ✂✂✓  
or  
Carpaccio di Manzo (50g)

### Main Course

Daily Special  
or  
Vegetable Omelet

### Sobremesa

TRIO Ganache  
or  
Milk Pudding  
or  
Fruit ✂✂✓



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## Desserts

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### Warm Brigadeiro Cake 42

With vanilla ice cream and warm chocolate sauce.

### TRIO's Ganache 35

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

### Chocolate Mousse Tartlet 39

Served with vanilla ice cream.

### Warm Coconut Dessert 42

With nuts and salted caramel.

### Milk Pudding 33

With caramel sauce.

### Fruit 25

Pineapple or mango.

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## Beverages

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### Water (still or sparkling) 9,90

### Tea 15

Ask for available infusions.

### Coffees

Espresso 13 | Double espresso 15

Macchiato 15 | Double Macchiato 18

### Soft drinks 10,90

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

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## Non-alcoholic Drinks

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### 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 purée with natural blackberry syrup.

### Pineapple with Mint 24

### Melon & Passion Fruit 24

Melon purée with a hint of passion fruit and light lemon acidity.

### Melon & Blackberry 24

Creamy melon combined with fresh blackberry sweetness and a citrus lemon finish.

### Citrus Infusion 24

(Lemon & Cucumber)  
Shaken Tahiti lime with cucumber.

### Green Soda 24

Natural blend of green apple and pear with lemon and light carbonation.



# TRIO

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