

TRIO



GARDEN





Couvert

Artisan Bread 18

Artisan bread, basil olive oil and butter with fleur de sel.

Starters

Beef Croquettes 35

With Dijon aioli.

(6 pieces)

TRIO Pastry 25

Beef or cheese filled.

(6 pieces)

Green Salad 30



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

Beef Carpaccio (50g) 35

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

Eggplant Parmigiana 45



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

Rice Tuile with Tuna Crudo 47

Three rice tuiles with spicy paprika, tuna crudo and Sicilian lemon.

Salads & Crudos

Caesar Salad 70

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

Steak Tartar 89



Hand-chopped with green side salad, smoked aioli, French fries and focaccia toasts.

Salmon Tartar 95



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

Salmon Poke 95



Raw cubed salmon with lemon zest, gohan rice with furikake, edamame, mango tartar, cherry tomatoes, red onion, avocado, green onion, sunomono, tarê sauce and sweet potato chips.

Roast Beef Bowl 85

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



TRIO SIGNATURE DISHES

Pasta & Risottos

Potato Gnocchi 78



With gorgonzola fondue and toasted pumpkin seeds.

Bolognese Gnocchi 78

Beef ragù with tomato sauce.

Fettuccine with Short Rib Ragù 82

Fresh pasta with short rib ragù and crunchy farofa.

Mushroom Risotto 78



Carnaroli rice, assorted mushrooms and parmesan.

Meat, Fish & Poultry

Escalope al Limone 125



Filet mignon in creamy lemon sauce with parmesan risotto and crispy leek.

Braised Beef with Potato Gnocchi 95

In pomodoro sauce, parmesan fondue and crunchy basil farofa.

Filet au Poivre 125



Grilled filet mignon with smashed baby potatoes and green peppercorn sauce.

Truffle Rump Cap Bonbon 129

Charcoal-grilled, with fresh mushroom risotto, finished with truffle oil.

Beef Milanese 95

With mashed potatoes and arugula.

Polpetone 90

Stuffed with semi-cured cheese, pomodoro sauce and fettuccine in sage butter.

Sesame-Crusted Tuna 110

With balsamic and honey reduction, nut farofa and cassava mousseline.



gluten-free



lactose-free



vegetarian



TRIO Your Way

Filet mignon 131
Rump Cap Bonbon 117
Grilled chicken breast 80
Chicken Milanese 80
Salmon 120

Choose two sides:

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

Sauces 10

Chimichurri | Dijon Aioli | Poivre

Daily Specials

89

Monday



Boneless chicken thigh & drumstick with Paris mushroom cream, smashed baby potatoes and broccoli.

Tuesday



Saint Peter fish with sautéed vegetables and Sicilian lemon emulsion.

Wednesday

TRIO-style picadinho with breaded mollet egg, banana farofa, rice, kale and black beans on the side.

Thursday

Beef stroganoff with white rice and house-made potato sticks.

Friday

Chicken Milanese with spaghetti in pomodoro sauce.

Executive Menu

119

Starter

Green Salad
or
Beef Carpaccio (50g)

Main Course

Daily Special

Dessert

TRIO Ganache
or
Milk Pudding
or
Fruit



Desserts

Warm Brigadeiro Cake 42

With vanilla ice cream and warm chocolate sauce.

TRIO Ganache 35

Banana tart with chocolate ganache, dulce de leite, chantilly and milk & white chocolate shavings.

Chocolate Mousse Tartlet 39

With chestnuts and salted caramel.

Warm Coconut Sweet 42

Served with cream ice cream.

Milk Pudding 33

With caramel sauce.

Fruit 25



Pineapple or mango.

Beverages

Still & Sparkling Water 9,90

Tea 15

Ask about 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 and Zero Tonic.

Non-Alcoholic Drinks

Green Tea 25

Mint, coconut syrup and lime juice.

Tomato Juice 32

Seasoned with Tabasco pepper, Worcestershire sauce and lime juice.

Lemon Tea 22

Mate tea with lemon and coconut sugar.

Italian Soda 24

Blackberry | Ginger
Passion fruit with ginger.

Mangamora 25

Mango purée and natural blackberry syrup.

Pineapple Mint 24

Melon & Passion Fruit 24

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

Melon & Blackberry 24

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

Lemon & Cucumber Infusion 24

Lime shaken in a cocktail shaker with cucumber.

Green Soda 24

Natural blend of green apple and pear, with lemon and a light fizz.



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