


Entrées

-  **Couvert R\$29**
- Vegetables crudités (Sticks of beet, carrot , celery and fennel)
 - Homemade Chips of Brazilian roots and plantain chips (subject to seasonality)
 - Yourgurt and Wassabi mousse

Extra Bucket Brazilian roots chips R\$17

-  **Tapioca (Brazilian white pastry) – With coalho cheese and sweet tomatoes served with tangerine and chilli dip R\$29 (6 unts.)**

Lamb Crunchy croquette with tamarind sauce R\$45 (6 unts.)

Moroccan Pastilla Organic Chicken dim-sun
with massala, Brazilian nuts and sweet pepper
served with fresh mint yogurt R\$29 (6 unts.)

-  **Vegetarian Samosas**
with eggplant, chestnut, apricot, lemon zest and mint R\$26 (6 unts.)

Warm Entrées Sample Tasting: Little portions of Tapiocas,
Lamb croquette, Pastillas and Samosas R\$55 (2 unit of each)

Entrées



Beetroot Salad with feta cheese and a mix of organic leaves,
caramelized massala almonds, olive and balsamic vinegar sauce R\$39

Smoked Tuna with black-eyed beans and
banana salad and sweet pepper R\$45

Mango Gazpacho with tapioca breaded fish R\$39



White Fish Ceviche with Pomegranate and tangerine R\$47

Cold Entrées Sample Tasting:

Ceviche, smoked tuna and gazpacho R\$69



no lactose



no gluten

Lazá Bistrô Classic

Organic Chicken Curry With organic vegetables, mushrooms, lemongrass, kafir lime, ginger , coconut milk and banana.
Served with jasmine rice, apricots and almonds R\$79



“ Brazilian moqueca” , squid and white fish stew with banana.
Served with coconut rice and and passion fruit crumbs R\$69

Marinated and Sealed Tuna mashed potatoes with wassabi flavored, beetroot and cabbage crisps [R\$79]



Grilled White Fish Filet served with banana ceviche, roasted organic heart of palm in jatai and cumaru honey and brazilian nuts “farofa” R\$79

Grilled Octopus, baroa potato, broccoli, black olives, garlic paste and basil pesto. R\$95

Baked Lamb in low temperature with baroa ravioli, truffled yogurt, almonds and fresh mint R\$89

Special's Weekend Saturday and Sunday Lunch

SeaFood Feijoada White beans and seafood stew with piri-piri, served with Jasmine Rice and pupunha cubes, kale and passion fruit crumbs
One person R\$75 - Two persons R\$145

Chef's Suggestion


Hummus with Turmeric and Baked Vegetables, (tomatos, broccoli) and pumpkim in molasses with sunflower seed and gremolata R\$52 (vegan)

Handmade Beet Torteloni - with toasted watercress, feta chesse fondant and roasted almonds R\$59

Sealed Tuna in sicilian lemon crust
served whith ginger risotto and cashew nut R\$79

 **Sirloin Steak** served with Grilled Season Vegetables
with Sicilian Lemon, rosemary flour and jaboticaba barbecue sauce R\$79

Not so hungry bowls

 **Zazá Poke:** Fresh tuna, massago roe, edamame, mango, nori seaweed, wassabi pea, cucumber and ginger pickles e banana chips over noodles rice with sesame, R\$59

  **Shredded Codfish**, baroa potatoes pureé and tapenade R\$59

Organic Chicken Lacquered in Balsamic Honey over quinoa salad
with fresh tomatoes, organic watercress and almonds R\$59
* Vegan option eggplant with balsamic

 no lactose  no gluten

Laza's Temptations

Devil's Cake Rich moist organic dark chocolate cake with a smooth velvety texture inside and a crunchy crust outside. Served with lemon sorbet and orange crispys R\$33

Decadent Chocolate Cake

Chocolate cake with caramel syrup, salt flower, fresh tangerine with honey and bee pollen R\$29



Harmonized with special Nepal Lamjung coffee, velvety and intense + R\$ 8,50

Lemon Grass Brulée Cream with guava crunchy R\$ 29



Romeu and his tropical Juliette:

guava and rosemary compote with noisette sablé, dried guava chunks and brazilian cheese ice cream R\$29



Fruit Salad with Lemon Grass Syrup and pitanga sorbet with crystallized ginger [R\$25]

Banana Carpaccio Brulée,

Served with tapioca ice cream good for 2" R\$39

Sweet Temptations in reduced portions R\$55
(Chocolate Cake, Lemon Grass Brulée Cream and Fruit Salad)

Ice Cream with chestnut and caramel crumble R\$23
(choice of ice cream flavors: Lemon Sorbet with orange crispys; Tapioca with coconut ice cream and cheese)



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no gluten

- Looking for the best quality of our food, we work with fresh products and because of that, sometimes some ingredients are not available.



- We work only with organic chicken and eggs ,
Our vegetables are mostly organic coming from Fair Trade

- Your critics and suggestions are important for our continuous improvement.
You may tell us your thoughts by filling out the forms or through the email: zaza@zazabistro.com.br

- We search the minor environment impact recycling and composting

- 12% service tax charged on the bill

- Accept MasterCard and Visa credit cards

- Visit our web site www.zazabistro.com.br

- Signed by Zazá Piereck

Future is Openwide