

## LUNCH MENU

### STARTERS

#### CIGALE DE MER CAESAR SALAD

*Baby lettuce, parmesan cheese, toast*

#### OUR SMOKED SALMON

*Capers, dill, crème fraîche, Nordic rye bread*

#### LANGOUSTINE ÉCLAIR

*Tomato chutney, avocado*

#### NIÇOISE SALAD

*Tuna confit, seasonal vegetables*

#### BURRATA

*Tomato concassée, basil pesto*

#### STEAK TARTARE

*Cured yolk, garden-grown greens*

### MAIN DISHES

#### SLOW-COOKED FISH OF THE DAY CONFIT

*Sicilian lemon risotto*

#### OUR SIGNATURE MOQUECA

*Fish, shrimp, tapioca*

#### MISO-GLAZED SALMON

*Pumpkin mousseline, bok choy*

#### GRILLED OCTOPUS

*Black rice, wasabi, gently roasted tomatoes*

#### MIGNON & TRUFFLE

*Truffled potato purée*

#### 7-HOUR SLOW-BRAISED TOP CHUCK

*Cassava velouté, watercress*

#### BRAISED SHORT RIB RAVIOLI

*Mushroom ragout, demi-glace*

#### CAULIFLOWER “STEAK” ✓

*Arracacha mousseline, beurre noisette*



VILA  
SANTA TERESA

## LUNCH MENU

### DESSERTS

#### LA TANGERINE

*House-made marmalade, citrus mousse*

#### PROFITEROLES

*Rich chocolate sauce, vanilla cream*

#### TARTE TATIN

*Caramelized apples, buttery sablé base*

#### LOUIS XV

*Silky Chocolate Crèmeux, caramel*

#### HOUSE-MADE BRIOCHE PERDU

*Lightly caramelized, vanilla ice cream*

#### SEASONAL SORBET

*A selection of fresh Brazilian fruits*

### *Brazilian Riviera — the story behind Vila Santa Teresa's new menu*

*The inspiration for Brazilian Riviera begins with a summer journey through the Mediterranean — salt in the air, fresh produce, and the quiet sophistication of cooking with what's at the height of the season.*

*Our family's summer memories shaped this new menu. From our home in Cap-Ferrat, always surrounded by local markets, the catch of the day, and a fragrant kitchen garden — much like here, on this hillside property in Santa Teresa.*

*That atmosphere lives on in dishes that celebrate timeless classics with elegance: tuna crudo, Niçoise salad, and fresh fish with Sicilian lemon — recipes that bring together tradition and freshness.*

*We wanted this menu to feel like a crossing — from the Mediterranean to Brazil — carrying our roots in ingredients that tell our story. Along the way, the Amazon and Bahia appear with bold flavor and identity: a Brazilian take on carbonara, and a dish that is pure sense of place — shrimp in tucupi with uarini farinha, brought to us straight from the Amazon.*

*In the desserts, the conversation continues: the chef brings Bahia's cacao to the forefront, and from the Mediterranean arrives the timeless baba au rhum — to close the experience with fragrance, texture, and memory.*

*Vila Santa Teresa's Brazilian Riviera menu is Rio de Janeiro's sunlit spirit, the Mediterranean's dolce vita, and Brazil's seaside rhythm — all crafted with technique and affection. A menu that invites you to travel through Brazil with Mediterranean airs, lived and celebrated here, on our property.*

*We hope you enjoy.*

*Eva Monteiro de Carvalho*

*David Mansaud*