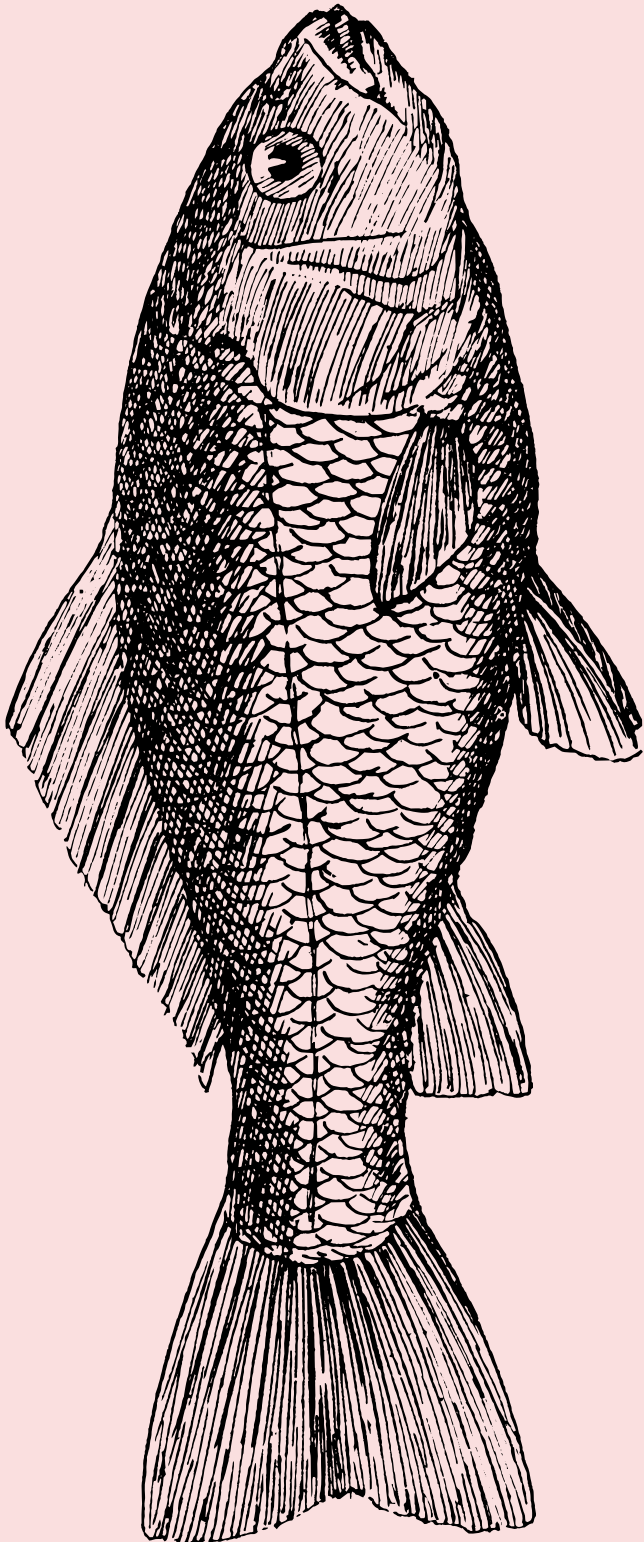




MANDI

COLLECTION



It is our pleasure to invite you to explore our menu, crafted with heart and hands by Chef Thiago Andrade. Here, every detail reflects our connection with local small-scale producers. Freshly caught from the Ceará coast, the seafood arrives at your table, brought by fishermen who carry the knowledge of generations in their nets.

From the fertile lands of the mountains, our vegetables and greens come to life in the dishes, creating a vibrant display of colors and flavors. This reflects the Chef's commitment to turning simple ingredients into an enchanting sensory experience.

Our dishes are poetry in flavor, an invitation to experience Ceará's traditions, where the sea, the land, and heartfelt warmth converge. Here, you don't just eat; you savor Ceará in all its authenticity and richness.

Prepare yourself for a culinary journey that celebrates the best of our land and sea, with that Brazilian touch that makes the soul dance.

@hurricane_jeri



Mandi Collection

OUR JOURNEY

Rustic Fries – R\$ 42

(Rustic fries with house aioli) [veg]

Burrata – R\$ 85

(Creamy burrata with confit tomatoes, pesto sauce, and sourdough bread) [v]

Crispy Shrimp – R\$ 89

(Crispy breaded shrimp with oriental sauce) [gf]

White Fish Ceviche – R\$ 72

(White fish cubes marinated in “leche de tigre” with cashew, mango, red onion, and cilantro, served with toasts) [gf/lf]

Shrimp Croquette – R\$ 79

(With shrimp bisque sauce, shrimp pieces, and lemon aioli with cheiro-pepper)

Pork Loin Croquette – R\$ 73

(Shredded pork braised in malzebier beer, served with mustard sauce)

Tapioca Cubes – R\$ 48

(Served with spicy cajá jelly) [gf]

Fish and Chips – R\$ 89

(Crispy fish with rustic fries and house sauce) [gf]

Sourdough Bread (Levain) – R\$ 47

(Served with a trio of spreads: coffee butter, cashew nut hummus, and chef’s pâté)

Tuna Tartare – R\$ 72

(With avocado, red chili, tataki sauce, Nikkei dressing, and wasabi aioli, served with toasts) [gf/lf]

[v] vegetariano [veg] vegan [gf] gluten free [lf] lactose free

AT THE POOL OR THE BAR

From the Garden

Shrimp Salad – R\$ 85

(Mixed greens, avocado, cherry tomatoes, green apple, grilled shrimp, alfalfa sprouts, and spicy yogurt dressing) [gf]

Roman Salad – R\$ 78

(Mixed greens with chickpeas, house-pickled peppers, seared tuna slices, and balsamic caramel) [gf]

Crunchy Salad with Fruits – R\$ 69

(Mixed greens, grapes, mango, strawberries, maxixe pickles, red onions, cashew nuts, parmesan flakes, and honey mustard dressing) [v/gf]

Grilled Lettuce – R\$ 67

(Grilled romaine lettuce with cashew nut hummus, pickled cauliflower, carrots, and beets, finished with smoked salt and pepper oil) [veg/gf]

Sandwiches

Octopus Brioche – R\$ 62

(Brioche with grilled octopus, chimichurri, and roasted garlic mayonnaise)

Veggie Baguette – R\$ 48

(Grilled baguette with cashew nut cream, eggplant caponata, roasted tomato, and lettuce) [veg]

Chicken Breast Cheeseburger with Bacon – R\$ 59

(Artisanal brioche, chicken burger with bacon, cheese, lettuce, tomato, pickled maxixe, served with fries and special mayonnaise)

Pork Loin Sandwich – R\$ 55

(Sliced pork loin, melted mozzarella, grilled pineapple on a baguette)

[v] vegetarian | [veg] vegan | [gf] gluten-free | [lf] lactose-free

From the Sea

Thai Rice – R\$ 102

(Coconut rice with shrimp, curry, vegetables, pineapple, and cashew nuts) [gf]

Seafood Linguini – R\$ 98

(Linguini with a bisque sauce, grilled shrimp, tomatoes, and arugula)

Octopus Rice – R\$ 105

(Creamy octopus rice flambéed in cachaça with calabresa sausage, confit cherry tomatoes, and a roasted garlic aioli) [gf]

Grilled Octopus – R\$ 112

(Polvo grelhado com purê de batata e wasabi, pimentões confit, farofa cítrica e aioli spice) [gf]

Crispy Fish – R\$ 95

(Baked fish with herb crust, coconut pumpkin purée, crunchy farofa, and cashew vinaigrette) [gf]

Charcoal-Grilled Fish – R\$ 98

(Charcoal-grilled fish with creamy tucupi rice and grilled vegetables) [gf/lf]

Oven-Baked Lobster (Seasonal) – R\$ 139

(Baked lobster with herb butter, served with lemon risotto) [gf]

[v] vegetarian | [veg] vegan | [gf] gluten-free | [lf] lactose-free

FROM THE SEA

From the Land

Buffalo Mozzarella Sorrentino – R\$ 85

(Fresh pasta stuffed with buffalo mozzarella and basil, served with a rustic pomodoro sauce) [v]

Mushroom Risotto – R\$ 91

(Creamy risotto with mountain mushrooms, lightly infused with lemon and basil oil) [v]

Grilled Chicken Thighs – R\$ 89

(Slow-cooked chicken thighs finished on the grill, served with manioc flour farofa and a green bean salad) [gf]

Katsu Curry – R\$ 87

(Crispy breaded pork loin, served with plantain purée, crunchy farofa, and curry sauce)

Pork Belly – R\$ 95

(Slow-cooked pork belly, accompanied by cassava cream, mushrooms, watercress, and a rapadura sauce) [gf]

Kids Menu

Butter or Pomodoro Spaghetti – R\$ 63

(Served with grilled chicken or fish fillet)

Rice, French Fries, Grilled Vegetables, and Green Salad – R\$ 63

(Served with grilled chicken or fish fillet) [gf]

[v] vegetarian | [veg] vegan | [gf] gluten-free | [lf] lactose-free

Desserts

Tapioca Popcorn – R\$ 54

(Tapioca cubes with cheese and coconut, served with dulce de leche whipped cream and coalho cheese ice cream) [v/gf]

Blended Açaí – R\$ 45

(Blended açaí with honey or guarana syrup, topped with granola, banana, and strawberries) [v / veg]

Milk Pudding – R\$ 49

(Classic milk pudding with cashew caramel) [v]

Belgian Chocolate Fudge – R\$ 63

(Belgian chocolate fudge with Brazil nuts, cocoa crunch, and cupuaçu ice cream) [v]

[v] vegetarian | [veg] vegan | [gf] gluten-free | [lf] lactose-free