

APPETIZERS

♥ PORTOBELLO CARPACCIO G*N	56
Roasted Fazenda Velha mushrooms, caper and herbs dressing, Basi.co parmesan cheese, red onion pickle, arugula, rosemary crackers { SWITCH FOR GLUTEN FREE CIABATTA - ADD }	6
CHERMOULA HUMMUS G*P	44
Coopernatural chickpea hummus, warm Chermoula sauce spiced chickpeas, cilantro, Sítio do Moinho artisanal pita bread { SWITCH FOR GLUTEN FREE CIABATTA - ADD }	6
ACARAJÉ - 2 UN N*SP	42
House made black eyed peas fritters, creamy caruru peanut sauce, grilled okra, spicy hearts of palm and tomate salsa, red palm oil, cilantro { ADD EXTRA ACARAJÉ FRITTER }	21
NACHOS SUPREME N*SPC	46
Corn tortillas, black bean and corn chilli, guacamole, pico de gallo, tofu sour cream, Basi.co mozzarella, jalapeño pepper, cilantro	42
♥ KOREAN SPICED SEITAN GSPA	42
Crusted seitan dressed in sweet and sour Korean pepper Gochujang sauce, caramelized onions and pineapple, sesame seeds, scallions	42
♥ TRUFFLE FRIES N	42
Rustic potato fries, Basi.co mozzarella creamy sauce, shredded Basi.co parmesan, Empório Tartufi truffle oil, fresh herbs	

LUNCH 12PM TILL 5PM

ARRUMADINHO PERNAMBUCANO GNS	68
Seitan with onions, black eyed peas, bell peppers, smoked Uai tofu , mandioc farofared palm oil, pumpkin quibebe, Lambão sauce	
ARRUMADINHO GLUTEN FREE N*SP	68
Served with Amazonika Mundi cashewballs	
WEEKLY SPECIALS { PLEASE CONSULT }	
{ TUESDAY THROUGH THURSDAY EXCEPT HOLIDAYS - DAILY SPECIAL	60
DAILY MENU { 1/2 SALAD + MAIN + DAILY DESSERT }	74

NEW ON THE MENU

THAI PINEAPPLE SALAD SN	56
Grilled pineapple, rice vermicelli, cucumber, red cabagge, cilantro, mint, toasted Coopernatural peanuts, lady finger pepper, lemongrass and lime vinagrette { ADD CRUSTED TEMPEH OR TOFU } S	14
PANZANELLA SALAD GN	52
Cherry tomatoes, Vale do Formoso sundried tomatoes, arugula, basil, Sítio do Moinho crunchy bread croutons, Basi.co parmesan { ADD CRUSTED TEMPEH OR TOFU } S	14
SUMMER ROLLS - 2 UN SNA	44
Rice wraps, vermicelli, lettuce, tofu, Do Vale shiitake mushrooms, veggies, cashews, mango, mint, cilantro, basil, Ponzu sauce { ADD EXTRA ROLL TO ORDER }	22
HEARTS OF PALM "CASQUINHA" SP	38
In Natura fresh hearts of palm, bell peppers, celery, lady finger pepper, house made coconut milk, red palm oil, cilantro, Nori, toasted mandioc farofa with Dendê, lime	
TOSTONES WITH MANGO SALSA SP	38
Fried plantain chips, Sinal do Vale fresh jackfruit, chimichurri, mango, tomato and red onion salsa, lady finger pepper, cilantro	
VEGETABLE OF THE DAY	38
Seasonal daily vegetable served with delicious house made sauce - please consult	

EXTRA PORTIONS

GLUTEN FREE BREADS	14
Cozinha Crunch/Bem Nutrir S	
SÍTIO DO MOINHO BREADS	
Pita, filone or Roman G	14
Rosemary focaccia G	20
Rosemary crackers G	14
SPREADS AND TORTILLAS	
Guacamole or tofu ricotta NS	14
Corn tortillas with paprika C	18
KID'S MENU	
Spaguetti with tomato sauce, parmesan GN	44

MAINS

♥ PIAMONTESE CUTLETS **G*N*A*S**

Breaded seitan, Demi-glace sauce, Piemontese **Altitude** risotto, mushrooms, cashew cream, **Basi.co** mozzarella, potato wedges
{ SWITCH FOR TEMPEH FOR GLUTEN FREE }

TEMPEH PICCATA **S*A**

Tempeh cutlets, white wine and caper citric Piccata sauce, rustic potato puree, garlic and onion sauteed spinach
{ SWITCH TEMPEH FOR SEITAN - ADD } **G**

BACK ON THE MENU

♥ RAVIOLONE **G*N*A*S**

housemade Mirella flour pasta stuffed with portobello mushroom, **Basi.co** mozzarella and tofu ricotta, creamy cashew based sauce, panko, **Emporio Tartufi** truffle oil

♥ BURMESE AROMATIC RICE

Lemongrass and turmeric Jasmine rice, ginger, shiitake, peas, roasted bokchoy, cilantro, scallions, fried onions, lime wedges
{ ADD TOFU OR CRUSTED TEMPEH CUBES } **S**

DESSERTS

♥ LAVA CAKE **G*N**

Warm chocolate cake stuffed with melted **Maré chocolate** ganache, house made **Naveia** vanilla ice cream, salted coconut caramel, pecan praliné crumble

♥ NAVELÃ CHOCOLATE CRÊPE **G*N**

Maré Chocolate and **Navelã** hazelnut ganache stuffed crêpe, house made **Naveia** vanilla ice cream, coconut salted caramel, strawberry jam, hazelnut praliné

SANDWICHES

78 TEVA BURGER **G*S*P** 52

House made mushroom patty, caramelized onions, arugula, tomato, smoked rose aioli, **Sítio do Moinho** crunchy rustic bread
{ ADD BASI.CO MOZZARELLA } **N** 6

74 AMAZONIKA BURGER **S*N*P** 58

Amazonika Mundi patty, caramelized onions, arugula, tomato, smoked rose aioli, gluten free **Cozinha Crunch** burger bun
6 { ADD BASI.CO MOZZARELLA } **N** 6
{ ADD 1/2 TRUFFLE FRIES OR SALAD } **N** 18

NEW ON THE MENU

78 MEXICAN ENCHILADAS **N*P*M*S** 74

Corn tortillas stuffed with refried beans, lentils **Sinal do Vale** jackfruit, spicy enchilada sauce, **Basi.co** mozzarella, Mexican rice, sour cream, smoked rose aioli, guacamole, cilantro

74 CHERMOULA TOFU **S*N*P** 78

Char grilled **Uai tofu**, spiced Chermoula sauce, Moroccan quinoa risotto, Harissa, spinach, cumin roasted pumpkin, green olives, cilantro, toasted almonds

NEW ON THE MENU

42 PECAN PIE **G*N** TEVA DELI 42

House made gluten free crust, **Coopernatural** Pecans, Medjool dates, house made **Naveia** vanilla ice cream, Caramelized pecans, caramel

TROPICAL PANNA COTTA **N*A** 36

Cashew coconut cream, rum, caramelized pineapple and mango salsa, toasted coconut, mint, lime zest

ICE CREAM SCOOP **G*N** 28

Two scoops house made ice cream with sauce

OUR ORIGIN: NATURE

Our purpose is to make plant-based cuisine delicious and appealing and present it as an important path to a sustainable world. Teva means nature in hebrew. It also means: to imprint. Another fundamental part of Teva's mission: to imprint a positive legacy on the planet through a responsible and conscientious cuisine. Our dishes are 100% plant-based, seasonal, fresh, harvested locally and organic. All menu items are cholesterol, dairy, egg and honey free. We offer gluten free options, but since we manipulate gluten products in the same kitchen, even items not marked with G (Gluten) may contain traces. Please inform us of any food allergies we should be aware. Not all ingredients are listed. We compost our organic matter with Ciclo Orgânico and recycle properly with Teiares supervision. **Chefs Executive: Daniel Biron / Kitchen: Jorge Luis Martins / Confectionery: Hannah Tatagiba** www.tevavegetal.com.br / Instagram: @tevavegetal

SHARE YOUR EXPERIENCE



Be vigilant with your personal belongings. We are not responsible for them. Please use the bag in hook underneath the table to secure your bag. We do not allow outside food and beverage. Corkage fee - vegan wines R\$70. We accept only vegan cakes for birthday reservations. Our to-go containers are compostable and biodegradable - unit price R\$3/R\$5. Prices listed in Brazilian reais (BRL). We accept cash and major credit cards, but no checks or other currencies. Drink responsibly. If you drink, please don't drive - Consumer rights: 151 - Health department: 2219-1394