



EVENT MENU OVERVIEW

At Cora, we believe that food should feel as good as it tastes. Whether you are planning an intimate gathering, a wellness workshop, a bridal celebration, or a corporate retreat, our event menus are crafted to complement the occasion with care, creativity, and seasonal flair.

We work leading restaurateurs, Tempero, who only use with the freshest local ingredients, guided by what's in season and what inspires. While we're happy to tailor dishes to your preferences, we also offer thoughtfully curated menus for:

Breakfast – Morning Tea – Lunch – Afternoon Tea – Grazing Tables – Canapés – Dinner

No two events are the same and neither are our menus. Below is a sample to spark ideas, but we would love to collaborate with you to design a food experience that is nourishing, beautiful, and truly unforgettable.

Let's create something delicious, together. We cater for all dietary needs.

SNACKS

Pão de Queijo (Cheese Bread)
Pickled Mussels
Guacamole with Totopos
Cassava Chips with Chipotle | Chipotle on side
Homemade Beans | with Pork Crackling
Chicken Hearts with Farofa
Crispy Pigs Ears
Crab Gratin

DISHES

Tuna Tiradito Chickpeas, Almonds, Leche de Tigre
Lamb Tacos (3 units) Salsa Tatemada, Onions, Coriander
Potato Gnocchi Lemon, Hazelnuts & Parmesan
Acarajé Vatapá, Okra, Palm Hearts
Chicken Milanese Mole Negro, Carrots
Arroz con Pato Confit Duck, Rice, Spinach
Grilled Scallops Honey, Lime, Kumara

BIGGER DISHES FOR SHARING

Fish Moqueca Prawns, Farofa w Banana, Rice
Picanha 500gm Pico de Gallo, Farofa w Pancetta, Rice

SIDES

Cucumber Salsa Macha Salad
Mole Negro and 5 Tortillas
Farofa with Banana | or with Pancetta
Rice
Corn Tortillas

DESSERTS

Passionfruit Mousse
Horchata Sorbet Strawberry Foam, Pumpkin Seeds
Churro Dulce de Leche, Chocolate