

Welcome Home

our menu is designed around the way we love to eat: generous, honest, and made to be shared. With a farm-to-table approach and no seed oils, we focus on quality ingredients, thoughtful cooking, and food that brings people together.

Home brings together the warmth and energy of brazil with the clean elegance of sweden.

“the world is ours”

HOME by ours

CLEAN EATING, FARM TO TABLE, NO SEED OILS

breakfast july to september 2026.
8am - 2pm

welcome home, inspired by our group most loved dishes, with a little brazilian
& scandinavian twist to make it feel like home...

start with a home made beef bone broth

SWEETS

swedish pancakes, with whipped cream and berry compote

brazilian acai smoothie bowl, topped with coconut nectar granola and fruits

mango & yogurt collagen bowl, candied walnuts and lime zest

tropical fruit salad, greek yogurt, coconut granola and passionfruit

EASY MORNINGS

avocado on toast, cherry tomatoes, feta, rucola, lemon zest + poached egg

salmon gravlax pancake, avocado, herbed crème fraîche, cherry tomato and rucola

grilled cheese sandwich, served with crispy potato chips, gherkins and house made aioli

breakfast burrito, scrambled eggs, bacon, cheese, baby potato, vinaigrette, served with jalapeno salsa

MOST LOVED

ours breakfast sandwich, bacon, scrambled eggs, cheddar cheese, tomato, wholegrain mustard aioli

eggs benedict. salmon or bacon, poached eggs on grilled focaccia topped with whipped hollandaise

smoked salmon toast, with crème fraîche, fresh dill, capers, rucola, and lemon zest on brioche toast

home toast. salmon & chili egg toast, avocado sliced, whipped cottage cheese, topped with lemon zest

MAKE YOUR OWN EGGS

two free range organic eggs, extra egg / two pro-biotic red eggs, extra egg
check our egg station and make your own style eggs, just like home.

check our egg station to make the way you love it

HOME MEALS

steak & eggss, served with potato crisps and tomato vinaigrette

scandinavian grilled salmon, poached red egg, asparagus, topped with fresh salsa vinaigrette

turkish poached eggs, gravlax salmon, whipped labneh, fresh dill, chili flakes served with sourdough

crab benedict, poached chili eggs, rucola, cherry tomato, hollandaise sauce

BIG breakfast. bacon, sausage, eggs, mushroom, tomatoes, baby potatoes, spinach, home bread

breakfast burger, picanha patty, sunny red egg, bacon jam, cheddar cheese, aioli, served with baby potatoes

BAKED GOODS

check our pastries display.

sides - salmon / halloumi / bacon / sausage / eggs / avocado / sourdough / seeded dark rye...

*small (1pax) / large (1-2pax)

HOME by ours

THE NEWEST PLACE OF YOUR FAVORITE NEIGHBORHOOD.

lunch july to september 2026.
11am-5pm

welcome home, inspired by our group most loved dishes, with a little brazilian & scandinavian twist to make it feel like home...

start with a home made beef bone broth

START

parmesan truffle fries. served with black truffle aioli
coxinha. brazilian **chicken croquettes** served with house aioli and fresh parsley
slow cooked beef ribs tacos, pickled red onions, served with jalapeno salsa
shaved palm heart & artichoke salad, sun dried tomato, fennel and lettuce
roasted beetroot, feta cheese, rucola, dill, yogurt & mint dressing
wood fired grilled octopus, with rucola salad and lemon vinaigrette

MOOD inspired BOWLS

ours signature poke, salmon or tuna, sushi rice, avocado, edamame, red onion, kewpie and home ponzu
grilled chicken & feta, avocado, sweet potato, cauli rice, pickles, cucumber, tomato, hummus and yogurt
protein bowl. ground beef, soft boiled egg, cottage cheese, avocado, sweet potato and broccoli
chicken caesar salad, crispy lettuce, sourdough bread crumbles topped with parmesan cheese

WOOD FIRED SANDWICHES

bauru. brazilian steak with provolone, tomato, gherkins, potato crisps served with bone broth & onion dip
grilled chicken ciabatta with flamed provolone cheese, baby gem, pickled onion, home pesto, chipotle, aioli
chimichurri choripan, spicy chorizo, feta cheese, rucola and whole grain mustard aioli on ciabatta
home burger. double picanha patty, bacon-onion jam, cheddar, home made aioli, served with fries

check our lunch station to make your own lunch

HOME MEALS

wood fired **steak & fries.** served with swedish gravy sauce, and crispy potato fries
grilled barramundi, brown butter potatoes, lemon butter sauce and fresh parsley
red wine beef or chicken stroganoff served with rice and crispy shoestring fries
moqueca baiana. coconut prawn curry served with steam white rice and shoe string fries
penne tossed in creamy beef broth sauce with chicken, broccoli & grated parmesan
home made ravioli, served with rich chunky tomato sauce, and grated parmesan cheese
crispy **chicken parmi** with melted mozzarella, served with tomato and rucola salad

DESSERTS

brigadeiro brownie & ice cream / apple crumble with vanilla ice cream
home made chocolate mousse / **brazilian lime tart**

sides & extras - home salad / jalapeno & garlic rice / cassava or potato fries

All prices are in thousands rupiahs, subject to 10% government tax & 6% service.

HOME by ours

FARM TO TABLE, NO SEED OILS, IT FEELS LIKE HOME

dinner july to september 2026.

welcome home, inspired by our group most loved dishes, with a little brazilian & scandinavian twist to make it feel like home...

start with home pickles or marinated olives

BITES

skagen. shrimp toast, with crème fraîche, lemon and fresh dill
chicken croquettes served with house aioli and fresh parsley
slow cooked beef ribs tacos, pickled red onions, served with jalapeno salsa
parmesan truffle fries. served with black truffle aioli
roasted beetroot and feta, rucola, cucumber, dill, yogurt & mint dressing
little gem salad, parmesan, caesar dressing and mollica crumbles

SMALL PLATES

charred green beans, tomato vinaigrette
brown butter potatoes, with charred asparagus and leek
woodfired spicy chorizo, served with farofa and mustard aioli
chili and garlic prawns, served with sourdough
wood fired grill octopus, with rucola salad and lemon vinaigrette
mix barbeque seasonal veggies with sea salt and herbs

FROM THE GRILL

brazilian picanha, rucola salad, green chimichurri and farofa
HOME burger. double picanha patty, bacon-onion jam, cheddar, aioli, with fries
steak & fries. served with swedish gravy sauce, and crispy potato fries
house marinated bbq chicken leg, served with lemon vinaigrette, and home salad
grilled barramundi, brown butter potatoes, lemon butter sauce and fresh parsley

HOME SPECIAL

12hrs slow cooked beef ribs, glazed with our home barbecue sauce
with a side of your choice. potato fries, home salad or jalapeno-garlic rice

HOME MEALS

crispy **chicken parmi** with melted mozzarella, served with tomato and rucola salad
brazilian black beans. steak & onions or bbq chicken leg, with rice, cassava, crispy kale and farofa
moqueca baiana. coconut prawn curry served with steam white rice and shoestring fries
home made ravioli, served with rich chunky tomato sauce and grated parmesan cheese
red wine beef or chicken stroganoff served with rice and crispy shoestring fries
penne tossed in creamy beef broth sauce with chicken, broccoli & grated parmesan

DESSERTS

brigadeiro brownie & ice cream / apple crumble with vanilla ice cream
home made chocolate mousse / **brazilian lime tart**

sides - home salad, jalapeno-garlic rice, french fries / sauces - swedish gravy, chimichurri verde, home bbq, brazilian vinaigrette

All prices are in thousands rupiahs, subject to 10% government tax & 6% service.