



PEDRO FRADE

Pastry Chef

A 2023 Forbes 30 Under 30 Brazil honoree, Pedro Frade is known for his fine pastries that catch the eye before the very first bite. **Synonymous with modern, innovation-packed pastry making**, he is recognized for his reinterpretations of classics through evolving techniques and is one of the most highly regarded pastry chefs in Brazil today.

Born in Belo Horizonte, he graduated in gastronomy from Ferrandi in Paris, where he worked at the restaurant and pastry shop of chef Jean-François Piège, who was primarily **responsible for introducing him to the art of sweets**. Back in Brazil, he worked at Glouton in Belo Horizonte and at establishments such as Tanit, Vista, and Complexo Vila Anália in São Paulo.

Currently, he leads Confeitaria Caramelo, **where his creations blend technical precision and creativity**.

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Created from the flavors of southern Spain and Italy, like almonds, figs, pistachios, olive oil, and limoncello, these desserts revisit classics through a contemporary lens.

Fresh ingredients, just the right amount of sugar, and clean presentations. Balancing tradition and modernity, each dish carries a recognizable reference, yet arrives at the table with a **unique, original, and surprising touch.**



ALMONDS, PEAR AND VANILLA

\$16

Almond tart, Williams pear poached in vanilla, vanilla crème anglaise and Pedro Ximénez gelato

BLACK FOREST

\$16

70% chocolate Basque tart, chocolate caramel, cherry gel and cacao nibs

LIMONCELLO TIRAMISÙ

\$16

Mascarpone cream, savoiardi soaked in limoncello, lemon curd and lemon gel

STRAWBERRY AND PISTACHIO PAVLOVA

\$16

Meringue, strawberry jam, pistachio cream, candied pistachios, strawberry sorbet and strawberry powder

CHOCOLATE, RASPBERRY, MANGO AND PASSION FRUIT

\$16

Semisweet chocolate cream, mango and passion fruit gelato, cacao crumble, raspberry gel, fresh raspberries and chocolate tuile