

set lunch menu

from tuesday to friday add to your main course the focaccia bread, starter of the day and the ice cream for plus \$27


to start



focaccia housemade naturally leavened bread, amburana butter, antipasto \$24

snacks

dadinhos de tapioca the originals \$25/36 

fried pastry filled with our garden leaves, canastra cheese \$23

pastel de angu pork, ora-pro-nóbis, Mantiqueira cheese, fried corn dough \$39 

crispy manioc mushroom powder, jiquitaia pepper, garlic cream \$32  

appetizers

cured fish fresh curd, cashew, herb salad \$59

steak tartare buttered manioc beiju \$59 

gauchinho brioche, beef rib, Yamandú cheese, chimarrão mayo, chucrute \$45 (2unid)

braised beef cheek pikles, focaccia \$46 


green salad fresh leaves, green tomato, zucchini, pea falafel, pumpkin seed and homemade curd \$45

cesar salad romaine lettuce, scarlet eggplant, corn, croutons, mustard sauce, tulha cheese \$45

• add grilled chicken skewer on your salad \$29


main course

fire

angus beef sauté, rice, beans, fresh kale, perfect egg, farofa \$85 

only from Tuesday to Friday at lunch



beef steak maminha charcoal grilled, over manioc mille-feuille, coffee sauce, red onion pickles \$112 


pork steak salt cured Duroc charcoal grilled, creamy baião, red onion \$86 

country sausage rice pork ribs, okra \$86  

earth



lasagna kale pasta, fresh ricota, pumpkin bechamel, brazilian cheeses \$76


cashew moqueca heart of palm, plantain, red rice, coconut farofa \$159 (2 people)  


roasted mushrooms black tucupi salsa, eggplant, manioc cuscuz, bok choy cabbage \$79  
• add soft poached egg +\$6

mandioquinha gnocchi mushroom, tucupi, heart of palm and coconut sauce \$79 


sea and river


catch of the day seafood pirão, coconut farofa, plantain \$96  


pirarucu amazonian fish charcoal grilled, plantain puree, spinach, brazil nut beurre blanc \$105 


tomato rice mini arbóreo rice from Paraíba Valey, squid stuffed with carapau fish sausage \$99 


exclusive cocktails \$45


 **pólvoras e rosas** brandy Osborne, coconut syrup, Moonshine smoked, pineapple, pasteurized egg white, lemon, bitter -
light, fruity and slightly smoky

 **tama gin tonic** gin Yvy, jambu, tamarindo, tangerine, tonic water - *refreshing and slightly fruity*


 **areimar** cachaça saliníssima in balsamo, cachaça Porto do viana in american oak, toasted yerba mate, amburana seed, ginger syrup, wild honey, tahiti lemon - *citrusy, woody and slightly spicy*

 **dalipa** yvy gin with pout pepper, amazonian amaro, white vermouth, baniwa pepper tincture, la guita manzanilla wine
- bittery, full-bodied and slightly spicy


 **mariô** Santa Terezinha sassafrás cachaça, campari, carpano classico red vermouth, Noilly Prat dry vermouth, amaro di angostura - *bittery and spicy*


 **pequiii** ivy mar gin, pequi cream, passion fruit, pineapple, st. germain elderflower liquo - *refreshing, fruity and citric*


 **robert cocktail** ivy mar gin with cashew, sugar, lemon, peychaud's bitter - *fruity and citric*

 **kombupolitan** kombucha with pineapple and red fruits, homemade jabuticaba liquor, orange liquor, yvvy vodka
- citric, fruity and fresh

 **gin tônica do sertão** vy mar gin with cashew, lime zest, st. pierre tonic water - *refreshing, slightly bittery and slightly fruity*

 **renascença** jim bean extra aged whiskey bourbon, banana liquor, lemon, ginger syrup, sparkling water
- spicy, woody, fresh and fruity

 **capixaba cocktail** blend of cachaças princesa isabel (oak, jackfruit tree and amburana), homemade jabuticaba liquor, spices, carpano classico red vermouth, conilon coffee tincture
- woody, slightly bittery and fruity with coffee notes

 **matéria prima** Norma rum, rapadura shurb, bitter amogutta, tahiti lemon, mint - *refreshing, citrusy with light acidity*

 **highball coffee** Singleton whisky peach Tea Road, coffee tonic water, sicilian lemon - *refreshing, light, coffee notes*

caipirinhas \$36

 **two lemons and tangerine**
- lemon blend, spice sugar

 **passion fruit, tangerine and honey**


 **seasonal** - consult our team


prepared with your
favorite cachaça:

Saliníssima-balsamo / Porto Viana-carvalho / Colombina-jatobá / Colombina branca cristal

non-alcoholics \$29


 **cacau maravilhau** molasses, mint, cocoa nibs syrup, lime, sparkling water - *refreshing, citric with cocoa notes*

 **organic** umbu, mint, cucumber, sparkling water, sugar, lime
- herby, citric and refreshing

 **coco mania** melon, coconut syrup, abacaxi, sicilian lemon, basil and sparkling water - *refreshing, fruity, citrusy, with notes of coconut*

 **spiced tomato juice**
- nourishing and spicy

cervejas

praya witbier 355ml \$18 
praya puro malte 355ml \$18
heineken lager 330ml \$16
heineken zero 330ml \$16

soft drinks

soda \$11
kombucha \$18
cajuína \$16
juice of the day \$16
mated aiced tea with lime \$16
still or sparkling water - 350ml \$7
still filteres water \$0

classic cocktails

 **old hickory \$42**

dry vermouth noilly prat, vermouth punt e mes, peychaud's bitter, angostura bitter - *light, bitter and vinous*

 **bamboo \$42**

manzanilla fernando de castilla wine, vermute seco noilly prat, angostura orange bitter - *light, vinous and dry*

 **vieux carré \$ 69**

whiskey rye jim bean, cognac remy martin v.s.o.p, peychaud's e angostura bitters, dom benecditine, red vermouth punt e mes - *full-bodied, herbaceous, bitter and woody*

 **hankypanky \$39**

gin yvy mar, white fernet, red vermouth classic carpano - *full-bodied and bitter*

 **de la louisiane \$56**

whiskey rye jim bean, dom benecditine, red vermouth punt e mes, absinto absente, peychaud's bitter - *full-bodied, woody, herbaceous, slightly spicy and bitter*

 **penicilin \$42**

scotch whisky deward's 12, ginger liqueur with honey, lemon juice, whisky single malt, talisker 10, ardbeg perfum - *citrusy, slightly spicy and smoky*

 **daiquiri \$39**

havana rum 3, tahiti lemon juice, demerara sugar - *citrusy*

 **kir royale \$39**

sparkling farfalla brut, Chambord liquor - *refreshing and fruity*

 **mojito \$39**

rum havana 3, sugar syrup, tahiti lemon juice, mint, sparkling water - *citrusy and refreshing*

 **red snapper \$39**

gin ivy mar, house tomato juice, sicilian lemon juice, spices - *spicy, salty and slightly spicy*

 **brandy crusta \$46**

brandy de jerez carlos I solera, luxardo maraschino liquor, grand marnier liquor, sicilian lemon juice, angostura bitter, spice sugar - *citrus, fruity and woody*

 **dry martini \$39**

gin yvy mar, dry vermouth noilly prat, angostura orange bitter, olive - *full-bodied and dry*

 **tommy's margarita \$39**

tequila espolon silver, tahiti lemon juice, agave nectar, flor de sal - *citrus and vegetable*

 **adônis \$42**

jerez wine real tesouro oloroso, red vermouth classic carpano, angostura bitter - *light, vinous, slightly bitter, dry and spicy*

 **tom collins \$39**

gin yvy mar, sicilian lemon juice, sugar syrup, sparkling water - *citrusy, light and refreshing*

classic cocktails



last word \$68

gin vvy mar, luxardo maraschino liquor, green liquor chartreuse
tahiti lemon juice - *citrus, herbaceous and fruity*



mary pickford \$39

rum havana 3, pineapple nectar, luxardo maraschino liqueur,
tahiti lemon juice, amarena syrup - *fruity*



negroni \$39

gin ivy mar, campari, red vermouth carpano classic
- *full-bodied and bitter*



negroni sbagliato \$39

sparkling farfalla brut, campari, classic carpano red vermouth
- *refreshing and bitter*



whiskey sour \$39

whiskey bourbon jim bean black, demerara sugar, sicilian lemon,
angostura bitter, egg white (optional)
- *citrus and woody*



pisco sour \$39

pisco capel, tahiti lemon, cristal sugar, egg white, angostura
bitter - *fresh and citrus*



aperol spritz \$39

aperol, sparkling farfalla brut, Orange juice, sparkling water
- *bitter and refreshing*



kingston \$47

rum appleton signature blend, campari, red vermouth carpano
clásic - *woody and bitter*



espresso martini \$39

vodka ketel one, coffee liquor kahlua, café espresso
- *slightly bitter*



french martini \$39

vodka ketel one, liquor chamborg, pineapple, lemon
- *light and fruity*



sidecar \$39

brandy osborne, orange liquor, sicilian lemon - *cítrico*



old fashioned \$39

whiskey jim bean black, demerara sugar, angostura bitter,
angostura orange bitter - *woody and full-bodied*



perfect manhattan \$44

whiskey jim bean black, dry vermouth noilly prat, red vermouth
carpano classic, vermouth punt e mes, angostura bitter,
angostura orange bitter - *citrus*



blood and sand \$46

whisky deward's 12, liquor cherry heering, red vermouth carpano
clásic, orange juice - *woody, fruity and slightly bitter*





sazerac \$69

whiskey rye jim bean black, cognac remy martin v.s.o.p., demerara
sugar, angostura bitter, peychaud's bitter, absinto absente
- *full-bodied, bitter and woody*



desserts

by Mariana Campos and team



quindim yolks, coconut custard, meringue, crunchy
coconut \$35  


pequi pie chocolate, white pequi giandua \$32


macadamia panna cotta fig, fennel,
honey \$32 

caramelized brioche chocolate aridan
ice cream \$29

malty merengue caramel chocolate, dark mousse
chocolate, malt powder \$35

yellow fruits pequi cream, cajá sorbet,
passion fruit jam \$32  

artisanal cheese fruits compote, Lua Cheia cheese
(Serra das Antas, MG), Capim Canastra cheese (Serra da Canastra,
MG), urucu honey \$39 

sorbets chocolate with cumaru / coconut with
rapadura / caramelized banana \$18 

sorbets cajá / jabuticaba / soursop \$18 



cachaças and liqueurs

weber haus, umburana \$18

santa terezinha, sassafrás \$32

homemade limoncello \$9

Gouveia Brasil coffee liquor \$20

bananaliquor \$12

Niagara Natural niagara – glass \$18

BellaQuinta – São Roque/SP – Brasil

Licor de Tannat tannat – taça \$20

Bodega Domínio Cassis – Lomas de la Palomas/Rocha – Uruguai



coffees

filtered coffe – orfeu \$8

with milk \$9

Cold Brew \$15

espresso origem brasil \$8

with milk \$9

double espresso origem brasil \$15

with milk \$16

The sale of alcoholic beverages to minors under 18 is prohibited.



sparkling

Borbulhante de cambuci, frutos do Instituto AUÁ \$155

Cia dos Fermentados – São Paulo/SP – Brasil

Cave Geisse brut, chardonnay/pinot noir \$169

Familia Geisse – Pinto Bandeira/RS – Brasil

Cave Geisse nature, chardonnay/pinot noir \$169

Familia Geisse – Pinto Bandeira/RS – Brasil

Crémant de Limoux brut, chardonnay/

pinot noir/chenin blanc. \$254

Domaine Delmas – Languedoc/Limoux – França

Pét Nat rosé, pinot noir/chardonnay \$220

Vivente – Colinas/RS – Brasil

Dom Dionysius rosé nature, chardonnay/merlot \$139

Dom Dionysius – Caxias do Sul/RS – Brasil

white

Calabuig, macabeo \$109

Bodega Arráez – Valencia – Espanha

Vinho de Combate, blend não revelado \$28 somente taça

uvas viníferas de agricultura familiar da Serra Gaúcha/RS – Brasil

Piedra Negra, friulano \$145 / \$44

Bodega Piedra Negra – Valle de Uco/Mendoza – Argentina

Vinyes Ocults, viognier \$160 / \$42

Vinyes Ocults – Los Chacayes – Valle de Uco/Mendoza – Argentina

Funckenhausen, chardonnay \$180 – 1LT

Funckenhausen Vineyards – San Rafael/Mendoza – Argentina

Pizzato legno, chardonnay \$168 / \$44

Pizzato Vinhas e Vinhos – D.O Vale dos Vinhedos/Bento Gonçalves, RS – Brasil

Vinhetica, sauvignon blanc em jequitibá rosa \$138

Vinhetica – Caxias do Sul/RS – Brasil

Mouton Noir, melon de bourgogne \$237 / \$62

Domaine Vincent Caillé – Loire – França

Disznókő Tokaji dry, furmint \$214

Disznókő Winery – Mezözombor – Hungria

Cha Cha Cha, garnacha blanca/chardonnay \$135

Bodegas Campos de Enanzo – Murchante/Navarra – Espanha

Pfaffmann trocken, riesling \$214 – 1LT

Weingut Heinz Pfaffmann – Pfalz – Alemanha

oranges

Laranja Vivente, chardonnay/moscato antigo \$247 / \$64

Vivente – Colinas/RS – Brasil

Casa Viccás, lorena \$146 / \$39

Casa Viccás – Serafina Corrêa/RS – Brasil

Trebbiano On The Rock, trebbiano \$239

Era dos Ventos – Bento Gonçalves/RS – Brasil

Riesling db, riesling \$340

Bianka&Daniel Schmitt – Rheinhessen – Alemanha

rose

Calabuig, monastrell \$109

Bodega Arráez – Valencia – Espanha

Piedra Negra, pinot gris \$150

Bodega Piedra Negra – Valle de Uco/Mendoza – Argentina

Manos Andinas pinot noir \$128

Trasiego Wines – Valle Central – Chile

Lazy Winemaker, país \$142

Vinã Echeverria – Curicó/Maule – Chile

Valparaiso Naturo, isabel \$142 / \$38

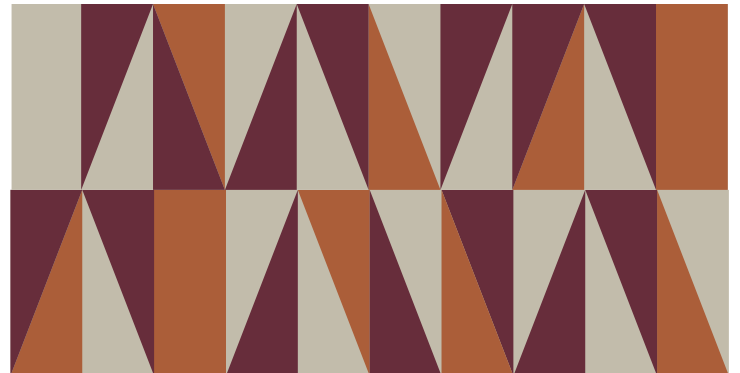
Valparaiso vinhos e vinhedos – Barão/Serra Gaúcha, RS – Brasil

BellaQuinta, cabernet franc \$115 / \$32

BellaQuinta – São Miguel Arcanjo/SP – Brasil

Sonrojo, garnacha \$169 / \$44

La Calandria – Cintruénigo/Navarra – Espanha



red

Calabuig, tempranillo \$109

Bodega Arráez – Valencia – Espanha

Vinho de Combate, blend não revelado \$28 somente taça

uvas viníferas de agricultura familiar da Serra Gaúcha/RS – Brasil

Telas, carménère \$110

Visionary Wines – Curicó/D.O Valle Central – Chile

Vinhetica, pinot noir em jequitibá rosa \$130

Vinhetica – Caxias do Sul/RS – Brasil

Pfaffmann, dornfelder \$214 – 1LT

Weingut Heinz Pfaffmann – Pfalz – Alemanha

Canallas, monastrell/tempranillo \$149

Bodega Arráez – Valencia – Espanha

Vinyes Ocults, cot (malbec) \$160 / \$42

Vinyes Ocults – Valle do Uco/Mendoza – Argentina

Cara Sucia, sangiovese \$135 / \$36

Durigutti Family Winemakers – Rivadavia/Mendoza – Argentina

Pizzato Merlot de merlots reserva \$140 / 37

Pizzato Vinhas e Vinhos – D.O Vale dos Vinhedos/Bento Gonçalves, RS – Brasil

Cara Sucia cepas, bonarda/syrah/

sangiovese/barbera... \$135 / \$36

Durigutti Family Winemakers – Rivadavia/Mendoza – Argentina

Lupi Reali, montepulciano \$150

Passione Natura – Abruzzo – Itália

BellaQuinta, tannat \$105

BellaQuinta – Caxias do Sul/RS – Brasil

Piegrande Nattus blend, malbec/cabernet franc/merlot \$128

Piegrande Wines – Perdriel, Lújan de Cuyo/Mendoza – Argentina

Mario Geisse reserva blend, cabernet sauv./

carménère \$125 / \$34

Familia Geisse – Marchigue/Valle Conchagua – Chile

CAP Royal bordeaux supérieur,

merlot/cabernet sauv \$135

Cap Royal – Bordeaux – França

Funckenhausem red blend, malbec/bonarda/syrah \$180 – 1LT

Funckenhausem Vineyards – San Rafael/Mendoza – Argentina

Piedra Negra, malbec \$150 / \$39

Bodega Piedra Negra – Valle de Uco/Mendoza – Argentina

Només, garnatxa negra \$228

Castillo Perelada Vinos & Cavas – Empordà/Catalunha – Espanha

Un Air de Réméjeanne, grenache/syrah \$219 / \$57

Domaine de la Rémejeanne – Côtes Du Rhône – França

Terroir Girassol, shirah \$335 / \$88

Vinhedo Girassol – Cocalzinho de Goiás/GO – Brasil

to finish

Niagara Natural, niagara – taça \$18 BellaQuinta – São Roque/SP – Brasil

Ludwig Wagner, ortega auslese, taça \$32 Ludwig Wagner & Sohn – Pfalz – Alemanha

Licor de Tannat, tannat – taça \$20 Bodega Dominio Cassis – Lomas de la Palomas/Rocha – Uruguai

The sale of alcoholic beverages to minors under 18 is prohibited.



cachaça and aguardente 50ml**brancas**

porto do viana 54	16
colombina cristal	11
porto do viana tradicional	16
santa terezinha série artes	30
perfeição	50
pindorama	25
encantos da marquesa	16
colombina 3 anos (jatobá)	16
colombina chita (jatôba)	20
colombina 10 anos (jatobá)	45
serra limpa (freijó)	16
paratiana (jequitibá rosa)	20
maria izabel (jequitibá rosa)	30

amburana

weber haus (amburana)	16
da quinta (amburana)	25

carvalho americano

yaguara (blended)	25
porto do viana premium	16
sagatiba velha	16
gouveia brasil 44 premium	35

carvalho francês

caraçuipe ouro	25
mazzaropi	25
leblon signature merlet	30

bálsamo

anisio de santiago	70
canarina	30
salinissima	11

diversas

princesa isabel 7 cores (jaqueria)	25
santa terezinha série gourmet (sassafrás)	30

blends

ypioca 5 chaves	25
weber haus 7 madeiras	20
princesa isabel ouro	20
gouveia brasil extra premium	35
princesa isabel mocoto	16

aperitivos 50ml

campari oak	30
fernet-branca	25
amaro lucano	25
amaro angostura	25
amarogutta	20
cynar 70	20
aperol	15
averna	15
brasilberg	15
vermute punt & mes	25
vermute cinzano 1757 tinto	25
vermute carpano classico bianco	20
vermute carpano clasico tinto	20

brandys 50ml

conhaque remy martin v.s.o.p	45
grappa casa bucco (carvalho)	30
osborne	20
grappa miolo	25
pisco capel	16
jerez carlos I	40

gins 50ml

martin miller	25
sylvius	55
gin & jhonnie	45
apostole	40
brooker	34
tanqueray sevilla	34
beefeater 24	30
tanqueray ten	35
Hendricks	40
Nordes	35
amazzone negro	25
bulldog	20
tanqueray london dry	25

whiskeys

bourbon

bulleit	30
maker's mark	34
wild turkey 81	25
woodford reserve	35
jim bean extra aged	25

rye

wild turkey rye 81	40
jim bean rye	35

scotch blended

johnnie walker blue label	140
johnnie walker gold label	50
johnnie walker black label	35
dewar's 12	25
jhonnie walker red	20

single malte

ardbeg 10	80
talisker 10	65
singleton duftown 12	35

irish

jameson	25
---------------	----

liquors 30ml

43 (icy)	20
amaretto dell orso (icy)	15
bols creme de cassis	15
banana sta terezinha (icy)	10
cedilla	15
chamborg	15
chartreuse amarelo	35
chartreuse verde	40
cherry heering	15
cointreau (gelado)	15
cointreau noir	30
dom bénédictine	25
drambuie	15
grand marnier	25
luxardo maraschino	30
st. germain elderflower	20
limoncello da casa (gelado)	8

tequila 50ml

patron silver	40
patron anejo	65

rum 50ml

botucal diplomatico reserva exclusiva	120
mount gay xo	45
mount gay black barrel	40
angostura 1919	40
bacardi 10 years	35
bacardi 8 anos	30
aplleton estate	25
angostura 5 years	20
havana club 7 years	20
havana 3 years	16

vodka 50ml

belvedere	30
ciroc	30
grey goose	30
ketel one	20

