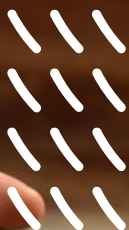




menu

CARDÁPIO



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Entradas

appetizer

Bolinho de Bacalhau

codfish ball

28,90

Bolinho de Feijoada

beans stew snack made of black beans

25,90



Bolinho de Arraia

manta ray ball

25,90

Pastel de Camarão

shrimp pastry

8,50

Pastel de Queijo Minas

cheese pastry

7,50



Pastel de Siri

crab pastry

8,50

Linguiça Mineira

sausage

25,50

Pastel de Siri



NOVIDADE | new



VEGETARIANO | vegetarian

Entradas

appetizer

Gurjão de Tainha
fried pieces of Tainha fish
coated in eggsand flour **34,90**

Gurjão de Pescada
fried pieces of Pescada fish
coated in eggsand flour **49,90**

Siri Gratinado
crab au gratin **12,90**

Camarão ao Alho e Azeite
fried shrimp in olive oil
with toasted garlic **59,90**

Caldo de Camarão
shrimp brew **10,90**

Caldo de Sururu
sururu brew: sururu is a lagoon
shellfish served as food for
the coast population in Brazil **10,90**

Robalo Frito
Robalo fish fried **69,90**

Camarão Empanado
breaded shrimp **69,90**

Picanha (aperitivo)
rump cap and
french fries **84,90**



Batata Frita
French fries **14,90**



CARNE VERMELHA | red meat



VEGETARIANO | vegetarian

Pescados

fishes

Serve 2 ou 4 pessoas / For 2 or 4 people

Risotto de Camarão

shrimp risotto

89,90

169,90

Fettuccine de Frutos do Mar

seafood fettuccine

79,90

149,90

Moqueca de Namorado

Namorado stew

109,90

209,90

Moqueca de Robalo

Robalo stew

115,90

225,90

Caldeirada de Frutos do Mar

seafood caldeirada: octopus,
squid, shrimp, mussel and kani

89,90

169,90

Robalo Frito com

Molho de Camarão

fried Robalo with shrimp stew

89,90

169,90

Namorado Frito

ao Molho Belle Meunière

fried Namorado with
Belle Meunière

99,90

189,90



Pescados

fishes

Serve 2 ou 4 pessoas / For 2 or 4 people

Tainha Frita com Pirão 69,90 139,90
fried Tainha with fish stew

Fillet de Tainha Grelhada 69,90 139,90
grilled Tainha filet

Fillet de Tainha Empanada 69,90 139,90
breaded Tainha filet

Fillet de Pescada Amarela Empanada 89,90 175,90
breaded Pescada Amarela filet

Bobó de Camarão 89,90 169,90
shrimp stew

Vegetarianos

vegetarians

Serve 2 ou 4 pessoas / For 2 or 4 people

Quiche de Alho-poró com Salada Mix 69,90 139,90
leek Quiche with mixed salad

Risotto de Cevada com Cogumelos 39,90
barley Risotto with mushrooms
individual

Vegano

Vegan

Macarrão com Molho Branco de Amendôas e Cogumelo 69,90
pasta with sauce of white nuts and mushrooms
individual

Pescados

fishes



*Sugestão do
Chef Lincoln Rodrigues*

Camarão com Catupiry® Shrimp with Catupiry® Cheese

Camarões selecionados e frescos, temperados
em limão galego, sal e pimenta do reino,
refogados em azeite português e finalizado
com catupiry original

+ Arroz Branco Tradicional
+ Batata Portuguesa
+ Salada Verão

*Selected and fresh shrimps, seasoned in Galician
lemon, salt, pepper, sautéed in Portuguese olive oil
and finished with original Catupiry cheese*

+ Traditional White Rice
+ Portuguese Potatoes (chips)
+ Summer Salad

Pescados

fishes



*Sugestão do
Chef Lincoln Rodrigues*

Feijoada de Frutos do Mar

Bean Stew with Seafood

Pescados frescos selecionados do dia, temperados em pimenta do reino, sal e especiarias da casa, acompanhado de feijão branco refogado no dendê e cozido no leite de coco, salsa e coentro.

+ Arroz Branco Tradicional
+ Farofa de Dendê

Fresh fish of the day, seasoned with black pepper, salt, house spices, with white beans sautéed in palm oil and cooked in coconut milk, parsley and cilantro.

+ Traditional White Rice
+ Palm Oil Farofa

Carnes & Aves

red meat and poultry

Serve 2 ou 4 pessoas / For 2 or 4 people

Picanha à Moda da Casa
house-style rump cap

114,90

- + Arroz Branco / white rice
- + Farofa de Ovos / egg farofa
- + Batata Frita / French fries
- + Vinagrete / vinaigrette

225,90

Fillet de Frango Grelhado ou Empanado
grilled or breaded chicken fillet

59,90

- + Arroz Branco / white rice
- + Feijão Preto / black beans
- + Batata Frita / French fries
- + Salada Verde / green salad

129,90

Infantil

for kids

Picanha com Fritas
rump cap with french fries

- + Arroz Branco / white rice
- + Feijão Preto / black beans
- + Batata Frita / French fries
- + Salada Verde / green salad

31,90

Strogonoff de Carne
beef strogonoff

- + Arroz Branco / white rice
- + Batata Frita / French fries

22,90

Strogonoff de Frango
chicken strogonoff

- + Arroz Branco / white rice
- + Batata Frita / French fries

20,90

Frango Grelhado
grilled chicken fillet

- + Arroz Branco / white rice
- + Feijão Preto / black beans
- + Batata Frita / French fries
- + Salada Verde / green salad

20,90

Guarnições

side items

Arroz Branco white rice	9,90
Arroz de Brócolis white rice with broccoli	9,90
Molho de Camarão shrimp brew	15,90
Pirão fish brew	10,90
Feijão Preto black beans	10,90
Farofa de Ovos egg farofa	10,90
Farofa de Camarão shrimp farofa	15,90
Farofa de Dendê palm oil farofa	10,90

Sobremesas

desserts

Taça de Sorvete de Creme vanilla ice cream cup	14,90
Brownie de Chocolate com Sorvete de Creme chocolate brownie with vanilla ice cream	14,90
Banana Frita com Açúcar, Canela e Sorvete de Creme fried banana with cinnamon, sugar and vanilla ice cream	14,90

Bebidas

drinks

Água sem Gás
regular water

3,50

Água com Gás
sparkling water

3,90

Água Tônica
tonic water

5,90

Refrigerante (lata)
soda (cann)

5,90

Coca-Cola® / coke

Coca-Cola Zero® / coke zero

Fanta Laranja® / orange fanta

Fanta Uva® / grape fanta

Guaraná Antártica® / guaraná antarctica

Sprite® / sprite

Sucos Naturais (copo)
natural juices (glass)

9,90

Laranja / orange

Limão / lemon

Maracujá / passion fruit

Abacaxi / pineapple

Morango / strawberry

Sucos Naturais (jarra)
natural juices (jar)

27,90

Laranja / orange

Limão / lemon

Maracujá / passion fruit

Abacaxi / pineapple

Morango / strawberry

Limonada Suíça / Brazilian lemonade

H2OH!®
soda H2OH!

6,90

Red Bull®
Red Bull

13,90



Cervejas

beers

Chope Brahma®
brahma chopp

8,00

Chope Eisenbahn®
eisenbahn chopp

7,00

Long Neck Eisenbahn®
Long Neck Budweiser®
Long Neck Stella Artois®

8,00

Long Neck Heineken®
Long Neck Corona Extra®

10,00

Doses

shots

Gin

10,00

Tequila

10,00

Cachaça Salinas®

6,00

Cachaça Salinas® com Mel e Canela

7,00

Cachaça Seleta®

7,00

Licor Marula® STOCK

10,00

Licor Malibu®

12,00

Licor Curaçau® Blue

18,00

Vodka Smirnoff®

10,00

Vodka Absolut®

20,00

Whiskey Johnnie Walker® Black Label

22,00

Whiskey Jack Daniels®

22,00

Coquetéis

cocktails

Gin Tônica Tropicália

lemon juice, orange juice, tonic water, Tropical Red Bull® and gin

35,00

Gin Tônica

lemon juice or orange juice, tonic water and gin

20,00

Caipigin com Frutas da Estação

seasonal fruits, sugar and gin

20,00

Caipirinha de Salinas com Frutas da Estação

tradicional Brazilian cocktail, made with Salinas® cachaça (sugarcane hard liquor), sugar and seasonal fruits

20,00

Lagoa Azul

lemon juice, lemon soda, Curaçau® Blue (liquor) and Smirnoff vodka

20,00

Sex On The Beach

orange juice, peach juice, gooseberry syrup and Smirnoff® vodka

20,00

Caipirinha de Ypióca com Frutas da Estação

tradicional Brazilian cocktail, made with Ypióca® cachaça (sugarcane hard liquor), sugar and seasonal fruits

17,00

Caipivodka com Frutas da Estação

seasonal fruits, sugar and Smirnoff® vodka

23,00

Caipivodka de Limão

lime, lemon juice, sugar and Smirnoff® vodka

18,00



Coquetéis

cocktails

Cuba Libre

coke, lemon juice and Carta Ouro® rum

18,00

Piña Colada

pineapple juice, condensed milk, milk cream, grated coconut, strawberry syrup or chocolate syrup and Malibu® rum

18,00

Mojito

mint, lemon juice, sugar, lemon soda or sparkling water and Carta Branca® rum

18,00

Caipivodka de Absolut

seasonal fruits, sugar and Absolut® vodka

28,00

Coquetel Com Álcool

condensed milk, milk cream, Smirnoff® vodka or Carta Branca rum and seasonal fruit

24,00

Coquetéis Especiais

special cocktails

Coquetel Sem Álcool

lemon soda, condensed milk, milk cream and seasonal fruit

18,00

Jorge Amado*

passion fruit,  lemon and Cachaça Gabriela® (sugarcane  with glove and cinnamon)

23,00

**Gabriela is a famous literary character created by Jorge Amado and played by Sonia Braga in 1975*





Aldeia

VIKING



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