

APPETIZER SHRIMP

Starters & APPETIZERS

STARTING YOUR GASTRONOMIC JOURNEY ON THE RIGHT FOOT

APPETIZER SHRIMP	114
COUVERT	74
CRAB CAKE	38
GRAVY FILET MIGNON	99
FISH BITES	69
PASTRY PORTION *Shrimp, meat or Catupiry ® Cheese*	47
PASTRY (PER UNITY) *Shrimp, meat or Catupiry ® Cheese*	11
COD CAKES *Portion*	51
COD CAKES *Unity*	12
FRIED CALAMARI SQUID	110
HALF METER SPICY SAUSAGE	51
BREADED PROVOLONE CUBES	77
FRIED CHICKEN BITES	65



PICANHA

500 GRAMS OF SELECTED RUMP STEAK CUTS FROM ARGENTINA AND URUGUAY.

COMPLETA

CHOOSE YOUR CUT STYLE R$260

SERVES 2 PEOPLE

WHOLE STEAK | WHOLE 500g STEAK.
WILL HAVE A PINK/REDDISH INTERIOR.

CLASSIC CUT | 500g OF RUMP STEAK CUT INTO THIN SLICES.
CAN BE GRILLED BY THE TABLE ON OUR CLASSIC STEEL SLAB.

TWO STRIPS | TWO STEAK STRIPS OF 250g EACH.



SERVED WITH

CRAZY RICE . FRENCH FRIES . EGG MANIOC FLOUR
CHIMICHURRI SAUCE . VINAGRETTE

Other Picanhas

PICANHA FOR 2 PEOPLE **229**
500g of picanha. Choose your preferred cut style. Comes with one large side dish of your choice, chimichurri and vinagrette sauce.

PICANHA AL PATRONE **150**
250 g of grilled rump steak. Comes with roasted loaded potatoes and a roasted onion. Serves 1.

PICANHA ROYAL **260**
500 g of thinly cut rump steak, grilled by the table. Comes with hearts of palm and buttery sauce for grilling. Serves 2.



PRIME Cuts

A TRUE STEAK EXPERIENCE. AROUND 300 GRAMS.

Only the finest cuts, hand-picked for you. Choose your side dish separately. Served with chimichurri and vinagrette.

**Pay by weight. The weight of the steak may vary slightly.*

ANCHO **42** / *100g*
Ribeye cut from the heart of the striploin, with rich marbling and a buttery texture that delivers deep, lasting flavor.

CHORIZO **41** / *100g*
Argentine classic strip steak, with firm fibers and a clean, pronounced beef profile.

VAZIO **44** / *100g*
Long-fibered cut with strong character, highly aromatic and expressive when properly grilled.

SIDE DISHES

FULL SIZE OR HALF SIZE. JUST THE SIZE OF YOUR HUNGER.

WHITE RICE	37	25
BROCCOLI RICE	47	31
CRAZY RICE	43	29
PIAMONTESE RICE	58	38
BEANS	27	18
FRENCH FRIES	41	27
ROSTIE POTATOES	64	42
PRUSSIAN POTATOES	41	27
PLAIN MANIOC FLOUR	33	22
EGG MANIOC FLOUR	43	29
BRAZILIAN MANIOC FLOUR	43	29
BACON MANIOC FLOUR	43	29
BREADED BANANAS	35	22
ONION RINGS	39	26
MASHED POTATOES	39	26

STEAK

ALL OF OUR STEAK DISHES ARE PREPARED WITH FILET, THE WAY YOU DESERVE.

STEAK OSWALDO ARANHA **125**
Filet covered in fried garlic. Comes with potato chips, white rice and plain manioc flour.

PIAMONTESE MEDALLION **125**
Round, bacon wrapped slices of steak, with piamontese rice and madeira sauce.

STEAK PARMEGIAN **125**
Breaded steak, covered with mozzarella cheese and tomato sauce. Comes with mashed potatoes.

STEAK À POIVRE **125**
Grilled and served in a rich black pepper sauce. With boiled potatoes.

STEAK STROGONOFF **125**

SURPRISE STEAK **125**
Breaded steak, with a ham and cheese filling. Comes with fries.

TORNEDOR FORESTIER **125**
Comes in Madeira sauce, w/ bacon, chopped onions, green peas and Noisette (round) fries.





CHICKEN AU MODA

Chicken

OUR CHICKEN BREAST CUTS OFFER OPTIONS FOR EVERY TASTE

CHICKEN AU MODA — **95**
Breaded, filled w/ Catupiry® cheese, with apple rice and mushroom sauce.

PIAMONTESE CHICKEN — **91**
Round, bacon wrapped slices of chicken, with piamontese rice and madeira sauce.

CHICKEN PARMIGIANA — **95**
Breaded and covered in mozzarella and tomato sauce. Served with mashed potatoes.

FRENCH CHICKEN — **87**
Grilled, served with a mix of straw fries, ham, onions and green peas.

CHICKEN STROGONOFF — **91**

GORGONZOLA CHICKEN — **91**
Comes with rice and sautéed potatoes.

CHICKEN AND VEGETABLES — **84**
Grilled, served with steam cooked vegetables.

Pastas & RISOTTOS

DELIGHT YOURSELF IN OUR PASTAS AND RISOTTOS, ALL MADE WITH DURUM WHEAT OF ITALIAN ORIGIN.

ITALIAN SPAGHETTI — **90**
With shrimp, white wine, and yellow and red bell peppers.

FARFALLE AL MARE — **97**
With shrimp, white wine, cream, white sauce and saffron.

SPAGHETTI AU SUGO — **84**

SPAGHETTI CARBONARA — **91**

GARLIC AND OIL SPAGHETTI — **85**

PARISIAN NOODLES — **92**
Shredded chicken, peas, ham, onions, white sauce and cream.

SEAFOOD SPAGHETTI . SERVES 2 — **214**
Serves two. With shrimp, lobster, octopus, calamari and Sea Bass.

SHRIMP AND LEMON RISOTTO SERVES 2 — **230**

SEAFOOD RISOTTO . SERVES 2 — **250**
Serves two. With shrimp, lobster, octopus, calamari and Sea Bass.



ITALIAN SPAGHETTI

Creams & SALADS

ASPARAGUS CREAM — **58**

ONION CREAM — **50**

GREEN PEA CREAM — **52**

POTATO SALAD — **43**

HEART OF PALM SALAD — **61**

MIXED SALAD . *SERVES 2* — **69**

SEAFOOD

SHRIMP TO OCTOPUS, INCREDIBLE AND SOPHISTICATED DISHES THAT UTILIZE ONLY THE BEST QUALITY SEAFOOD.

SEAFOOD SYMPHONY . SERVES 3 — **626**
Lobster, shrimp, octopus, calamari, flounder e sea bass. All grilled. Comes with white sauce rice and saffron.

SALMON AU PISTACHIO SAUCE — **132**
Grilled, served with saffron rice, goldened potatoes and pistachio sauce.

FLOUNDER AU MODA — **132**
Grilled on olive oil. Served with fine strips of garlic and chive, and sautéed potatoes.

SICILIAN FLOUNDER — **132**
Grilled flounder, served with Sicilian eggplant risotto, peas and grilled hearts of palm. Comes with lobster sauce.

IMPERIAL SEA BASS . SERVES 2 — **302**
Grilled Sea Bass and shrimp, served with almond rice, broccoli and grilled onions, and Aurora sauce made with Catupiry® cheese.

SEA BASS AU BELLE MEUNIÈRE — **230**
Grilled. With shrimp sauce, mushrooms, capers and cooked potatoes.

COD FEAST — **198**
Grilled. With broccoli over oil and garlic and cooked potatoes.

COD GOMES DE SÁ — **198**
Cod chips, served with sautéed potatoes, garlic, onions, olives and hard boiled eggs.

SHRIMP MONTE CARLO — **242**
Breaded, filled w/ Catupiry® cheese. Comes with apple rice.

HAWAIIAN SHRIMP — **208**
Gratin. With pineapple and cream rice.

GREEK STYLE SHRIMP — **208**
Breaded shrimps. Served with greek style rice.

THERMIDOR LOBSTER . SERVES 2 — **286**
Braised in white wine and then broiled. Served in the shell, with our house sauce and mashed potatoes.

CAPIXABA STEW — **215**
Classic Brazilian "moqueca" made with Whiting fish. Served with white rice and palm oil farofa

THERMIDOR LOBSTER



DESSERTS

CLOSING YOUR EXPERIENCE WITH A TOUCH OF SWEETNESS.

FLAMBED BANANAS — 63
Flambed bananas in sugar and evaporated cognac. Served with vanilla ice cream.

FLAMBED STRAWBERRIES — 69
Flambed strawberries in sugar and evaporated cognac. Served with vanilla ice cream.

BANANA CHURROS — 53
Mini breaded banana churros, covered and filled with Dulce de leche. Served with vanilla ice cream.

BROWNIE TOWER — 52
Chocolate and almonds brownie cake, covered with vanilla ice cream, whipcream and our homemade chocolate sauce.

LAVA CAKE — 51
Served with vanilla ice cream and our homemade chocolate sauce.

PROFITEROLES — 40
Six pastry balls filled with vanilla ice cream. Served with ice cream and covered in our homemade chocolate sauce.

PAPAYA CREAM — 41
Our homemade papaya cream served with blackcurrant liqueur.

MILK PUDDING — 29
A slice of our homemade milk pudding.

CHOCOLATE MOUSSE — 29
100g of our thin and aerated chocolate mousse.

BANANA SPLIT — 40
Served with whipcream and chocolate, strawberry and vanilla ice cream.

SUNDAE — 29
Ask for our available flavors.

MILK SHAKE — 29
Ask for our available flavors.

STRAWBERRY AND WHIPCREAM — 35
Refreshing bowl of fresh strawberries, served with whipcream.

PIE SLICE — 29
Generous slice of pie. Ask for our available flavors.

ICE CREAM — 29
Ask for our available flavors.

ESPRESSO — 12
Segafredo coffee made with freshly ground beans.

ASSORTED TEAS — 12
Choose between our varied tea selection.



FLAMBAD BANANAS

GRILL · FRUTOS DO MAR · PETISCOS

PICANHA & ETC

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