

CAFÉ DA MANHÃ CONTINENTAL | CONTINENTAL BREAKFAST R\$45,00

SEGUNDA À SEXTA - 06:30H ÀS 10:00H | MONDAY TO FRIDAY – 6:30AM TO 10:00AM

FINAL DE SEMANA E FERIADO – 06:30H ÀS 10:30H | WEEKEND AND HOLIDAYS – 6:30AM TO 10:30AM

Cesta de pães e bolos, suco, café, leite, frutas, queijo, frios, iogurte, ovos mexidos ou omelete, manteiga, cream cheese
Basket of breads and cakes, juice, coffee, milk, fruit, cheese, cold cuts, yogurt, scrambled eggs or omelet, butter, cream cheese

APERITIVOS & ENTRADAS | APPETIZERS & STARTERS

BATATA FRITA COM QUEIJO | FRENCH FRIES WITH CHEESE R\$26,00

CEVICHE DE TILÁPIA | TILAPIA CEVICHE R\$28,00

ISCA DE PEIXE EMPANADA | CRISPY FISH STICKS R\$38,00

TÁBUA DE FRIOS | CHARCUTERIE BOARD R\$60,00

SANDUÍCHES | SANDWICHES

BEIRUTE DE FRANGO | CHICKEN SANDWICH R\$38,00

frango grelhado no pão sírio com ovo frito, queijo, presunto, alface e tomate *grilled chicken on pita bread with fried egg, cheese, ham, lettuce and tomato*

DOUBLE PESTANA R\$42,00

queijo provolone, tomate grelhado, cebola caramelizada, molho do chef *provolone cheese, grilled tomato, caramelized onions and chef's sauce*

MISTO QUENTE | GRILLED HAM & CHEESE SANDWICH R\$35,00

STEAK SANDWICH R\$40,00

tiras de alcatra no pão ciabata, salada de repolho roxo e branco com maçã verde, bacon, maionese, cogumelo paris, queijo e molho barbecue de goiabada
steak thinly chopped on ciabatta bread, white and purple cabbage salad with green apple, bacon, mayo, mushroom, cheese and guava barbecue sauce

Nossos sanduíches são acompanhados de batatas fritas | *Our sandwiches are served with french fries*

PIZZA

CALABRESA | PEPPERONI R\$26,00

FRANGO | CHICKEN R\$26,00

NAPOLITANA | NEAOLITAN R\$26,00

OMELETES | OMELET

OMELETE DO CHEF | CHEF'S OMELET R\$32,00

queijo, presunto, tomate e bacon
cheese, ham, tomato and bacon

OMELETE SAUDAVÉL | HEALTHY OMELET R\$34,00

queijo branco, peito de peru e alho poró
brazilian white cheese, turkey breast and leek

SALADAS | SALADS

SALADA CAESAR FRANGO | CHICKEN CAESAR SALAD R\$32,00

peito de frango grelhado com molho à base de anchovas, mostarda dijon, azeite, gemas, finalizado com lascas de parmesão, bacon e croutons
grilled chicken breast with anchovy, dijon mustard, olive oil, egg yolks, parmesan cheese, bacon and croutons

SALADA JÚLIO CESAR | JULIO CESAR SALAD R\$32,00

cubos de mignon com molho do chef, finalizado com lascas de parmesão, bacon e croutons diced
tenderloin with chef's sauce, topped with parmesan, bacon and croutons

SALADA VERDE GREEN SALAD	R\$28,00
mix de folhas verde com manga, tomate cereja e redução de aceto balsâmico <i>green leaves mix with mango, cherry tomato and balsamic vinegar reduction</i>	
TAGLIATA DE ROSBIFE ROAST BEEF TAGLIATA	R\$32,00
fatias de rosbife, rúcula, lascas de parmesão, tomate cereja com molho poivre e chimichurri <i>roast beef slices, arugula, parmesan, cherry tomatoes with poivre sauce and chimichurri</i>	
SOPAS & CREMES SOUPS & CREAM SOUP	
CANJA À BRASILEIRA CHICKEN STEW	R\$35,00
frango em cubos com arroz, batata, cenoura <i>diced chicken with rice, potatoes, carrots</i>	
CALDO VERDE PORTUGUESE GREEN STEW	R\$33,00
caldo de batata inglesa com linguiça portuguesa e couve <i>potato</i> <i>broth with chouriço and collard greens</i>	
CREME DE VEGETAIS VEGETABLES CREAM SOUP	R\$32,00
creme de batata com brócolis, cenoura e couve flor, finalizado com creme de leite <i>potato cream with broccoli, carrots and cauliflower, topped with sour cream</i>	
MINISTRONE MINISTRONE SOUP	R\$35,00
sopa com carne, vegetais e macarrão <i>soup with meat, vegetables and noodles</i>	
MENU EXECUTIVO EXECUTIVE MENU	R\$39,90
CARNES MEATS	
FILET AO VINHO TINTO STEAK WITH RED WINE SAUCE	R\$86,00
mignon grelhado ao molho de vinho tinto e risoto de queijo <i>Grilled mignon with red wine sauce and cheese risotto</i>	
BITOQUE	R\$75,00
filé de alcatra regado em um delicioso molho que acompanha ovo frito e batatas fritas. <i>grilled steak with a delicious sauce, fried egg and french fries</i>	
FILE À PARMEGIANA BAKED STEAK	R\$65,00
filé de carne empanado ao molho de tomate e queijo servido com linguini <i>breaded beef fillet in tomato and cheese sauce served with linguini</i>	
COSTELA SUÍNA PORK RIBS	R\$45,00
com molho barbecue de goiabada, musseline de aipim e mix de folhas <i>with guava barbecue sauce, cassava mousseline and mixed leaves</i>	
ENTRECÔTE	R\$50,00
bife ancho, legumes salteados na manteiga ao molho poivre <i>ancho steak, vegetables sautéed in butter with poivre sauce</i>	
FRANGO & PEIXES CHICKEN & FISH	
FRANGO GARNI GARNI CHICKEN	R\$46,00
frango grelhado ao molho de mostarda com legumes <i>in</i> <i>mustard sauce with vegetables</i>	
FRANGO GRELHADO GRILLED CHICKEN	R\$44,00
arroz e batata frita <i>rice and french fries</i>	
TILÁPIA GRELHADA GRILLED ST. PETTER	R\$50,00
em crosta de ervas finas com legumes salteados na manteiga <i>in fine herb crust with vegetables sautéed in butter</i>	

SALMÃO GRELHADO | *GRILLED SALMON* R\$86,00
 ao molho de maracujá com musseline de batata baroa
 with passion fruit sauce and celery root mousseline

PORÇÕES INDIVIDUAIS | INDIVIDUAL PORTIONS

ARROZ BRANCO | *WHITE RICE* R\$12,00

FEIJÃO | *BEANS* R\$12,00

LEGUMES SALTEADOS | *SAUTEED VEGETABLES* R\$13,00

PURÊ DE BATATA | *MASHED POTATO* R\$13,00

MASSAS | PASTAS

ESPAGUETTE À BOLONHESA | *SPAGHETTI BOLOGNESE* R\$38,00

PENNE AO MOLHO GORGONZOLA | *PENNE GORGONZOLA* R\$46,00

PENNE AO POMODORO | *PENNE POMODORO* R\$30,00

PENNE FUNGHI | *PENNE WITH MUSHROOM SAUCE* R\$44,00

PANQUECA DE CARNE | *MEAT PANCAKES* R\$34,00

PANQUECA DE FRANGO | *CHICKEN PANCAKES* R\$30,00

VEGANA | VEGGAN

ESPAGUETTE | *SPAGUETTI* R\$26,00

de vegetais ao molho de tomate e manjeriço
 of vegetables with tomato sauce and basil

MELANZA RECHEADA | *MELANZANE* R\$14,00

berinjela grelhada, cebola, tomate e pickles de rabanete
 grilled eggplant, onion, tomato and radish pickle

ABOBRINHA RECHEADA | *STUFFED ZUCCHINI* R\$14,00

abobrinha grelhada, cebola, tomate e pickles de rabanete
 zucchini, onion, tomato and radish pickle

MENU INFANTIL | KIDS MENU

MIGNON | *SIRLOIN* R\$39,00

mignon grelhado com arroz e batata frita
 with rice and french fries

FRANGO GRELHADO | *GRILLED CHICKEN* R\$35,00

com arroz e batata frita
 with rice and French fries

PEIXE | *FISH* R\$36,00

tilápia grelhada com purê de batata e legumes ao vapor
 grilled tilapia with mashed potatoes and steamed vegetables

ESPAGUETTE À BOLONHESA | *SPAGHETTI BOLOGNESE* R\$35,00

ESPAGUETTE AO POMODORO | *SPAGUETTI POMODORO* R\$30,00

SOBREMESA | DESSERTS

CHEESECAKE COM CALDA DE FRUTAS VERMELHAS | *RED BERRY CHEESECAKE* R\$24,00

CREME DE PAPAYA COM CASSIS | *PAPAYA CREAM WITH CASSIS* R\$20,00

FRUTAS LAMINADAS | *SLICED FRUITS* R\$22,00

PASTEL DE NATA (2 UNIDADES) | *PORTUGUESE CUSTARD TART (2 UNITS)* R\$30,00

TEMPURÁ DE SORVETE | *TEMPURA ICE CREAM* R\$30,00

sorvete de creme com calda de chocolate e farinha de amêndoas
vanilla ice cream with chocolate syrup and almond flour

NÃO ALCOÓLICO | *NOON-ALCOHOLIC*

ÁGUA | *WATER* R\$ 8,00

ENERGÉTICO | *ENERGY DRINK* R\$12,00

REFRIGERANTE | *SOFT DRINK* R\$ 9,00

SUCO | *JUICE* R\$10,00

CAFÉ & CHÁ | *COFFEE & TEA*

BULE DE CAFÉ | *COFFEE POT* R\$15,00

BULE DE LEITE | *MILK POT* R\$15,00

CERVEJA | *BEER*

BUDWEISER R\$14,00

BECKS R\$14,00

STELLA ARTOIS R\$14,00

CERVEJA ARTESANAL DOM GENTILIS R\$32,00

WHISKY

BUCHANAS R\$33,00

BALLANTINES 8Y R\$26,00

BALLANTINES 12Y R\$33,00

CHIVAS 13 ANOS R\$33,00

CHIVAS REGAL 12Y R\$33,00

JACK DANIELS R\$26,00

JAMESON R\$33,00

JIM BEANS R\$33,00

JW BLACK LABEL R\$33,00

JW RED LABEL R\$26,00

OLD PARR R\$26,00

VODKAS

ABSOLUT R\$26,00

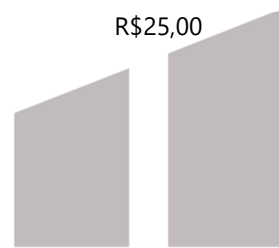
ORLOFF R\$20,00

SMIRNOFF R\$24,00

STOLICHNAYA R\$28,00

LICORES | *LIQUEUR*

AMARETTO R\$25,00



AMARULA	R\$25,00
BAILLEYS	R\$25,00
COINTREAU	R\$25,00
DRAMBUJE	R\$25,00
FRANGÉLICO	R\$25,00
LICOR 43	R\$25,00
FRANGÉLICO	R\$25,00
LICOR 43	R\$25,00

TEQUILAS | TEQUILLAS

JOSE CUERVO OURO	R\$25,00
JOSE CUERVO PRATA	R\$25,00

VERMUTE | VERMOUTH

CAMPARI	R\$18,00
UNDERBERG	R\$18,00
MARTINI BIANCO, DRY ROSE	R\$18,00

COQUETÉIS | COCKTAILS

CUBA LIBRE	R\$24,00
GIN TÔNICA	R\$24,00

APERITIVOS | APÉRITIF

APEROL	R\$17,00
LILLET	R\$18,00
RAMAZZOTI	R\$18,00

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AMAZZONI	R\$25,00
BEEFEATER	R\$25,00
BOMBAY	R\$25,00
TANQUERAY	R\$25,00

CACHAÇA | SPIRIT

AGUARDENTE JANEIRO	R\$23,00
AGUARDENTE NÊGA FULÔ	R\$23,00
AGUARDENTE SÃO FRANCISCO	R\$20,00
CONHAQUE MARTELL VSOP	R\$23,00
NETO COSTA	R\$23,00

VINHOS | WINE

CONSULTE A NOSSA CARTA DE VINHOS | *CHECK OUR WINE MENU*