

APPETIZERS

pork rinds *the classics* R\$8,90 each.

✓ **da terra** *manioc, sweet potatoes and pumpkin* R\$ 12,90

braised beef R\$12,90 each.

queijo-de-coalho com melado R\$ 9,90 each

craft pork sausage R\$ 10,90 each

pork chops R\$12,90 each.

Chicken legs R\$12,90 each.

free-range eggs R\$6,50 each..

EXTRAS

✓ **manioc boiled** R\$9,90

biquinho pepper R\$6,50

sweet chilli R\$6,50

roasted garlic R\$6,50 each.

SPECIAL OF THE DAY

everyday a different appetizer, try before it's over!

bolinho de arroz

6 units.R\$17,90 | 12 units.R\$27,90 - monday

bolinho de mandioquinha e linguiça

6 units.R\$17,90 | 12 units.R\$27,90 – tuesdays

bolinho de abóbora com carne-seca

each.R\$8,90 | 2 units. R\$ 16,90 – wednesday

torradinha de linguiça

each.R\$8,90 | 2 units. R\$ 16,90 – thursday

pasteizinhos de carne-de-sol

each.R\$6,90 | 2 units. R\$ 12,90 – friday

ON THE WEEKENDS

torradinha de carne de sol

each. R\$ 8,90 | 2 units. R\$ 16,90

mini escondidinho de carne de panela R\$12,90

caldinho de feijão-de-corda R\$ 10,90

caldinho verde sertanejo R\$ 10,90

SERVINGS

torresminhos

our pork rinds even crispier and drier. Perfect to nibble.
R\$15,90

✓ **chips de mandioca**

thin slices of crunchy manioc R\$ 12,90

dadinhos de tapioca

small golden cubes of tapioca with coalho cheese, served with sweet chili sauce.

6 units. R\$15,90 | 12 units. R\$24,90

queijo-de-coalho com melado

delicious coalho cheese glazed pan roasted with butter served with molasses R\$39,90

carpacho

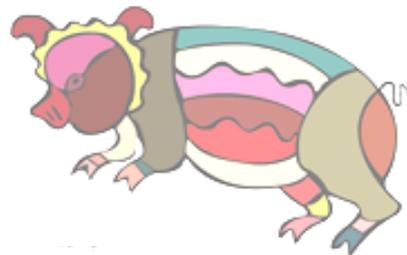
sliced cured beef with cilantro pesto, sweet pepper and coalho cheese R\$35,90

linguiça com cebola-roxa e cachaça

pork sausage flambée with cachaça and olive oil, red onions and pickled pumpkin R\$45,90

iscas de pintado

crisp fried pintado fish fillets, with lime mayonnaise and pepper. R\$39,90 porção



TAPIOGAS

✓ **da horta**

mass of beets, hummus of vegetables and nuts, vegetable leaves R\$19,90

tapioca de queijos brasileiros

Canastra cheeses, rennet and standard mines, with vegetable leaves and pumpkin vinaigrette R\$ 19,90

carne-seca

classic mass, stuffed with dried beef shredded and cooked in cream. served with sweet chilli R\$21,90

SPECIALTIES

moqueca sertaneja

boiled cashew, ground banana, gherkin, pumpkin and leaves of the vegetable garden. served with rice mix and crunchy farofa of chestnut and burnt coconut R\$54,90

carne de sol assada

homemade salt cured beef served with butter, roasted garlic, sweet pepper and manioc chips R\$54,90

carne seca desfiada com cebola-roxa

shredded jerked beef with butter, served with sweet pepper, manioc and roasted pumpkin R\$54,90

dobradinha

stewed tripe with smoked sausage and white bean served with bread and toasts R\$44,90

joelho de porco

braised pork leg, served with corn couscous and roasted pumpkin. R\$54,90

atolados

Prime meats, cooked slowly with manioc, cherry tomato, green onion, pickled pumpkin and olive green. served steaming on the pan.
beef stew R\$44,90 | chicken R\$44,90 | lamb stew R\$54,90

peixadinha do são Francisco

pintado fish in coconut sauce with cherry tomatoes, pearl onions, cambuci chilli. It is served with a mix of rice, and a chummy nuts farofa R\$54,90

pirarucu assado

pirarucu fish crusted with maio flour, torresmo and nuts. It is served with black-eyed beans vinaigrette and boiled manioc R\$99,90

ESCONDIDINHOS

carne seca

creamy manioc puree with jerked beef and cream cheese filling, with golden cheese crust R\$36,90

queijo de cabra com legumes

manioc puree with goat cheese and a delicious mix of vegetables with olives and herbs filling R\$36,90

SPECIALS OF THE WEEKEND

rabada com xerém de milho (on fridays)

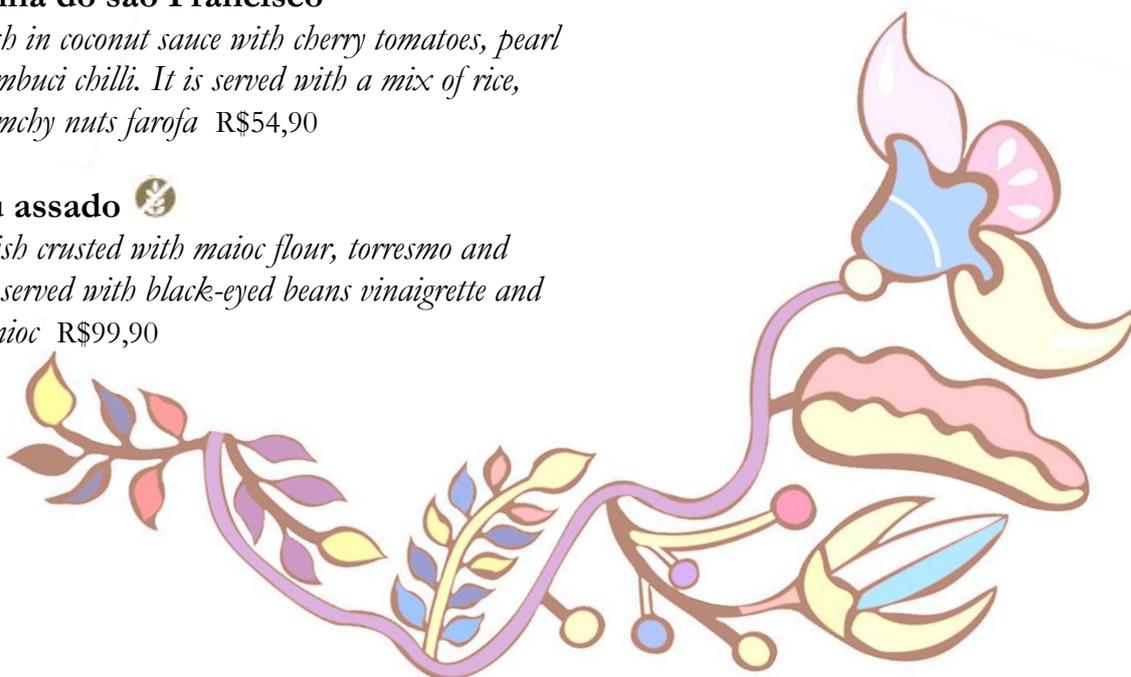
oxtail cooked in black beer, creamy corn grits with canasta cheese and watercress R\$59,90

costelinha de porco à moda do engenho (on saturdays and holidays)

roasted stuffed pork ribs, and served with pineapple, cooked manioc and engenho honey sauce. R\$99,90

paleta de cordeiro do velho chico (on sundays)

roasted lamb shoulder, corn couscous with vegetables and wine sauce R\$149,90



SALADS

in all our salads there is a delicious mix of fresh green leaves with iceberg, garden and ruby lettuce, besides chicory and watercress. they are all served with home style dressing toast.

✓ sertaneja

tomatoes, red onions, scallion and cilantro
R\$16,90 | R\$19,90

marajoara

buffalo mozzarella, Brazil nut, cherry tomatoes, carrot and olives
R\$21,90 | R\$26,90

✓ do seu zé

palm heart, beef tomato, red onion and scallion and cilantro
R\$24,90 | R\$29,90

do cajueiro

cashew, canastra cheese, chestnuts toast and honey sauce and pepper R\$29,90

carpacho salad

sliced cured beef with cilantro pesto, sweet pepper and coalho cheese R\$39,90



TRADITIONALS

the servings are individual or to share and you can choose them accordingly to your appetite, matching the dishes at your taste. every day we have a different puree and farofa. ask our waiters about them!

baião-de-dois

the famous "rice and beans" boosted with coalho cheese, sausage, bacon and jerked beef

mini R\$16,90 | small R\$22,90 | medium R\$34,90 | large R\$47,90

caldo de mocotó

exclusive recipe which has been prepared the same way for over 40 years

mini R\$12,90 | small R\$15,90 | médium R\$25,90 | large R\$34,90

favada

butter bean simmered with sausage, bacon and jerked beef

mini R\$16,90 | small R\$22,90 | medium R\$34,90 | large R\$47,90

✓ feijão-de-corda

compea prepared with gherkin, chuchu, pumpkin, okra and leaves of the garden

mini R\$16,90 | small R\$22,90 | medium R\$34,90 | large R\$47,90

mocofava

perfect combination of cow's foot soup with favada, originally created by Gercino Almeida

mini R\$14,90 | small R\$17,90 | medium R\$29,90 | large R\$42,90

sarapatel

ork offal carefully prepared. a wonderful combination of flavors and textures

mini R\$16,90 | small R\$22,90 | medium R\$34,90 | large R\$47,90

✓ rice mix integral

red rice, cateto and agulhinha

mini R\$12,90 | small R\$15,90 | medium R\$18,90 | large R\$25,90



BEERS

selection carefully made by Paulo Carvalho and his team

heineken, original or eisenbahn

lager 600ml R\$14,90

brahma escura

malzbier – 350ml R\$8,90

brahma zero (non alcoholic) – 350ml R\$8,90

chopp bamberg on the weekends and holidays –
300ml R\$11,90

LAGERS

mocobreja bamberg – Votorantim, SP

munich helles non filtered 5% gold medal
600ml R\$22,90 | 355ml R\$12,90



bamberg rauchbier – Votorantim, SP

rauchbier 5,2% | 355 ml R\$14,90

lake side – Passo Fundo, RS

lager (gluten free) 4,5% | 300 ml R\$14,90

therezópolis gold – Teresópolis, RJ

premium lager 5% | 600 ml R\$22,90

ALES

bamberg weizen – Votorantim, SP

weizen 5,0% | 355 ml R\$14,90

blondine – Itupeva, SP

belgian blond ale 5,7% | 500 ml R\$24,90

colorado índica – Ribeirão preto, SP

india pale ale with rapadura 7,0% | 600ml R\$24,90

san diego – Forquilha, SC

american pale ale 5,4% | 600 ml R\$26,90

session citra – Belo horizonte, MG

session ipa 3,9% | 600 ml R\$24,90

3 lobos – Belo horizonte, MG

american wheat beer (lemon grass) 4,0% |
600 ml R\$24,90

WINE



vallontano – cabernet sauvignon

vale dos vinhedos, rs - *varietal made specially for Mocotó by master Luiz Henrique Zanini.*
glass 150ml R\$19,90 | bottle 750ml R\$79,90

terra nova - shiraz - vale do são francisco, pe -
varietal from winery Miolo that brings the sun and the freshness of this oasis from Pernambuco to our house.
glass 150ml R\$ 12,90 | Jar 16 fl oz R\$ 34,90

SOFT DRINKS AND WATER

still or sparkling mineral water

510ml R\$5,90

still or sparkling purified water

750ml R\$5,90

itubaína – 600ml R\$8,50

sodas – 355ml R\$8,50

JUICES

pineapple, barbados cherry (acerola), açai berry, banana, hog plum (cajá), cashew, cupuaçu, soursop (graviola), orange, lime, mango, passion fruit, strawberry and brazil plum (umbu)
Juices made with water or milk R\$9,90

ICED TEA

matte tea with umburana, mint, lemon and wild honey
R\$9,90

pineapple tea with holy grass, ginger and sicilian lemon
R\$9,90

CACHAÇAS

Please check our list with options of all styles and origins.

THE BAR

by Paulo Carvalho and his team

CAIPIRAS

caipirinha – craft cachaça R\$24,90

caipiroska – vodka R\$24,90

caipirê – saquê R\$24,90

caipirinha arretada – a double dose R\$29,90

caipiroska gringa – vodka importada R\$29,90

caipirinha especial – with the cachaça of your choice
R\$ 18,90 plus the value of the chosen dose of cachaça

caipirinha do dia

during lunch, from monday to friday, a special
suggestion R\$20,90

Check with our waiters the kinds of fruit available on the day!

SPECIALTIES

by Paulo Carvalho and his team

minha nêga craft cachaça, fresh lime and lemon with
rapadura sugar R\$24,90

minha loira craft cachaça, sicilian lemon and
tempered rapadura R\$24,90

verão cachaça, cajá jelly, basil e tangerine R\$24,90

três limões craft cachaça, variety of citrus with our
spices and vanilla sugar R\$24,90

amor do sertão craft cachaça, blackberry, cajá jelly,
grape and passion fruit R\$24,90

caipirinha with sorbet of native fruits

Only on weekends, see the waiter R\$29,90

COCKTAILS

TO START

energético sertanejo catuaba, jurubeba, guaraná
powder and marapuãma R\$9,00 – dose

mandacaru cachaça, lime juice and cointreau served
in a glass rimmed with salt R\$24,90

rabo de galo cachaça, cynar, cointreau and orange
twist R\$24,90

TO FOLLOW THE MEAL

caju amigo cachaça, cashew compôte and fresh
cashew juice R\$24,90

cangibrina zimbro cachaça, ginger, lemon and sugar
R\$24,90

garapa doida cachaça, molasses, pineapple juice and
lime R\$24,90

maria bonita cachaça, cashew, cajá and passion fruit
R\$24,90

TO FINISH

francesinha aged cachaça, vanilla, orange peel and
amburana seed R\$9,90 – dose

caximbinha cachaça and uruçú honey R\$9,90 – dose

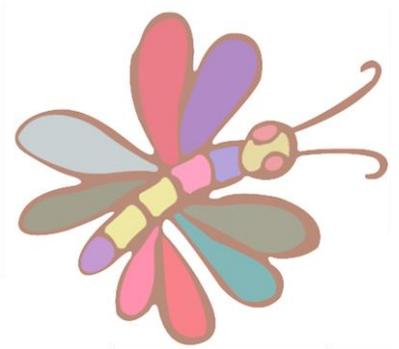
vinagrinha old cachaça, organic apple vinegar and
wild honey R\$9,00 – dose

mamulengo cachaça, cocoa liquor, semisweet chocolate
and condensed milk R\$9,90

pinga colada cachaça, pineapple juice, coconut milk
and condensed milk R\$9,90

RELEASED / MOCKTAIL

fruit cocktail - seasonal fruits, coconut water, vanilla
sugar and spices R\$19,90



DESSERTS

by Antônio Passos and his team

rapadura ice cream

creamy handmade ice cream with cane syrup and pieces of raw brown sugar R\$15,90

tapioca flan

with coconut and condensed milk, served with toasted coconut topping R\$15,90

chocolate musse with cachaça

premium chocolate with a note of craftmade sugar cachaça aged in balsam R\$15,90

dulce de leite and umburana crème brûlée

the famous French sweet with an authorial touch, inspired by my friend and chef Julien Mercier R\$17,90

cartola de engenho

the classic from Pernambuco which mixes banana, cheese and cinamon farofa R\$17,90

chocolate cake with cupuaçu and Brazil nut

creamy semi-sweet chocolate cake, served warm with homemade ice cream R\$17,90

HOMEMADE CANDIES

abóbora com coco e laranja | ambrosia bananada with rapadura | cashew in syrup creamy coconut with Brazil nuts | dulce de leite | guava with wine | green papaya traditional R\$ 14,90 - four candies tasting R\$ 22,00

*All candies are served with curdled cheese.

SWEET TAPIOCAS

✓ **tropical** - stuffed with cashew butter, cashew, banana and lyophilized pineapple R\$ 18,90

coffee - made with coffee and stuffed with handmade dulce de leite and chocolate 70% R\$18,90

consult the waiter for other suggestions R\$ 17,90

✓ GELADO DE FRUTAS

Fresh and light frozen of fruit like caja-manga, cupuaçu, graviola and umbu R\$19,90 each

COFFEE & TEA

by Marcelo Marinho and his team

café filtrado

gourmet coffee from pessegueiro farm R\$5,90

expresso

gourmet coffee from pessegueiro farm R\$5,90

café gelado

cold filtered coffee with lime, mint and vanilla sugar R\$7,90

cappuccino amburana

espresso, milk, chocolate and amburana zest R\$8,90

cappuccino canela

espresso, steamed milk, chocolate and e cinnamon R\$8,90

cappuccino italiano

espresso, steamed milk, and milk foam R\$8,90

mococcino

espresso, milk, chocolate and cachaça chantilly R\$8,90

teas and infusions

black | green | mate | boldo | camomile | capim-santo | fennel | mint and poejo R\$5,90

experimente também a sua bebida preferida preparada com leite de aveia

DIGESTIVE

by Paulo Carvalho and his team

francesinha aged cachaça, vanilla, orange peel and amburana seed R\$9,90 – dose

caximbinha cachaça and urucu honey R\$9,90 – dose

vinagrinha old cachaça, organic apple vinegar and wild honey R\$9,00 – dose

EMPORIUM MOCOTÓ

FROM OUR OVEN

natural fermentation breads

consult the waiter about the baked goods of the day

FROM OUR BAR

energético sertanejo *catnaba wine, marapuãma e guaraná*
700ml R\$59,00

francesinha *cachaça oak aged, natural vanilla and umburana*
750ml R\$69,90

jota mel *cachaça João Mendes and honey*
700ml R\$59,00

vinho vallontano *cabernet sauvignon*
Vale dos Vinhedos, RS 750ml R\$79,90

mocobreja bamberg *belles unfiltered*
Votorantim, SP 600ml R\$22,90

FROM OUR TACHO

pumpkin with coconut and orange |
bananada with rapadura | cashew in syrup |
creamy coconut | guava with wine |
papayas of Mr. Zé
bowl 200ml 16,90

dulce de leche bowl 200ml 19,90

FROM OUR PANTRY

vanilla sugar *with spices* 190g R\$18,90

olive oil *andorinha criações – portugal* 500ml R\$29,90

rapadura cane 750ml R\$29,90

biju flour – *trindade, go* 500g R\$16,90

manioc flour – *lajedo, pe* 500g R\$9,90

corn meal flour – *lindóia, sp* 250g R\$15,90

fubá – *lindóia, sp* 500g R\$14,90

botled butter – *piçarra, pa* 200ml R\$14,90

molasses – *quissamã, rj* 900g R\$18,90

home made chilli sauce 220ml R\$19,90

organic chilli sauces – *inconfidentes, mg* 45ml
yellow | green | tradicional | extra-strong
R\$16,90 each | kit with 4 R\$59,90

organic Biquinho pepper – *inconfidentes, mg* 180g R\$16,90

sweet polvilho for tapioca 500g R\$9,90

tapioca granulated 500g R\$9,90

rapadura mineira – *maria da fé, mg* 600g R\$6,90

rapadura paraibana – *campina grande, pb* 240g R\$4,90

cashew vinegar – *assis, sp* 250ml R\$18,90

SUVENIRS

apron yellow Mocotó *one size* R\$45,90

t-shirt cabra-macho s | m | l | xl R\$29,90

t-shirt menina moça s | m | l | xl R\$29,90

menu Mocotó *signed by the chef* R\$19,90

Mocotó: o pai, o filho e o restaurante R\$89,00

Mocobag R\$22,90

