



APPETIZERS unit

DADINHOS DE TAPIOCA <i>the originals</i>	6 unid. R\$28,90 12 unid. R\$39,90
TORRESMO <i>a classic</i>	R\$34,90
TORRESMINHOS <i>crispy and dry</i>	R\$49,90
CRISPY CASSAVA <i>roasted garlic mayo and aged sheep's milk cheese</i>	R\$29,90
SUN-DRIED BEEF CROQUETTE <i>biquinho pepper mayo</i>	2 unid. R\$ 19,90 4 unid. R\$34,90
BOLINHO DE ALHEIRA <i>with black olive mayonnaise</i>	2 unit. R\$19,90 4 unit. R\$34,90
CHICKEN GIZZARDS <i>in chicken broth, pickles, couscous bread</i>	R\$49,90
CEVICHE PORCARIA E TORRESMO <i>pork foot, pork rind, and tucupi</i>	R\$39,90

ESCONDIDINHOS

JERKED BEEF WITH BRAZILIAN CREAM CHEESE	R\$74,90
MUSHROOMS WITH GOAT CHEESE	R\$74,90
SHRIMP WITH MOQUECA CREAM	R\$74,90

SALADOS

DO CAJUEIRO <i>fresh leaves, cashew, Canastra cheese, toasted nuts, and honey-pepper sauce</i>	R\$59,90
MARAJOARA <i>Almeida's Prado buffalo mozzarella, Brazil nuts, fresh leaves, cherry tomatoes, black olives, herbs with yogurt sauce</i>	R\$64,90

CHILDREN

BOILED BEEF, RICE AND PUREE	R\$44,90
SUN-DRIED MEAT, RICE AND FRIED CASSAVA	R\$44,90
<i>Served with green salad and cowpeas</i>	

IMPORTANT: Our dishes may contain traces of milk, gluten, eggs, soy, fish and seafood, peppers, various nuts or latex.

V VEGAN DISHES

TRADICIONALS

BAIÃO-DE-DOIS *our "rice and beans" incremented with coalho cheese, sausage, bacon and jerked beef*
MINI R\$39,90 | SMALL R\$64,90 | MEDIUM R\$109,90 | LARGE R\$129,90

FAVADA *butter bean slowly cooked with sausage, bacon and jerked beef* MINI R\$35,90 | SMALL R\$49,90

FEIJÃO-DE-CORDA **V** *new beans prepared with gherkin, chuchu, pumpkin and okra*..... MINI R\$29,90 | SMALL R\$38,90

SARAPATEL *pork offal carefully prepared, prepared in the style of Mr. Zé Almeida*..... MINI R\$32,90 | SMALL R\$42,90

CALDO DE MOCOTÓ *exclusive recipe which has been prepared the same way for over 50 years*..... MINI R\$29,90 | SMALL R\$38,90

MOCOFAVA *perfect combination of cow's foot soup with Favada, originally created by Gercino Almeida* MINI R\$32,90 | SMALL R\$42,90

SPECIALTIES

CARNE DE SOL NA BRASA *bottled butter, roasted garlic, biquinho pepper, and cassava chips*..... **R\$119,90**

CARNE-SECA COM CEBOLA-ROXA *sautéed in bottled butter, served with biquinho pepper, boiled cassava, and roasted pumpkin* **R\$119,90**

MOQUECA SERTANEJA **V** *cashew fruit stew, plantain, gherkin-like cucumber (maxixe) and pumpkin served with red rice mix, cashew nut farofa and burnt coconut* **R\$129,90**

COSTELINHA RECHEADA *mel de engenho sauce, toasted pineapple, boiled cassava* **R\$109,90**

ATOLADO DE VACA *braised beef with cassava, cherry tomatoes, and house pickles*..... **R\$109,90**

JOELHO DE PORCO *braised and served with buttery corn couscous and roasted pumpkin* **R\$129,90**

PEIXADINHA DO SÃO FRANCISCO *surubim fish cooked in coconut sauce, served with red rice blend, Brazil nut farofa, and toasted coconut* **R\$129,90**

BANDA DE TAMBAQUI NA BRASA *roasted chard, amazonian herb sauce and Brazil nuts*..... **R\$229,90**

EXTRAS

GRILLED HOMEMADE BREAD V	R\$14,90
CASSAVA CHIPS V	R\$26,90
WHITE RICE V	R\$9,90
CORN COUSCOUS	R\$9,90
FREE-RANGE EGG FROM OUR FARM	R\$8,90
COOKED CASSAVA	R\$16,90
ROASTED PUMPKIN V	R\$16,90

THE BAR

by Luiz Henrique and his team

BEERS

ESTRELLA GALICIA lager, 600ml.....	R\$19,90
ORIGINAL pilsen, 600ml.....	R\$19,90
HEINEKEN lager, 600ml.....	R\$19,90
ESTRELLA GALICIA lager, non-alcoholicl 330ml.....	R\$13,90
ESTRELLA GALICIA 1906 330ml	R\$13,90
AMSTEL ULTRA lager, gluten-free 275ml.....	R\$13,90
MOCOBREJA BAMBERG Munich Helles unfiltered beer, 5% 355ml R\$19,90 600ml R\$29,90	
JATAÍ BEER Specialty beer with honey and wild lemon peel, 5,2%	500ml R\$29,90
MAGIC TRAP Hocus Pcus Strong Ale, 8,5%	600ml R\$29,90
TARANTINO IPA, 6,2%.....	473ml R\$24,90
THEREZÓPOLIS GOLD Premium Lager, 5%	500ml R\$23,90

CAIPIRAS

TRADICIONAL cachaça, tahiti lime and sugar	R\$29,90
OF FRUIT choose up to two fruits.....	R\$39,90
CAIPIRINHA DA SEMANA monday to friday, a special suggestion with seasonal fruits.....	R\$32,90

SPECIAL CAIPIRINHAS - R\$ 39,90 EACH

MARIA BONITA cachaça, cashew, passion fruit and cashew syrup
MINHA NÊGA cachaça in amburana, tahiti lime and rapadura syrup
TRÊS LIMÕES cachaça, tahiti, sicilian and cloves lemons, spice sugar
FRANCESINHA Bonina (vanilla honey liqueur), tangerine and passion fruit
MALVADINHA Melva (honey and mallow honey liqueur), Tahiti lime

CLASSICS

NEGRONI gin, red vermouth, campari..... bitter and full-bodied	R\$45,90
OLD FASHIONED bourbon whiskey, demerara sugar syrup, Bahia orange oil, aromatic and orange bitters.....	R\$49,90
DARK AND STORMY aged Rum, house ginger ale, aromatic bitters, and lime juice.....	R\$39,90
FITZGERALD gin, lemon juice, organic sugar and aromatic bitters..... citrus & spicy	R\$35,90

CACHAÇAS

please see our menu

COCKTAILS

AUTHORIAL - R\$ 44,90 each

GALO DO ZÉ oak-aged cachaça, artichoke liqueur, triple sec

MOCO MULE white cachaça, ginger beer, lime juice and ginger
foam with cane molasses

CAJU AMIGO cachaça, lime, cashew jam and cashew fruit juice

JAMBUZEIRO umburana-aged cachaça, jambu-infused
cachaça, umbu soda, sugar syrup and lime

GIN TÔNICA DO SERTÃO Gin with cashew and pink pepper and tonic
water

BATIDA DE FRUTAS AMARELAS João Mendes cachaça,
pequi cream, pineapple and passion fruit..... R\$29,90

SUGESTÃO DO BAR always a special suggestion R\$39,90

WINES

only in bottles

BELLA QUINTA RESERVA tannat, São Roque, SP	R\$109,90
ESPUMANTE REGENERAÇÃO brut, Coxias do Sul, RS	R\$119,90
LUAR DO PAMPA chardonnay, Dom Pedrito, RS	R\$119,90
RASTROS DO PAMPA cabernet sauvignon Dom Pedrito, RS.....	R\$119,90

WATER AND SODA

STILL OR SPARKLING MINERAL WATER 350ml	R\$8,90
PURIFIED WATER, STILL OR SPARKLING 750ml	R\$7,90
CAJUÍNA 310 ml.....	R\$14,90
TUBAÍNA 600 ml.....	R\$11,90
SODAS 355 ml	R\$11,90

JUICES, ICED TEAS AND SOFT DRINKS

NATURAL JUICE orange, lemon or passion fruit.....	R\$15,90
JUICE OF THE DAY always a suggestion of typical fruits.	R\$15,90
CHÁ DE HIBISCO hibiscus tea, mint and and cane molasses.....	R\$18,90
CHÁ MATE with amburana seed, lime juice and honey.....	R\$18,90
NATURAL SOFT DRINKS artisanally carbonated – ginger, passion fruit or umbu flavors.....	R\$18,90

RELEASED (NON-ALCOHOLIC)

KUYA homemade ginger ale, passion fruit and mint.....	R\$21,90
REFRESCO SANTO pineapple juice with lemongrass, lemon juice and sparkling water	R\$24,90
LIMONADA DA QUEBRADA blackberry, blackberry syrup, lemon and sparkling water	R\$24,90

DESSERTS

By Natália Nunes and his team

CAJÁ MANGA mango purée, cajá sorbet, and caramelized coconut.....R\$34,90

PUDIM DE TAPIOCA with artisanal coconut milk, toasted coconut topping, crispy coconut.....R\$32,90

SORVETE DE RAPADURA homemade ice cream with sugarcane molasses and pieces of rapadura, catuaba syrup.....R\$29,90

SORVETE DE DOCE DE LEITE homemade ice cream mixed with dulce de leche, malt crispy.....R\$29,90

TORTA BASCA DE CHOCOLATE with pequi anglaise, orange and cacao nibs.....R\$39,90

CRÈME BRÛLÉE DE MILHO VERDER\$32,90

COFFEE

FILTERED COFFEE FAZENDA PESSEGUEIRO

Mococa, SP.....R\$ 9,90

EXPRESSO ORIGIN BRAZIL or DECAFFEINATED

South of Minas, MG.....R\$ 9,90

CAPPUCCINOS

Clássic, Cinnamon or Umburana.....R\$ 18,90

ON THE TABLE 250 ml

in the French press or in the strainer

YAGUARA Taguatinga do Norte, PE.....R\$29,90

BIO FIPRI Dom Viçoso, MG.....R\$29,90

CAFÉ POR ELAS Santana da Vargem, MG...R\$29,90

DIGESTIVE TEAS 300ml

NORDESTE yerba mate, coconut, cocoa nibs, star anise – Ilópolis, RS.....R\$18,90

SERTÃO black tea, cocoa shell, chamomile, cinnamon and cashew. Infusiva, São Paulo, SP.....R\$18,90

ARREMAATES R\$19,90 [dosis 50ml]

BONINA aged cachaça, vanilla, orange peel and amburana seed

ROBUSTA aged cachaça with bio giori coffee, cocoa, and cumaru

MELVA aged cachaça, honey and mallow

mocotó
Vila Leopoldina

EMRÓRIO MOCOTÓ

FROM OUR OVEN

CASSAVA BRIOCHE.....R\$34,90

HOUSE BREADR\$29,90

FROM OUR PAN

handmade sweets 200ml jarsR\$29,90 each

PUMPKIN with coconut and orange

BANANADA with rapadura

CASHEW in syrup

COCADA with Brazil nuts

GOIABADA with red wine

DOCE DE LEITE with aridan bean

FROM OUR BAR

CACHAÇA ASA BRANCA - EDIÇÃO ESPECIAL

PRINCESA ISABEL stored in jequitibá-rosa,
jackfruit and amburana 700ml.....\$109,90

FRANCESINHA cachaça joão mendes gold, natural
vanilla and umburana 500ml.....R\$99,80

ROBUSTA aged cachaça, Giori organic coffee and
cumarú.....R\$109,90

MELVA

aged cachaça, honey and mallow.....R\$109,90

MOCOBREJA BAMBERG Unfiltered Helles beer -
Votorantim, SP..... 600ml R\$29,90 | 355ML R\$19,90

FROM OUR PANTRY

PESSEGUEIRO COFFEE Mococa, SP 250g..R\$35,90

BIOGIORI COFFEE

Cachoeiro de Itapemirim, ES 250g.....R\$35,90

RAPADURA SYRUP

Vila Medeiros, SP 750ml.....R\$32,90

FLOURS

BIJU FLOUR Trindade, GO 500g.....R\$16,90

CASSAVA FLOUR Jupí, PE 500g.....R\$24,90

CORN FLOUR Lindóia, SP 250g.....R\$16,90

BOTTLED BUTTER

Piçarra, PA 200ml.....R\$22,90

SUGARCANE MOLASSES

Quissamã, RJ 900g.....R\$36,90

PEPPER SAUCE BITTERSWEET 275mlR\$29,90

ORGANIC PEPPER SAUCE Inconfidentes, MG

yellow | green | traditional | extra strong 45ml

.....R\$26,90 EACH | KIT WITH 4 R\$89,90

ORGANIC BIQUINHO PEPPER

Inconfidentes, MG 180g.....R\$26,90

SWEET TAPIOCA FLOUR 430g.....R\$13,90

TAPIOCA GRANULADA 500g.....R\$15,90

RAPADURA MINEIRA

Maria da Fé, MG 600g.....R\$10,90

RAPADURA PARAÍBANA

Campina Grande, PB 240g.....R\$5,90

CASHEW VINEGAR Assis, SP 250ml.....R\$22,90

SULLENIRS

T-SHIRTS

COTTONR\$84,90

JUTER\$149,90

BOOK

MOCOTÓ: O PAI, O FILHO E O RESTAURANTE....R\$99,80

CAST IRON TAPIOCA PAN

Mocotó | Renda | Mandala.....R\$89,90

APRON collection 2023.....R\$89,90

CERVEGELA

Yellow | Blue | Red.....R\$19,90

