

V VEGAN DISHES

THE BAR

by Fábio Deus 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%	500ml R\$29,90
TARANTINO IPA, 6,2%.....	473ml R\$26,90
THEREZÓPOLIS GOLD Premium Larger, 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

COCKTAILS

AUTHORIAL - R\$ 44,90 each



PAINHO cachaça blend exclusive to the house, cashew jam cordial, campari, brasilberg

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

MOCO MULE house ginger ale, white João Mendes cachaça, tahiti lime juice, ginger foam

CAJU AMIGO cachaça, lime, cashew jam and cashew juice

BODE MARY cachaça, lime, cashew jam and cashew juice

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

CACHAÇAS

please see our menu

CLASSICS

NEGRONI gin, red vermouth, campari.....	R\$45,90
bitter and full-bodied	
BOULEVARDIER bourbon whiskey, campari, red vermouth bitter, full-bodied and woody... ..	R\$45,90
OLD FASHIONED bourbon whiskey, demerara sugar syrup, Bahia orange oil, aromatic and orange bitters.....	R\$49,90
full-bodied, woody and slightly bitter	
DRY MARTINI gin, dry vermouth and orange bitters....	R\$39,90
dry, full-bodied and slightly bitter	
APEROL SPRITZ aperol and sparkling wine.....	R\$39,90
refreshing and slightly bitter	
PERFECT MANHATTAN bourbon whiskey, dry vermouth, red vermouth and aromatic bitters.....	R\$49,90
full-bodied, woody and slightly bitter	
DARK AND STORMY aged Rum, house ginger ale, aromatic bitters, and lime juice.....	R\$39,90
refreshing, slightly spicy, woody and spicy	
FITZGERALD gin, lemon juice, organic sugar and aromatic bitters.....	R\$35,90
citrus & spicy	

WINES

only in bottles

BELLA QUINTA RESERVA tannat, São Roque, SP	R\$109,90
ESPUMANTE REGENERAÇÃO brut, Caxias 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
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 MATE with amburana seed, lime juice and honey.....	R\$18,90
CHÁ DE HIBISCO hibiscus tea, mint and and cane molasses.....	R\$18,90
NATURAL SOFT DRINKS artisanally carbonated – cashew or ginger 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

ROMEO e JULIETTE basque pie with requeijão do norte, tulha cheese, served with homemade guavaR\$34,90

CRÈME BRÛLÉE DE DOCE DE LEITE AND UMBURANA the famous French sweet with an authorial touch, inspired by friend and chef Julien Mercier.....R\$32,90

BOLO DE CHOCOLATE COM CUPUAÇU E CASTANHA-DO-PARÁ creamy intense chocolate cake, served warm with homemade cumaru ice cream.....R\$38,90

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