

mocotó

by Rodrigo Oliveira and his team

APPETIZERS unit

TORRESMO <i>a classic</i>	R\$34,90
CASSAVA CHIPS V	R\$26,90
COALHO CHEESE WITH MOLASSES.....	R\$24,90
BOILED BEEF.....	R\$34,90
ESPETINHO DE CORAÇÃO.....	R\$32,90
<i>Grilled Ox heart</i>	

SERVINGS

DADINHOS DE TAPIOCA <i>the originals</i>	6 unit. R\$28,90 12 unit. R\$39,90
BOLINHO DE ALHEIRA <i>with black olive mayonnaise</i>	2 unit. R\$19,90 4 unit. R\$34,90
CROQUETAS Homemade sun dried beef.....	2 unit. R\$ 19,90 4 unit. R\$34,90
TORRESMINHOS <i>crispy and dry</i>	R\$49,90
ISCAS DE PEIXE <i>in the cornmeal tempura</i>	R\$59,90
CHICKEN GIZZARD <i>with toasted house bread</i>	R\$49,90
PORK CHEEK <i>Tucupi pirão, water flour</i>	R\$59,90

ESCONDIDINHOS

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

SALADS

SERTANEJA <i>fresh garden salad leaves, cherry tomatoes, purple onions, parsley</i> V	R\$39,90
MARAJOARA <i>Almeida's Prado buffalo mozzarella, Brazil nuts, fresh leaves, cherry tomatoes, black olives, herbs with yogurt sauce</i>	R\$64,90
PORQUINHA <i>romaine lettuce, pork fillet, croutons, Tulha cheese, Caesar's 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

TRADITIONALS

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 | MEDIUM R\$86,90 | GRD R\$109,90

FEIJÃO-DE-CORDA **V** *new beans prepared with gherkin, chuchu, pumpkin and okra*
MINI R\$29,90 | SMALL R\$38,90 | MEDIUM R\$65,90 | LARGE R\$86,90

SARAPATEL *pork offal carefully prepared, prepared in the style of Mr. Zé Almeida*
MINI R\$32,90 | SMALL R\$42,90 | MEDIUM R\$69,90 | LARGE R\$99,90

CALDO DE MOCOTÓ *exclusive recipe which has been prepared the same way for over 50 years*
MINI R\$29,90 | SMALL R\$38,90 | MEDIUM R\$65,90 | LARGE R\$86,90

MOCOFAVA *perfect combination of cow's foot soup with Favada, originally created by Gerçino Almeida*
MINI R\$32,90 | SMALL R\$42,90 | MEDIUM R\$69,90 | LARGE R\$99,90

SPECIALTIES

CARNE DE SOL NA BRASA *with 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** *a hearty stew of cashew fruit, plantain, maxixe, and pumpkin. Served with red rice blend, Brazil nut farofa, and toasted coconut*..... **R\$129,90**

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

DOBRADINHA *simmered beef tripe strips with smoked sausage, pork ribs, white beans, collard greens, and house bread*..... **R\$109,90**

RABADA *braised in dark beer served with creamy corn grits and Mantiqueira cheese, topped with watercress*..... **R\$109,90**

COSTELINHA DE PORCO *filled with pork leg, glazed with sugarcane honey sauce, served with pineapple and boiled cassava*..... **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**

PIRARUCU ASSADO *served with Brazil nut farofa, crispy pork cracklings, boiled cassava, and black-eyed pea vinaigrette*..... **R\$189,90**

EXTRAS

GRILLED HOMEMADE BREAD V	R\$14,90
WHITE RICE V	R\$9,90
CORN COUSCOUS.....	R\$9,90
FREE-RANGE EGG FROM OUR FARM.....	R\$6,90
COOKED CASSAVA.....	R\$16,90
ROASTED PUMPKIN V	R\$16,90

THE BAR

by Thiago Oliveira 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
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

CAJU, LIMÃO CRAVO E MEL cachaça, cashew, lemon cloves and honey

DOCE PAIXÃO cachaça in amburana, strawberry, blackberry, black grape and spice sugar

MARIA BONITA cachaça, cashew, passion fruit and cashew syrup

MINHA LOIRA cachaça in amburana, Sicilian lemon, rapadura syrup and fennel and spices

MINHA NÊGA cachaça in amburana, tahiti lime and rapadura syrup

TRÊS LIMÕES cachaça, tahiti, sicilian and cloves lemons, spice sugar

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

COCKTAILS

SUGESTÃO DO BAR always a special suggestionR\$39,90

TO START - R\$ 44,90 EACH

PAINHO Cachaça blend exclusive to the house, cashew jam cordial, Campari, Brasilberg

GUANABARA cachaça in amburana, balm and cinnamon sassafras, francesinha, clove lemon cordial, fernet and chocolate

GALO DO ZÉ cachaça in oak, artichoke liqueur, triple sec and sundried orange

TO ACCOMPANY THE MEAL - R\$ 44,90 EACH

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

MOCO MULE cachaça, lemon juice and ginger foam with cane molasses

SEVERINA XIQUE XIQUE cachaça in balsam, acerola puree, passion fruit, Sicilian lemon, urucu honey and cumaru perfume

CAJU AMIGO cachaça, rangpur lime, cashew compote and cashew juice

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

CLÁSSICS Please ask for our full list of classic cocktails.

WATER AND SODA

STILL OR SPARKLING MINERAL WATER 350ml	R\$8,90
STILL OR SPARKLING PURIFIED WATER 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 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 - cilantro, passion fruit, 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

FRUTAS AMARELAS pineapple, tangerine, passion fruit, spice sugar, sparkling water.....R\$21,90 | citrus soda R\$24,90

FRUTAS VERMELHAS strawberry, blackberry and grape, spice sugar, sparkling water.....R\$21,90 | citrus soda R\$24,90

LIMONADA DA QUEBRADA blackberry, blackberry syrup, lemon and sparkling water R\$24,90

DESSERTS

by Alex Sotero 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

MUSSE DE CHOCOLATE COM CACHAÇA
premium chocolate with a touch of cachaça aged in umburana and cachaça whipped cream..... R\$32,90

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

CARTOLA DE ENGENHO *the classic from Pernambuco that combines banana, butter cheese and sugar and cinnamon farofinha.....* R\$34,90

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

ICE CREAM R\$29,90 (each)

RAPADURA *with catuaba syrup*

DOCE DE LEITE *with malt biscuit*

LEITE COM CUMARU *and milk crumble*

COCO FRESCO *with caramelized coconut* 

HOMEMADE SWEET

PUMPKIN *with coconut e orange*

BANANADA *with rapadura*

CASHEW *in syrup*

CREAMY COCONUT *with brazil nuts*

DULCE DE LECHE *with aridan bean*

GUAVA *with wine*

traditional R\$28,90

four candies tasting..... R\$38,90

served with toasted curd cheese

SWEET TAPIOCAS R\$34,90 (each)

CAFÉ COM LEITE *made with coffee and filled with homemade dulce de leche and 70% chocolate ...*

TRADICIONAL *white pastry filled with creamy coconut and Brazil nuts served with fresh pineapple*

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COFFEE



FILTERED COFFEE FAZENDA PESSEGUEIRO

Mococa, SPR\$9,90

EXPRESSO ORIGEM BRASIL

Sul de Minas, MGR\$9,90

EXPRESSO DESCAFEINADO

Sul de Minas, MGR\$9,90

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

ESPECIALITIES

CAPPUCCINOS

Classic, Cinnamon or Umburana R\$18,90

MOCOCCINO espresso, milk, chocolate homemade and cachaça whipped cream R\$18,90

CREAMY ICED COFFEE

Serra do Alto Paranaíba, MGR\$18,90

made with oat milk or type a milk

DIGESTIVE TEAS 300ml

R\$18,90 each

DA HORTA infusion of lemongrass, mint, boldo, pennyroyal, mint and verbena. Straight from our vegetable garden

NORDESTE erba mate, coconut, cocoa nibs, star anise – Ilópolis, RS

SERTÃO black tea, cocoa husk, chamomile, cashew and cinnamon. Infusiva, São Paulo, SP

MELADINHAS R\$19,90 [dose]

BONINA aged cachaça with vanilla, orange peel, and amburana seed

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

MELVA aged cachaça, honey, and mallow



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