

# APPE- TIZERS



PORK RINDS // *the classics* ..... R\$10,90 [unit.]

**V** DA TERRA // *manioc, sweet potato and pumpkin* ..... R\$15,90

COALHO CHEESE WITH  
MOLASSES ..... R\$10,90 [unit.]

BOILED BEEF ..... R\$15,90 [unit.]

HOMEMADE PORK SAUSAGE ..... R\$15,90 [unit.]

SALT CURED BEEF SAUSAGE ..... R\$15,90 [unit.]

PORK CHOPS ..... R\$15,90 [unit.]

CHICKEN LEGS ..... R\$15,90 [unit.]

FRIED FREE-RANGE EGGS ..... R\$6,90 [unit.]

# SER- VINGS

TORRESMINHOS // *our pork rinds even crispier and drier. Perfect to nibble* ..... R\$18,90

**V** CHIPS DE MANDIOCA // *thin slices crunchy manioc* ..... R\$15,90

DADINHOS DE TAPIOCA // *the originals*  
6 units R\$16,90 | 12 units R\$26,90

**V** DADINHOS DE CEREAIS // *with macadamia nuts and sweet chilli mango sauce*  
6 units R\$16,90 | 12 units R\$26,90

QUEIJO-DE-COALHO NA CHAPA // *roasted with butter, served with molasses* ..... R\$44,90

CARPACHO DE CARNE-DE-SOL // *sliced cured beef with cilantro pesto, sweet pepper and coalho cheese* ..... R\$35,90

LINGUIÇA ARTESANAL // *flambée with cachaça and olive oil, red onions and pickled pumpkin* ..... R\$49,90

ISCAS DE PINTADO // *crisp fried pintado fish fillets, with lime mayonnaise and pepper* ..... R\$45,90

# TAPIO- CAS

QUEIJOS BRASILEIROS // *canastra, coalho and minas padrão cheeses with sweet chilli mango sauce* ..... R\$14,90

CARNE-SECA // *shredded dried beef and cooked in the cream. served with sweet sauce* ..... R\$19,90

# SPE- CIAL OF THE DAY

*Everyday a different appetizer, try before it's over!*

CROQUETA DE CARNE DE SOL // *mondays*  
2 units R\$9,90 | 04 units R\$18,90

BOLINHO DE MANDIOQUINHA  
E LINGUIÇA // *tuesdays*  
6 units R\$18,90 | 12 units R\$29,90

BOLINHO DE ABÓBORA  
COM CARNE-SECA // *wednesdays*  
2 units R\$9,90 | 04 units R\$18,90

TORRADINHA DE LINGUIÇA // *thursdays*  
each R\$9,90 | 2 units R\$18,90

PASTEIZINHOS DE CARNE-DE-SOL // *fridays*  
each R\$7,90 | 2 units R\$14,90

## ON THE WEEKENDS

TORRADINHA DE CARNE DE SOL  
each R\$9,90 | 2 units R\$18,90

ESCONDIDINHO DE CARNE DE PANELA... R\$14,90

CALDINHO DO DIA ..... R\$12,90

## **V** VEGAN DISHES

**IMPORTANT:** *If you have any allergies or food sensitivities, check the list of products that may be part of our recipes at the end of the menu.*

# SPECI- ALTIES

**V** **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\$59,90

**CARNE DE SOL NA BRASA** // with butter, roasted garlic, sweet pepper and manioc chips..... R\$59,90

**CARNE SECA DESFIADA COM CEBOLA-ROXA** // with butter, served with sweet pepper, manioc and roasted pumpkin..... R\$59,90

**DOBRADINHA** // stewed tripes with smoked sausage, white beans, cabbage and homemade bread ..... R\$49,90

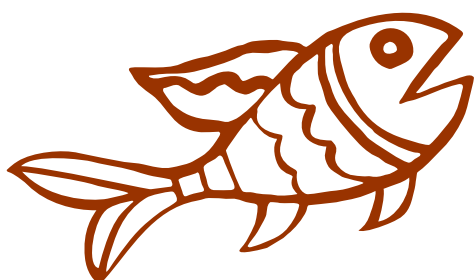
**JOELHO DE PORCO** // braised pork leg, served with corn couscous and roasted pumpkin ..... R\$58,90

**ATOLADOS** // prime meats, cooked slowly with manioc, cherry tomato, green onion, pickled pumpkin, served steaming on the pan

BEEF STEW R\$46,90 | CHICKEN R\$46,90 | LAMB R\$59,90

**PEIXADINHA DO SÃO FRANCISCO** // pintado fish in coconut sauce, served with a mix of rice, and a chumchy coconut and nuts farofa.....R\$59,90

**PIRARUCU ASSADO** // pirarucu fish crusted with maioic flour, torresmo and nuts. It is served with black-eyed beans vinaigrette and boield manioc .....R\$99,90



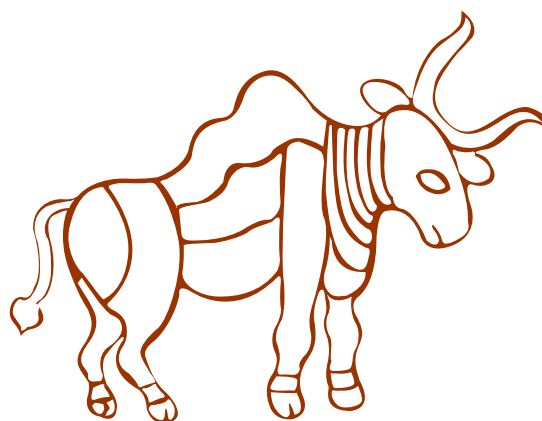
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# SPECI- ALS OF THE WEEKEND

**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



## EXTRAS

**V** BOILED MANIOC..... R\$10,90  
BIQUINHO PEPPER..... R\$6,90  
SWEET CHILLI..... R\$6,90  
ROASTED GARLIC ..... R\$6,90 [each]

## **V** VEGAN DISHES

# TRADI- TIONALS

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

MINI R\$18,90 | SMALL R\$26,90

MEDIUM R\$38,90 | LARGE R\$49,90

**CALDO DE MOCOTÔ** // exclusive recipe which has been prepared the same way for over 40 years

MINI R\$14,90 | SMALL R\$18,90

MEDIUM R\$28,90 | LARGE R\$38,90

**FAVADA** // butter bean simmered with sausage, bacon and jerked beef

MINI R\$18,90 | SMALL R\$26,90

MEDIUM R\$38,90 | LARGE R\$49,90

**V** **FEIJÃO-DE-CORDA** // new beans prepared with gherkin, chuchu, pumpkin and okra

MINI R\$18,90 | SMALL R\$26,90

MEDIUM R\$38,90 | LARGE R\$49,90

**MOCOFAVA** // perfect combination of cow's foot soup with Favada, originally created by Gercino Almeida

MINI R\$16,90 | SMALL R\$20,90

MEDIUM R\$34,90 | LARGE R\$46,90

**SARAPATEL** // pork offal carefully prepared, a wonderful combination of flavors and textures

MINI R\$18,90 | SMALL R\$26,90

MEDIUM R\$38,90 | LARGE R\$49,90

**V** **MIX DE ARROZ INTEGRAL** // red rice, cateto e agulhinha

MINI R\$13,90 | SMALL R\$16,90

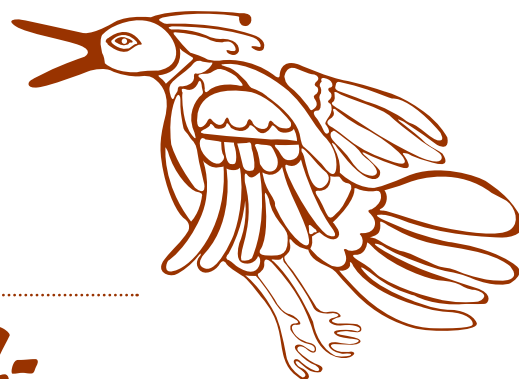
MEDIUM R\$19,90 | LARGE R\$26,90

**IMPORTANT:** If you have any allergies or food sensitivities, check the list of products that may be part of our recipes at the end of the menu.

# ESCONDIDI- NHOS

**CARNE SECA** // creamy manioc puree with jerked beef and cream cheese filling, with Golden cheese crust ..... R\$39,90

**QUEIJO DE CABRA COM LEGUMES** // manioc puree with goat cheese and a delicious mix of vegetables with olives and herbs filling .... R\$39,90



# SAL- ADS

In all our salads there is a delicious mix of fresh green leaves with iceberg, garden and ruby lettuce, besides chicory and watercress.

**V** **SERTANEJA** // tomatoes, red onions, scallion and cilantro

SMALL R\$16,90 | LARGE R\$19,90

**MARAJOARA** // buffalo mozzarella, Brazil nut, cherry tomatoes, carrot and olives

SMALL R\$24,90 | LARGE R\$32,90

**V** **DO SEU ZÉ** // palm heart, beef tomato, red onion and scallion and cilantro

SMALL R\$24,90 | LARGE R\$32,90

**DO CAJUEIRO** // cashew, canastra cheese, chestnuts toast and honey sauce and pepper ..... R\$32,90

**CARPACHO SALADA** // sliced cured beef with cilantro pesto, sweet pepper and coalho cheese ..... R\$39,90

**V** **VEGAN DISHES**

## BEERS

Selection carefully made by Paulo Carvalho and his team

ESTRELLA GALICIA // lager, 600ml .....	R\$14,90
ORIGINAL // lager, 600ml .....	R\$15,90
EISENBAHN // lager, 600ml .....	R\$15,90
HEINEKEN // lager, 600ml .....	R\$16,90
BRAHMA ESCURA // malzbier, 350ml .....	R\$9,90
ESTRELLA GALICIA 0,0 // non alcoholic, 250ml .	R\$9,90

## LAGERS

 **MOCOBREJA BAMBERG** // Votorantim, SP.

Munich Helles non filtered, 5%

600ML R\$24,90 | 355ML R\$14,90

**BAMBERG RAUCHBIER** // Votorantim, SP.

Rauchbier 5,2% | 355 ml ..... R\$16,90 |

**LAKE SIDE** // Passo Fundo, RS.

Lager (gluten free) 4,5% | 300 ml ..... R\$16,90 |

**IMIGRAÇÃO HOP LAGER** // Campo, RS.

Hop Lager 4,6% | 355 ml ..... R\$16,90 |

## ALES

**MOCOTAIA** // Curitiba, PR.

Sour beer cashew 4,2%, 355 ml..... R\$16,90 |

**ANTUÉRPIA WEISS BIER** // Juiz de Fora, MG.

Weizen 4,8%, 500 ml..... R\$26,90 |

**BRAZILIAN IPA 3 LIMÕES** // Forquilha, SC.

New England Ipa 6,3%, 355 ml..... R\$16,90 |

**BLONDINE** // Itupeva, SP.

Belgian Blond ale 5,7%, 500 ml..... R\$26,90 |

**QUINTAL** // Juiz de Fora, MG.

Catharina sour jabuticaba 4,5%, 355ml.... R\$16,90 |

**SAN DIEGO** // Forquilha, SC.

American Pale Ale 5,4% , 600 ml ..... R\$28,90 |

**3 LOBOS** // Belo Horizonte, MG.

American Wheat Beer (lemon grass) 4,0%, 600 ml ..... R\$26,90 |

## WINES



**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.

Variety of the Miolo Winery that brings the sun and

the freshness from Pernambuco oasis to our home.

TAÇA 150ML R\$11,90 | JARRA 250ML R\$19,90

## WATER AND SOFT DRINKS

**STILL OR SPARKLING MINERAL WATER**

510ml..... R\$6,50 |

**STILL OR SPARKLING PURIFIED WATER**

750ml..... R\$6,50 |

**COCONUT WATER, 335 ml**..... R\$8,90 |

**CAJUÍNA, 310 ml**..... R\$9,90 |

**ITUBAÍNA, 600 ml**..... R\$8,90 |

**KOMBUCHA, 290 ml**..... R\$11,90 |

**SODAS , 355 ml**..... R\$8,90 |

## JUICES

**PINEAPPLE, BARBADOS CHERRY (ACEROLA),**

**HOG PLUM (CAJÁ), CASHEW, CUPUAÇU, SOURSOP**

**(GRAVIOLA), ORANGE, LIME, MANGO, PASSION**

**FRUIT, STRAWBERRY AND BRAZIL PLUM (UMBU).**

Juices made with water or milk ..... R\$11,90 |

## ICED TEA

**CHÁ MATE** with umburana, mint, lemon and wild

honey..... R\$12,90 |

**CHÁ DE ABACAXI** with holy grass, ginger and

sicilian lemon..... R\$12,90 |

**HIBISCO** with mint and molasses ..... R\$12,90 |

# THE BAR

By Paulo Carvalho and his team

## CAIPIRAS

CAIPIRINHA // homemade cachaça ..... R\$28,90

CAIPIROSKA // Vodka ..... R\$28,90

CAIPIRÊ // Saquê ..... R\$28,90

CAIPIRINHA ARRETADA //  
twice the dose ..... R\$30,90

CAIPIROSKA GRINGA //  
imported Vodka ..... R\$30,90

CAIPIRINHA ESPECIAL // with the cachaça of  
your choice ..... R\$20,90  
\* plus the value of the chosen dose of cachaça

CAIPIRINHA DO DIA // at lunch from Monday to  
Friday a special suggestion for only ..... R\$23,90

CONSULT THE WAITER ABOUT THE FRUITS  
OF THE DAY!!!

## SPECIALTIES

DA GOTA // cachaça infused with holy grass,  
watermelon, lemon and sugar ..... R\$28,90

FREVO // handmade cachaça, pineapple, grape,  
vinegar and sugar ..... R\$28,90

MINHA NÊGA // handmade cachaça, lemon juice,  
sicilian juice and rapadura ..... R\$28,90

MINHA LOIRA // handmade cachaça, sicilian  
lemon and tempered rapadura ..... R\$28,90

SERTÃOZINHO // handmade cachaça, lemon juice,  
passion fruit and sugar ..... R\$28,90

TRÊS LIMÕES // handmade cachaça, lemons clove,  
tahiti and sicilian, with vanilla sugar ..... R\$28,90

VERÃO // handmade cachaça, cajá jelly, basil and  
tangerine ..... R\$28,90

## COCKTAILS

### TO START

ENERGÉTICO SERTANEJO // catuaba, jurubeba,  
guarana powder and marapuãma ..... R\$9,90 [dose]

MANDACARU // cachaça, lime juice and cointreau  
served in a glass rimmed with salt ..... R\$26,90

RABO DE GALO // cachaça, cynar, cointreau  
and a orange twist ..... R\$26,90

### TO FOLLOW THE MEAL

CAJU AMIGO // cachaça, cashew in syrup  
and fresh cashew juice ..... R\$28,90

CANGIBRINA // cachaça composted rum with  
juniper and ginger, lemon and sugar ..... R\$28,90

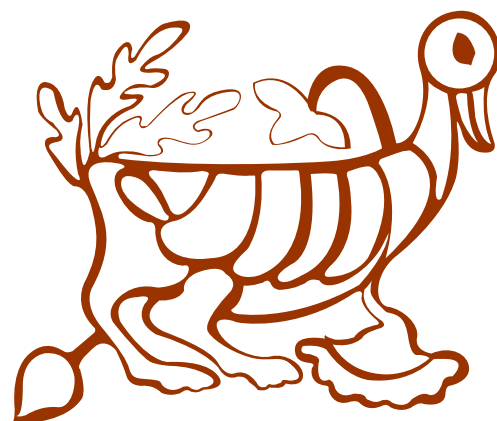
GARAPA DOIDA // cachaça, molasses, pineapple  
and lemon juice ..... R\$28,90

MARIA BONITA // cachaça, cashew, cajá, passion  
fruit and mint ..... R\$28,90

MOCOTÔNICA // gin, Brazil plum (umbu),  
pennyroyal and tonic ..... R\$28,90

### RELEASED / MOCKTAIL

COQUETEL DE FRUTAS // seasonal fruits,  
sparkling or coconut water, sugar  
and spices ..... R\$16,90



# DESSERTS

**SORVETE DE RAPADURA** *creamy handmade ice cream with cane syrup and pieces of raw brown sugar* ..... R\$16,90

**PUDIM DE TAPIOCA** *with coconut and condensed milk, served with toasted coconut topping* ..... R\$16,90

**MUSSE DE CHOCOLATE COM CACHAÇA** *semisweet chocolate mousse with a note of craftmade cachaça aged in umburana*..... R\$18,90

**CRÈME BRÛLÉE DE DOCE DE LEITE E UMBURANA** *the famous French sweet with an authorial touch, inspired by the friend and chef chef Julien Mercier*..... R\$18,90

**CARTOLA DE ENGENHO** *the classic from Pernambuco which mixes banana, cheese and cinamon farofa* ..... R\$19,90

**BOLO DE CHOCOLATE COM CUPUAÇU E CASTANHA-DO-PARÁ** *Creamy semi-sweet chocolate cake, served warm with homemade ice cream*..... R\$19,90

## HOMEMADE CANDIES

**PUMPKIN WITH COCONUT AND ORANGE | AMBROSIA |BANANADA WITH RAPADURA | CASHEW IN SYRUP | CREAMY COCONUT WITH BRAZIL NUTS | DULCE DE LECHE | GUAVA WITH WINE | JACKFRUIT IN SYRUP | PAPAYA WITH COCONUT AND RAPADURA OF MR. ZÉ**  
*Tradicional* ..... R\$16,90  
*four candies tasting*..... R\$25,90

ALL SERVED WITH CURD CHEESE

## SWEET TAPIOCAS

**CAFÉ** *made with coffee and stuffed with handmade dulce de leche and chocolate* 70% ..... R\$19,90

## V FRUIT FROZEN

*refreshing and very light frozen of regional fruits like cajá with mango, cupuaçu, graviola, umbu or guava* ..... R\$19,90

# COFFEE & TEA

*por Marcelo Marinho*

## CAFÉ FILTRADO WOLFF

*Piatã, Chapada Diamantina, BA* ..... R\$5,90

## EXPRESSO FAZENDA PESSEGUEIRO

*Mococa, SP*..... R\$5,90

## CAFÉ GELADO CREMOSO

*Serra do Alto Paranaíba, MG* ..... R\$7,90

**CAPPUCCINO AMBURANA** *espresso, milk, chocolate, coffee, amburana zest* ..... R\$8,90

**CAPPUCCINO CANELA** *espresso, steamed milk, dulce de leche and 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, holy grass, fennel and mint*..... R\$5,90

## DIGESTIVE

**FRANCESINHA** *// aged cachaça, vanilla, orange peel and amburana seed*..... R\$10,90 [dose]

**CAXIMBINHA** *// cachaça and uruçú honey*..... R\$10,90 [dose]

**VINAGRINHA** *// aged cachaça, organic apple vinegar and wild honey* ..... R\$10,90 [dose]

# EMPÓRIO MOCOTÓ

## FROM OUR OVEN

NATURAL FERMENTATION BREADS.....R\$22,90

*consult the waiter about the baked of the day*

## FROM OUR BAR

ENERGÉTICO SERTANEJO *catuaba, jurubeba, guaraná powder and marapuãma* 700ml R\$59,00

FRANCESINHA *cachaça joão mendes ouro, natural vanilla and umburana* 750ml ..... R\$69,90

JOTA MEL *cachaça joão mendes e honey bee.* 700ml ..... R\$59,00

VINHO VALLONTANO *Cabernet Sauvignon Vinhedos Valley, RS* 750ml ..... R\$79,90

MOCOBREJA BAMBERG *Helles non filtered Votorantim, SP* 600ml R\$24,90 | 355ML R\$14,90

## OF OUR TACHO

PUMPKIN WITH COCONUT AND ORANGE | DULCE DE LECHE | BANANADA WITH RAPADURA | CASHEW IN SYRUP | CREAMY COCONUT WITH BRAZIL NUTS | GUAVA WITH WINE | JACKFRUIT IN SYRUP | PAPAYA WITH COCONUT AND RAPADURA OF MR. ZÉ bowl 200ml ..... 18,90

DOCE DE LEITE bowl 200ml ..... 19,90

## FROM OUR PANTRY

VANILLA SUGAR *with spices* 190g ..... R\$18,90

PESSEGUEIRO COFFEE, *Mococa, SP* 250g..... R\$23,90

RAPADURA SYRUP 750ml..... R\$29,90

FLOUR BIJU *Trindade, GO* 500g ..... R\$10,90

CASSAVA FLOUR *Lajedo, PE* 500g ..... R\$9,90

CORNFLOUR *Lindóia, SP* 250g ..... R\$9,90

BOTTLE-BUTTER *Piçarra, PA* 200ml ..... R\$14,90

CANE MOLASSES *Quissamã, RJ* 900g ..... R\$18,90

SWEET AND SOUR PEPPER SAUCE 220ml R\$19,90

ORGANIC CHILLI SAUCES *Inconfidentes, MG.* 45ml. *Yellow /green / traditional / extra-strong* R\$18,90 EACH | KIT WITH 4 R\$69,90

ORGANIC BIQUINHO CHILLI *Inconfidentes, MG.* 180g ..... R\$16,90

SWEET SPRINKLE FOR TAPIOCA 500g ..... R\$9,90

TAPIOCA GRANULATED 500g ..... R\$9,90

RAPADURA MINEIRA *Maria da Fé, MG* 600g ..... R\$6,90

RAPADURA PARAÍBANA *Campina Grande, PB* 240g ..... R\$4,90

CASHEW VINEGAR *Assis, SP.* 250ml ..... R\$18,90

# SOUVENIRS

APRON YELLOW MOCOTÓ *unique size*..... R\$45,90

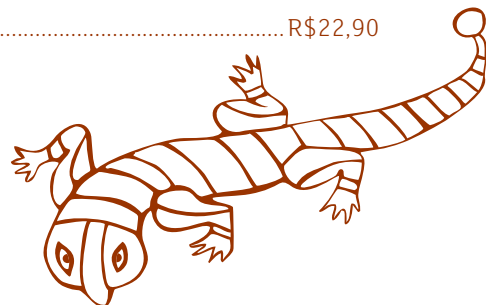
T-SHIRT CABRA-MACHO P | M | G | GG ..... R\$29,90

T-SHIRT MENINA MOÇA P | M | G | GG ..... R\$29,90

MENU MOCOTÓ *signed by chef*..... R\$19,90

BOOK MOCOTÓ: O PAI, O FILHO E O RESTAURANTE ..... R\$89,90

MOCOBAG ..... R\$22,90



**PRODUCTS THAT MAY CAUSE  
ALLERGIES**

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



**COZINHA DO SERTÃO DESDE 1973**

AV. NOSSA SRA DO LORETO, 1100 • VILA MEDEIROS • SÃO PAULO, SP • BRASIL

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SEGUNDA A SEXTA, DAS 12H-23H

SÁBADOS, DAS 11H30-23H

DOMINGOS E FERIADOS, DAS 11H30-17H