

APPETIZERS



PORK RINDS // *the classics*.....R\$11,90 [unit.]

V DA TERRA // *manioc, sweet potato and pumpkin with extra virgin olive oil*.....R\$17,90

COALHO CHEESE WITH MOLASSES.....R\$12,90 [unit.]

BOILED BEEF.....R\$16,90 [unit.]

HOMEMADE PORK SAUSAGER\$16,90 [unit.]

PORK CHOPS.....R\$18,90 [unit.]

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

SERVINGS

TORRESMINHOS // *our pork rinds even crispier and drier. Perfect to nibble*.....R\$23,90

V CHIPS DE MANDIOCA.....R\$17,90

DADINHOS DE TAPIOCA // *the originals since 2005*
6 unid. R\$18,90 | 12 unid. R\$28,90

CROQUETA DE CARNE DE SOL

2 unid. R\$ 9,90 | 4 unid. R\$18,90

ISCAS DE TAMBAQUI // *in the commel tempura*. R\$21,90

ESPETINHO DE CORAÇÃO DE BOI // *with bottle butter flour*.....R\$16,90

BOCHECHA DE PORCO // *with water flour*.....R\$21,90

ESCONDIDINHOS

CARNE-SECA.....R\$44,90

QUEIJO DE CABRA COM LEGUMES.....R\$44,90

ESCONDIDINHO DE FRANGO COM NATA.....R\$44,90

TAPIOCAS

QUEIJOS BRASILEIROS.....R\$16,90

CARNE-SECA.....R\$21,90

SALADS

V SERTANEJA.....SMALL R\$18,90 | LARGE R\$21,90

V DO SEU ZÉ.....SMALL R\$27,90 | LARGE R\$35,90

PORQUINHA *romaine lettuce, Carol's sauce, pork fillet, croutons, Tulha cheese*.....R\$39,90

V VEGAN DISHES

TRADITIONALS

BAIÃO-DE-DOIS // *The famous Brazilian "rice and beans" roasted with coalho cheese, sausage, bacon and jerked beef*
MINI R\$21,90 | SMALL R\$29,90 | MÉDIUM R\$44,90 | LARGE R\$58,90

FAVADA // *butter bean simmered with sausage, bacon and jerked beef*
MINI R\$21,90 | SMALL R\$29,90 | MÉDIUM R\$44,90 | LARGE R\$58,90

V FEIJÃO-DE-CORDA // *new beans prepared with gherkin, chuchu, pumpkin and okra*
MINI R\$21,90 | SMALL R\$29,90 | MÉDIUM R\$44,90 | LARGE R\$58,90

SARAPATEL // *pork offal carefully prepared, a wonderful combination of flavors and textures*
MINI R\$18,90 | SMALL R\$26,90 | MÉDIUM R\$38,90 | LARGE R\$49,90

CALDO DE MOCOTÓ // *exclusive recipe which has been prepared the same way for over 40 years*
MINI R\$16,90 | SMALL R\$19,90 | MÉDIUM R\$31,90 | LARGE R\$42,90

MOCOFAVA // *perfect combination of cow's foot soup with Favada, originally created by Gercino Almeida*
MINI R\$18,90 | SMALL R\$22,90 | MÉDIUM R\$37,90 | LARGE R\$49,90

SPECIALTIES

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\$65,90

CARNE-SECA DESFIADA COM CEBOLA-ROXA // *with butter, served with sweet pepper, manioc and roasted pumpkin*.....R\$65,90

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\$65,90

ATOLADO DE VACA // *boiled beef, cooked slowly with manioc, cherry tomato, green onion, pickled pumpkin*.....R\$49,90

PEIXADINHA DO SÃO FRANCISCO // *pintado fish in coconut sauce, served with a mix of rice, and a chumchy coconut and nuts farofa*.....R\$65,90

RABADA COM XERÉM DE MILHO // *oxtail cooked in black beer, creamy corn grits with canasta cheese and watercress*.....R\$65,90

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

BEERS

MOCOBREJA BAMBERG // Votorantim, SP.

Munich Helles non filtered, 5%

600ML R\$26,90 | 355ML R\$16,90

ESTRELLA GALICIA // lager, 600ml R\$15,90

ORIGINAL // pilsen, 600ml R\$15,90

HEINEKEN // pilsen, 600ml R\$16,90

ESTRELLA GALICIA 0,0 // non alcoholic 250ml.... R\$9,90

WATER AND SOFT DRINKS

STILL OR SPARKLING MINERAL WATER 510ml .. R\$6,90

STILL OR SPARKLING PURIFIED WATER 750ml.. R\$6,90

CAJUÍNA, 310 ml..... R\$9,90

TUBAÍNA, 600 ml..... R\$8,90

REFRIGERANTES, 355 ml..... R\$8,90

JUICES

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

//CONSULT THE WAITER ABOUT THE OPTION OF THE DAY!//

ICED TEA

MATE R\$11,90

HIBISCO R\$11,90

CAIPIRAS

TRADICIONAL (cachaça J. Mendes and lemon).....R\$19,90

CAIPIRINHA // CAIPIROSKA // CAIPIRÉ..... R\$28,90

CAIPIRINHA ARRETADA //

twice the dose..... R\$30,90

CAIPIROSKA GRINGA //

imported Vodka..... R\$30,90

CAIPIRINHA ESPECIAL..... R\$21,90

* plus the value of the chosen dose of cachaça

CAIPIRINHA DO DIA.....R\$19,90

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



COCKTAILS

TO START

ENERGÉTICO SERTANEJOR\$10,90 [dose]

MEU NÊGO R\$28,90

RABO DE GALO..... R\$28,90

SPECIALTIES

FREVO R\$28,90

MINHA NÊGA..... R\$28,90

MINHA LOIRA R\$28,90

SERTÃOZINHO..... R\$28,90

TRÊS LIMÕES R\$28,90

VERÃO..... R\$28,90

TO FOLLOW THE MEAL

CAJU AMIGO..... R\$28,90

CANGIBRINA..... R\$28,90

GARAPA DOIDA R\$28,90

MARIA BONITA R\$28,90

JAMBUTÔNICA..... R\$28,90

RELEASED / MOCKTAIL

COQUETEL DE FRUTAS R\$16,90

LIMONADA DA QUEBRADA R\$12,90

REFRESCO SANTO R\$16,90



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DESSERTS

SORVETE DE RAPADURA *creamy handmade ice cream with cane syrup and pieces of raw brown sugar* R\$18,90

PUDIM DE TAPIOCA *with coconut and condensed milk, served with toasted coconut topping* R\$18,90

MUSSE DE CHOCOLATE COM CACHAÇA *semisweet chocolate mousse with a note of craftmade cachaça aged in umburana*..... R\$19,90

CRÊME 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\$19,90

CARTOLA DE ENGENHO *the classic from Pernambuco which mixes banana, cheese and cinamon farofa* R\$21,90

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 | PAPAYA WITH COCONUT AND RAPADURA OF MR. ZÉ *traditional* R\$18,90
four candies tasting..... R\$29,90

ALL SERVED WITH CURD CHEESE

SWEET TAPIOCAS

CAFÉ COM LEITE *made with coffee and stuffed with handmade dulce de leche and chocolate* 70% R\$21,90

COFFEE & TEA

by Marcelo Marinho

CAFÉ FILTRADO R\$6,90

EXPRESSO FAZENDA PESSEGUEIRO *Mococa, SP*..... R\$6,90

CAFÉ GELADO CREMOSO *Serra do Alto Paranaíba, MG* R\$8,90

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 FROM OUR GARDEN *chamomile, lemongrass, fennel, hibiscus, mint and mate*..... R\$7,90

DIGESTIVE

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

CAXIMBINHA II *cachaça and urucu honey*..... R\$10,90 [dose]

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