

mocotó

by Rodrigo Oliveira and his team

APPETIZERS unit

TORRESMO <i>a classic</i>	R\$18,90
CASSAVA CHIPS V	R\$19,90
COALHO CHEESE WITH MOLASSES.....	R\$14,90
BOILED BEEF.....	R\$22,90
HOMEMADE PORK SAUSAGE.....	R\$22,90
PORK CHOPS.....	R\$22,90

SERVINGS

DADINHOS DE TAPIOCA <i>the originals</i>	6 unit. R\$22,90 12 unit. R\$34,90
CROQUETAS Homemade sun dried beef.....	2 unit. R\$ 14,90 4 unit. R\$28,90
TORRESMINHOS <i>crispy and dry</i>	R\$35,90
ISCAS DE PEIXE <i>in the cornmeal tempura</i>	R\$35,90
ESPETINHO DE CORAÇÃO DE BOI <i>with bottle butter flour</i>	R\$29,90
BOCHECHA DE PORCO <i>Tucupi pirão, water flour</i>	R\$35,90

ESCONDIDINHOS

CARNE-SECA COM REQUEIJÃO.....	R\$59,90
QUEIJO DE CABRA COM LEGUMES.....	R\$59,90
FRANGO COM NATA.....	R\$59,90

TAPIOCAS

QUEIJOS BRASILEIROS.....	R\$19,90
CARNE-SECA COM NATA.....	R\$24,90

prepared with white tapioca or couscous

SALADOS

SERTANEJA <i>fresh garden salad leaves, cherry tomatoes, purple onions, parsley</i> V	R\$32,90
MARAJOARA <i>Almeida's Prado buffalo mozzarella, Brazil nuts, fresh leaves, cherry tomatoes, black olives, herbs with yogurt sauce</i>	R\$48,90
PORQUINHA <i>romaine lettuce, pork fillet, croutons, Tulha cheese, Caesar's sauce</i>	R\$49,90

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\$34,90 | SMALL R\$45,90 | MÉDIUM R\$75,90 | LARGE R\$95,90

FAVADA *butter bean slowly cooked with sausage, bacon and jerked beef*
MINI R\$29,90 | SMALL R\$39,90 | MÉDIUM R\$69,90 | LARGE R\$89,90

FEIJÃO-DE-CORDA **V** *new beans prepared with gherkin, chuchu, pumpkin and okra*
MINI R\$29,90 | SMALL R\$39,90 | MÉDIUM R\$69,90 | LARGE R\$89,90

SARAPATEL *pork offal carefully prepared, prepared in the style of Mr. Zé Almeida*
MINI R\$22,90 | SMALL R\$29,90 | MÉDIUM R\$49,90 | LARGE R\$69,90

CALDO DE MOCOTÓ *exclusive recipe which has been prepared the same way for over 50 years*
MINI R\$20,90 | SMALL R\$26,90 | MÉDIUM R\$44,90 | LARGE R\$59,90

MOCOFAVA *perfect combination of cow's foot soup with Favada, originally created by Gerçino Almeida*
MINI R\$22,90 | SMALL R\$29,90 | MÉDIUM R\$49,90 | LARGE R\$69,90

SPECIALTIES

MOQUECA SERTANEJA **V** *cashew stew, plantain, gherkin, pumpkin and garden leaves, red rice mix, crunchy chestnut farofa and toasted coconut*..... R\$79,90

CARNE-DE-SOL NA BRASA *bottled butter, roasted garlic, sweet pepper, cassava chips*..... R\$89,90

CARNE-SECA DESFIADA COM CEBOLA-ROXA *pulled in bottle butter, sweet pepper, boiled manioc and roasted pumpkin*..... R\$89,90

ATOLADO DE VACA *boiled beef cooked slowly, tomatoes, pickled pumpkin and pearl onion*..... R\$79,90

DOBRADINHA *stewed tripes with smoked sausage, white beans, cabbage and homemade bread*..... R\$79,90

RABADA *cooked in black beer, creamy corn grits with Mantiqueira cheese, watercress*..... R\$84,90

COSTELINHA DE PORCO *stuffed with ham, served with pineapple, manioc and sugarcane honey sauce*..... R\$89,90

JOELHO DE PORCO *braised pork leg, served with corn couscous with veggies, roasted pumpkin*..... R\$89,90

PEIXADINHA DO SÃO FRANCISCO *pintado fish in coconut sauce, served with a mix of red rice, and a chumchy coconut and nuts farofa*..... R\$89,90

PIRARUCU ASSADO *with Brazil nut crunchy and pork rinds, served with boiled cassava and black-eyed peas vinaigrette*..... R\$129,90

EXTRAS

WHITE RICE V	R\$9,90
FREE-RANGE EGG FROM OUR FARM.....	R\$6,90
COOKED CASSAVA.....	R\$9,90
ROASTED PUMPKIN V	R\$11,90

THE BAR by Nei Albuquerque and his team

BEERS

ESTRELLA GALICIA *lager, 600ml*..... R\$18,90

ORIGINAL *pilsen, 600ml*..... R\$16,90

HEINEKEN *pilsen, 600ml*..... R\$18,90

MOCOBREJA BAMBERG *Votorantim, SP. Munich Helles unfiltered, 5%* 355ML R\$18,90 | 600ML R\$28,90

APA CADABRA *Rio de Janeiro, RJ, American Pale Ale, 5%* 500ML R\$29,90

ORANGE SUNSHINE *Rio de Janeiro, RJ, American Blonde Ale with Orange, 5,2%*..... 500ML R\$26,90

PERDIÇÃO *São Paulo, SP, Indian Pale Ale 6,5%*... 473ML R\$26,90

TARANTINO *São Paulo, SP, Witbier, 4,8%*..... 473ML R\$23,90

THEREZÓPOLIS GOLD *Teresópolis, RJ, Premium Lager, 5%*..... 500ML R\$19,90

CAIPIRAS

TRADICIONAL *cachaça, tahiti lime and sugar*R\$24,90

CAIPIRINHA | CAIPIROSKA | CAIPIRÊ.....R\$35,90

CAIPIRINHA ARRETADA *the double the dosis*.....R\$39,90

CAIPIROSKA GRINGA *imported vodka*R\$39,90

CAIPIRINHA ESPECIAL *with the cachaça of your choice, plus the value of the chosen dose of cachaça* R\$26,90

CAIPIRINHA DO DIA *monday to friday, a special suggestion for just*.....R\$24,90

SUGESTÃO DO BAR *always a special suggestion, with seasonal fruits*.....R\$35,90

SPECIALTIES - R\$ 35,90 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*

WATER AND SODA

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

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

CAJUÍNA *310 ml*..... R\$12,90

TUBAÍNA *600 ml*..... R\$9,90

SODAS *355 ml* R\$9,90

NATURAL JUICES

with water..... R\$12,90

with milk..... R\$13,90

COCKTAILS

TO START - R\$ 35,90 EACH

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*

MARIA MOLINHA *Cachaça in oak, Lillet Blanc, honey, curcuma and rosemary sprig*

TO ACCOMPANY THE MEAL - R\$ 34,90 EACH

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

JAMBÚ TÔNICA *cachaça with jambu, tonic water and lemon slices*

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

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

RELEASED (NON-ALCOHOLIC)

CHÁ MATE *toasted mate tea, amburana seed, lime juice and honey*R\$15,90

CHÁ DE HIBISCO *hibiscus tea, mint and and cane molasses* R\$15,90

LIMONADA DA QUEBRADA *blackberry, blackberry syrup, lemon and sparkling water*..... R\$19,90

REFRESCO SANTO *pineapple juice with lemongrass, lemon juice and sparkling water* R\$19,90

FRUTAS AMARELAS *pineapple, tangerine, passion fruit, spice sugar, sparkling water or citrus soda*..... R\$19,90

FRUTAS VERMELHAS *strawberry, blackberry and grape, spice sugar, sparkling water or citrus soda*..... R\$19,90

REFRIGERANTES NATURAIS *artisan carbonated in passion fruit and ginger flavor*..... R\$15,90





DESSERTS

by Alex Sotero and his team

SORVETE DE RAPADURA *homemade ice cream with sugarcane molasses and pieces of rapadura, catuaba syrup..... R\$22,90*

SORVETE DE DOCE DE LEITE *homemade ice cream mixed with dulce de leche, malt crispy.. R\$22,90*

PUDIM DE TAPIOCA *with artisanal coconut milk, toasted coconut topping, crispy coconut..... R\$24,90*

MUSSE DE CHOCOLATE COM CACHAÇA *premium chocolate with a touch of cachaça aged in umburana and cachaça whipped cream..... R\$24,90*

CRÈME BRÛLÉE DE DOCE DE LEITE E UMBURANA *the famous French sweet with an authorial touch, inspired by friend and chef Julien Mercier..... R\$24,90*

CARTOLA DE ENGENHO *the classic from Pernambuco that combines banana, butter cheese and sugar and cinnamon farofinha..... R\$24,90*

BOLO DE CHOCOLATE COM CUPUAÇU E CASTANHA-DO-PARÁ *creamy intense chocolate cake, served warm with homemade cumaru ice cream R\$26,90*

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\$22,90

four candies tasting R\$29,90

served with toasted curd cheese

SWEET TAPIOCAS

CAFÉ COM LEITE *made with coffee and filled with homemade dulce de leche and 70% chocolate ... R\$24,90*

TRADICIONAL *white tapioca, creamy coconut, seasonal fruits..... R\$24,90*



mocotó

COFFEE

by Marcelo Marinho and his team



FILTERED COFFEE FAZENDA PESSEGUEIRO

Mococa, SPR\$8,90

EXPRESSO ORIGEM BRASIL

Sul de Minas, MGR\$8,90

EXPRESSO DESCAFEINADO

Sul de Minas, MGR\$7,90

ON THE TABLE 250 ml

in the French press or in the strainer

YAGUARA Taguatinga do Norte, PER\$19,90

DOM VIÇOSO Dom Viçoso, MGR\$19,90

COPAÍBA Abaira, BAR\$19,90

ESPECIALITIES

CAPPUCCINOS

Classic, Cinnamon or UmburanaR\$14,90

MOCOCCINO espresso, milk, chocolate homemade and cachaça whipped creamR\$14,90

CREAMY ICED COFFEE

Serra do Alto Paranaíba, MGR\$14,90

made with oat milk or type a milk

DIGESTIVE TEAS 300ml

DA HORTA infusion of lemongrass, mint, boldo, pennyroyal, mint and verbena. Straight from our vegetable gardenR\$14,90

CERRADO yerba mate, buriti, pineapple and ginger. Matequero, Ilópolis, RSR\$14,90

SERTÃO black tea, cocoa husk, chamomile, cashew and cinnamon. Infusiva, São Paulo, SPR\$14,90

ARREMATES R\$16,90 [dose]

caximbinha cachaça and urucu honey

francesinha aged cachaça, vanilla, orange peel and amburana seed

jotamel cachaça and wild honey



mocotó

CACHAÇAS

served in doses of 40ml | 60ml

BALM

Boazinha Salinas, MG.....	8,00 12,00
Harmonie Schnaps Harmonia, RS.....	8,00 14,00
Havana Anísio Santiago Salinas, MG.....	40,00 60,00
Matriarca Caravelas, BA.....	10,00 16,00
Primavera Ivoti, RS.....	9,00 14,00

WOOD BLEND

CACHAÇA MOCOTÓ - EDIÇÃO ESPECIAL

Linhares, ES.....	12,00 16,00
Alzira Torrinhas, SP.....	9,00 14,00
Leandro Batista Ivoti, RS.....	9,00 14,00
Orvalho da Serra Mairinque, SP.....	9,00 14,00

OAK

Caraçupe Campo Alegre, AL.....	10,00 15,00
Cedro do Libano São Gonçalo do Amarante, CE.....	18,00 26,00
Espirito de Minas São Tiago, MG.....	12,00 18,00
Porto do Vianna Turvolândia, MG.....	12,00 18,00
Reserva do Gerente Extra Premium Guarapari, ES.....	13,00 20,00
Vale Verde Betim, MG.....	9,00 14,00
Vecchio Albano Extra Premium Torrinha, SP.....	18,00 26,00

FREIJÓ

Volúpia Lagoa Grande, PB.....	9,00 14,00
Serra Limpa Duas Estradas, PB.....	9,00 14,00

JEQUITIBÁ

Doce Paixão Passa Quatro, MG.....	9,00 14,00
Princesa Isabel Linhares, ES.....	13,00 20,00
Taverna Mineira Itaverava, MG.....	9,00 14,00

WHITE

Chico Mineiro Abaete, MG.....	9,00 14,00
Magnifica Vassouras, RJ.....	14,00 22,00
Santo Grau Coronel Xavier Chaves, MG.....	9,00 14,00

UMBURANA

Melicana Bom Despacho, MG.....	10,00 15,00
Santa Rosa IV Valença, RJ.....	11,00 16,00
Seleta Salinas, MG.....	8,00 12,00
Weber Haus Ivoti, RS.....	11,00 16,00

OTHER WOODS

Acácia Francesa Harmonie Schnaps Premium Harmonia, RS.....	15,00 24,00
Amarelo Cetim Maria Boa Goianinha, RN.....	11,00 16,00
Amendoim Mato Dentro S. Luiz do Paraitinga, SP.....	8,00 12,00
Castanheira Companheira Jandaia do Sul, PR.....	10,00 15,00
Garapa, Grapia ou Garapeira Santa Martha Ivoti, RS.....	11,00 16,00
Jaqueira Princesa Isabel Linhares, ES.....	18,00 26,00



EMRÓRIO MOCOTÓ

FROM OUR OVEN

CASSAVA BRIOCHE.....R\$29,90

INTEGRAL BREAD.....R\$26,90

SPECIAL BREAD (fridays and saturdays).....R\$28,90

FROM OUR PAN

handmade sweets 200ml jars R\$22,90 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..... \$99,80

ENERGÉTICO SERTANEJO catuaba, jurubeba,
guarana powder and marapuãma 700ml..... R\$69,80

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

JOTA MEL joão mendes cachaça and bee honey
700ml..... R\$69,80

MOCOBREJA BAMBERG Helles não filtrada -
Votorantim, SP..... 600ml R\$28,90 | 355ML R\$18,90

DA NOSSA DESPENSA

CAFÉ PESSEGUEIRO Mococa, SP 250gR\$30,90

CALDA DE RAPADURA

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

FARINHA BIJU Trindade, GO 500g R\$16,90

FARINHA DE MANDIOCA Jupí, PE 1kg R\$24,90

FARINHA DE MILHO Lindóia, SP 250g R\$16,90

MANTEIGA-DE-GARRAFA

Piçarra, PA 200ml R\$22,90

MELADO DE CANA Quissamã, RJ 900gR\$36,90

MOLHO DE PIMENTA AGRIDOCE 250mlR\$36,90

MOLHOS DE PIMENTA ORGÂNICOS

Inconfidentes, MG

yellow | green | traditional | extra strong 45ml

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

PIMENTA BIQUINHO ORGÂNICA

Inconfidentes, MG 180gR\$26,90

POLVILHO DOCE PARA TAPIOCA 500gR\$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

VINAGRE DE CAJU Assis, SP 250ml..... R\$22,90

SUL ENJIRS

T-SHIRTS collection 2023 R\$59,90

BOOK

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

TAPIOQUEIRA DE FERRO FUNDIDO

Mocotó | Renda | Mandala R\$79,90

APRON collection 2023..... R\$69,90

CERVEGELA

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

