

Caipirinhas

Descubram a magia das nossas tradicionais Caipirinhas, generosas quanto saborosas, preparadas com a fruta da sua escolha e uma das melhores Cachaças Baianas:

Abaíra ou Serra das Almas.

Indulge yourself with the magic of our genuine Caipirinhas, as generous as tasty, prepared with the fruit of your choice and one of the best Cachaças from Bahia: Abaíra or Serra das Almas.

Verifique a disponibilidade das frutas com o garçom.

Check available fruits with our waiter.

R\$ 20,00

Limão / Lime

Abacaxi / Pineapple

Maracujá / Passion Fruit

Caju / Cashew Apple

Morango / Strawberry

Kiwi, Cajá, Sirigüela, Umbu, Acerola

Banana com Canela / Banana with Cinnamon



Caipiroskas / Caipirinhas with Vodka

Com / With Smirnoff

R\$ 22,00

Com / With Absolut

R\$ 29,00

Long Drinks Cocktails

Mai Tai

R\$ 35,00

White & Dark Rhum
Amaretto
Cointreau
Lime Juice
Pineapple Juice



Genuine Mojito

R\$ 39,00

Havana Club Rhum
Mint Leaves
Lime and Sugar
Angostura
Tonic



Ocean Drive Mojito

R\$ 42,00

Havana Club Rhum
Mint Leaves
Lime and Sugar
Chambord Licor
Angostura and Tonic



Royal Mojito

R\$ 45,00

Havana Club Rhum
Mint Leaves
Lime and Sugar
Angostura
Chandon Sparkling Wine



Long Drinks Cocktails

Piña Colada

R\$ 35,00

White Rhum
Coconut Milk
Pineapple Juice
Sugar



Tequila Sunrise

R\$ 35,00

Tequila
Fresh Orange Juice
Red Currant Syrup



Punch Creole

R\$ 35,00

White and Dark Rhum
Lime & Orange Juice
Pineapple Juice
Angostura
Cinnamon



Singapore Sling

R\$ 39,00

Gin & Cointreau
Amaretto & Benedictine
Lime & Pineapple Juice
Red Currant Syrup
Angostura



Margaritas & Piscos

Margarita

R\$ 39,00

Tequila
Cointreau
Lime Juice & Sugar
Angostura
Tonic



Margarita Premium

R\$ 45,00

Premium Tequila
Grand Marnier
Lime Juice
Sugar



Pisco Sour

R\$ 39,00

Pisco
Lime Juice
Sugar
Egg White
Angostura



Pisco Guava

R\$ 39,00

Pisco
Lime Juice & Guava Syrup
Sugar
Egg White
Angostura



Short Drinks Cocktails

Negroni

R\$ 39,00

Gin
Campari
Cinzano
Sparkling Water
Orange Slice



Boulevardier

R\$ 41,00

Bourbon
Red Vermouth
Campari
Maraschino Cherry



Ritz Bourbon

R\$ 45,00

Bourbon
Grand Marnier
Orange Juice & Angostura
Chandon Sparling Wine



Sazerac

R\$ 49,00

Bourbon
Absynthe
Bitter Peychaud
Angostura
Lemon Peel



Martinis Cocktails

Cosmopolitan

R\$ 39,00

Absolut Vodka
Cointreau
Lime Juice
Cranberry Juice



Ginger Tom

R\$ 39,00

Gin
Cointreau
Lime Juice
Ginger Syrup
Cranberry Juice



Manhattan

R\$ 39,00

Bourbon
Cinzano
Angostura
Marraschino Cherry



Dry Martini / Vodka Martini

R\$ 45,00

Gin Bombay Sapphire
or
Absolut Vodka
Noilly Prat
Olive



Martinis Cocktails

Godfather Sour

R\$ 39,00

Bourbon
Amaretto
Lime Juice
Caramel Syrup



Vesper

R\$ 45,00

Gin
Vodka
Vermouth Bianco
Lemon Peel



April Sour

R\$ 45,00

Gin Bombay Sapphire
St Germain
Lemon Juice
Egg White
Cucumber Slice



Corpse Reviver

R\$ 49,00

Gin Bombay Sapphire
Cointreau
Vermouth Bianco
Absinthe
Lemon Juice, Star Anise





Aperitivos / Aperitivis

Martini / Campari / Cinzano	R\$ 17,00
com água tônica ou refrigerante / with tonic or soda	+R\$ 9,00
com suco (limão ou laranja) / with juice (orange or lime)	+ R\$ 11,00
Kir vinho branco e creme de cassis / white wine with cassis licor	R\$ 30,00
Kir Royal Chandon Brut / with Chandon Brut Sparkling Wine	R\$ 45,00

Destilados & Licores / Spirits & Liqueurs

Cachaça Abaira ou Serra das Almas (dose 60ml)	R\$ 16,00
Vodka Smirnoff (dose 60ml)	R\$ 21,00
Vodka Absolut (dose 60ml)	R\$ 34,00
Whisky Johnnie Walker Red Laber (dose 60ml)	R\$ 34,00
Whisky Johnnie Walker Black Label (dose 60ml)	R\$ 42,00
Bourbon Jim Bean White (dose 60ml)	R\$ 42,00
Rhum Bacardi Branco ou Oro (dose 60ml)	R\$ 21,00
Rhum Havana Club 3 años (dose 60ml)	R\$ 37,00
Gin Gordon's ou Seagram's (dose 60ml)	R\$ 34,00
Gin Bombay Sapphire (dose 60ml)	R\$ 42,00
Tequila Silver José Cuervo especial (dose 60ml)	R\$ 37,00
Tequila Gold José Cuervo Tradicional (dose 60ml)	R\$ 49,00
O seu destilado (dose 60ml) / Your spirit (dose 60ml)	
com água tônica ou refrigerante / with tonic or soda	+ R\$ 9,00
com suco (limão ou laranja) / with juice (orange or lime)	+ R\$ 11,00
Licor da sua escolha (dose 60ml) / Liqueur of your choice (60ml)	
Cointreau, Amarula, Amaretto	R\$ 45,00
Chambord, St Germain, Benedictine, Grand Marnier	R\$ 49,00

Sparkling Cocktails



Feito com / Made with Chandon Sparkling Wine **R\$ 45,00**

Aperol Spritz

(Aperitivo Italiano / Italian Bitter)

St Germain Spritz

(Licor Francês de Sabugueiro / French Elderflower Licor)

Chambord Spritz

(Licor Francês de Framboesa e Amora / French Red & Black Raspberries Licor)

Espumante / Sparkling Wine

Chandon Brut (taça / glass)

R\$ 40,00

Chandon Brut (garrafa / bottle 750ml)

R\$ 149,00

Chandon Brut Rosé (garrafa / bottle 750ml)

R\$ 179,00

Champagnes

Moët & Chandon Brut Impérial (garrafa / bottle 750ml)

R\$ 449,00

Moët & Chandon Brut Impérial Rosé (garrafa 750ml)

R\$ 595,00

Dom Perignon - Vintage 2006 (garrafa 750ml)

R\$ 1.895,00

Mocktails

Virgin Caïpirinha

R\$ 18,00

Coconut Water
Lime
Sugar
Ice



Virgin Piña Colada

R\$ 25,00

Abacaxi / Pineapple
Maracujá / Passion Fruit
Água de Coco
Xarope de Coco



Virgin Mojito

R\$ 25,00

Mint Leaves
Lime and Sugar
Angostura
Tonic



Red Ginger

R\$ 30,00

Lime Juice
Ginger Syrup
Cranberry Juice
Tonic





Na taça / By the Glass / Au Verre

Branco / White / Blanc

Argento Chardonnay	R\$ 25,00
Concha y Toro Reservado Sauvignon Blanc	R\$ 25,00

Tinto / Red / Rouge

Argento Cabernet Sauvignon	R\$ 25,00
Argento Malbec	R\$ 25,00
Concha y Toro Reservado Cabernet Sauvignon	R\$ 25,00
Concha y Toro Reservado Merlot	R\$ 25,00
Concha y Toro Reservado Carmenère	R\$ 25,00

Vinho do Porto / Port Wine / Porto

Porto Tawny	R\$ 33,00
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Espumante / Sparkling Wine / Méthode Champenoise

Chandon Brut	R\$ 40,00
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Sem álcool / Not alcoholic / Sans alcool

Água Mineral c. ou s. gás 500ml / Still or Sparling Water / Eau Plate ou Gazeuse	R\$ 9,00
Água Tônica 350ml / Tonic Soda / Eau Tonique	R\$ 11,00
Suco de Laranja Natural / Fresh Orange Juice / Jus d'Orange Frais	R\$ 13,00
Água de Coco (caixinha 330ml) / Coconut Water / Eau de Coco	R\$ 15,00
Suco de Fruta (polpa) / Fruit Juice / Jus de Fruit	R\$ 8,00
Refrigerantes 350ml / Soft Drinks / Sodas	R\$ 11,00

Cervejas / Beers / Bières

Bohemia 355ml	R\$ 15,00
Heineken 330ml	R\$ 18,00

Café e Chá / Coffee & Tea / Café et Thé

Café Nespresso / Nespresso Coffee 	R\$ 8,00
Café Grande / Regular Coffee / Café Long	R\$ 9,00
Café Grande com Leite / Regular Coffee with Milk / Café au Lait	R\$ 13,00
Nossa Seleção de Chás / Our Tea Selection / Notre Sélection de Thé	R\$ 8,00

É proibida a venda de bebidas alcoólicas, independentemente de sua concentração, a crianças e adolescentes, conforme previsto pelo Art. 81 inciso II, da Lei Federal N°8069/1990 (Estatuto da criança e do adolescente) pela Lei Municipal N°7.107, de 22 de setembro de 2006, e pelo Decreto de N°16986 de 27 de Novembro de 2006.

Serviço 10% opcional / 10% service optional



Petiscos / Tapas

Beijus de Tapioca com Recheio de Vatapá Manioc Dry Pancakes filled with Vatapá (dry shrimps, cashew nuts, peanuts, palm oil and coconut milk paste)	R\$ 12,00
Crêpes Sèches de Manioc fourées au Vatapá (pâte de crevettes séchées, noix de cajou, cacahuètes, huile de palme et lait de coco)	
Azeitonas Pretas Temperadas Marinated Black Olives / Olives Noires Marinées	R\$ 15,00
Castanha de Caju com Paprika Paprika Cashew Nuts / Noix de Cajou au Paprika	R\$ 18,00
Batata Frita / French Fries / Frites	R\$ 21,00
Brandade de Bacalhau desfiado de bacalhau com azeite e creme de leite, servido com torradas alhadas	
Codfish «Brandade» codfish frayed with olive oil and cream) and served with garlic toasts	R\$ 39,00
Brandade de Morue servie avec ses Toasts Aillés	
Bolinhos Artesanais / Traditionnal Deep-fried Croquette / Croquettes Frites	
Queijo com Manjericão / Cheese and Basil / Fromage Basilic	R\$ 22,00
Abóbora com Carne Seca / Pumpkin & Traditionnal Dry Meat	R\$ 22,00
Banana da Terra - Fumeiro / Plantain Banana Smoked Sausage	R\$ 25,00
Feijão Preto com Carne Seca / Black Bean with Dry Meat	R\$ 25,00
Feijão Preto com Fumeiro / Black Bean with Smoked Sausage	R\$ 27,00
Feijão Preto, Couve e Bacon / Black Bean, Cabbage & Bacon	R\$ 27,00
Bacalhau / Codfish / Morue / Morue	R\$ 29,00



Lanches / Sandwiches

Misto Quente / Hot Sandwich / Sandwich Chaud

presunto, queijo, tomate, alface e maionese
ham, cheese, tomato, lettuce and mayonnaise
jambon, fromage, tomate, laitue et mayonnaise

R\$ 27,00

Lanche de Ovos / Fried Eggs Sandwich / Sandwich Oeufs au plat

ovos fritos, queijo, tomate, alface maionese
cheese, tomato, lettuce and mayonnaise
fromage, tomate, laitue, mayonnaise

R\$ 27,00

Misto Completo / Full Hot Sandwich / Sandwich Chaud Complet

presunto, ovos fritos, queijo, tomate, alface e maionese
ham, fried eggs, cheese, tomato, lettuce and mayonnaise
jambon, oeufs au plat, fromage, tomate, laitue et mayonnaise

R\$ 31,00

Lanche Vegetariano / Veggie Sandwich / Sandwich Végétarien

tomate seco, rúcula, mozzarella, manjeriço e az. oliva
dried tomato, rocket salad, mozza cheese, basil & olive oil
tomate sèche, roquette, mozzarella, basilic et huile d'olive

R\$ 31,00

Lanche Frango Grelhado / Roasted Chicken Breast Sandwich

Sandwich Blanc de Poulet Grillé

tomate, cebola, alface e maionese / tomato, onion, lettuce and mayonnaise
tomate, onion, laitue et mayonnaise

R\$ 35,00

Hambúrguer (100% carne Angus, 200 gr. / 100% Angus Beef, 7oz)



Clássico

tomate, cebola, alface, molho especial
tomato, onion, lettuce, special sauce / tomate, onion, laitue, sauce spéciale

R\$ 39,00

Cheeseburguer ou Baconburguer

com queijo ou bacon / with cheese or bacon / avec fromage ou bacon

R\$ 41,00

Hambúrguer Especial / Special Hamburger

queijo, ovo frito e bacon / cheese, fried eggs and bacon / fromage, oeuf au plat et bacon

R\$ 45,00

Batata Frita / French Fries / Frites

R\$ 21,00



Café da Manhã / Breakfast

Servido das 7h00 às 11h00 / From 7:00am to 11:00am
Por Pessoa / Per Person

R\$ 49,00

Bebida quente (café, leite, chocolate, chá)
Hot beverage (coffee, milk, chocolate, Tea)

Suco de Fruta do Dia
Fresh Fruit Juice of the Day

Frutas Tropicais do Dia
Fresh Tropical Fruits of the Day

Cesta de Pães, Brioche e Torradas
Basket of Breads, Brioche & Toasts

Manteiga e Geléias Caseiras
Butter and Home-Made Marmalades

Iogurte
Yogurt

Ovos Mexidos ou Ao seu Gosto
Scramble Eggs or Your Style

Presunto e Queijo
Ham and Cheese

“Clafoutis” Exótico Caseiro
Home-Made Exotic “Clafoutis”

Bolos Caseiros
Home-Made Cakes