



Caipirinhas

Com Cachaça Abaíra ou Serra das Almas	R\$ 26,00
Com Vodka Smirnoff	R\$ 26,00
Com Vodka Absolut	R\$ 39,00

Coquetéis / Cocktails

Long Drink Cocktails

Mai Tai	R\$ 49,00
Genuine Mojito	R\$ 49,00
Ocean Drive Mojito	R\$ 55,00
Royal Mojito	R\$ 59,00
Piña Colada	R\$ 39,00
Tequila Sunrise	R\$ 39,00
Punch Créole	R\$ 39,00
Singapore Sling	R\$ 49,00
Moscow Mule	R\$ 59,00

Margaritas & Piscos

Margarita	R\$ 49,00
Margarita Premium	R\$ 69,00
Pisco Sour	R\$ 49,00
Pisco Guava	R\$ 49,00

Short Drink Cocktails

Negroni	R\$ 45,00
Boulevardier	R\$ 45,00
Ritz Bourbon	R\$ 69,00
Sazerac	R\$ 69,00

Martinis Cocktails

Cosmopolitan	R\$ 49,00
Ginger Tom	R\$ 49,00
Manhattan	R\$ 49,00
Dry Martini / Vodka Martini	R\$ 49,00
Godfather Sour	R\$ 49,00
Vesper	R\$ 49,00
April Sour	R\$ 49,00
Corpse Reviver	R\$ 49,00

Champagne Coquetéis / Sparklings Cocktails

Feito com / Made with Chandon Sparkling Wine	R\$ 59,00
Aperol Spritz	
St Germain Spritz	
Chambord Spritz	
DoMu	

Coquetéis sem álcool / Mocktails

Virgin Caipirinha	R\$ 24,00
Virgin Piña Colada	R\$ 29,00
Virgin Mojito	R\$ 29,00
Red Ginger	R\$ 29,00

Serviço 10% opcional / 10% service optional



Appetizers

Cashew Nuts with Smoked Paprika

R\$ 29,00

Artesanals Bolinhos (6 units):

Cheese with Basil, chili sugarcane molasses	R\$ 39,00
Feijoada (Black Beans, Cabbage, and Bacon), homemade chili	R\$ 44,00
Oxtail Coxinha, parsley aioli	R\$ 55,00
Cassava Croquette with Dried Meat, pineapple vinaigrette	R\$ 55,00
Codfish with parsley aioli	R\$ 58,00

Sabores da Bahia (flavors of Bahia):

2 Mini abarás, 4 vatapá beijus, vinaigrette and homemade chili

R\$ 65,00

Camarões Alho e Óleo (garlic and olive oil sautéed shrimps)

R\$ 74,00

Sandwiches and Burgers

Bejú Typical Bahian Tapioca Pancake with ham and cheese

R\$ 35,00

Misto Quente ham, cheese, tomato, lettuce, and mayonnaise

R\$ 45,00

Egg Sandwich fried eggs, cheese, tomato, lettuce, mayonnaise

R\$ 45,00

Complete Misto ham, fried eggs, cheese, tomato, lettuce, and mayonnaise

R\$ 49,00

Vegetarian Snack dried tomato, arugula, mozzarella, basil, and olive oil

R\$ 49,00

Grilled Chicken Snack tomato, onion, lettuce, and mayonnaise

R\$ 56,00

Burger (100% Angus beef 07 oz.) with Australian Bread

Accompanied by French fries or Green Ssalad

Classic with tomato, onion, lettuce, special sauce

R\$ 87,00

Cheeseburger or Baconburger with cheese or bacon

R\$ 92,00

Special Burger with cheese, fried egg and bacon

R\$ 98,00



Starters and Salads

Plantain Ceviche (onion, ginger, orange-lemon juice)

R\$ 67,00

Caprese Salad with Buffalo Mozzarella

R\$ 67,00

Codfish "Brandade"

R\$ 67,00

(Frayed with olive oil and cream), served with garlic bread.

Minestrone style Vegetable Soup, with croutons and parmesan

R\$ 69,00

Caponata with Buffalo Mozzarella

R\$ 74,00

(sautéed vegetables, olives and capers in olive oil, with buffalo mozzarella and toast)

Salmon Tartare

R\$ 79,00

(raw salmon seasoned with chives, capers, lemon, and olive oil)

Tuna Ceviche

R\$ 79,00

(raw tuna marinated in lemon and coconut milk with onion, ginger and corn)

Mango, Papaya and Shrimp Salad

R\$ 79,00

Caesar salad with classic Caesar dressing, croutons, and parmesan shavings
with Chicken

R\$ 85,00

with Curry Shrimps

R\$ 85,00

10% service optional

Ovo-Lacto-Vegetarian Options





Pasta and Risottos

Pumpkin and cubed Coalho Cheese Risotto	R\$ 78,00
Farfalle with Sautéed Shrimps in Moqueca Sauce	R\$ 89,00
Classic Spaghetti Carbonara with Pancetta	R\$ 92,00
Neapolitan Tagliatelle (confited vegetables, olives, capers, basil)	R\$ 89,00
Recôncavo Shrimp Risotto	R\$ 98,00
Salmon and Sicilian Lemon Risotto	R\$ 98,00

Entrées

Bobó com Whole Black Rice			
Vegetable Bobó			R\$ 89,00
Shrimp Bobó			R\$ 98,00
Moqueca da Casa			
Plantain Moqueca	individual R\$ 89,00	for 2: R\$ 169,00	
Mixed Moqueca (shrimps, White Fish)	individual R\$ 109,00	for 2: R\$ 209,00	
Prawns Moqueca	individual R\$ 129,00	for 2: R\$ 239,00	
Lobster Moqueca (upon availability)\	individual R\$ 169,00	for 2: R\$ 319,00	
Eggplant Curry with Broccoli Rice			
With Vegetables			R\$ 89,00
With Chicken			R\$ 98,00
Grilled Chicken Filet with Ratatouille			R\$ 98,00
Grilled Pescada Amarela (hake) with Smoked Pumpkin Muslin and Crispy Manioc Farofa			R\$ 109,00
“Jambaiana”			R\$ 109,00
Wink to the Jambalaya (Rice, smoked Sausage, dry and fresh Shrimps, Chicken, Tomatoes, Pepper, Celery, Chili, and Palm Oil)			
“Boeuf Bourguignon” of Angus Beef, Tagliatelle with Parsley Butter			R\$ 139,00
Traditional French Beef Stew in Red Wine Recipe			
Thai Prawns with Cashew Nuts, and Coconut Rice			R\$ 129,00
Green Salad	R\$ 39,00		
French Fries	R\$ 39,00		
Broccoli Rice or Whole Black rice	R\$ 39,00		
Ratatouille	R\$ 55,00		





Menu Gourmand (Served exclusively for 2 people) R\$ 369,00

Complete menu, consisting of 3 dishes in smaller portions and 1 dessert, which cannot be changed.
This menu can be served for 1 person, keeping the quantities and value of the menu for 2 people.

Salmon Tartare (raw salmon seasoned with chives, capers, lemon, and olive oil)

Shrimp and Sicilian Lemon Risotto

“Boeuf Bourguignon”, with Tagliatelle with Parsley Butter

(traditional French recipe for beef stew in red wine)

Amarelindo Delight (to choose, 1 per person)

Children's Menu

Grilled Chicken with Rice and Fries R\$ 74,00

Grilled Burger (100% Angus beef 200 gr.) with Rice and Fries R\$ 84,00

Dessert

Amarelindo Delight Each Delight: R\$ 44,00

Verrine composed of three layers: a chocolate mousse on top, a cream in the middle and a fruit preparation underneath:

White Chocolate Mousse, Passion Fruit Cream and Mango Preparation

Milk Chocolate Mousse, Lemon Cream and Pineapple and Ginger Preparation

Dark Chocolate Mousse, Cinnamon Cream and Cupuaçu Preparation

Tiramisu with Tahiti Vanilla R\$ 49,00

Tropical Fruit Plate Medium R\$ 44,00
Big R\$ 65,00

Ice cream : 1 scoop R\$ 18,00

Vanilla	Lime
Chocolate	Mango
Coco Nut	Passion Fruit
Tapioca (cassava)	Strawberry



Vinhos Na Taça / Wine By the Glass / Vin Au Verre

Branco / White / Blanc

Mancura Etnia Chardonnay (Chile)	R\$ 39,00
Mancura Etnia Sauvignon Blanc (Chile)	R\$ 39,00

Tinto / Red / Rouge

Mancura Etnia Cabernet Sauvignon (Chile)	R\$ 39,00
Mancura Etnia Merlot (Chile)	R\$ 39,00
Mancura Etnia Carménère (Chile)	R\$ 39,00

Vinho do Porto / Port Wine / Porto

Porto Tawny (Portugal)	R\$ 59,00
------------------------	-----------

Espumante / Sparkling Wine / Méthode Champenoise

Chandon Brut (Brasil)	R\$ 59,00
-----------------------	-----------

Vinhos Garrafas / Wine Bottles / Vin Bouteilles

Espumantes e Champagne / Sparkling and Champagne

Chandon Brut (Brasil)	R\$ 229,00
Chandon Brut Rosé (Brasil)	R\$ 269,00
Moët & Chandon Brut Imperial (França)	R\$ 979,00
Moët & Chandon Brut Rosé Imperial (França)	R\$ 1.219,00
Dom Perignon vintage (França)	R\$ 3.303,00

Branco / White / Blanc

Mancura Etnia Sauvignon Blanc (Chile)	R\$ 169,00
Mancura Etnia Chardonnay (Chile)	R\$ 169,00
Altos del Plata Chardonnay (Argentina)	R\$ 179,00
Terrazas de los Andes Reserva Chardonnay (Argentina)	R\$ 279,00
Abbotts Delaunay "Terres Sauvages" Viognier (França)	R\$ 329,00
Rutini Sauvignon Blanc (Argentina)	R\$ 396,00
Rutini Chardonnay (Argentina)	R\$ 496,00

Rosé / Rosé / Rosé

Mancura Etnia Cabernet Sauvignon - Syrah Rosé (Chile)	R\$ 169,00
---	------------

Tinto / Red / Rouge

Mancura Etnia Cabernet Sauvignon (Chile)	R\$ 169,00
Mancura Etnia Merlot (Chile)	R\$ 169,00
Mancura Etnia Carménère (Chile)	R\$ 169,00
Altos del Plata Cabernet Sauvignon (Argentina)	R\$ 189,00
Altos del Plata Malbec (Argentina)	R\$ 189,00
Terrazas de los Andes Reserva Cabernet Sauvignon (Argentina)	R\$ 279,00
Terrazas de los Andes Reserva Malbec (Argentina)	R\$ 279,00
Rutini Encuentro Pinot Noir (Argentina)	R\$ 329,00
Rutini Cabernet Franc & Malbec (Argentina)	R\$ 396,00
Rutini Malbec (Argentina)	R\$ 496,00

Serviço 10% opcional / 10% service optional / Não é permitido entrada com latas ou garrafinhas

Taxa de Rolha: R\$ 80,00 por garrafa / Corckage Fee: R\$ 80.00 per bottle

Frais de bouchon: R\$ 80,00 par bouteille / Tasa de tapón: R\$ 80,00 por botella




Sem álcool / Not alcoholic / Sans alcool

Água Mineral c. ou s. gás (500ml) / Still or Sparkling Water / Eau plate ou gazeuse	R\$ 11,00
Água de Coco (330ml) / Coconut water / Eau de Coco	R\$ 18,00
Suco de Laranja o Limão natural / Orange or Lime Fresh Juice / Jus d'Orange frais	R\$ 18,00
Suco de Fruta Polpa / Fruit Juice / Jus de Fruit	R\$ 18,00
Abacaxi – Cajá – Goiaba – Manga – Maracujá – Morango	
Refrigerantes (350ml) / Soft Drinks / Sodas	R\$ 13,00

Cervejas / Beers / Bières

Bohemia 355ml	R\$ 18,00
Heineken 330ml	R\$ 18,00
Stella Artois 275ml	R\$ 18,00
Colorado Ribeirão 350ml	R\$ 25,00

Café e Chá / Coffee and Tea / Café et thé

Café Nespresso / Nespresso Coffee		R\$ 11,00
Café grande / Regular Coffee / Café long		R\$ 11,00
Café grande com leite / Regular Coffee with milk / Café au lait		R\$ 15,00
Capuccino		R\$ 19,00
Nossa seleção de chás / Our tea selection / Notre sélection de thés		R\$ 11,00

Aperitivos, Destilados & Licores / Apertivis, Spirits & Liquors

Martini / Campari / Cinzano	R\$ 41,00
com água tônica ou refrigerante / with tonic or soda :	+ R\$ 11,00
com suco (limão ou laranja) / with juice (orange or lime) :	+ R\$ 15,00
Kir vinho branco e creme de cassis / white wine with cassis licor	R\$ 45,00
Kir Royal Chandon Brut / with Chandon Brut Sparkling Wine	R\$ 69,00
Cachaça Abaira ou Serra das Almas (dose 60ml)	R\$ 20,00
Vodka Smirnoff (dose 60ml)	R\$ 20,00
Vodka Absolut (dose 60ml)	R\$ 37,00
Whisky Johnnie Walker Red Label (dose 60ml)	R\$ 37,00
Whisky Johnnie Walker Black Label (dose 60ml)	R\$ 51,00
Bourbon Jim Bean White (dose 60ml)	R\$ 45,00
Rhum Bacardi Branco ou Oro (dose 60ml)	R\$ 39,00
Rhum Havana Club 3 años (dose 60ml)	R\$ 45,00
Gin Gordon's ou Seagram's (dose 60ml)	R\$ 39,00
Gin Bombay Sapphire (dose 60ml)	R\$ 45,00
Tequila Silver (dose 60ml)	R\$ 39,00
Tequila Gold Premium (dose 60ml)	R\$ 51,00
O seu destilado (dose 60ml) / Your spirit (dose 60ml)	
com água tônica ou refrigerante / with tonic or soda	+ R\$ 11,00
com suco (limão ou laranja) / with juice (orange or lime)	+ R\$ 15,00
Licor da sua escolha (dose 60ml) / Liqueur of your choice (60ml)	
Cointreau, Amaretto, Crème de cassis	R\$ 45,00
Chambord, St Germain, Benedictine, Grand Marnier	R\$ 55,00

Serviço 10% opcional / 10% service optional