

## ENGLISH MENU



### APPETIZERS

Pão de Alho (1 Unidade) Garlic bread	R\$ 8,90
Linguicinha (2 Unidades) Sausage	R\$ 15,90
Linguicinha artesanal com provolone Thin sausage topped with provolone cheese	R\$ 39,90
Provoleta (queijo provolone assado com chimichurri ou orégano) Grilled provolone cheese with chimichurri or oregano	R\$ 29,90
Queijo Coalho (com ou sem melado) Coalho Cheese	R\$ 14,90
Panceta suína (porção 300g) Fried pork belly	R\$ 39,90
Pupunha Assada (temperada com azeite de oliva, sal e pimenta) Roasted palm heart (Seasoned with olive oil, salt and pepper)	R\$ 37,90
Bolinho de costela (6 unidades) Short rib dumpling (6 units) (cassava base, shredded beef rib, panko breaded)	R\$ 38,90
Bolinho de porco desfiado (6 unidades) Shredded pork dumpling (6 units) (mashed potatoes, shredded pork, panko breaded)	R\$ 34,90
Batata com costela desfiada (com queijo mussarela) French fries with shredded short rib (with cheese)	R\$ 39,90

# CHURRASCO COMPLETO

## For 2 to 3 people - Picanha and Contrafilé

1 Garlic bread, 1 portion of sausage, 250g of Picanha, 300g of Contrafilé, 1 Mixed salad, 1 potato mayonnaise and 1 farofa.

R\$ 225,90

---

## For 2 to 3 people - Entrecôte e Picanha

1 sausage with provolone, 300g of entrecôte, 300g of Picanha, 1 Coleslaw, 1 rustic potato, and 1 vinaigrette.

R\$ 228,90

---

## For 3 to 4 people - Costela Bovina

1 sausage with provolone, 900g of Beef Rib (withouth Bone), 1 Mixed salad, 1 potato mayonnaise, 1 Fried Polenta and 1 farofa.

R\$ 276,90

---

## For 4 to 5 people - Picanha e Contrafilé

1 Roasted palm heart, 1 portion of sausage, 500g of Picanha, 600g of Entrecote, 1 Mixed salad, 1 potato mayonnaise, 2 farofa, 1 Rice and 1 Fried Polenta

R\$ 429,90

---

## For 4 to 5 people - Prime Rib e Picanha

1 Pancetta, 2 Garlic Breads, 750g of Prime Rib, 500g of Picanha, 1 Palmito Salad, 2 French fries, 1 potato mayonnaise, 1 rice and 2 farofas.

R\$ 509,90

---

## PREMIUM STEAKS

	Individual	For 2/3 Person
Picanha Angus Angus Picanha	R\$ 78,90 (250g)	R\$ 157,80 (500g)
Entrecôte Angus Angus Ribeye	R\$ 75,90 (300g)	R\$ 151,80 (600g)
Prime Rib Angus Angus Prime Rib (Bone in)		R\$ 199,90 (750g)
Costela Bovina Assada Slow roasted beef ribs - served without bone		R\$ 159,90 (900g)
Assado de Tiras Black Angus Black angus beef rib	R\$ 71,90 (300g)	R\$ 143,80 (600g)
Contrafilé Angus Angus striploin	R\$ 69,90 (300g)	R\$ 139,80 (600g)
Cupim Slow roasted Hump Steak	R\$ 69,90 (300g)	R\$ 139,80 (600g)
Costelinha de Porco Pork Ribs (With barbecue sauce)	R\$ 59,90 (300g)	R\$ 119,80 (600g)
Peito de Frango Chicken Breast	R\$ 39,90 (250g)	R\$ 79,80 (500g)

• Pesos in natura

## SIDES DISHES

Portions for 2 people

Maionese de batata (Potato Salad)	R\$ 27,90
Arroz branco (White Rice) Seasoned with Garlic	R\$ 16,90
Feijão preto (Black Beans) Seasoned with onion, garlic and bay leaf	R\$ 16,90
Batata Frita (French Fries)	R\$ 19,90
Batata Rústica (Rustic Fried potatoes)	R\$ 20,90
Batata Sorriso (Smile Fries)	R\$ 25,90
Polenta frita (Fried Polenta) (With cheese)	R\$ 21,90
Arroz de Cupim Rice seasoned with onion and garlic, shredded hump steak.	R\$ 32,90
Aipim Frito (Fried Cassava)	R\$ 25,90
Aipim Cozido (Cooked Cassava)	R\$ 19,90
Farofa	R\$ 6,90

- For half a portion 60% of the value will be charged

## SALADS

Salada mista Lettuce, purple lettuce, tomato, arugula and carrot.	R\$ 22,90
Salada de palmito Palm heart seasoned with parsley	R\$ 24,90
Salada de grão-de-bico Chickpeas, tomatoes, onions, parsley, salt and olive oil.	R\$ 25,90
Salada de repolho (Coleslaw) Green cabbage, red cabbage, carrot and homemade mayonnaise	R\$ 21,90

## SAUCES

Vinaigrette	R\$ 7,00
Chimichurri	R\$ 7,00
Homemade Mayonnaise	R\$ 5,00
Pepper jelly	R\$ 5,00
Barbecue	R\$ 5,00

## BURGERS AND SANDWICHES

	Simples	Duplo
<b>Hambúrguer clássico</b> Brioche bread, 160g hamburger, cheese and mayonnaise	R\$ 35,90	R\$ 45,90
<b>Hambúrguer salada</b> Brioche bread, mayonnaise, 160g hamburger, cheese, lettuce and tomato	R\$ 37,90	R\$ 47,90
<b>Hambúrguer bacon</b> Brioche bread, mayonnaise, 160g hamburger, bacon and cheddar	R\$ 41,90	R\$ 51,90
<b>Sanduíche de Costela</b> Baguette bread, pulled beef ribs, arugula and Dijon mustard	R\$ 42,90	
<b>Sanduíche de Cupim</b> Brioche bread, mayonnaise, pulled cupimo, coleslaw and pepper jelly	R\$ 42,90	
<b>Choripan</b> Baguette bread, mayonnaise, chorizo and vinaigrette or chimichurri	R\$ 38,90	

- Served with fries and house mayonnaise

## TO DRINK

Suco Natural (Laranja, limão, maracujá, morango ou abacaxi) Natural Juice (orange, lemon, passion fruit, strawberry and pineapple)	R\$ 12,00
Suco Natural de Frutas Vermelhas Natural Red fruit juice	R\$ 14,00
Soda Italiana (Limão Siciliano, maçã verde ou tangerina) Soda Italiana (Sicilian lemon, green apple and tangerine)	R\$ 13,00
Refrigerantes (Soft Drinks)	R\$ 8,00
Water or Sparkling Water	R\$ 6,50

## BEER

Chopp Kairós Pilsen	R\$ 12,90
Chopp Kairós Ipa	R\$ 14,90
Long Neck Heineken	R\$ 14,90
Long Neck Stella Artois	R\$ 13,90
Original 600ml	R\$ 19,90
Heineken 600ml	R\$ 21,90
Patagônia Bohemian Pilsener 740ml	R\$ 30,90
Patagônia Ipa 740ml	R\$ 30,90

## DOSES

Vodka Absolut	R\$ 17,90
Vodka Smirnoff	R\$ 14,90
Whisky Jack Daniel's	R\$ 21,90
Licor 43	R\$ 22,90

## DRINKS

<b>Clericot de Frutas Vermelhas</b> 1L-(with or without alcohol) Sparkling wine, blackberry, blueberry, strawberry, orange slices and ice.	R\$ 78,90
<b>Caipirinha de vodka Smirnoff</b> Tahiti lemon, Galician lemon, strawberry, passion fruit	R\$ 22,90
<b>Caipirinha de vodka Absolut</b> Tahiti lemon, Galician lemon, strawberry, passion fruit	R\$ 29,90
<b>Caipirinha de cachaça</b> Tahitian lemon, Galician lemon	R\$ 22,90
<b>Mojito</b> Rum, lemon, sugar, sparkling water and mint	R\$ 25,90
<b>Gin Tônica</b> Gin, tonic and orange slice	R\$ 24,90
<b>Gin Tropical</b> Gin, Redbull Tropical and orange juice	R\$ 31,90
<b>Jack Lemonade</b> Jack Daniels Whiskey, lemon juice and Sprite	R\$ 31,90
<b>Piña Colada</b> Rum, pineapple and coconut milk	R\$ 29,90

## WINES

<b>ARTE DE ARGENTO PINOT GRIGIO</b> Mendoza - Argentina	R\$ 87,00
<b>INTIS CABERNET SAUVIGNON</b> Las Moras/San Juan - Argentina	R\$ 62,00
<b>LAS MORAS MALBEC</b> San Juan - Argentina	R\$ 82,00
<b>AMALAYA MALBEC</b> Salta - Argentina	R\$ 167,00
<b>Vinho taça</b> Taça 200ml	R\$ 25,00

**ESSEN**  
burg  
vinhos finos desde 1995



## DESERTS

<b>Tartelete de Frutas Vermelhas</b> Cream cheese-based tart covered with red fruit jelly.	R\$ 21,90
<b>Tartelete de Limão</b> Mini lemon meringue pie	R\$ 21,90
<b>Banoffee</b> Mini pie with dulce de leche, banana and whipped cream.	R\$ 22,90
<b>Mousse de chocolate</b> Chocolate mousse finished with caramel and salt flower.	R\$ 19,90
<b>YPY Popsicle</b>	R\$ 14,90
<b>Espresso Coffee</b>	R\$ 5,00