

# Menu

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## Restaurant & Bar

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# LIGHT BITES AND BEYOND

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## GUACAMOLE 48

fresh avocado seasoned with tomato, red onion and pepper. served with homemade bread

## CHICKEN BURRITO 48

our homemade tortilla enfolds tender chicken, crisp lettuce, juicy tomato, vibrant bell pepper, refreshing cucumber, and zesty red onion. we've paired it with our special yogurt-lemon sauce

## COCONUT SHRIMP & FRIES 58

crispy coconut-flaked breaded shrimp, fried and served with fries and a zesty chili lemon sauce

## CALAMARI FRITA 58

tender rings of calamari coated in a crispy breading, served with a chilli dipping sauce and lemons

## BRUSCHETTA 30

slices of freshly toasted homemade bread topped with tomatoes, basil, garlic, and olive oil. a perfectly crunchy appetizer

## MACAXEIRA 32

delicious slices of crispy fried cassava, perfectly seasoned

## EGGPLANT PARMIGIANA 38

fried eggplant, served with a fresh, light tomato sauce

## OCTOPUS TIBORNAS 35

slices of homemade bread gently toasted and topped with tender octopus, cherry tomatoes, fresh italian basil, and a drizzle of olive oil. an oceanic twist on the classic bruschetta

## FISH CROQUETTE 42

crispy fish croquettes flavored with italian herbs. served with a zesty lemon-caper aioli

## PASTRY BRAZIL 34

pastry quartet with basil sauce: your choice of sun-dried beef or creamy mozzarella cheese with oregano

## FRENCH FRIES 32

who can resist the allure of crispy and french fries?

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# SALADS

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## OCTOPUS VINAGRETE 48

octopus medley in a vinagrete with tomatoes, bell peppers, and onions, marinated in olive oil and lemon. served with artisanal bread

## WHITE FISH CEVICHE 55

raw fish, marinated in lemon and olive oil, seasoned with peppers, red onion, parsley and mango

## GARDEN SALAD 34

cucumber, tomato, bell pepper, corn, and onion, tossed in an oregano and basil marinade

## TROPICAL CHICKEN SALAD 55

crispy fried chicken atop a bed of mango, lettuce, cherry tomatoes, and cucumber salad, drizzled with sweet and sour sauce

## SHRIMP AVOCADO SALAD 58

sautéed shrimp nestled on crisp lettuce and juicy cherry tomatoes, accompanied by a zesty lemon sauce and served with our homemade bread

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# SANDWICH

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All Lovingly Nestled In A  
Homemade Bread With  
100% Beef Hamburger Patty

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## CHICKEN PESTO CIABATTA 42

a crunchy ciabatta bread filled with chicken and sour cream pesto, paired with a fresh green salad, tomatoes, and mozzarella

## CARAMELIZED BURGER 55

a flavorful twist on our classic beef burger, featuring a 100% beef patty, crispy bacon, caramelized onions, fresh tomato, salad and tangy pickles, all nestled in a homemade bun. served with golden french fries and dipping sauces

## CLASSIC BEEF BURGER 52

100% beef patty, melted mozzarella cheese, and fresh tomato & salad, all nestled in a homemade bun. served with golden french fries and dipping sauces

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# PASTA

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## ITALIANA

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We Prepare All Tomato Sauces In-House  
We Exclusively Select Barilla Pasta  
For Our Kitchen

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### LINGUINE WITH BUFFALO MOZZARELLA 60

italiean linguine in fresh tomato sauce with buffalo mozzarella and fresh italian basil from our garden

### SHIMP LINGUINE PESTO 65

linguine in basil-cashew pesto with sautéed shrimp

### LINGUINE PORCINI MUSHROOMS 67

linguine in a porcini mushroom sauce enhanced with herbs. topped with grated parmesan

### SHRIMP AND TOMATO PASTA 68

spaghetti in fresh tomato sauce and sautéed shrimps. topped with some parmesan

### SPAGHETTI POMODORE RUCULA 52

spaghetti in fresh tomato sauce, cherry tomatoes, rucula from the garden and parmesan

### SPAGHETTI CARBONARA 54

a classic carbonara with bacon, egg, and parmesan

### VEGETARIAN LASAGNA 52

tempting vegetarian lasagna

### BOLOGNESE LASAGNA 55

timeless flavors of our classic bolognese lasagna

## BOWLS

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### HONEY PRAWN BOWL 58

sautéed shrimp in a honey garlic sauce, accompanied by pickled carrots, cucumbers, and spring onions. served on a bed of white rice

### TUNA BOWL 62

fresh tuna on contrasting black and white rice, on top crisp cucumber, avocado, juicy sweet mango, and elevated by a zesty wasabi-lemon sauce

### FRIED CHICKEN POKE 55

crispy fried chicken slices, accompanied by avocado, cucumber, cabbage, pickled red onion, rice, and our sesame poke sauce

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## KIDS

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### BREADED CHICKEN BREAST 48

breaded chicken breast and french fries

### SPAGHETTI BOLOGNESE 51

spaghetti with classic bolognese sauce

### GRILLED CHICKEN 46

juicy grilled chicken served with sautéed potatoes and vegetables

### GRILLED FISH 50

grilled fish with farofa, rice, and vegetables

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# HEADLINERS

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## SEAFOOD

### SEA BASS ON TOMATO RAGOUT 78

golden-baked sea bass crowned with a parmesan crust, resting on fresh tomato sauce, harmonized with zucchini. accompanied by sautéed potatoes

### CURRY DO MAR 82

spicy curry with sea bass and shrimp, enhanced with yogurt. served with homemade bread and rice

### PESTO ZOODLES DE CAMARÃO 72

abobrinha espiralizada sauté delicadamente combinada com camarões suculentos em nosso pesto caseiro de manjeriço, parmesão e castanha de caju

### SEASIDE FISH 78

seared sea bass fillet on sautéed zucchini, cherry tomatoes, and potatoes. with a hint of land butter

### OCTOPUS IN RED WINE 92

octopus simmered in red wine elegantly presented with velvety mashed sweet potatoes, and a rich chestnut farofa

### TUNA IN SESAME CRUST 72

seared spicy tuna cradled in a sesame coating, accompanied by mango, avocado, and a touch of chili, drizzled with a poke sauce

### SHRIMP RISOTTO 72

shrimp infused within arborio rice, perfected with a hint of white wine, and topped with parmesan

### OCTOPUS RISOTTO 78

freshly fished octopus nestled within a creamy arborio risotto, crowned with shaved parmesan, and perfected with a whisper of white wine

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## MEAT

### COCONUT CHICKEN CURRY 72

coconut milk based chicken curry lightly spiced with our garden chillis, served alongside rice

### FILET ON PORCINI MUSHROOM SAUCE 92

rustic filet on a velvety porcini sauce, accompanied by roasted potatoes and tomatoes

### FILET MIGNON 105

tender cut of beef, accompanied by a creamy cassava-cheese purée, draped with a luscious red wine mushroom sauce, and topped with herb-cashew pangrattato

### FILET ON PESTO TAGLIATELLE 88

sirloin steak on linguine with fresh herb pesto, topped with sautéed tomatoes and parmesan

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## SWEET

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### HOUSE CREAMY BROWNIE 38

warm brownie infused with cashew nuts, perfectly complemented by a scoop of velvety ice cream

### ICE CREAM CREPE 28

a thin crepe enveloping a generous scoop of creamy ice cream, topped with chocolate cream

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### AÇAÍ BOWL 36

a tropical delight crowned with banana and mango, accompanied by crunchy granola

### AÇAÍ BOWL - LOADED 39

açaí bowl overflowing with sliced banana, mango and peanut butter drizzle. crowned with crunchy granola and delicate coconut flakes

### AÇAÍ SMOOTHIE 35

açaí infused with guaraná syrup and peanut paste. served as a revitalizing drink

### AÇAÍ COCONUT DRINK 35

a refreshing blend of açaí, banana, and coconut water. topped with a sprinkle of coconut flakes  
finalizada com flocos de coco

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# DRINKS

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## SPRITZ CANASTRA

CAMPARI SPRITZ 32

prosecco, campari, soda

LIMONCELLO SPRITZ 32

limoncello-siciliano, white wine, lemon juice, and soda

APEROL SPRITZ 32

prosecco, aperol, soda

BICICLETTA 32

sauvignon blanc, campari, soda

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JW RED LABEL 30 JW BLACK LABEL 35

shot dos cachaça 18 // tequila 25 // licor 43 35

cabernet sauvignon 25/95 sauvignon blanc 25/95



heineken 19 cornona 19 stela 17 bohemia 17

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## SOFT

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COCONUT WATER 12

MINERAL WATER 7

MINERAL WATER W/G 8

ORANGE JUICE 22

FRESH JUICE 20

mango, pineapple

CAFE ESPRESSO 10

CAPPICINO 12

RED BULL 22

SOFT DRINKS 9

cola, fanta, sprite, guarana

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# DRINKS

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## GIN 'S LOVERS

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### GIN TONIC HIBISCO 33

gin, hibiscus, lemon, and tonic water

### STRAWBERRY GIN 33

gin, strawberry, cinnamon, anise, and kiwi, tonic water

### O PEPINO 33

gin, cucumber, lemon, and rosemary, tonic water

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## CAIPI LOVERS

CACHAÇA ARTESANAL OR VODKA

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### CLASICO 22

with lemon

### MURANGO 28

strawberry and lemon

### PALERMO 30

strawberry, sicilian lemon, and honey

### DE FRUTA 26

lemon or pineapple

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# COCKTAILS

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## CLASSICS

### NEGRONI 33

gin, campari, red vermouth

### CUBA LIBRE 30

cola, lemon, barcardi rum

### CAMPARI ORANGE 30

campari, orange juice or soda

### MOJITO 30

barcardi rum, lemon, mint, soda

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## SIGNATURE DRINKS

### LEÃO 35

gin, sicilian lemon, orange juice, grenadine, honey

### GRENADINA 35

tequila, grenadine, frozen mango, lemon, honey

### COLORIDO 35

blue curaçao, grenadine, bacardi rum, malibu