



MENU

QUARTA EM DOBRO

EVERY WEDNESDAY, THE
BEST DRAFT BEER IN
CAMPINAS FOR
HALF OF THE PRICE,
FROM 17H TO 21H!

EXCLUSIVITY CHOPP BRAHMA CLARO - SEOROSA CAMBUÍ.



STARTERS



BURRATA served with Genovese pesto, roasted tomato, and toasted bread	65
FLANK STEAK CROQUETTE 10 units of the traditional croquettes	49
STEAK TARTARE WITH FRIES finely chopped and seasoned raw beef. Served with leaves of baby romaine lettuce, sourdough bread*, and french fries	49
CHEESEROSINHA 08 units of mini cheeseburgers	60
TAPIOCA CUBES prepared with curd cheese and served with chilli jam	44
CARPACCIO thin slices of meat seasoned with Dijon mustard sauce, Parmesan chips, arugula, caper flowers, and slices of bread	49
MIXED STUFFED PASTRIES 08 units of mini deep fried pastries, filled with meat and cheese	42
PARMIGIANA STEAK APPETIZER delicious cubes of parmigiana fillet mignon for snacking	88
FILET WITH HEARTS OF PALM cubes of fillet mignon served with heart of peach palm and creamy sauce	97
RIBS BALLS 8 units of ribs balls served with stout sauce and a basket of bread	39
SALMON TARTARE diced salmon seasoned with Asian sauce, on a bed of quinoa, avocado, mix of leaves, and sourdough bread	58
TOP SIRLOIN CAP STRIPS 400g of top sirloin cap, served with mustard sauce and a basket of bread	98
LEO'S BITES black bread toast, raw meat, onions, pickles, mustard sauce, Parmesan chips, and Chilean olives	52
HANDMADE SAUSAGE pork sausage and a basket of bread	58
DEEP-FRIED RICE BALLS 8 units of deep-fried rice and cheese balls. Served with the house pepper sauce	39
TRUFFLE FRENCH FRIES fries seasoned with truffle oil, covered with shredded Parmesan, and chives	39
FILET MIGNON WITH HEART OF PALM diced filet mignon with garlic chips, fresh grilled heart of peach palm, and Parmesan cheese sauce	95



STARTERS FROM THE OVEN

BRIE AND PARMA BRUSCHETTA 52
wood-oven toasted bread with Brie cheese, Parma ham and honey

ITALIAN BRUSCHETTA 34
wood-oven toasted bread with olive oil, fresh tomatoes and basil

CORNICCIONE 29
wood-oven toasted pizza dough with olive oil, Parmesan and provolone cheese

ROSEMARY CORNICCIONE 25
wood-oven toasted pizza dough with rosemary, ground salt and olive oil

PARMA CONICCIONE 42
wood-oven toasted pizza dough with olive oil, provolone cheese, Parmesan cheese and Parma ham

ROSA ROLL 50
slices of seasoned eggplant filled with buffalo mozzarella, topped with tomato sauce

OVEN PASTRIES 52
05 tasty pizza dough pastries, stuffed with shaklish, tomato and onion

CARPACCIO CROSTINI 42
crunchy pizza dough with slice of carpaccio, mustard sauce and capers, arugula and Parmesa cheese

PEPPERONI ROLL 45
crunchy pizza dough, mozzarella, spicy pepperoni and tomato

WOOD-OVEN SANDWICHES

SPRING CHICKEN SANDWICH 44
freshly wood-oven baked bread filled with spring chicken, baked ham, mozzarella, tomato, olive oil and romaine lettuce

LAMB 48
freshly wood-oven baked bread filled with lamb shank, caramelized onion, shankish cheese and seasoned yogurt cheese

JATIÚCA 44
wrapped pizza dough stufed with roast beef, provolone cheese and argula

BELLA FLORA 44
wrapped pizza dough stuffed with carpaccio, caper sauce and Parmesan cheese

VEGETARIAN 42
wrapped pizza dough stuffed with mozzarella, zucchini, shitake and eggplant

HEART OF PALM 48
Wrapped pizza dough stuffed with turkey breast, heart of palm, tomato, Catupiry creamy cheese and mozzarella

SEOROSA PITA SANDWICH 45
Pita-shaped pizza dough, roast beef, mozzarella, tomato and Gorgonzola

LIGHT 45
pizza dough stuffed with turkey breast, buffalo mozzarella and tomato



SALADS

- TUNA SALAD** 58
seared tuna, mix of leaves, tomato, red onion and sweet and sour sauce
- CLASSIC CAESAR SALAD** 46
iceberg and romaine lettuce seasoned with Caesar sauce, grated Parmesan cheese, croutons and grilled
- GREEK SALAD** 52
with Azapa olives, feta cheese, iceberg lettuce, cucumber, beefsetak tomato and oregano with extra virgin Greek olive oil

VEGAN DISHES

- VEGGIE BURGUER** 52
vegan burger, salad mix, onion, carrot, tomato, quinoa, palm, avocado sauce, sprouts and french fries
- MUSHROOM RISOTTO** 63
with organic vegetables
- VEGAN STEW** 64
with plantains, served with broccoli rice and palm oil-seasoned manioc flour

BURGUERS WITH FRENCH FRIES

- MANHATTAN** 53
flank-top sirloin cap burger, cheddar, garlic mayonnaise, crispy red onion, iceberg lettuce and tomato
- CHICAGO** 53
flank-top sirloin cap burger, topped with Swiss cheese, crispy bacon and caramelized onions

SANDWICH WITH FRIES OR MIX OF LEAVES

- CLASSIC PORK LEG** 45
baguette, roasted shredded pork leg, sautéed onion and red pepper, Provolone cheese, served with crispy fried pork skin
- ROSA MIGNON** 59
filet mignon, provolone cheese, olives, iceberg lettuce and vinaigrette on the baguette
- ROAST BEEF AND GORGONZOLA CHEESE** 45
baguette, homemade roast beef, Gorgonzola cheese, caramelized onion, and arugula
- BREADED FILET MIGNON** 48
baguette, breaded filet mignon, roasted Italian plum tomato, arugula, and aioli
- CHICKEN & COLESLAW** 42
brioche bun, chicken breast breaded in spiced flour, and coleslaw

FOT THE LITTLE ONES

- MINIONS** 28
2 mini hamburgers served with French frie
- PETER PAN** 42
small filet mignon steak with fettucine in butter
- HARRY POTTER** 28
small grilled chicken filet served with rice and French fries



FROM OUR KITCHEN

All dishes are accompanied by the buffet

SPAGHETTI CARBONARA classic carbonara with bacon, egg, Parmesan cheese, and black pepper	70
SPAGHETTI WITH MUSHROOM fresh mushrooms, lemon butter and truffle oil	69
SPAGHETTI WITH SHRIMP with fresh tomatoes, basil, wine white, sicilian lemon and crusty bread italian	84
SHRIMP RISOTTO with fresh tomatoes and sicilian lemon	92
BRIE RISOTTO WITH MUSHROOMS shimeji, shitake, funghi secchi and brie cheese	69
CAPRESE RISOTTO dried tomato, buffalo mozzarella and basil	69
MIGNON WITH MERLOT SOUCE grilled mignon with brie and merlot souce, served with	89
FILET MIGNON BITES rice, beans, egg, cabbage, and deep-fried pastry filled with cheese	72
FILET WITH HEARTS OF PALM cubes of filet mignon served with heart of peach palm and creamy sauce	85
BEEF RIBS slowly roasted, served with mashed arracacha and garlic farofa	89
ENTRECOT WITH DIJON SAUCE served with French fries	90
GRILLED LAMB LOIN CHOP with mint risotto	130
LAND SEA SALMON crispy salmon filet served with yellow fruits sauce, avocato sauce and grilled vegetable	75
CRUSTED SEA BASS almond and nut crust sea bass, with coconut sauce (peppers and shrimp bisque base), served with grilled vegetables	80
SEALED TUNA WITH SESAME served with mashed plantain, spring couscous with quinoa in a sesame sauce	76
SEAFOOD STEW white fish, shrimp, and squid. Served with rice and palm oil-seasoned manioc flour	115
LAMB SHANK homemade, slowly roasted in the wood oven, served with rustic potatoes, garlic and rosemary. Serve 3 peopler, few units.	310



PIZZAS

WOOD-OVEN

- CAPRESE** Individual 65 | Large 110
Tomato sauce, mozzarella, basil, buffalo mozzarella, beefsteak tomato and olive pesto
- CHICKEN** Individual 52 | Large 78
Tomato sauce, mozzarella, shredded chicken and Catupiry creamy cheese
- ROSINHA** Individual 57 | Large 88
Tomato sauce, mozzarella, Gruyère, Parmesan and thin slices of leek
- PARMA HAM** Individual 68 | Large 110
Tomato sauce, mozzarella, Brie, champignon and raw ham
- ROSA'S FAVORITE** Individual 66 | Large 95
4 flavors on a single pizza Calabrese, Caprese, Margherita and Parma
- MUSSARELA** Individual 49 | Large 72
Tomato sauce, mozzarella and oregano
- CAPETINHA** Individual 54 | Large 85
Tomato sauce, mozzarella, special sausage, chili and red onion
- BURRATA** Individual 69 | Large 95
Tomato sauce, Parma ham, cherry tomato, olive oil and basil with a burrtada in the center
- FUNGHI SECCHI AND TRUFFLE OIL** Individual 54 | Large 86
Tomato sauce, mozzarella, funghi secchi, truffle oil and basil
- PEPPERONI** Individual 55 | Large 86
Tomato sauce, mozzarella, topped with pepperoni, oregano and black olives
- PORTUGUESE** Individual 54 | Large 82
Tomato sauce, mozzarella, egg, ham and onion
- ZUCCHINI** Individual 54 | Large 82
Tomato sauce, zucchini slices, mozzarella and Parmesan au gratin
- CALABRESE** Individual 55 | Large 86
Tomato sauce, mozzarella, spicy pork sausage and onion
- FOUR CHEESE** Individual 59 | Large 90
Tomato sauce, mozzarella, Parmesan, Catupiry, creamy cheese and Gorgonzola
- TRADITIONAL ANCHOVY** Individual 55 | Large 82
Tomato sauce and anchovy
- TURKEY AND BUFFALO MOZZARELLA** Individual 56 | Large 90
Tomato sauce, buffalo mozzarella, turkey breast, red onion and oregano
- MARGHERITA** Individual 49 | Large 75
Tomato sauce, mozzarella and basil
- ATUM** Individual 59 | Large 89
Tomato sauce, mozzarella, shredded tuna and onion



BEVERAGE

soft drinks

WATER SEMPRE PURA	7
still or sparkling water 330 ml	
SAN PELLEGRINO 505ML	22
PANNA 505ML	22
COCONUT WATER	16
H2OH!	9
ICE TEA	8
CANNED SOFT DRINK	8
TONIC WATER	8
TONIC LONDON ESSENCE	16
Classic London	
Grapefruit & Rosemary	
Bitter Orange & Elderflower	
Ginger Beer	
TOMATO JUICE	14
FRUIT JUICE	12
orange, pineapple, passion Fruit, lime, watermelon and acerola	
JUICE JUG 1L (fruit juice)	22
ZEN JUICE	12
passion fruit, honey and ginger	
LEMON GRASS JUICE	15
ANTIOXIDANT JUICE	22
red berrier, coconut water and honey	
GREEN JUICE	13
cabbage, pineapple, ginger mint, lime	
SMIRNOFF ICE	19
SKOL BEATS	19
MITTOS JUICE	19
red grape, white grape, mango, apple	
ALCOHOL FREE	
VIRGIN MOJITO	23
Mint, basil, Tahiti lime juice, toni water of any soda of preference	
CAIPISUCO	22
Mix of fruits with juice or soda of preference	










energetico

RED BULL SUGAR FREE	18,9
EDITIONS	18,9
TROPICAL	
AÇAÍ	
MELANCIA	
SUCOS COM ENERGÉTICO	22
ESTIMULANTE	
Red Bull, maracujá, suco de manga e manjeriçao	
REFRESCANTE	
Red Bull Açai, uva, capim-limão e suco de limão	







DRAFTS AND BEERS QUERIDINHOS

For you, who are passionate about beer just like us, we have selected some of the best labels Our master brewer tried to please all tastes with a variety of options





















CHOPP

	Stella Artois	 % 5% °C 0 - 4 C	 280ml	13,9
	Brahma Black	 % 5% °C 0 - 4 C	 350ml	13,9
	Brahma	 % 5% °C 0 - 4 C	 280ml	12,5

ALE

	Colorado APPIA	 % 5,5% °C 5 - 8 C	 600ml	36
	Colorado Indica	 % 7% °C 5 - 8 C	 600ml	36

LAGER

	Corona Extra	 % 4,6% °C 0 - 4 C	 330ml	15,5
	Michelob Ultra	 % 3,5% °C 5 - 10 C	 355ml	15,5
	Stella Artois	 % 5,2% °C 5 - 7 C	 275ml	14,9
	Stella Artois glúten free	 % 5% °C 0 - 4 C	 330ml	15,5
	Colorado Ribeirão Lager	 % 4,5% °C 2 - 6 C	 600ml	36
	Patagonia Amber	 % 4,6% °C 0 - 4 C	 740ml	39
	Beck's	 % 5% °C 0 - 4 C	 330ml	15,5







PILSEN

	Patagonia Bohemian Pilsener	 % 4,2% °C 0 - 4 C	 740ml	39
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WITBIER

	Hoegaarden	 % 4,9% °C 5 - 7 C	 330ml	26
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IPA

	Goose Island IPA	 % 5,9% °C 0 - 4 C	 355ml	32
	Colorado Vixnu	 % 9,5% °C 5 - 7 C	 600ml	36

Alcohol Free

	Brahma 0,0%	 % 0% °C 0 - 4 C	 355ml	12,9
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Premium beers are subject to unavailability.



COCKTAILS

classic & contemporary

NEGRONI	38
Tanqueray, Vermouth, Campari and orange twist	
FITZGERALD	38
Tanqueray Ten, Angostura bitters, lime, and sugar	
BEE'S KNEES	35
Tanqueray Sevilla, honey, lime	
DRY MARTINI	45
Tanqueray, Martini Dry and olive	
TOM COLLINS	40
Tanqueray, lemon juice, sugar syrup, club soda	
ROYALE BRAMBLE	40
Tanqueray Royale, lemon juice, raspberry syrup and raspberry	
SUNSET GIN	38
Tanqueray, lemon, sparkling wine, and red berries	
SEVILLA HONEY	39
Tanqueray Sevilla, tonic water, honey, tangerine slices, and basil	
GT VILLA ASCENTI	45
Villa Ascenti, tonic, green grapes and thyme	
BLOODY MARY	35
Ketel One, seasoned tomato juice, Worcestershire sauce, lime and pepper	
MOSCOW MULE	38
Ketel one, lime juice, ginger syrup and citrus foam	
SOUL MATE	36
Cîroc Red Berry, Aperol, lemon juice, sugar syrup, and strawberry slices	
TRAVEL TO SCOTLAND	44
Singleton of Dufftown, honey, passion fruit pulp, mango juice	
MANHATTAN	38
Bulleit Bourbon, red Vermouth, Cynar	
BULLEIT OLD FASHIONED	39
Bulleit Bourbon, Angostura bitters, sugar syrup, and vanilla spray	
BOULEVARDIER	36
Bulleit Bourbon, Campari, red Vermouth, Cynar	
HIGHBALL	OP. BLACK 42 ou GOLD 48
Johnnie Walker, Sococo and tonic water	
WHISKEY SOUR	39
Woodford Reserve, lime juice, and sugar syrup	
HONEY LIMONADE	35
Jack Daniels Honey, lime juice, club soda, and ice cubes	
CAMPARI TONIC	29
Campari, tonic water, and Tahiti lime slice	
KRAKEN BLACK MOJITO	32
The Kraken, mint, soda water, sour mix	
MOJITO	30
Bacardi rum, lime juice, sparkling water, ice cubes	



KENTUCKY MULE	38
Bulleit Bourbon, ginger syrup, lime, and citrus ginger foam	
NEW YORK SOUR	38
Bulleit Bourbon, sugar syrup, lemon juice, pasteurized egg white, and Malbec wine	
1800 COFFEE SHOTS	42
1800 Silver Tequila and coffee liqueur	
1800 TONIC	38
1800 Silver Tequila, lime, tonic water, and ice	
CUERVO MARGARITA FOAM	36
Jose Cuervo Gold & Silver, limão e triple sec	
1800 MARGARITA	42
1800 Tequila Silver, lime juice and triple sec	
MINI BEER 43	16
Licor 43 and chantilly	
CARAJILLO 43	35
Licor 43 and Orfeu Coffee	
MARGARITA FOAM	39
Jose Cuervo Gold & Silver, lime juice, Cointreau, ice cubes, and ginger cream	
CUERVO MULETTA	38
Jose Cuervo, lime juice, ginger syrup, citrus foam	
DRAGONADE	31
Fireball, lime juice, club soda, and ice	

SPRITZ

CUCUMBER & MINT	35
Ketel One Botanical Cucumber & Mint, sugar-free tonic water, and cucumber slice	
GRAPEFRUIT & ROSE	35
Ketel One Botanical Grapefruit & Rose, sugar-free tonic water, and grapefruit slice	
PEACH & ORANGE BLOSSOM	35
Ketel One Botanical Peach & Orange Blossom, sugar-free tonic water, and peach slice	
APEROL SPRITZ	39
Aperol, prosecco, orange slice and sparkling water	
RAMAZZOTTI SPRITZ	39
Appetizer Rosato, Prosecco and ice	



CAPIRINHAS & CAIPIROSKA

CASHEW WITH LIME • 2 LIMES • MANDARIN
ORANGE WITH CHILI KIWI STRAWBERRY •
WATERLEMON WITH GINGER • PINEAPPLE
WITH LEMON GRASS • PASSION FRUIT AND
MANDARIN • ORANGE WITH CHILI AND RED
BARRIES • LYCHEE WITH MINT

CÎROC	42
KETEL	35
SMIRNOFF	32
CACHAÇA Nega Fulô, Espírito de Minas or Ypióca	30
CAIPICUERVO Jose Cuervo	39
SAKERINHA Jun Daiti	30

GIN

TANQUERAY LONDON DRY With London Essence tonic water	38 44
TANQUERAY N°TEN With London Essence tonic water	45 51
TANQUERAY SEVILLA With London Essence tonic water	38 44
TANQUERAY RANGPUR With London Essence tonic water	38 44
TANQUERAY ROYALE With London Essence tonic water	38 44
VILLA ASCENTI With London Essence tonic water	49 55

GT WINDSTORM

Tanqueray, lemon grass, mint, ginger, lemon and tonic water

GT TRIUMPH

Tanqueray, orange jelly, strawberry, clove and tonic water

ROSA'S GIN & TONIC

Tanqueray Ten, ginger tonic water, lemon juice, mint, tonic water, and cashew syrup

GT MEDITERRANEAN

Tanqueray, with lemon twist and bouquet garni

GT OF THE GODS

Tanqueray with cucumber and juniper berry

GT

Tanqueray, tonic water and Sicilian lemon



GR 67^{KCAL} 41

Tanqueray, lime slice and Red Bull sugar free

GR TROPICAL 42

Tanqueray, orange slices and Red Bull Tropical

GR AÇAÍ

Tanqueray, lime juice, ginger syrup, lemon slice and Red Bull Açai

41



SANGRIAS

SANGRIA (RED WINE)	120
CLERICOT (SPARKLING OR WHIT WINE)	120

KETTLES

GIN TONIC BOUQUET GARNI Tanqueray Gin, lemon, rosemary, manjeiricão, thyme and lemon grass	130
MOSCOW MULE Ketel One, lime juice, ginger syrup and citrus foam	110

SHOTS

CAMPARI	19
SAKE JUN DAITI	28
SCHLICHTE STEINHÄGER	29
SAKE GEKKEIKAN SILVER	32
THE KRAKEN	29

VODKAS



SMIRNOFF	22
CÎROC	35

RED BERRY

ELIT BY STOLICHNAYA	58
KETEL ONE	28
STOLICHNAYA	30

KETEL ONE BOTANICAL	30
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PÊSSEGO & FLOR DE LARANJEIRA

GRAPEFRUIT & ROSAS

PEPINO & MENTA

GIN


TANQUERAY LONDON DRY	31
TANQUERAY N TEN	38
TANQUERAY SEVILLA	31
TANQUERAY RANGPUR	31
VILLA ASCENTI	48

WHISKY

SUPERDELUXE

JOHNNIE WALKER BLUE LABEL	110
JOHNNIE WALKER AGE 18 YEARS	75
JOHNNIE WALKER GOLD RESERVE	44
JOHNNIE WALKER GREEN LABEL	45



DIMPLE	50
SWING	65
BUCHANAN'S 18	85
OLD PARR 18	58
THE MACALLAN TRIPLE CASK 12 ANOS	85
CARDHU	46
SINGLETON	38
TALISKER	42
GLENKINCHIE	42
DELUXE	
JOHNNIE WALKER DOUBLE BLACK	39
JOHNNIE WALKER BLACK LABEL	34
OLD PARR 12	33
OLD PARR SILVER	30
LOGAN	33
BUCHANAN'S	33
WHISKY	
JOHNNIE WALKER RED LABEL	28
J&B RARE	28
BLACK & WHITE	25
WHITE HORSE	22
BOURBON	
BULLEIT	37
BUFFALO TRACE	30
TENNESSEE	
JACK DANIEL'S	36
JACK DANIEL'S HONEY (ON THE ROCKS)	32
JACK DANIEL'S FIRE (ICED SHOT)	32
GENTLEMAN JACK	36
SINGLE BARREL	45
TEQUILAS	
JOSE CUERVO	ESPECIAL GOLD 32
JOSE CUERVO	ESPECIAL SILVER 32
JOSE CUERVO	TRADICIONAL (100% AGAVE) 29
1800 TEQUILA	REPOSADO (100% AGAVE) 48
1800 TEQUILA	SILVER (100% AGAVE) 45
1800 TEQUILA	(100% AGAVE) 48
DON JULIO	50



CACHAÇAS

Ypióca

ESPÍRITO DE MINAS	25
NEGA FULÔ CARVALHO, JEQUETIBÁ, IPÊ	25
YPIÓCA 160	20
YPIÓCA 150	18
YPIÓCA OURO	12
YPIÓCA 5 CHAVES	29
DIGESTIVE 	
BAILEYS ON THE ROCK	22
GRAND MARNIER CORDON ROUGE	35
LICOR 43	32
FIREBALL	28
VINHO DO PORTO	20
CONHAQUE DOMEQ SOLERA	16
CONHAQUE COUVOISIER (BRANDY)	52
HANNESSY VSOP	84

DESSERTS

CONDENSED MILK FLAN the classic condensed milk pudding with caramel sauce	22
MESTIZO nutella chocolate fudge with handmade vanilla ice cream and chopped strawberries	34
NUTELLA COOKIE chocolate chips and Nutella filling cookies served warm with chocolate syrup. Serves 3 people	39
APPLE CRUMBLE a <i>Le Creuset</i> pan filled with seasoned roasted apple cubes and covered with crunchy crumbs. Served with French caramel and Nero Gelato vanilla ice cream	29
BLACK FOREST PETIT GATEAU chocolate cake with creamy filling served with black forest (chocolate and cherry flavor) ice cream, exclusively developed by NERO Gelato	29
NERO GELATO BOWLS two handmade ice cream scoops. Flavors: Vanilla, 70% chocolate, lemon sorbet, red fruit sorbet	24
PICOLÉ ROCHINHA Blue Ice, Limão, Chocolate, Coco com Doce de leite, Coco Zero, Brigadeiro	14

COFFEE

premium

ASTRO BOURBON This is a classic Arabica coffee. After going through a rigorous selection process, its beans are responsible for bringing a sweet aroma, with a balanced acidity and very present. Perfect for drinking after meals.	6,8
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