



Before being the beloved bar in Campinas, SeoRosa was the nickname of a natural monument in the city: A rosewood jequitibá tree that caught the attention of everyone who passed by.

Impressive numbers: 120 tons, 42 meters in height, and 6 meters in diameter. A work of art by nature that made history in Campinas.

But for the last 25 years, we have been making history with this name. SeoRosa is synonymous with entertainment, great cuisine, and cocktails. The city's favorite is the perfect place for a good beer with friends, a date, a birthday party, a light, delicious lunch, and much more.

SeoRosa, the favorite.

**TRY OUR SESSION OF
PREDOMINANTLY
ORGANIC SALADS**



EXECUTIVE MENU

BUFFET

Mixed greens, selected grains, freshly made quiche, crispy toast, house sauces, and special desserts. 74

GRILLED

(INCLUSIVE ALL-YOU-CAN-EAT BUFFET)

MARINATED CHICKEN FILET 200g 82

FLANK STEAK 250g 95

GRILLED SALMON 200g 95

THE FAVORITES

(INCLUSIVE ALL-YOU-CAN-EAT BUFFET)

TENDERLOIN WITH MERLOT SAUCE

Grilled tenderloin medallion with roti sauce, topped with a generous slice of melted brie cheese, served with gratin potatoes 220g 110

MIGNON PICADINHO

A classic Brazilian dish: a combination of rice, carioca beans, egg, finely sliced sautéed collard greens, and cheese-and-olive pastry 150g 95

ENTRECÔTE WITH DIJON SAUCE

The classic entrecôte covered in an amazing mustard sauce, served with fries 350g 138

BEEF RIBS

Slow-cooked beef ribs, served with velvety mashed mandioca, garlic farofa, and arugula 320g 119

TENDERLOIN WITH PALM HEART

Tenderloin cubes sautéed with garlic, accompanied by fresh grilled palm heart and parmesan fondue 200g 115

TERRA MARES SALMON

One of the most beloved dishes at SeoRosa: Salmon topped with an almond and nut crust, drizzled with passion fruit sauce, avocado bionese, and grilled vegetables 200g 97

CRISPY SEABASS

Seabass with an almond and nut crust, drizzled with coconut sauce (based on bell peppers and shrimp bisque), served with grilled vegetables 200g 97

SEARED TUNA WITH SESAME

Served with amazing banana purée, spring couscous with quinoa, drizzled with sesame sauce 180g 95

SEAFOOD STEW

White fish, shrimp, and squid in a delicious coconut milk-based sauce with bell peppers. Served with rice and dendê farofa 320g 149

SPAGHETTI CARBONARA

A classic! Carbonara with bacon, egg, parmesan, and black pepper 420g 82

MUSHROOM RIGATONI

Fresh mushrooms sautéed in truffle oil 380g 88

SHRIMP SPAGHETTI

Italian tomato sauce, cherry tomatoes, basil leaves, and white wine. Finished with panko farofa 200g 125

SHRIMP RISOTTO

With Italian tomatoes and cherry tomatoes, basil leaves, and white wine 200g 129

BRIE AND MUSHROOM RISOTTO
An unforgettable risotto: shimeji, shiitake, funghi secchi, and brie cheese 420g 88

CAPRESE RISOTTO
Fresh sundried tomatoes, buffalo mozzarella, and basil leaves 380g 89

GRILLED LAMB RACK
With mint risotto 350g 198

VEGAN DISHES

VEGAN MOQUECA
With plantain, coconut milk-based sauce and peppers. Served with broccoli rice and palm flour 450g 84

MUSHROOM RISOTTO
The classic mushroom risotto with organic vegetables 340g 79

SEOROSA'S GRILLED

(INCLUSIVE ALL-YOU-CAN-EAT BUFFET)

BEEF AND LAMB

FLANK STEAK 250g 105 **ANGUS CHORIZO** 350g 118

ROSA'S FILET MIGNON 250g 98 **ANGUS RIBEYE** 350g 129

ARGENTINE PICANHA 280g 125 **ANGUS RIBEYE STEAK** 250g 129

SKIRT STEAK 300g 125 **RACK OF LAMB** 350g 198

CHICKEN, FISH, AND PORK

MARINATED CHICKEN FILET 200g 89 **GRILLED SALMON** 200g 98

CHICKEN FILET WITH PROVOLONE 200g 92 **ARAPAIMA FISH ON THE STICK** 200g 89

BONELESS CHICKEN 400g 92 **GRILLED SNOOK** 200g 98

PRIME PORK RIB 400g 110

CHOOSE UP TO 2 SIDES

BIRO-BIRO RICE 110g

RICE WITH SLICED GARLIC AND BROCCOLI 115g

EGG FAROFA 115g

BANANA FAROFA 100g

PLANTAIN 150g

ROASTED POTATOES WITH GARLIC AND ROSEMARY 150g

SAUTEED BROCCOLI WITH GARLIC AND OLIVE OIL 110g

VEGETABLES SKEWER 210g

MASHED ARRACACHA 150g

PARMESAN RISOTTO 180g

FRIED POLENTA 150g

FRENCH FRIES 150g

GRATINATED POTATOES 150g

DRINKS

| | | | |
|---|-----|-------------------------------|----|
| SEMPRE PURA WATER Still or Sparkling 330ml | 8,9 | SODAS 350ml | 12 |
| FLAVORED WATER Red berries or mango and passion fruit 350ml | 11 | ANTARCTICA TONIC 350ml | 13 |
| COCONUT WATER 330ml | 22 | H2OH! 500ml | 15 |
| | | SAN PELLEGRINO 505ml | 38 |
| | | ACQUA PANNA 505ml | 38 |

JUICES

| | 300ml | 900ml |
|--|-------|-------|
| NATURAL JUICES Orange, pineapple, passion fruit, lemon, watermelon, barbados cherry and swiss lemonade | 19 | 34 |
| ANTIOXIDANT JUICE Red berries, coconut water and honey | 32 | 55 |
| ZEN JUICE Passion fruit, honey and ginger | 22 | 52 |
| GREEN JUICE Kale, pineapple, ginger, mint and lemon | 26 | 49 |
| TOMATO JUICE 200ml | | 22 |
| LEMON GRASS JUICE 350ml | | 23 |

ALCOHOL FREE

| | |
|--|----|
| VIRGIN MOJITO Mint, basil, lemon, tonic or soft drink of your choice 130ml | 24 |
| CAIPISUCO Fruit mix with juice or soft drink of your choice 200ml | 24 |
| SODA JABUTICABA Jabuticaba purée, red berries syrup, and sparkling water 200ml | 18 |
| MOCKTAIL BOTÂNICO Paragon, jabuticaba purée, and ginger 190ml | 29 |

RED BULL

| | |
|---|----|
| Energy drink - SugarFree - Tropical - Watermelon - Strawberry and peach - Melon and passion fruit | 24 |
|---|----|

| | | |
|---|--|----|
|  | STIMULANT Red Bull, passion fruit and mango juice with basil 270ml | 34 |
| | <small>Alcohol Free</small> | |

CHOPP

| | |
|----------------------------|------|
| BRAHMA 280ml | 15,5 |
| BRAHMA BLACK 350ml | 17,5 |
| STELLA ARTOIS 280ml | 17,5 |

LONG NECK BEERS

| | | | |
|--------------------------------------|----|----------------------------|----|
| CORONA 330ml | 19 | BECK'S 330ml | 18 |
| STELLA ARTOIS PURE GOLD 330ml | 18 | STELLA ARTOIS 275ml | 18 |
| | | SPATEN 330ml | 18 |

ALCOHOL FREE **BEERS**

CORONA CERO 330ml 19

COFFEE

3 CORAÇÕES AMENO 30ml 10

3 CORAÇÕES DECAF 30ml 10

TO FINISH OFF WITH A PERFECT TOUCH

The most beloved desserts

NUTELLA COOKIE

With chocolate drops and Nutella filling, it arrives warm at the table with chocolate sauce and vanilla gelato from Nero Gelato. Perfect for sharing with 3 people 550g 59

APPLE CRUMBLE

Small pan filled with apple cubes roasted with spices and covered in crunchy farofa. Served with French caramel and vanilla gelato from Nero Gelato 270g 39

PETIT GATEAU

Chocolate cake with creamy interior served with vanilla gelato from Nero Gelato 210g 36

MILK PUDDING

Classic milk pudding with caramel sauce 130g 28

MESTIZO

Nutella Brigadeiro, vanilla gelato from Nero Gelato and chopped strawberries 240g 39

NERO GELATO BOWLS

Two scoops of artisanal gelato. Choose between: vanilla, 70% chocolate, sicilian lemon sorbet and red berries sorbet 180g 32

ROCHINHA POPSICLE 55g 24

Blue ice
Lemon
Brigadeiro
Chocolate
Coconut with dulce de leche
Zero coconut

AFFOGATO BAILEYS

Vanilla gelato from Nero Gelato, espresso and Baileys 150g 42

REQUEST OUR FULL MENU WITH APPETIZERS, DRINKS, AND WINE LIST.

Check out our digital menu



Live more unforgettable moments

GÁVIO



origem75



If for any reason the payment with debit or credit cards is not processed, the bill must be paid in cash or await approval.

Request the Invoice, 13% is not mandatory. Procon: 151. We do not accept checks.

Access to the areas where food is prepared and stored is guaranteed by Law No. 831, of 07/17/1995.