



**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



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



# BUFFET

LEAVES, GRAINS, QUICHES, BREAD, TOASTS,  
SAUCE, DESSERTS, AND UNFORGETTABLE  
FLAVORS

TUE - FRI  
54

SAT - SUN  
68

## GRILLED MEAT + BUFFET

ONLY FROM TUESDAY TO FRIDAY

<b>FLANK STEAK</b>	69
<b>MARINATED CHICKEN FILET</b>	68
<b>SALMON</b>	69

## FROM OUR KITCHEN

All dishes are accompanied by the buffet

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



# GRILLED MEAT

prepared on the barbecue grill

**CHOOSE YOUR CUT AND TWO DISHES,  
INCLUDING THE BUFFET**

## BEEF CUTS

<b>FLANK STEAK</b>	76
<b>ROSA'S FILLET MIGNON</b>	79
<b>ARGENTINIAN TOP SIRLOIN CAP</b>	95
<b>STRIP STEAK</b>	95
<b>SHELL STEAK</b>	85
<b>RIBEYE STEAK</b>	89
<b>T-BONE STEAK</b>	115

## LAMB

<b>LAMB LOIN CHOP</b>	130
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## POULTRY, FISH AND PIGS

<b>MARINATED CHICKEN FILET</b>	69
<b>BONELESS SPRING CHICKEN</b>	72
<b>WOOD FIRE GRILLED SALMON</b>	74
<b>FISHING OF THE DAY*</b>	76
<b>PRIME RIB (PORK)</b>	72

\*CONSULT OUR WAITERS FOR THE OPTION OF THE DAY.

### CHOOSE YOUR SAUCE:

CHIMICHURRI

VINAIGRETTE

### CHOOSE 02 ACCOMPANIMENTS:

FRIED BIRO-BIRO RICE

WHITE RICE

7-GRAIN RICE

RIO BEANS

EGG FAROFA

BANANA-SEASONED MANIOC FLOUR

PLANTAIN

BAKED POTATOES WITH GARLIC AND ROSEMARY

BROCCOLI SAUTÉ WITH GARLIC AND OLIVE OIL

VEGETABLE SKEWER

MIX OF LEAVES

MASHED MANDIOQUINHA

MASHED POTATOES WITH PARMESAN

PARMESAN RISOTTO

PUMPKIN RISOTTO

DEEP FRIED POLENTA

FRENCH FRIES



# 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

- CHICKEN SANDWICH** 39  
breaded chicken filet, American cheese, iceberg lettuce and mayonnaise on a baguette
- 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



# BEVERAGE

*soft drinks*

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







*energetico*

<b>RED BULL   SUGAR FREE</b>	18,9
<b>EDITIONS</b>	18,9
TROPICAL	
AÇAÍ	
MELANCIA	
<b>SUCOS COM ENERGÉTICO</b>	22
<b>ESTIMULANTE</b>	
Red Bull, maracujá, suco de manga e manjeriçao	
<b>REFRESCANTE</b>	
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	<b>13,9</b>
	Brahma Black	 % 5% °C 0 - 4 C ● 350ml	<b>13,9</b>
	Brahma	 % 5% °C 0 - 4 C ● 280ml	<b>12,5</b>

## ALE

	Colorado APPIA	 % 5,5% °C 5 - 8 C ● 600ml	<b>36</b>
	Colorado Indica	 % 7% °C 5 - 8 C ● 600ml	<b>36</b>

## LAGER

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


## PILSEN

	Patagonia Bohemian Pilsener	 % 4,2% °C 0 - 4 C ● 740ml	<b>39</b>
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## WITBIER

	Hoegaarden	 % 4,9% °C 5 - 7 C ● 330ml	<b>26</b>
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## IPA

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

## Alcohol Free

	Brahma 0,0%	 % 0% °C 0 - 4 C ● 355ml	<b>12,9</b>
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**Premium beers are subject to unavailability.**





# COCKTAILS

*classic & contemporary*

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



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

## **SPRITZ**

<b>CUCUMBER &amp; MINT</b>	35
Ketel One Botanical Cucumber & Mint, sugar-free tonic water, and cucumber slice	
<b>GRAPEFRUIT &amp; ROSE</b>	35
Ketel One Botanical Grapefruit & Rose, sugar-free tonic water, and grapefruit slice	
<b>PEACH &amp; ORANGE BLOSSOM</b>	35
Ketel One Botanical Peach & Orange Blossom, sugar-free tonic water, and peach slice	
<b>APEROL SPRITZ</b>	39
Aperol, prosecco, orange slice and sparkling water	
<b>RAMAZZOTTI SPRITZ</b>	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

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

## GIN

<b>TANQUERAY LONDON DRY</b> With London Essence tonic water	38 44
<b>TANQUERAY N°TEN</b> With London Essence tonic water	45 51
<b>TANQUERAY SEVILLA</b> With London Essence tonic water	38 44
<b>TANQUERAY RANGPUR</b> With London Essence tonic water	38 44
<b>TANQUERAY ROYALE</b> With London Essence tonic water	38 44
<b>VILLA ASCENTI</b> 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 twiste and bouquet garni

### GT OF THE GODS

Tanqueray with cucumber and juniper berry

### GT

Tanqueray, tonic water and Sicilian lemon



**GR 67KCAL** 41

Tanqueray, lime slice and Red Bull sugar free

**GR TROPICAL** 42

Taqueray, orange slices and Red Bull Tropical

**GR AÇAÍ**

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

41

42

41



# SANGRIAS

**SANGRIA** (RED WINE) 120

**CLERICOT** 120  
(SPARKLING OR WHIT WINE)

# KETTLES

**GIN TONIC BOUQUET GARNI** 130

Tanqueray Gin, lemon, rosemary, manjeiricão, thyme and lemon grass

**MOSCOW MULE** 110

Ketel One, lime juice, ginger syrup and citrus foam

# 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

**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



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



# CACHAÇAS

*Ypióca*

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

# DESSERTS

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

# COFFEE

*premium*

<b>ASTRO BOURBON</b> 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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