MENU

STARTERS

BURRATA 65
served with Genovese pesto, roasted tomato, and toasted bread

FLANK STEAK CROQUETTE 49
10 units of the traditional croquettes

STEAK TARTARE WITH FRIES 49
finely chopped and seasoned raw beef.
Served with leaves of baby romaine lettuce, sourdough bread*, and french fries

CHEESEROSINHA 60
08 units of mini cheeseburgers

TAPIOCA CUBES 44
preapered with curd cheese and served with chilli jam

CARPACCIO 49
thin slices of meat seasoned with Dijon mustard sauce, Parmesan chips, arugula, caper flowers, and slices of bread

MIXED STUFFED PASTRIES 42
08 units of mini deep fried pastries, filled with meat and cheese

PARMIGIANA STEAK APPETIZER 88
delicious cubes of parmigiana fillet mignon for snacking

FILET WITH HEARTS OF PALM 97
cubes of fillet mignon served with heart of peach palm and creamy sauce

RIBS BALLS 39
8 units of ribs balls served with stout sauce and a basket of bread

SALMON TARTARE 58
diced salmon seasoned with Asian sauce, on a bed of quinoa, avocado, mix of leaves, and sourdough bread

TOP SIRLOIN CAP STRIPS 98
400g of top sirloin cap, served with mustard sauce and a basket of bread

LEO'S BITES 52
black bread toast, raw meat, onions, pickles, mustard sauce, Parmesan chips, and Chilean olives

HANDMADE SAUSAGE 58
pork sausage and a basket of bread

DEEP-FRIED RICE BALLS 36
8 units of deep-fried rice and cheese balls. Served with the house pepper sauce

TRUFFLE FRENCH FRIES 39
fries seasoned with truffle oil, covered with shredded Parmesan, and chives

FILET MIGNON WITH HEART OF PALM 95
diced filet mignon with garlic chips, fresh grilled heart of peach palm, and Parmesan cheese sauce

FROM OUR KITCHEN

All dishes are accompanied by the buffet

SPAGHETTI CARBONARA 70
classic carbonara with bacon, egg, Parmesan cheese, and black pepper

SPAGHETTI WITH MUSHROOM 65
fresh mushrooms, lemon butter and truffle oil

SPAGHETTI WITH SHRIMP 84
with fresh tomatoes, basil, wine white, sicilian lemon and crusty bread italian

SHRIMP RISOTTO 92
with fresh tomatoes and sicilian lemon

BRIE RISOTTO WITH MUSHROOMS 65
shimeji, shitake, funghi secchi and brie cheese

CAPRESE RISOTTO 66
dried tomato, buffalo mozzarella and basil

MIGNON WITH MERLOT SOUCE 89
grilled mignon with brie and merlot souce, served with

FILET MIGNON BITES 72
rice, beans, egg, cabbage, and deep-fried pastry filled with cheese

FILET WITH HEARTS OF PALM 85
cubes of filet mignon served with heart of peach palm and creamy sauce

BEEF RIBS 89
slowly roasted, served with mashed arracacha and garlic farofa

ENTRECOT WITH DIJON SAUCE 90
served with French fries

GRILLED LAMB LOIN CHOP 130
with mint risotto

LAND SEA SALMON 75
crispy salmon filet served with yellow fruits sauce, avocato sauce and grilled vegetable

CRUSTED SEA BASS 80
almond and nut crust sea bass, with coconut sauce (peppers and shrimp bisque base), served with grilled vegetables

SEALED TUNA WITH SESAME 76
served with mashed plantain, spring couscous with quinoa in a sesame sauce

SEAFOOD STEW 115
white fish, shrimp, and squid. Served with rice and palm oil-seasoned manioc flour

LAMB SHANK 310
homemade, slowly roasted in the wood oven, served with rustic potatoes, garlic and rosemary. Serve 3 peopler, few units.

GRILLED MEAT

prepared on the barbecue grill

CHOOSE YOUR CUT AND TWO DISHES, INCLUDING THE BUFFET

BEEF CUTS

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

LAMB

LAMB LOIN CHOP	130

POULTRY, FISH AND PIGS

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

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

CITRUS / 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 manjericão

REFRESCANTE
Red Bull Açaí, 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 — 13,9
5% · 0 - 4°C · 280ml

Brahma Black — 13,9
5% · 0 - 4°C · 350ml

Brahma — 12,5
5% · 0 - 4°C · 280ml

Chopp Colorado Appia* — 13,5
5% · 0 - 4°C · 300ml *SEASONAL

Goose Midway* — 22
5,9% · 8 - 12°C · 500ml *SEASONAL

ALE

Colorado APPIA — 36
5,5% · 5 - 8°C · 600ml

Colorado Indica — 36
7% · 5 - 8°C · 600ml

LAGER

Corona Extra — 15,5
4,6% · 0 - 4°C · 330ml

Michelob Ultra — 15,5
3,5% · 5 - 10°C · 355ml

Stella Artois — 14,9
5,2% · 5 - 7°C · 275ml

Stella Artois glúten free — 15,5
5% · 0 - 4°C · 330ml

Colorado Ribeirão Lager — 36
4,5% · 2 - 6°C · 600ml

BudWeiser — 12,9
5% · 0 - 4°C · 330ml

Patagonia Amber — 39
4,6% · 0 - 4°C · 740ml

Beck's — 15,5
5% · 0 - 4°C · 330ml

PILSEN

Patagonia Bohemian Pilsener — 39
4,2% · 0 - 4C · 740ml

Norteña — 35
5% · 0 - 4C · 960ml

Quilmes — 39
4,9% · 0 - 4C · 970ml

WITBIER

Hoegaarden — 25
4,9% · 5 - 7C · 330ml

IPA

Goose Island IPA — 32
5,9% · 0 - 4C · 355ml

Colorado Vixnu — 36
9,5% · 5 - 7C · 600ml

Alcohol Free

Brahma 0,0% — 12,9
0% · 0 - 4C · 355ml

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

BEES KNEES 35
Tanqueray Sevilla, honey, lime

DRY MARTINI 45
Tanqueray, Martini Dry and olive

TOM COLLINS 40
Tanqueray, lemon juice, sugar syrup, club soda

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 35
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 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

Ketel One Botanical 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

CAIPIRINHAS & 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 30
Nega Fulô, Espírito de Minas or Ypióca

CAIPICUERVO 39
Jose Cuervo

SAKERINHA 30
Jun Daiti

GIN

TANQUERAY LONDON DRY 38
With London Essence tonic water 44

TANQUERAY Nº TEN 45
With London Essence tonic water 51

TANQUERAY SEVILLA 38
With London Essence tonic water 44

TANQUERAY RANGPUR 38
With London Essence tonic water 44

VILLA ASCENTI 49
With London Essence tonic water 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 fre

GR TROPICAL 42
Taqueray, orange slices and Red Bull Tropical

GR AÇAÍ 41
Tanqueray, lime juice, ginger syrup, lemon slice and Red Bull Açai

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

DIMPLE	50
SWING	65
BUCHANNAN'S 18	85
OLD PARR 18	58
THE MACALLAN TRIPLE CASK 12 ANOS	79
THE MACALLAN TRIPLE CASK 15 ANOS	128
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 DOMECQ SOLERA	16
CONHAQUE COUVOISIER (BRANDY)	52
HANNESSY VSOP	84

DESSERTS

CONDENSED MILK FLAN 29
the classic condensed milk pudding with caramel sauce

MESTIZO 34
nutella chocolate fudge with handmade vanilla ice cream and chopped strawberries

NUTELLA COOKIE 39
chocolate chips and Nutella filling cookies served warm with chocolate syrup. Serves 3 people

APPLE CRUMBLE 29
a *Le Creuset* pan filled with seasoned roasted apple cubes and covered with crunchy crumbs. Served with French caramel and Nero Gelato vanilla ice cream

BLACK FOREST PETIT GATEAU 29
chocolate cake with creamy filling served with black forest (chocolate and cherry flavor) ice cream, exclusively developed by NERO Gelato

NERO GELATO BOWLS 24
two handmade ice cream scoops. Flavors: Vanilla, 70% chocolate, lemon sorbet, red fruit sorbet

PICOLÉ ROCHINHA 14
Blue Ice, Limão, Chocolate , Coco com Doce de leite, Coco Zero, Brigadeiro

COFFEE

premium

ASTRO BOURBON 6,8
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.