



MENU

QUARTA EM DOBRO

EVERY WEDNESDAY, THE
BEST DRAFT BEER IN
CAMPINAS FOR
HALF OF THE PRICE,
FROM 17H TO 20H!

EXCLUSIVITY CHOPP BRAHMA CLARO - SEOROSA CAMBUÍ.



STARTERS



BURRATA	72
served with Genovese pesto, roasted tomato, and toasted bread	
FLANK STEAK CROQUETTE	54
10 units of the traditional croquettes	
STEAK TARTARE WITH FRIES	58
finely chopped and seasoned raw beef. Served with leaves of baby romaine lettuce, sourdough bread*, and french fries	
CHEESEROSINHA	72
08 units of mini cheeseburgers	
TAPIOCA CUBES	48
prepared with curd cheese and served with chilli jam	
CARPACCIO	53
thin slices of meat seasoned with Dijon mustard sauce, Parmesan chips, arugula, caper flowers, and slices of bread	
MIXED STUFFED PASTRIES	45
08 units of mini deep fried pastries, filled with meat and cheese	
PARMIGIANA STEAK APPETIZER	95
delicious cubes of parmigiana fillet mignon for snacking	
RIBS BALLS	52
8 units of ribs balls served with stout sauce and a basket of bread	
SALMON TARTARE	65
diced salmon seasoned with Asian sauce, on a bed of quinoa, avocado, mix of leaves, and sourdough bread	
TOP SIRLOIN CAP STRIPS	110
400g of top sirloin cap, served with mustard sauce and a basket of bread	
LEO'S BITES	75
black bread toast, raw meat, onions, pickles, mustard sauce, Parmesan chips, and Chilean olives	
HANDMADE SAUSAGE	69
pork sausage and a basket of bread	
DEEP-FRIED RICE BALLS	42
8 units of deep-fried rice and cheese balls. Served with the house pepper sauce	
TRUFFLE FRENCH FRIES	45
fries seasoned with truffle oil, covered with shredded Parmesan, and chives	
FILET MIGNON WITH HEART OF PALM	125
diced filet mignon with garlic chips, fresh grilled heart of peach palm, and Parmesan cheese sauce	



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

FLANK STEAK	72
MARINATED CHICKEN FILET	68
SALMON	70

FROM OUR KITCHEN

All dishes are accompanied by the buffet

SPAGHETTI CARBONARA classic carbonara with bacon, egg, Parmesan cheese, and black pepper	72
RIGATONI WITH MUSHROOM fresh mushrooms, lemon butter and truffle oil	71
SPAGHETTI WITH SHRIMP with fresh tomatoes, basil, white wine, sicilian lemon and italian crusty bread	89
SHRIMP RISOTTO with fresh tomatoes and sicilian lemon	110
BRIE RISOTTO WITH MUSHROOMS shimeji, shitake, funghi secchi and brie cheese	74
CAPRESE RISOTTO dried tomato, buffalo mozzarella and basil	74
MIGNON WITH MERLOT SAUCE grilled mignon with brie and merlot sauce, served with	89
FILET MIGNON BITES rice, beans, egg, cabbage, and deep-fried pastry filled with cheese	76
FILET WITH HEARTS OF PALM cubes of filet mignon served with heart of peach palm and creamy sauce	95
BEEF RIBS slowly roasted, served with mashed arracacha and garlic farofa	95
ENTRECOT WITH DIJON SAUCE served with French fries	110
GRILLED LAMB LOIN CHOP with mint risotto	145
LAND SEA SALMON crispy salmon filet served with yellow fruits sauce, avocado sauce and grilled vegetable	78
CRUSTED SEA BASS almond and nut crust sea bass, with coconut sauce (peppers and shrimp bisque base), served with grilled vegetables	82
SEALED TUNA WITH SESAME served with mashed plantain, spring couscous with quinoa in a sesam sauce	76
SEAFOOD STEW white fish, shrimp, and squid. Served with rice and palm oil-seasoned manioc flour	120



GRILLED MEAT

prepared on the barbecue grill

CHOOSE YOUR CUT AND TWO DISHES,
INCLUDING THE BUFFET

BEEF CUTS

FLANK STEAK	85
ROSA'S FILLET MIGNON	79
ARGENTINIAN TOP SIRLOIN CAP	105
STRIP STEAK	105
SHELL STEAK	95
RIBEYE STEAK	95
T-BONE STEAK	120

LAMB

LAMB LOIN CHOP	145
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POULTRY, FISH AND PIGS

MARINATED CHICKEN FILET	69
CHICKEN FILLET WITH PROVOLONE	75
BONELESS SPRING CHICKEN	75
WOOD FIRE GRILLED SALMON	79
FISHING OF THE DAY*	78
PRIME RIB (PORK)	75

*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** 52
iceberg and romaine lettuce seasoned with Caesar sauce, grated Parmesan cheese, croutons and grilled
- GREEK SALAD** 55
with Azapa olives, feta cheese, iceberg lettuce, cucumber, beefsetak tomato and oregano with extra virgin Greek olive oil

VEGAN DISHES

- MUSHROOM RISOTTO** 63
with organic vegetables
- VEGAN STEW** 65
with plantains, served with broccoli rice and palm oil-seasoned manioc flour

BURGUERS WITCH FRENCH FRIES

- MANHATTAN** 59
flank-top sirloin cap burger, cheddar, garlic mayonnaise, crispy red onion, iceberg lettuce and tomato
- CHICAGO** 56
flank-top sirloin cap burger, topped with Swiss cheese, crispy bacon and caramelized onions

SANDWICH WITH FRIES OR MIX OF LEAVES

- CLASSIC PORK LEG** 58
baguette, roasted shredded pork leg, sautéed onion and red pepper, Provolone cheese, served with crispy fried pork skin
- ROSA MIGNON** 62
filet mignon, provolone cheese, olives, iceberg lettuce and vinaigrette on the baguette
- ROAST BEEF AND GORGONZOLA CHEESE** 59
baguette, homemade roast beef, Gorgonzola cheese, caramelized onion, and arugula
- BREADED FILET MIGNON** 55
baguette, breaded filet mignon, roasted Italian plum tomato, arugula, and aioli
- CHICKEN & COLESLAW** 49
brioche bun, chicken breast breaded in spiced flour, and coleslaw

FOR THE LITTLE ONES

- MINIONS** 32
2 mini hamburgers served with French frie
- PETER PAN** 43
small filet mignon steak with fettucine in butter
- HARRY POTTER** 39
small grilled chicken filet served with rice and French fries



BEVERAGE

soft drinks

WATER SEMPRE PURA still or sparkling water 330 ml	7,5
SAN PELLEGRINO 505ML	26
PANNA 505ML	26
COCONUT WATER	16
H2OH!	11
CANNED SOFT DRINK	9,8
TONIC WATER	9,8
TOMATO JUICE	16
FRUIT JUICE orange, pineapple, passion Fruit, lime, watermelon and acerola	15
JUICE JUG 1L (fruit juice)	28
ZEN JUICE passion fruit, honey and ginger	18
LEMON GRASS JUICE	18
ANTIOXIDANT JUICE red berrier, coconut water and honey	24
GREEN JUICE cabbage, pineapple, ginger mint, lime	20
SMIRNOFF ICE	24
SKOL BEATS	22
ALCOHOL FREE	
VIRGIN MOJITO Mint, basil, Tahiti lime juice, toni water of any soda of preference	23
CAIPISUÇO Mix of fruits with juice or soda of preference	22










energetico

RED BULL	20
TRADICIONAL	
SUGAR FREE	
TROPICAL	
WATERMELON	
PITAYA	
STRAWBERRY AND PEACH	
CHERRY AND BERRIES	
JUICE WITH RED BULL	26
STIMULANT Red Bull, passion fruit, mango juice and basil	
PITAYA LEMONADE Red Bull Pitaya, lemon juice and mint	







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	14,5
	Brahma Black	 % 5% °C 0-4 °C	 350ml	14,9
	Brahma	 % 5% °C 0-4 °C	 280ml	13,9

ALE

	Colorado APPIA	 % 5,5% °C 5-8 °C	 600ml	38
	Colorado Indica	 % 7% °C 5-8 °C	 600ml	38

LAGER

	Corona Extra	 % 4,6% °C 0-4 °C	 330ml	16,5
	Michelob Ultra	 % 3,5% °C 5-10 °C	 355ml	16,9
	Stella Artois	 % 5,2% °C 5-7 °C	 275ml	15,5
	Stella Artois glúten free	 % 5% °C 0-4 °C	 330ml	15,9
	Colorado Ribeirão Lager	 % 4,5% °C 2-6 °C	 600ml	38
	Patagonia Amber	 % 4,6% °C 0-4 °C	 740ml	39
	Beck's	 % 5% °C 0-4 °C	 330ml	15,9







PILSEN

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

	Patagonia Weisse	 % 4,4% °C 4-8 °C	 740ml	39
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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	38

Alcohol Free

	Budweiser 0,0%	 % 0% °C 0-4 °C	 355ml	13,9
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Premium beers are subject to unavailability.



COCKTAILS

classic & contemporary

NEGRONI	40
Tanqueray, Vermouth, Campari and orange twist	
FITZGERALD	42
Tanqueray Ten, Angostura bitters, lime, and sugar	
INDIAN SIDE	42
Tanqueray Rangpur, sugar syrup, lemon juice and mint	
DRY MARTINI	49
Tanqueray, Martini Dry and olive	
TOM COLLINS	42
Tanqueray, lemon juice, sugar syrup, club soda	
ROYALE BRAMBLE	42
Tanqueray Royale, lemon juice, raspberry syrup and raspberry	
SUNSET GIN	39
Tanqueray, lemon, sparkling wine, and red berries	
SEVILLA HONEY	40
Tanqueray Sevilla, tonic water, honey, tangerine slices, and basil	
BLOODY MARY	36
Ketel One, seasoned tomato juice, Worcestershire sauce, lime and pepper	
MOSCOW MULE	39
Ketel one, lime juice, ginger syrup and citrus foam	
SOUL MATE	38
Cîroc Red Berry, Aperol, lemon juice, sugar syrup, and strawberry slices	
PINICILIN	44
Singleton Dufftown, sugar honey, lemon juice, ginger and Talisker spray	
ROB ROY	55
Johnnie Walker Gold Label, red vermouth and angostura bitters	
BULLEIT OLD FASHIONED	44
Bulleit Bourbon, Angostura bitters, sugar syrup, and vanilla spray	
BOULEVARDIER	43
Bulleit Bourbon, Campari, red Vermouth, Cynar	
HIGHBALL	OP. BLACK 45 ou GOLD 55
Johnnie Walker, Sococo and tonic water	
WHISKEY SOUR	40
Woodford Reserve, lime juice, and sugar syrup	
CAMPARI TONIC	30
Campari, tonic water, and Tahiti lime slice	
MOJITO	34
Bacardi rum, lime juice, sparkling water, ice cubes	
BLONDE CITRUS HIGHBALL	39
Johnnie Blonde, Soda and orange slice	



KENTUCKY MULE	44
Bulleit Bourbon, ginger syrup, lime, and citrus ginger foam	
NEW YORK SOUR	40
Bulleit Bourbon, sugar syrup, lemon juice, pasteurized egg white, and Malbec wine	
1800 COFFEE SHOTS	46
1800 Silver Tequila and coffee liqueur	
1800 TONIC	48
1800 Silver Tequila, lime, tonic water, and ice	
CUERVO MARGARITA	39
Jose Cuervo Gold & Silver, limão e triple sec	
1800 MARGARITA	44
1800 Tequila Silver, lime juice and triple sec	
MINI BEER 43	16
Licor 43 and chantilly	
CARAJILLO 43	36
Licor 43 and Orfeu Coffee	
CUERVO MARGARITA FOAM	39
Jose Cuervo Gold & Silver, lime juice, Cointreau, ice cubes, and ginger cream	
CUERVO MULETTA	39
Jose Cuervo, lime juice, ginger syrup, citrus foam	
DRAGONADE	34
Fireball, lime juice, club soda, and ice	

SPRITZ

MOJITO SPRITZ	39
Ketel One Botanical Cucumber & Mint, sugar-free tonic water, sugar syrup and mint	
GRAPEFRUIT SPRITZ	39
Ketel One Botanical Grapefruit & Rose, sugar-free tonic water, cointreau and grapefruit foam	
SUNSET SPRITZ	39
Ketel One Botanical Peach & Orange Blossom, sugar-free tonic water, lychee syrup and orange slice	
APEROL SPRITZ	39
Aperol, prosecco, orange slice and sparkling water	
RAMAZZOTTI SPRITZ	42
Appetizer Rosato, Prosecco and ice	



CAPIRINHAS & CAPIROSKA

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

CÍROC	46
KETEL	35
SMIRNOFF	32
CACHAÇA Nega Fulô, Espírito de Minas or Ypióca	32
CAIPICUERVO Jose Cuervo	42
SAKERINHA Jun Daiti	34

GIN

GT Tanqueray London dry, tonic water and sicilian lemon	43
GT N° TEN Tanqueray nº Ten, tonic water and grapefruit	49
GT WINDSTORM Tanqueray London Dry, lemon grass, mint, ginger, lemon and tonic water	43
GT TRIUMPH Tanqueray Sevilla, orange jelly, strawberry, clove and tonic water	43
ROSA'S GIN & TONIC Tanqueray London Dry, lemon juice, mint, tonic water, and cashew syrup	43
GT MEDITERRANEAN Tanqueray, with lemon twist, tonic water and bouquet garni	43
GT OF THE GODS Tanqueray with cucumber, tonic water and juniper berry	43



GR 67 KCAL Gordon's, lemon slice and Red Bull sugar free	42
GR TROPICAL Gordon's, orange slice and Red Bull Tropical	42

GR WATERMELON Gordon's, lemon slice and Red Bull Watermelon	42
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SANGRIAS

SANGRIA (RED WINE) 130

CLERICOT 140
(SPARKLING OR WHIT WINE)

KETTLES

BOTANICAL CLERICOT 140

Ketel One Botanical Grapefruit & Rosas, sugar-free tonic water, grapefruit slices and rosemary

MOSCOW MULE 120

Ketel One, lime juice, ginger syrup and citrus foam

SHOTS

CAMPARI 19

SAKE JUN DAITI 28

SCHLICHTE STEINHÄGER 32

SAKE AME GEKKEIKAN TRADICIONAL 33

CARPANO CLASSIC 28

VODKAS



SMIRNOFF 25

CIROC 36

RED BERRY

ELIT BY STOLI ULTRA LUXURY 58

KETEL ONE 30

STOLI 32

KETEL ONE BOTANICAL 32

PÊSSEGO & FLOR DE LARANJEIRA

GRAPEFRUIT & ROSAS

PEPINO & MENTA

GIN

TANQUERAY LONDON DRY 33

TANQUERAY N° TEN 40

TANQUERAY SEVILLA 34

TANQUERAY RANGPUR 34

TANQUERAY ROYALE 34

WHISKY

SUPERDELUXE

JOHNNIE WALKER BLUE LABEL 140

JOHNNIE WALKER AGE 18 YEARS 75

JOHNNIE WALKER GOLD RESERVE 46

JOHNNIE WALKER GREEN LABEL 55



DIMPLE GOLDEN	56
SWING	90
OLD PARR 18	59
THE MACALLAN TRIPLE CASK 12 ANOS	120
CARDHU	50
SINGLETON	40
TALISKER	50
GLENKINCHIE	50
DELUXE	
JOHNNIE WALKER DOUBLE BLACK	39
JOHNNIE WALKER BLACK LABEL	36
OLD PARR 12	34
OLD PARR SILVER	32
LOGAN	34
BUCHANAN'S	38
WHISKY	
JOHNNIE WALKER BLONDE	36
JOHNNIE WALKER RED LABEL	30
J&B RARE	30
BLACK & WHITE	30
WHITE HORSE	30
BOURBON	
BULLEIT	44
BUFFALO TRACE	35
TEQUILAS 	
JOSE CUERVO ESPECIAL GOLD	33
JOSE CUERVO ESPECIAL SILVER	33
JOSE CUERVO TRADICIONAL (100% AGAVE)	35
JOSE CUERVO PLATINO (100% AGAVE)	65
1800 TEQUILA REPOSADO (100% AGAVE)	48
1800 TEQUILA SILVER (100% AGAVE)	45
1800 TEQUILA CRISTALINO ON THE ROCKS (100% AGAVE)	80
DON JULIO	65



CACHAÇAS

Ypióca

ESPIRITO DE MINAS	26
YPIÓCA 160	26
YPIÓCA 150	22
YPIÓCA OURO	13
YPIÓCA 5 CHAVES	29

DIGESTIVE

43

BAILEYS ON THE ROCK	26
GRAND MARNIER CORDON ROUGE	38
LICOR 43	33
FIREBALL	29
VINHO DO PORTO	20
CONHAQUE DOMEQ BRANDY DOMEQ SOLERA	18
CONHAQUE COUVOISIER BRANDY COUVOISIER	70
HANNESSY VSOP	88
VILLA MASSA LIMONCELLO	35
VILLA MASSA AMARETO	35
SOUTHERN COMFORT	25

DESSERTS

CONDENSED MILK FLAN the classic condensed milk pudding with caramel sauce	24
MESTIZO nutella chocolate fudge with handmade vanilla ice cream and chopped strawberries	36
NUTELLA COOKIE chocolate chips and Nutella filling cookies served warm with chocolate syrup. Serves 3 people	48
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	32
BLACK FOREST PETIT GATEAU chocolate cake with creamy filling served with black forest (chocolate and cherry flavor) ice cream, exclusively developed by NERO Gelato	32
NERO GELATO BOWLS two handmade ice cream scoops. Flavors: Vanilla, 70% chocolate, lemon sorbet, red fruit sorbet	29
PICOLÉ ROCHINA Blue Ice, lemon and chocolate	17

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.	7,5
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