



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	36
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



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	69
MARINATED CHICKEN FILET	68
SALMON	69

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 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

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	
CAIPISUÇO	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%  0 - 4 C  280ml	13,9
	Brahma Black	 % 5%  0 - 4 C  350ml	13,9
	Brahma	 % 5%  0 - 4 C  280ml	12,5

ALE

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

LAGER

	Corona Extra	 % 4,6%  0 - 4 C  330ml	15,5
	Michelob Ultra	 % 3,5%  5 - 10 C  355ml	15,5
	Stella Artois	 % 5,2%  5 - 7 C  275ml	14,9
	Stella Artois glúten free	 % 5%  0 - 4 C  330ml	15,5
	Colorado Ribeirão Lager	 % 4,5%  2 - 6 C  600ml	36
	Budweiser	 % 5%  0 - 4 C  330ml	12,9
	Patagonia Amber	 % 4,6%  0 - 4 C  740ml	39
	Beck's	 % 5%  0 - 4 C  330ml	15,5

PILSEN

	Patagonia Bohemian Pilsener	 % 4,2%  0 - 4 C  740ml	39
	Norteña	 % 5%  0 - 4 C  960ml	35
	Quilmes	 % 4,9%  0 - 4 C  970ml	39



WITBIER

 Hoegaarden 26

  4,9%  5 - 7 C  330ml

IPA

 Goose Island IPA 32

  5,9%  0 - 4 C  355ml

 Colorado Vixnu 36

  9,5%  5 - 7 C  600ml

Alcohol Free

 Brahma 0,0% 12,9

  0%  0 - 4 C  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	
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	
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	

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 & 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

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
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}

Tanqueray, lime slice and Red Bull sugar free

GR TROPICAL

Taqueray, orange slices and Red Bull Tropical

GR AÇAÍ

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
BUCHANAN'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 DOMEQ SOLERA	16
CONHAQUE COUVOISIER (BRANDY)	52
HANNESSY VSOP	84

DESSERTS

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

