



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 preapered 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 classic carbonara with bacon, egg, Parmesan cheese, and black pepper	70
SPAGHETTI WITH MUSHROOM fresh mushrooms, lemon butter and truffle oil	65
SPAGHETTI WITH SHRIMP with fresh tomatoes, basil, wine white, sicilian lemon and crusty bread italian	84
SHRIMP RISOTTO with fresh tomatoes and sicilian lemon	92
BRIE RISOTTO WITH MUSHROOMS shimeji, shitake, funghi secchi and brie cheese	65
CAPRESE RISOTTO dried tomato, buffalo mozzarella and basil	66
MIGNON WITH MERLOT SOUCE grilled mignon with brie and merlot souce, served with	89
FILET MIGNON BITES rice, beans, egg, cabbage, and deep-fried pastry filled with cheese	72
FILET WITH HEARTS OF PALM cubes of filet mignon served with heart of peach palm and creamy sauce	85
BEEF RIBS slowly roasted, served with mashed arracacha and garlic farofa	89
ENTRECOT WITH DIJON SAUCE served with French fries	90
GRILLED LAMB LOIN CHOP with mint risotto	130
LAND SEA SALMON crispy salmon filet served with yellow fruits sauce, avocato sauce and grilled vegetable	75
CRUSTED SEA BASS almond and nut crust sea bass, with coconut sauce (peppers and shrimp bisque base), served with grilled vegetables	80
SEALED TUNA WITH SESAME served with mashed plantain, spring couscous with quinoa in a sesame sauce	76
SEAFOOD STEW white fish, shrimp, and squid. Served with rice and palm oil-seasoned manioc flour	115
LAMB SHANK 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

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
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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

salt drinks

WATER SEMPRE PURA still or sparkling water 330 ml	7
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 Classic London Grapefruit & Rosemary Bitter Orange & Elderflower Ginger Beer	16
TOMATO JUICE	14
FRUIT JUICE orange, pineapple, passion Fruit, lime, watermelon and acerola	12
JUICE JUG 1L (fruit juice)	22
ZEN JUICE passion fruit, honey and ginger	12
LEMON GRASS JUICE	15
ANTIOXIDANT JUICE red berrier, coconut water and honey	22
GREEN JUICE cabbage, pineapple, ginger mint, lime	13
SMIRNOFF ICE	19
SKOL BEATS	19
MITTOS JUICE red grape, white grape, mango, apple	19
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 SUGAR FREE	18,9
EDITIONS TROPICAL AÇAÍ MELANCIA	18,9
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	13,9
	% 5% °C 0 - 4 C	 280ml
	Brahma Black	13,9
	% 5% °C 0 - 4 C	 350ml
	Brahma	12,5
	% 5% °C 0 - 4 C	 280ml









ALE

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

LAGER

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

PILSEN


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



WITBIER




Hoegaarden



4,9%



5 - 7 C



330ml

26

IPA



Goose Island IPA



5,9%




0 - 4 C





355ml


32




Colorado Vixnu



9,5%



5 - 7 C



600ml

36

Alcohol Free



Brahma 0.0%



0%



0 - 4 C



355ml

12,9

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	

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 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 N°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 twist and bouquet garni

GT OF THE GODS

Tanqueray with cucumber and juniper berry

GT

Tanqueray, tonic water and Sicilian lemon



GR 67^{KCAL} 41

Tanqueray, lime slice
and Red Bull sugar free

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
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
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