



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.



QUE
RIDI
NHO

STARTERS



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



STARTERS FROM THE OVEN

BRIE AND PARMA BRUSCHETTA	65
wood-oven toasted bread with Brie cheese, Parma ham and honey	
ITALIAN BRUSCHETTA	38
wood-oven toasted bread with olive oil, fresh tomatoes and basil	
CORNICCIONE	35
wood-oven toasted pizza dough with olive oil, Parmesan and provolone cheese	
ROSEMARY CORNICCIONE	26
wood-oven toasted pizza dough with rosemary, ground salt and olive oil	
PARMA CONICCIONE	46
wood-oven toasted pizza dough with olive oil, provolone cheese, Parmesan cheese and Parma ham	
ROSA ROLL	60
slices of seasoned eggplant filled with buffalo mozzarella, topped with tomato sauce	
OVEN PASTRIES	65
05 tasty pizza dough pastries, stuffed with shaklish, tomato and onion	
CARPACCIO CROSTINI	45
crunchy pizza dough with slice of carpaccio, mustard sauce and capers, arugula and Parmesa cheese	
PEPPERONI ROLL	48
crunchy pizza dough, mozzarella, spicy pepperoni and tomato	

WOOD-OVEN SANDWICHES

SPRING CHICKEN SANDWICH	52
freshly wood-oven baked bread filled with spring chicken, baked ham, mozzarella, tomato, olive oil and romaine lettuce	
LAMB	55
freshly wood-oven baked bread filled with lamb shank, caramelized onion, shanklish cheese and seasoned yogurt cheese	
JATIÚCA	48
wrapped pizza dough stufed with roast beef, provolone cheese and argula	
BELLA FLORA	49
wrapped pizza dough stuffed with carpaccio, caper sauce and Parmesan cheese	
VEGETARIAN	46
wrapped pizza dough stuffed with mozzarella, zucchini, shitake and eggplant	
HEART OF PALM	50
Wrapped pizza dough stuffed with turkey breast, heart of palm, tomato, Catupiry creamy cheese and mozzarella	
SEOROSA PITA SANDWICH	48
Pita-shaped pizza dough, roast beef, mozzarella, tomato and Gorgonzola	
LIGHT	52
pizza dough stuffed with turkey breast, buffalo mozzarella and tomato	



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



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



PIZZAS

WOOD-OVEN

CAPRESE Individual 78 | Large 130

Tomato sauce, mozzarella, basil, buffalo mozzarella, beefsteak tomato and olive pesto

CHICKEN Individual 55 | Large 90

Tomato sauce, mozzarella, shredded chicken and Catupiry creamy cheese

ROSINHA Individual 65 | Large 105

Tomato sauce, mozzarella, Gruyère, Parmesan and thin slices of leek

PARMA HAM Individual 86 | Large 140

Tomato sauce, mozzarella, Brie, champignon and raw ham

ROSA'S FAVORITE Individual 72 | Large 120

4 flavors on a single pizza Calabresa, Caprese, Margherita and Parma

MOZZARELLA Individual 52 | Large 82

Tomato sauce, mozzarella and oregano

CAPETINHA Individual 65 | Large 105

Tomato sauce, mozzarella, special sausage, chili and red onion

BURRATA Individual 80 | Large 130

Tomato sauce, Parma ham, cherry tomato, olive oil and basil with a burrtada in the center

FUNGHI SECCHI AND TRUFFLE OIL

Individual 58 | Large 95

Tomato sauce, mozzarella, funghi secchi, truffle oil and basil

PEPPERONI Individual 63 | Large 105

Tomato sauce, mozzarella, topped with pepperoni, oregano and black olives

PORTUGUESE Individual 58 | Large 95

Tomato sauce, mozzarella, egg, ham and onion

ZUCCHINI Individual 55 | Large 92

Tomato sauce, zucchini slices, mozzarella and Parmesan au gratin

CALABRESE Individual 70 | Large 110

Tomato sauce, mozzarella, spicy pork sausage and onion

FOUR CHEESE Individual 72 | Large 120

Tomato sauce, mozzarella, Parmesan, Catupiry, creamy cheese and Gorgonzola

TRADITIONAL ANCHOVY

Individual 58 | Large 95

Tomato sauce and anchovy

TURKEY AND BUFFALO MOZZARELLA

Individual 65 | Large 110

Tomato sauce, buffalo mozzarella, turkey breast, red onion and oregano

MARGHERITA Individual 54 | Large 84

Tomato sauce, mozzarella and basil

TUNA Individual 62 | Large 105

Tomato sauce, mozzarella, shredded tuna and onion



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
CAIPISUCO 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

CÍROC 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 COUVOISER	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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