



LUNCH MENU

STARTERS TO SHARE

BURRATA

With a very creamy filling, served with Genoese pesto, oven-roasted vine tomatoes, and toasted natural fermentation bread 170g 74

PASTÉIS

One of the house's specialties. Eight mini pastéis (brazilian pastries) filled with beef and cheese, with olives. Served with the famous homemade hot sauce and vinaigrette 35g each 47

CARPACCIO

Thin strips of beef, with parmesan shavings, arugula, capers flowers, Mayonnaise and Dijon mustard-based sauce. Served with slices of bread 100g 55

STEAK TARTAR

Finely chopped beef, seasoned and served raw. Accompanied by natural fermentation bread slices and French fries 150g 65

SALMON TARTAR

Raw salmon cubes, seasoned with Asian sauce, quinoa base, Avocado bionese, Mixed greens, natural fermentation bread slices 150g 68

RICE BALL

A must-try! 8 pieces of our rice and cheese fritters. Served with our house hot sauce. (35g each) 35g each 44

TRUFFLED FRIES

Thin and crispy fries, drizzled with truffle oil and topped with parmesan and Parsley 400g 47

PALMITO FILET APPETIZER

Cubed beef tenderloin sautéed with garlic, served with fresh and grilled heart of palm with Parmesan fondue 400g 125

CHEESEROSINHA

If you come to SeoRosa and don't order this, you haven't been to SeoRosa. 8 mini beef burgers with melted cheese 50g each 76

TAPIOCA CUBES

This is perfect for snacking. Tapioca cubes with coalho cheese, served with a delicious homemade chili jam. 280g 52

BRISKET CROQUETTE

The best croquette of your life is here. 10 pieces served with delicious aioli sauce and vinaigrette 40g each 55

PARMEGIANA APPETIZER

Delicious parmigiana fillet cut into cubes for snacking 250g 98

RIB BALLS

8 delicious dumplings, made with our cooked ribs slowly and shredded 50g each 54

DUROK ARTISAN SAUSAGE

This is perfect to have with a cold beer. Grilled and sliced Durok pork sausage, served with our artisanal baguette 400g 72

SLICED PICANHA

Real grilled and sliced picanha, served with artisanal baguette. Served with house mustard sauce 400g 128

CHORIPAN DO ROSA

Artisanal baguette bread with Durok sausage and lots of cheese. Made on fire and finished with vinaigrette 250g 79

CANAPÉ LÉO'S BAR

Thin slices of toasted black bread, raw meat, pickles, onion, capers and finely chopped chili pepper. It also comes with Parmesan shavings and real Chilean olives 160g 66

*Our breads are prepared with levain, in a long fermentation process with Italian and French flours

THE FAVORITES



TENDERLOIN WITH MERLOT SAUCE

Grilled tenderloin medallion with roti sauce, topped with a generous slice of melted brie cheese, served with gratin potatoes 220g 97

MIGNON PICADINHO

A classic Brazilian dish: A combination of rice, carioca beans, egg, finely sliced sautéed collard greens, and cheese-and-olive pastry 150g 86

ENTRECÔTE WITH DIJON SAUCE

The classic entrecôte covered in an amazing mustard sauce, served with fries 350g 135

BEEF RIBS

Slow-cooked beef ribs, served with velvety mashed mandioca, garlic farofa, and arugula 320g 105

TENDERLOIN WITH PALM HEART

Tenderloin cubes sautéed with garlic, accompanied by fresh grilled palm heart and parmesan fondue 200g 108

TERRA MARES SALMON

One of the most beloved dishes at SeoRosa: Salmon topped with an almond and nut crust, drizzled with passion fruit sauce, avocado bionese, and grilled vegetables 200g 96

CRISPY SEABASS

Seabass with an almond and nut crust, drizzled with coconut sauce (based on bell peppers and shrimp bisque), served with grilled vegetables 200g 94

SEARED TUNA WITH SESAME

Served with amazing banana purée, spring couscous with quinoa, drizzled with sesame sauce 180g 92

SEAFOOD STEW

White fish, shrimp, and squid in a delicious coconut milk-based sauce with bell peppers. Served with rice and dendê farofa 320g 142

SPAGHETTI CARBONARA

A classic! Carbonara with bacon, egg, parmesan, and black pepper 420g 87

MUSHROOM RIGATONI

Fresh mushrooms sautéed in truffle oil 380g 85

SHRIMP SPAGHETTI

Italian tomato sauce, cherry tomatoes, basil leaves, and white wine. Finished with panko farofa 200g 110

SHRIMP RISOTTO

With Italian tomatoes and cherry tomatoes, basil leaves, and white wine 200g 129

BRIE AND MUSHROOM RISOTTO

An unforgettable risotto: Shimeji, shiitake, funghi secchi, and brie cheese 420g 86

CAPRESE RISOTTO

Fresh sundried tomatoes, buffalo mozzarella, and basil leaves 380g 89

GRILLED LAMB RACK

With mint risotto 350g 176

SEOROSA'S GRILLED

BEEF AND LAMB

FLANK STEAK 250g	96	ANGUS CHORIZO 350g	108
ROSA'S FILET MIGNON 250g	89	ANGUS RIBEYE 350g	122
ARGENTINE PICANHA 280g	119	ANGUS RIBEYE STEAK 250g	119
SKIRT STEAK 300g	119	RACK OF LAMB 350g	169

CHICKEN, FISH, AND PORK

MARINATED CHICKEN FILET 200g	88	ARAPAIMA FISH ON THE STICK 200g	88
CHICKEN FILET WITH PROVOLONE 200g	89	GRILLED SNOOK 200g	88
BONELESS CHICKEN 400g	90	PRIME PORK RIB 400g	96
GRILLED SALMON 200g	95		

CHOOSE UP TO 2 SIDES

- BIRO-BIRO RICE** 110g
- RICE WITH SLICED GARLIC AND BROCCOLI** 115g
- EGG FAROFA** 115g
- BANANA FAROFA** 100g
- PLANTAIN** 150g
- ROASTED POTATOES WITH GARLIC AND ROSEMARY** 150g
- SAUTEED BROCCOLI WITH GARLIC AND OLIVE OIL** 110g
- VEGETABLES SKEWER** 210g
- MASHED ARRACACHA** 150g
- PARMESAN RISOTTO** 180g
- FRIED POLENTA** 150g
- FRENCH FRIES** 150g
- GRATINATED POTATOES** 150g

SALADS

CAESAR SALAD

Classic, light and tasty salad. Chopped iceberg and romaine lettuce, sprinkled with traditional Caesar sauce, Parmesan shavings, croutons and grilled chicken strips 350g 54

TUNA

Seared tuna, mixed leaves, confit tomato, purple onion and honey mustard sauce 340g 63

GREEK

With azapa olives, feta cheese, rustic bread, mixed leaves, Japanese cucumber, persimmon tomato, drizzled with olive oil and lemon 320g 62

VEGAN DISHES

MOQUECA VEGANA

With plantain, coconut milk-based sauce and peppers. Served with broccoli rice and palm flour 450g 89

MUSHROOM RISOTTO

The classic mushroom risotto with organic vegetables 340g 86

THE FAVORITE'S BURGERS

They all come with wonderful french fries

MANHATTAN

Skirt burger with melted cheddar on top. On the bread, a generous spread of aioli mayonnaise, the crunch of red onion crispy. Finally, selected sheets of American lettuce and fresh tomato slices 150g 62

CHICAGO

Delicious flank steak burger topped with a wonderful slice of Swiss cheese, crispy bacon and caramelized onions 150g 64

OUR SANDWICHES

Served with fries or mixed greens

CLASSIC ROAST PORK

Slowly roasted and shredded ham, inside a baguette bread with vinaigrette, Dijon mustard and delicious provolone cheese 160g 59

ROAST BEEF AND GORGONZOLA

Roast beef made in-house and topped with gorgonzola cheese. Served with onion caramelized and arugula leaves. All this in a baguette roll 160g 62

MIGNON MILANESE

Baguette bread with breaded and fried filet mignon, roasted Italian tomato, arugula leaves and house-made aioli sauce 160g 59

ROSA MIGNON

Filet mignon with provolone cheese, olives, iceberg lettuce leaves and special vinaigrette 160g 64

CHICKEN

Baguette bread with crispy chicken, cheese, mayonnaise and iceberg lettuce 160g 55

FOR THE LITTLE ONES

Meal options for children

MINIONS

2 mini-burgers, with a side of fries and barbecue sauce 100g 35

PETER PAN

Small cubes of filet Mignon with spaghetti in butter 120g 45

HARRY POTTER

Small cubes of chicken fillet with rice and French fries 120g 40

Visit our restaurants:

GÁVIO



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