

FOR SHARING...

DADINHOS DE TAPIOCA - 10 units	42
<i>Tapioca cubes with Mineiro cheese, served with sugarcane molasses</i>	
CROQUETE DE CARNE - 8 units	45
<i>Traditional German croquettes with mustard sauce</i>	
PASTEL DE ANGU DE CARNE - 10 units	45
<i>Traditional Minas Gerais pastry, made with water-mill cornmeal-based dough and a meat filling. Served with apricot jam</i>	
BARRIGA DE PORCO - 10 units	46
<i>Crispy pork belly cubes, served with guava BBQ</i>	
BATATAS FRITAS	47
<i>French fries, garlic, bacon and parmesan gran formaggio</i>	
CROSTINI CAÇADORA	49
<i>Crostini of sausage Caçadora, Canastra cheese and pepper jam</i>	
PASTÉIS DE CAMARÃO - 6 units	49
<i>Shrimp pastries with Catupiry cheese</i>	

FOR SHARING...

EXIBIDAS ESCADABAIXO 51

Crispy filo pastry baskets, filled with canastra cheese cream, pork belly and guava BBQ; and brie cream with apricot jam and parma ham

ISCA DE FILÉ AO MOLHO DE FONDUTA DE GORGONZOLA 59

Tenderloin bait with gorgonzola fonduta sauce, walnuts and honey on crispy toast

WITH FORK AND KNIFE...

RISOTTO MIGNON E QUEIJO COALHO	84
<i>Risotto of tenderloin and mushroom mix with roti sauce and coalho cheese au gratin</i>	
STEAK CAFÉ GERAES	89
<i>Steak with roti sauce and rapadura crystals, served with Brie risotto</i>	
CUPIM DA DIREITA	78
<i>Braised and pressed termite steak in an Amburana Ouopretana sauce, with manioc purée and tapioca cubes</i>	
SPAGHETTI COM TIRAS DE FILÉ	69
<i>Spaghetti with filet strips, buffalo mozzarella, tomato confit, arugula and fresh pomodoro sauce</i>	
STEAK AO POIVRE	86
<i>Grilled filet mignon in a crust of select peppers, served with French fries and broccoli</i>	
RAVIÓLI SERIDÓ	79
<i>Pumpkin ravioli with a Mineiro cheese sauce, served with grilled “carne serenada” and a roti sauce</i>	

WITH FORK AND KNIFE...

PORQUETA ESCADABAIXO 72

*Special pork roasted slowly in Ouropretana
Golden Lager beer, served with mashed
potatoes and crispy farofa*

FILÉ DE PEIXE COM RISOTTO DE MOQUECA 94

*Grilled fish filet on a bed of caramelized
plantains, served with moqueca risotto*

FETTUCCINE DAS GERAES 96

*Fettuccine in a **Viçosa** semi-aged cheese
fondue, served with grilled Angus chorizo
steak and house-blend herbs*

CLASSICS FOR TWO

FILÉ A PARMEGGIANA - Serves two people 149

*Traditional Italian recipe for filet mignon
parmigiana, served with mashed potatoes
and rice*

FILÉ A BRASILEIRA - Serves two people 152

*Grilled steak escalopes, served with special
banana farofa, egg, fried, rustic potatoes, rice
and campanha sauce*

BOBÓ DE CAMARÃO - Serves two people 168

*Shrimp bobó served with white rice and
homemade shoestring potatoes*

SALADS / VEGETARIAN

SALADA CEASAR ESPECIAL 44

Leaf mix, croutons, premium parmesan, grape tomatoes, Ceasar sauce and grilled chicken breast strips

SALADA SALAMANCA 48

Mix of leaves, Brie wrapped in filo pastry, mango, balsamic sauce, grape tomatoes, sour cream and house ice cream

SPAGHETTI AO POMODORI 67

Spaghetti with tomatoes, cherry tomatoes, buffalo mozzarella, and arugula

RISOTTO DE MOQUECA E BANANA CARMELIZADA 69

Risotto made with colored peppers, coconut milk and palm oil, accompanied by caramelized bananas

FETTUCCINE AO QUEIJO MINEIRO 72

*Fettuccine in a **Viçosa** semi-aged truffle cheese fondue, with sliced almonds*

DESSERTS

BRIGADEIRO DE COLHER	25
<i>Assortment of chocolate, white chocolate, and nut brigadeiros</i>	
PAVÊ DE DOCE DE LEITE	26
<i>With Doce de Leite Viçosa</i>	
COCADA DE FORNO	30
<i>Creamy baked cocada with artisanal tapioca ice cream</i>	
PASTEL DE DOCE DE LEITE COM BANANA, SERVIDO COM SORVETE DE QUEIJO	33
<i>With Doce de Leite Viçosa</i>	
CRÈME BRÛLÉE WITH RED FRUITS	32
TORTA DE CHOCOLATE	35
<i>60% chocolate ganache tart with salted caramel and vanilla ice cream</i>	

COFFEE

ESPRESSO	6
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JUICES, SOFT DRINKS, WATER

MINERAL WATER	6
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SOFT DRINKS	8
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JUICE	12
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Orange

Swiss lemonade

PEAR LEMONADE	15
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Lemon juice, water and pear monin puree

ITALIAN SODA

FLAVORS	15
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Tangerine, ginger, cranberry or green apple

LIQUEURS

JABOTICABA LIQUEUR	16
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COINTREAU	24
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CHOPP PILSEN OUROPRETANA

Light draft beer, pilsner type, low fermentation

200ml	300ml	473ml
12,00	16,00	23,00

CHOPP PALE ALE OUROPRETANA 330ml

Amber-colored draft beer with noble hops, full-bodied flavor and bitterness. Easy to drink

200ml	300ml	473ml
13,00	17,00	24,00

LONG NECKS BOTTLE

HEINEKEN	17
STELLA ARTOIS	17

MOCKTAILS (Non-alcoholic drinks)

RED	29
<i>Strawberries, orange juice, lemon juice, pomegranate syrup</i>	
TROPEA	30
<i>Strawberry Monin, lemon juice, sparkling water, and ginger foam</i>	
BLOOM	32
<i>Hibiscus flower infusion, Monin passion fruit and orange mix, sparkling water, lemon juice, and Sicilian lemon foam</i>	
MAR VERMELHO	33
<i>Non-alcoholic aperitif, lemon juice, honey syrup, strawberries, and Sicilian lemon foam</i>	

CAIPS

CAIPIRINHA	29
<i>With cachaça from Minas Gerais</i>	
CAIPVODKA	29
<i>With Ouropretana vodka</i>	
CAIPI 3 LIMÕES	33
<i>A delicious caipirinha made with cachaça from Minas Gerais, Tahiti limes, Sicilian limes, and pink limes</i>	
CAIPI ABSOLUT	35
<i>With Absolut vodka</i>	
CAIPI RAPADURA	35
<i>Caipirinha made with cachaça from Minas Gerais, Tahiti limes, and finished with rapadura</i>	
CAIPI SPRITZ	36
<i>Caipirinha made with cachaça from Minas Gerais, Tahiti limes, and finished with brut sparkling wine</i>	
CAIPI JAMBU	38
<i>Caipirinha made with Ouropretana vodka, jambu liqueur, passion fruit, lime juice, and sugar syrup</i>	

COCKTAIL

ESCADABAIXO	38
<i>Cachaça from Minas Gerais, salted caramel monin, triple sec, lemon juice, mulberry, ginger foam with lemon zest and Himalayan salt rim</i>	
ASAS DE ANJO	34
<i>Vodka, strawberry monin, cranberry juice, lemon and strawberry juice</i>	
APEROL SPRITZ	38
<i>Aperol, sparkling wine, sparkling water and orange slices</i>	
JECA TATU	36
<i>Cachaça from Minas Gerais, jabuticaba liqueur, red wine, lemon juice with a touch of cinnamon sticks and star anise flambéed in cointreau</i>	
SICILIANO	32
<i>Gin, passion fruit monin, sicilian lemon juice, tonic water and grapefruit orange slices</i>	
MICHELADA	36
<i>Tequila, ginger ale, strawberry, passion fruit monin, lemon juice and ginger foam</i>	
BRASIL MULE	34
<i>Cachaça from Minas Gerais, ginger ale, Monin ginger syrup, lemon juice, and ginger foam</i>	

COCKTAIL

PÉ DE MOLEQUE SOUR 34

Red Label whiskey, Monin pé de moleque syrup, lemon juice, and a pinch of salt

MACUNAÍMA 35

Cachaça from Minas Gerais, sugar syrup, lemon juice, and Fernet

MARACUGERALD 36

Gin Ouropretana, sugar syrup, lemon juice, and passion fruit juice

CACHAÇAS

TIARA PREMIUM	7
VALE VERDE	12
CANARINHA	24

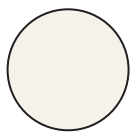
SCOTCH WHISKY

RED LABEL	20
CHIVAS REGAL	25
JACK DANIEL'S	25
WHISKY OUROPRETANA SINGLE MALT	25

SHOTS

COGNAC DOMEQ	10
CAMPARI BITTER	15
OUROPRETANA WEISS VODKA	15
RUM BACARDI	15
GIN OUROPRETANA LONDON DRY	20
VODKA ABSOLUT	25
TEQUILA	28

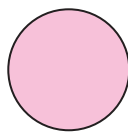
WINES



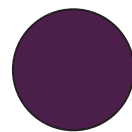
Sparkling



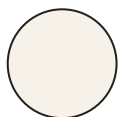
White



Rosé

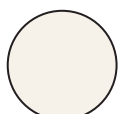


Red



QUEREU BRUT - CHILE

139



ALUD BRUT - SPAIN

92



MARIA MARIA - BRAZIL

195

Sauvignon Blanc

** Minas Gerais*



FEUDO DEI VENTI - ITALY

139

Pinot Griggio



VENTISQUERO RESERVA - CHILE

139

Chardonnay



ARESTI ESTATE SELECTION - CHILE

119

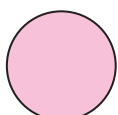
Chardonnay



QUEREU - CHILE

105

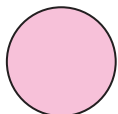
Sauvignon Blanc



**SUSANA BALBO SIGNATURE ROSÉ -
ARGENTINA**

277

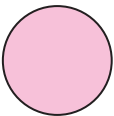
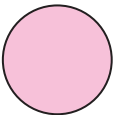
Pinot Noir



VENTISQUERO RESERVA ROSÉ - CHILE

139

Syrah

	VILA ROSA COLHEITA ROSÉ - PORTUGAL <i>Baga</i>	134
	FALERNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	127
	SUSANA BALBO SIGNATURE BRIOSO SINGLE VINEYARD AGRELO - ARGENTINA <i>52% Cabernet Sauvignon - 23% Malbec - 19% Cabernet Franc - 6% Petit Verdot</i>	457
	QUINTA DE VENTOZELO OAK MATURID TINTO - PORTUGAL <i>Syrah</i>	342
	PAOLOLEO PASSO CARDINALE - ITALY <i>Primitivo di Manduria</i>	282
	HERDADE DO FREIXO TERROIR TINTO - PORTUGAL <i>Alicante Bouschet - Touriga Nacional - Cabernet Sauvignon</i>	219
	MARIA MARIA - BRAZIL <i>Syrah</i> <i>* Minas Gerais</i>	207
	APASSIMENTO BURDIZZO I.G.T. ROSSO PUGLIA PASSITO - ITALY <i>50% Negro Amaro - 50% Primitivo</i>	199

-  **TABALI PEDREGOSO GRAN RESERVA - CHILE** 179
Cabernet Sauvignon
-  **CASA ARAUJO CASK RESERVA - ARGENTINA** 175
Cabernet Sauvignon
-  **QUINTA DA SETENCOSTAS ALENQUER D.O.C. - PORTUGAL** 155
Castelão - Camarate - Tinta Miúda - Preto Martinho
-  **PATA NEGRA TORO ROBLE - SPAIN** 148
Tempranillo
-  **AZUL DE VENTOZELO DOURO - PORTUGAL** 145
Touriga Franca - Touriga Nacional - Tinta Roriz
-  **HEDONE CONCRETO - ARGENTINA** 145
Cabernet Sauvignon
-  **LABARO CHIANT D.O.C.G. - ITALY** 145
Canaiolo - Colorino
-  **POUCA ROUPA RESERVA - PORTUGAL** 142
Alicante - Touriga Franca - Touriga Nacional
-  **HEDONE CLASSICO - ARGENTINA** 139
Malbec
* Mendoza

WINES

	VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i>	139
	VENTISQUERO RESERVA - CHILE <i>Pinot Noir</i>	139
	LOIOS - PORTUGAL <i>Aragonez - Castelão - Trincadeira</i>	136
	BURDIZZO - ITALY <i>Primitivo</i>	133
	RED OR WHITE GLASS <i>Ask the waiters</i>	35