

CHOPPS


escadabaixo
BAR COZINHA BRASILEIRA

OUROPRETANA GOLDEN LAGER

AROMA: *Light malt presence with a subtle floral hop aroma.*

APPEARANCE: *Golden color, with persistent and crystalline foam.*

FLAVOR: *In this beer we can notice a balance between the sweetness of the malt and the bitterness of the hops, but all very subtly.*



IBU 13,5

200ml	300ml	473ml
10,00	14,00	22,00

PAIRING SUGGESTIONS: *our lighter dishes, Dadinhos de tapioca, Filé a Brasileira,*

OUROPRETANA PALE ALE

AROMA: *Malt presence with strong herbal and citrus hops.*

APPEARANCE: *Amber color, clear and bright, with white, persistent foam.*

FLAVOR: *Pronounced bitterness. The malt base, combined with the addition of brown sugar, provides the necessary sweetness to promote balance in this beer.*



200ml	300ml	473ml
11,00	15,00	23,00

PAIRING SUGGESTIONS: *Costelinha ao molho BBQ, Isca de Filé com mandioca, Steak Café Geraes.*

OUROPRETANA WEISSBIER

AROMA: *Marked presence of esters (banana aroma) and phenols (clove aroma).*

APPEARANCE: *Golden color, with persistent foam. It has a natural turbidity because it does not go through the filtering process and thus still contains yeast.*

FLAVOR: *Banana and clove from the fermentation are noticeable. Citrus finish that gives balance to the flavors. No perceptible bitterness from the hops.*



200ml	300ml	473ml
11,00	15,00	23,00

PAIRING SUGGESTIONS: *Filé de peixe com risoto de moqueca, Salmão Café Geraes, Fettuccine de cogumelos com Brie.*

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OUROPRETANA CAFÉ LAGER

AROMA: *Marked presence of coffee.*

APPEARANCE: *Golden yellow in color, with good foam formation.*

FLAVOR: *Light bitterness and notes of Cafetelier 100% arabica red catuaí coffee, from Santa Rita do Sapucaí (Minas Geras), cold extracted.*



200ml	300ml	473ml
12,00	16,00	22,00

PAIRING SUGGESTIONS: *Brownie de chocolate com sorvete artesanal de café com leite, Steak Café Geraes.*

OUROPRETANA GINGER IPA

AROMA: *Strong presence of hops and ginger.*

APPEARANCE: *Amber color, with beige and persistent foam. Slightly cloudy because it does not go through the filtering process, in order to preserve the characteristics coming from the dry-hopping.*

FLAVOR: *Fruity and citrus notes, pronounced bitterness. Aftertaste with light spiciness and freshness.*



200ml	300ml	473ml
12,00	16,00	24,00

PAIRING SUGGESTIONS: *Barriga de porco e outros.*

OUROPRETANA IPA MARACUJA

AROMA: *Fruity with strong presence of hops.*

APPEARANCE: *Clear beer, with persistent foam.*

Presents turbidity, because it does not go through the filtering process.

FLAVOR: *Fruity and citrus notes with pronounced bitterness. Strong presence of passion fruit.*



IBU 53,8

200ml	300ml	473ml
14,00	17,00	27,00

PAIRING SUGGESTIONS: *Barriga de porco, Steak ao poivre, Porqueta Escadabaixo.*

FOR SHARING...

DADINHOS DE TAPIOCA - 10 units 42

Tapioca and coalho cheese cubes, served with sugar cane molasses

CARPACCIO AU DJON 44

Beef carpaccio with honey mustard sauce, premium parmesan and rocket. Served with toast

PASTÉIS DE BRIE (4 UNID) 44

Brie cheese pastries served with pepper jelly

BARRIGA DE PORCO - 10 units 45

Crispy pork belly cubes, served with guava BBQ

BATATAS FRITAS 45

French fries, garlic, bacon and parmesan gran formaggio

CROQUETE DE CARNE - 8 units 45

Traditional German croquettes with mustard sauce

PASTEL DE ANGU DE CARNE - 10 units 45

Traditional Minas Gerais pastry, made with water-mill cornmeal-based dough and a meat filling. Served with apricot jam

FOR SHARING...

CROSTINI CAÇADORA 46

Crostini of sausage Caçadora, Canastra cheese and pepper jam

EXIBIDAS ESCADABAIXO 46

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...

FETTUCCHINE AO COGUMELOS E BRIE 66

Fettucine grano duro pulled in mushroom mix and Brie cheese, wrapped in cheese fondue sauce and sliced almonds

SPAGHETTI COM TIRAS DE FILÉ 68

Spaghetti with filet strips, buffalo mozzarella, tomato confit, arugula and fresh pomodoro sauce

PORQUETA ESCADABAIXO 71

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

CUPIM DA DIREITA 74

Braised and pressed termite steak in an Amburana Ouropretana sauce, with manioc purée and tapioca cubes

RISOTTO MIGNON E QUEIJO COALHO 79

Risotto of tenderloin and mushroom mix with roti sauce and coalho cheese au gratin

STEAK AO POIVRE 79

Grilled filet mignon in a crust of selected peppers and rustic potatoes with rosemary and broccoli

WITH FORK AND KNIFE...

STEAK CAFÉ GERAES	85
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*Steak with roti sauce and rapadura crystals,
served with Brie risotto*

SALMÃO CAFÉ GERAES	87
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*Grilled almond-crusted salmon, manioc purée,
tomato confit, and teriyake sauce*

FILÉ DE PEIXE COM RISOTTO DE MOQUECA	89
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*Grilled fish filet on a bed of caramelized
plantains, served with moqueca risotto*

CLASSICS FOR TWO

FILÉ A PARMEGGIANA - Serves two people 145

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

FILÉ A BRASILEIRA - Serves two people 145

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

SALADS / VEGETARIAN

SALADA CEASAR ESPECIAL 42

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

SALADA SALAMANCA 45

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

RISOTTO DE FUNGHI AO POMODORI 65

Risotto made with shitaki, shimeji and Paris mushrooms, accompanied by pomodori pelati sauce

FETTUCINE AO COGUMELOS E BRIE 66

Fettucine grano duro pulled in mushroom mix and Brie cheese, wrapped in cheese fondue sauce and sliced almonds

RISOTTO DE MOQUECA E BANANA CARMELIZADA 67

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

DESSERTS

DULCE DE LECHE PAVE	25
APPLE STRUDEL WITH VANILLA ICE CREAM	29
DULCE DE LECHE PASTEL WITH BANANA, SERVED WITH CHEESE ICE CREAM	29
CHOCOLATE BROWNIE WITH CAFE AU LAIT ICE CREAM	30
CRÈME BRÛLÉE WITH RED FRUITS	32

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

MIXED JUICE	12
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Orange, pineapple and blackberry

PEAR LEMONADE	15
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Lemon juice, water and pear monin puree

ITALIAN SODA

FLAVORS	14
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Tangerine, ginger, cranberry or green apple

LONG NECKS BOTTLE

HEINEKEN	15
STELLA ARTOIS	15

CAIPS *(pineapple / blackberry / lemon / passion fruit / strawberry)*

CAIPIRINHA	28
CAIP OUROPRETANA	28
CAIP ABSOLUT	35

LIQUEURS

JABOTICABA LIQUEUR	16
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COCKTAIL

RED - Alcohol-free	27
<i>Strawberries, orange juice, lemon juice, pomegranate syrup</i>	
MIX REFRESHING - Alcohol-free	29
<i>Hibiscus flower infusion, passion fruit and orange monin mix, sparkling water, lemon juice and Sicilian lemon foam</i>	
ASAS DE ANJO	30
<i>Vodka, strawberry monin, cranberry juice, lemon and strawberry juice</i>	
MOJITO	30
<i>Silver rum, tahiti lemon, mint and lemon soda</i>	
BE HAPPY	31
<i>Gin, tangerine monin, lemon juice and sparkling water</i>	
MORENA TROPICANA	32
<i>Pineapple, mint, tahiti lime, cachaça and garapa ice</i>	
MARGARITA	32
<i>Tequila prata, lemon juice and Cointreau</i>	
SICILIANO	32
<i>Gin, passion fruit monin, sicilian lemon juice, tonic water and grapefruit orange slices</i>	

COCKTAIL

JECA TATU	34
<i>Cachaça from Minas Gerais, jabuticaba liqueur, red wine, lemon juice with a touch of cinnamon sticks and star anise flambéed in cointreau</i>	
MICHELADA	34
<i>Tequila, ginger ale, strawberry, passion fruit monin, lemon juice and ginger foam</i>	
MOSCOW MULE	34
<i>Vodka, ginger ale, ginger monin, lemon juice and ginger foam</i>	
NEGRONI	34
<i>Gin, red vermouth, Campari, ice and orange</i>	
SPRITZ PRIME	34
<i>Vodka, Aperol, strawberry and orange monin mix, lemon juice and Sicilian lemon foam</i>	
ESCADABAIXO	35
<i>Cachaça from Minas Gerais, salted caramel monin, triple sec, lemon juice, mulberry, ginger foam with lemon zest and Himalayan salt rim</i>	
APEROL SPRITZ	36
<i>Aperol, sparkling wine, sparkling water and orange slices</i>	
ALECRIM	37
<i>Gin, strawberry puree, passion fruit monin, lemon juice, sparkling water and rosemary</i>	

CACHAÇAS

TIARA PREMIUM	7
VALE VERDE	12
CANARINHA	24

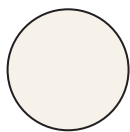
SCOTCH WHISKY

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

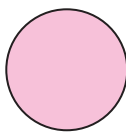
WINES



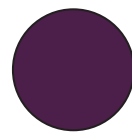
Sparkling



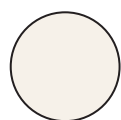
White



Rosé



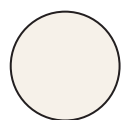
Wine



**CABRIZ BRUTO BRANCO 2017 -
PORTUGAL**

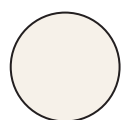
179

** top 100 melhores espumantes Wine Spectator*



QUEREU BRUT - CHILE

139



ALUD BRUT - SPAIN

92



MARIA MARIA - BRAZIL

189

Sauvignon Blanc

** Minas Gerais*



**AZUL VENTOZELO BRANCO DOURO -
PORTUGAL**

139

*Viosinho - Malvasia Fina - Códèga do
Larinho*



ARCAIA - ITALY

125

Pinot Grigio



CICONIA BRANCO - PORTUGAL

125

Antão Vaz



ARESTI ESTATE SELECTION - CHILE

119

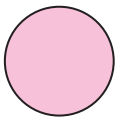
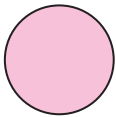
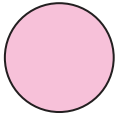
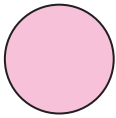
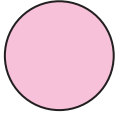
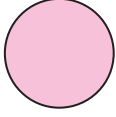


Chardonnay












QUEREU - CHILE

105

Sauvignon Blanc

	SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA <i>Pinot Noir</i>	277
	HERDADE DE SÃO MIGUEL ROSÉ - PORTUGAL <i>Aragonês - Touriga Nacional</i>	159
	PACHECA ROSÉ - PORTUGAL <i>Touriga Nacional</i>	139
	VENTISQUERO RESERVA ROSÉ - CHILE <i>Syrah</i>	139
	FALERNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	127
	TANTEHUE ROSÉ - CHILE <i>Cabernet Sauvignon</i>	95
	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

	PACHECA VINHAS VELHAS RESERVA DOURO D.O.C. - PORTUGAL <i>Field Blend</i>	309
	PAOLOLEO PASSO CARDINALE - ITALY <i>Primitivo di Manduria</i>	282
	MÉNAGE À TROIS BOURBON BARRELS - EUA <i>Cabernet Sauvignon</i>	205
	APASSIMENTO BURDIZZO I.G.T. ROSSO PUGLIA PASSITO - ITALY <i>50% Negro Amaro - 50% Primitivo</i>	199
	MARIA MARIA - BRAZIL <i>Syrah</i> <i>* Minas Gerais</i>	189
	PATA NEGRA TORO ROBLE - SPAIN <i>Tempranillo</i>	148
	AZUL DE VENTOZELO DOURO - PORTUGAL <i>Touriga Franca - Touriga Nacional -</i> <i>Tinta Roriz</i>	145
	POUCA ROUPA RESERVA - PORTUGAL <i>Alicante - Touriga Franca -</i> <i>Touriga Nacional</i>	142
	CABINA '56 RESERVA - CHILE <i>Carménère</i>	139

WINES

	VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i>	139
	HEDONE CLASSICO - ARGENTINA <i>Malbec</i> * Mendoza	139
	LOIOS - PORTUGAL <i>Aragonez - Castelão - Trincadeira</i>	136
	BURDIZZO - ITALY <i>Primitivo</i>	126
	ARESTI ESTATE SELECTION - CHILE <i>Pinot Noir</i>	119
	RED OR WHITE GLASS <i>Ask the waiters</i>	29