

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
9,00	12,00	19,00

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
10,00	14,00	20,00

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
10,00	14,00	20,00

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

CHOPPS


escadabaixo
BAR COZINHA BRASILEIRA

OUROPRETANA CAFÉ LAGER

AROMA: *Marked presence of coffee.*

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

FLAVOR: *Light bitterness and notes of Cafetelieir 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	22,00

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.*



200ml	300ml	473ml
14,00	16,00	25,00

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

FOR SHARING...

DADINHOS DE TAPIOCA - 10 units 38

Tapioca and coalho cheese cubes, served with sugar cane molasses

BARRIGA DE PORCO - 10 units 39

Crispy pork belly cubes, served with guava BBQ

CROQUETE DE CARNE - 8 units 39

Traditional German croquettes with mustard sauce

PASTEL DE ANGU DE CARNE - 10 units 39

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

CROSTINI CAÇADORA 42

Crostini of sausage Caçadora, Canastra cheese and pepper jam

BRUSCHETA JUAZEIRO 42

Traditional Italian toasted bread, pelatti, caputiry, shredded sun-dried meat and green onion

BATATAS FRITAS 43

French fries, garlic, bacon and parmesan gran formaggio

FOR SHARING...

BRIE FOLHADO 49

Brie wrapped in filo dough, apricot jam and basket of handmade breads

ISCA DE FILÉ COM MANDIOCA 79

Bait steak with roti sauce and caramelized onions, manioc cooked in manteiga de garrafa

ISCA DE FILÉ AO MOLHO DE FONDUTA DE GORGONZOLA 79

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

WITH FORK AND KNIFE...

SPAGHETTI COM TIRAS DE FILÉ 63

Spaghetti with filet strips, buffalo mozzarella, tomato confit, arugula and fresh pomodoro 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 ABÓBORA & CARNE DE SOL 68

Risotto of pumpkin, shredded sun-dried meat and fried kale crisps

PORQUETA ESCADABAIXO 69

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

RISOTTO MIGNON E QUEIJO COALHO 72

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

CUPIM DA DIREITA 72

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

WITH FORK AND KNIFE...

STEAK AO POIVRE	75
------------------------	----

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

STEAK CAFÉ GERAES	79
--------------------------	----

Steak with roti sauce and rapadura crystals, served with Brie risotto

FILÉ DE PEIXE COM RISOTTO DE MOQUECA	82
---	----

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

SALMÃO CAFÉ GERAES	85
---------------------------	----

Grilled almond-crusted salmon, manioc purée, tomato confit, and teriyake sauce

CLASSICS FOR TWO

FILÉ A PARMEGGIANA - Serves two people 137

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

FILÉ A BRASILEIRA - Serves two people 139

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

SPAGHETTI AO PESTO RÚSTICO 55

Spaghetti in rustic pesto sauce, with grape tomatoes and buffalo mozzarella

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 67**CARAMELIZADA**

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

DESSERTS

DULCE DE LECHE PAVE	22
APPLE STRUDEL WITH VANILLA ICE CREAM	27
CHOCOLATE BROWNIE WITH CAFE AU LAIT ICE CREAM	28
CRÈME BRÛLÉE WITH RED FRUITS	29
DULCE DE LECHE PASTEL WITH BANANA, SERVED WITH CHEESE ICE CREAM	29

COFFEE

ESPRESSO	6
ESPRESSO WITH SPECIAL CREME	11

JUICES, SOFT DRINKS, WATER

MINERAL WATER	6
SOFT DRINKS	7
JUICE	12
<i>Orange</i>	
<i>Swiss lemonade</i>	
MIXED JUICE	12
<i>Orange, pineapple and blackberry</i>	
PEAR LEMONADE	15
<i>Lemon juice, water and pear monin puree</i>	

ITALIAN SODA

FLAVORS	14
<i>Tangerine, ginger, cramberry or green apple</i>	

LONG NECKS BOTTLE

HEINEKEN	14
STELLA ARTOIS	14

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

CAIPIRINHA	21
CAIP OUROPRETANA	21
CAIP ABSOLUT	28

LIQUEURS

JABOTICABA LIQUEUR	10
--------------------	----

COCKTAIL

RED - Alcohol-free	24
<i>Strawberries, orange juice, lemon juice, pomegranate syrup</i>	
MOJITO	25
<i>Silver rum, tahiti lemon, mint and lemon soda</i>	
ASAS DE ANJO	27
<i>Vodka, strawberry monin, cranberry juice, lemon and strawberry juice</i>	
BE HAPPY	27
<i>Gin, tangerine monin, lemon juice and sparkling water</i>	
MORENA TROPICANA	28
<i>Pineapple, mint, tahiti lime, cachaça and garapa ice</i>	
MICHELADA	28
<i>Tequila, ginger ale, strawberry, passion fruit monin, lemon juice and ginger foam</i>	
MARGARITA	29
<i>Tequila prata, lemon juice and Cointreau</i>	
NEGRONI	29
<i>Gin, red vermouth, Campari, ice and orange</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>	

COCKTAIL

COSMOPOLITAN 29

Vodka, Cointreau, cranberry juice, lemon juice and pomegranate monin

SICILIANO 29

Gin, passion fruit monin, sicilian lemon juice, tonic water and grapefruit orange slices

ALECRIM 29

Gin, strawberry puree, passion fruit monin, lemon juice, sparkling water and rosemary

BIO BOTANIC 29

Watermelon and mint Smirnoff, lemon juice, coconut monin syrup and Sicilian lemon foam

ESCADABAIXO 29

Cachaça from Minas Gerais, salted caramel monin, triple sec, lemon juice, mulberry, ginger foam with lemon zest and Himalayan salt rim

RED TROPICAL 29

Sakê, vodka, monin triple sec, strawberry and lemon juice

MOSCOW MULE 30

Vodka, ginger ale, ginger monin, lemon juice and ginger foam

COCKTAIL

SPRITZ PRIME 32

Vodka, Aperol, strawberry and orange monin mix, lemon juice and Sicilian lemon foam

APEROL SPRITZ 32

Aperol, sparkling wine, sparkling water and orange slices

JECA TATU 32

Cachaça from Minas Gerais, jabuticaba liqueur, red wine, lemon juice with a touch of cinnamon sticks and star anise flambéed in cointreau

CACHAÇAS

TIARA PREMIUM	7
VALE VERDE	12
CANARINHA	23

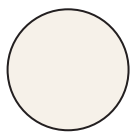
SCOTCH WHISKY

RED LABEL	18
CHIVAS REGAL	24
JACK DANIEL'S	24
WHISKY OUROPRETANA SINGLE MALT	25

SHOTS

COGNAC DOMEQ	7
CAMPARI BITTER	10
OUROPRETANA WEISS VODKA	10
RUM BACARDI	10
GIN OUROPRETANA LONDON DRY	19
VODKA ABSOLUT	20
TEQUILA	25

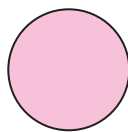
WINES



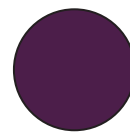
Sparkling



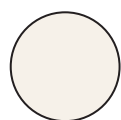
White



Rosé



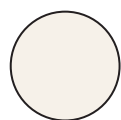
Wine



**CABRIZ BRUTO BRANCO 2017 -
PORTUGAL**

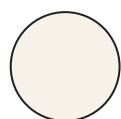
179

** top 100 best sparkling wines 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 - Códega do
Larinho*



VENTISQUERO RESERVA - CHILE

139

Chardonnay



99 ROSAS - SPAIN

129

70% Chardonnay - 30% Viognier



CICONIA BRANCO - PORTUGAL

125


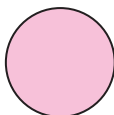
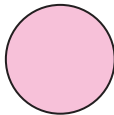






Antão Vaz



ARCAIA - ITALY

113

Pinot Grigio

	QUEREU - CHILE <i>Sauvignon Blanc</i>	105
	VENTISQUERO RESERVA ROSÉ - CHILE <i>Syrah</i>	139
	FALERNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	127
	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
	PACHECA RESERVA DOURO D.O.C. 2020 - PORTUGAL <i>Touriga Nacional - Touriga Franca - Tinta Roriz - Tinta Cão</i>	211
	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
	POUCA ROUPA RESERVA - PORTUGAL <i>Alicante - Touriga Franca - Touriga Nacional</i>	142
	AZUL DE VENTOZELO DOURO - PORTUGAL <i>Touriga Franca - Touriga Nacional - Tinta Roriz</i>	139
	VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i>	139
	LOIOS - PORTUGAL <i>Aragonez - Castelão - Trincadeira</i>	136
	HEDONE CLASSICO - ARGENTINA <i>Malbec</i> <i>* Mendoza</i>	129
	HUMBERTO CANALLE DENÁRIO - ARGENTINA <i>Malbec</i> <i>* Patagônia</i>	129
	BURDIZZO - ITALY <i>Primitivo</i>	126
	RED OR WHITE GLASS <i>Ask the waiters</i>	29