

## FOR SHARING...

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- 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...

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- 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...

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- FETTUCCHINE AO COGUMELOS E BRIE** 66  
*Durum wheat fettuccine wrapped in mushroom cream and mixed mushrooms, finished with Brie cheese fonduta 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...

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- STEAK CAFÉ GERAES** 85  
*Steak with roti sauce and rapadura crystals,  
served with Brie risotto*
- SALMÃO CAFÉ GERAES** 87  
*Grilled almond-crusted salmon, manioc purée,  
tomato confit, and teriyake sauce*
- FILÉ DE PEIXE COM RISOTTO DE MOQUECA** 89  
*Grilled fish filet on a bed of caramelized  
plantains, served with moqueca risotto*

## CLASSICS FOR TWO

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**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

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- 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*
- FETTUCCHINE 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

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

## COFFEE

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ESPRESSO 6

## JUICES, SOFT DRINKS, WATER

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MINERAL WATER 6

SOFT DRINKS 8

JUICE 12

*Orange*

*Swiss lemonade*

PEAR LEMONADE 15

*Lemon juice, water and pear monin puree*

## ITALIAN SODA

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FLAVORS 15

*Tangerine, ginger, cranberry or green apple*

## LIQUEURS

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JABOTICABA LIQUEUR 16

COINTREAU 24

**CHOPP PILSEN OUROPRETANA**

Light draft beer, pilsner type, low fermentation

<b>200ml</b>	<b>300ml</b>	<b>473ml</b>
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

<b>200ml</b>	<b>300ml</b>	<b>473ml</b>
13,00	17,00	24,00

**LONG NECKS BOTTLE**

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**HEINEKEN** 17

**STELLA ARTOIS** 17

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

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**CAIPIRINHA** 28

**CAIP OUROPRETANA** 28

**CAIP ABSOLUT** 35

## COCKTAIL

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

## COCKTAIL

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

## **CACHAÇAS**

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<b>TIARA PREMIUM</b>	<b>7</b>
<b>VALE VERDE</b>	<b>12</b>
<b>CANARINHA</b>	<b>24</b>

## **SCOTCH WHISKY**

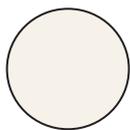
<b>RED LABEL</b>	<b>20</b>
<b>CHIVAS REGAL</b>	<b>25</b>
<b>JACK DANIEL'S</b>	<b>25</b>
<b>WHISKY OUROPRETANA SINGLE MALT</b>	<b>25</b>

## **SHOTS**

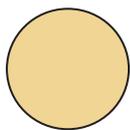
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<b>COGNAC DOMEQ</b>	<b>10</b>
<b>CAMPARI BITTER</b>	<b>15</b>
<b>OUROPRETANA WEISS VODKA</b>	<b>15</b>
<b>RUM BACARDI</b>	<b>15</b>
<b>GIN OUROPRETANA LONDON DRY</b>	<b>20</b>
<b>VODKA ABSOLUT</b>	<b>25</b>
<b>TEQUILA</b>	<b>28</b>

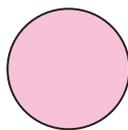
# WINES



Sparkling



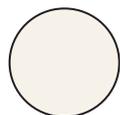
White



Rosé

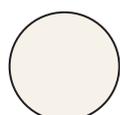


Red



**QUEREU BRUT - CHILE**

139



**ALUD BRUT - SPAIN**

92



**MARIA MARIA - BRAZIL**

189

*Sauvignon Blanc*

*\* Minas Gerais*



**VENTISQUERO RESERVA - CHILE**

139

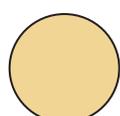
*Chardonnay*



**ARCAIA - ITALY**

125

*Pinot Grigio*



**ARESTI ESTATE SELECTION - CHILE**

119

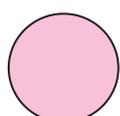
*Chardonnay*



**QUEREU - CHILE**

105

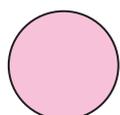
*Sauvignon Blanc*



**SUSANA BALBO SIGNATURE ROSÉ -  
ARGENTINA**

277

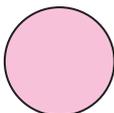
*Pinot Noir*



**VENTISQUERO RESERVA ROSÉ - CHILE**

139

*Syrah*

-  **FALERNIA ROSÉ - CHILE** 127  
*85% Viognier - 15% Syrah*
  
-  **SUSANA BALBO SIGNATURE BRIOSO** 457  
**SINGLE VINEYARD AGRELO - ARGENTINA**  
*52% Cabernet Sauvignon - 23% Malbec - 19% Cabernet Franc - 6% Petit Verdot*
  
-  **QUINTA DE VENTOZELO OAK** 342  
**MATURID TINTO - PORTUGAL**  
*Syrah*
  
-  **PAOLOLEO PASSO CARDINALE - ITALY** 282  
*Primitivo di Manduria*
  
-  **APASSIMENTO BURDIZZO I.G.T.** 199  
**ROSSO PUGLIA PASSITO - ITALY**  
*50% Negro Amaro - 50% Primitivo*
  
-  **MARIA MARIA - BRAZIL** 189  
*Syrah*  
*\* Minas Gerais*
  
-  **CASA ARAUJO CASK RESERVA -** 175  
**ARGENTINA**  
*Cabernet Sauvignon*
  
-  **QUINTA DA SETENCOSTAS ALENQUER** 155  
**D.O.C. - PORTUGAL**  
*Castelão - Camarate - Tinta Miúda - Preto Martinho*

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**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*
- 

**VENTISQUERO RESERVA - CHILE** 139  
*Pinot Noir*
- 

**LOIOS - PORTUGAL** 136  
*Aragonez - Castelão - Trincadeira*
- 

**BURDIZZO - ITALY** 133  
*Primitivo*
- RED OR WHITE GLASS** 35  
*Ask the waiters*