

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.*

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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 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

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

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

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|---------------------------|----|
| 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

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|--|----|
| 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

| | |
|---|----|
| SICILIANO | 29 |
| <i>Gin, passion fruit monin, sicilian lemon juice, tonic water and grapefruit orange slices</i> | |
| ALECRIM | 29 |
| <i>Gin, strawberry puree, passion fruit monin, lemon juice, sparkling water and rosemary</i> | |
| BIO BOTANIC | 29 |
| <i>Watermelon and mint Smirnoff, lemon juice, coconut monin syrup and Sicilian lemon foam</i> | |
| ESCADABAIXO | 29 |
| <i>Cachaça from Minas Gerais, salted caramel monin, triple sec, lemon juice, mulberry, ginger foam with lemon zest and Himalayan salt rim</i> | |
| RED TROPICAL | 29 |
| <i>Sakê, vodka, monin triple sec, strawberry and lemon juice</i> | |
| MOSCOW MULE | 30 |
| <i>Vodka, ginger ale, ginger monin, lemon juice and ginger foam</i> | |
| SPRITZ PRIME | 32 |
| <i>Vodka, Aperol, strawberry and orange monin mix, lemon juice and Sicilian lemon foam</i> | |

COCKTAIL

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 |

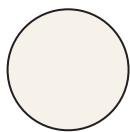
SCOTCH WHISKY

| | |
|--------------------------------|----|
| 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 |

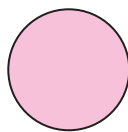
WINES



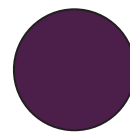
Sparkling



White



Rosé



Wine

 **CABRIZ BRUTO BRANCO 2017 - PORTUGAL** 179
** top 100 melhores espumantes Wine Spectator*

 **QUEREU BRUT - CHILE** 139

 **ALUD BRUT - SPAIN** 92

 **MARIA MARIA - BRAZIL** 189
Sauvignon Blanc
** Minas Gerais*

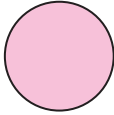
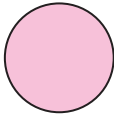
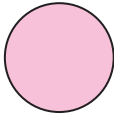
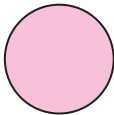
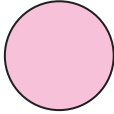



 **AZUL VENTOZELO BRANCO DOURO - PORTUGAL** 139
Viosinho - Malvasia Fina - Códèga do Larinho










 **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 |
|  | 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 |
|  | POUCA ROUPA RESERVA - PORTUGAL <i>Alicante - Touriga Franca -</i> <i>Touriga Nacional</i> | 142 |
|  | AZUL DE VENTOZELO DOURO - PORTUGAL <i>Touriga Franca - Touriga Nacional -</i> <i>Tinta Roriz</i> | 139 |
|  | CABINA '56 RESERVA - CHILE <i>Carménère</i> | 139 |
|  | VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i> | 139 |

WINES

| | | |
|---|---|-----|
|  | LOIOS - PORTUGAL <i>Aragonez - Castelão - Trincadeira</i> | 136 |
|  | HEDONE CLASSICO - ARGENTINA <i>Malbec</i> <i>* Mendoza</i> | 129 |
|  | 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 |