

Baoba



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starters

56	COUVERT (per person)	27
	Freshly baked bread, ricotta, eggplant, fish and cod dips.	
15	GRILLED FISH STRIPS 	95
	Grilled fish strips drizzled with butter sauce and spices.	
721	BREADED FISH STRIPS	89
	Small cuts of fresh fish with standard breading.	
722	SMOKED CODFISH SLIVERS   	89
	Drizzled with olive oil with capers and finished with lemon.	
723	SHREDDED GADUS MORHUA CODFISH   	95
	Sautéed in olive oil with onion, olives and fresh herbs.	
20	CODFISH DUMPLINGS 	89
	6 pieces of classic Portuguese fried dumplings.	
21	BRIE PASTRIES	79
671	PRAWN PASTRIES	89
2219	LOBSTER PASTRIES	95
714	CODFISH PASTRIES (6 pieces)	89
22	CRAB SHELL	39
	Shell filled with crab meat and fresh seasonings.	
23	OYSTERS AU GRATIN	69
	6 oysters au gratin with creamy sauce.	
30	FRESH OYSTERS (on request)   	79
	12 fresh oysters with vinaigrette.	
689	FRESH OYSTERS WITH CASHEW   	89
	12 fresh oysters with olive oil, cashew and fresh spices.	
24	CRISPY CALAMARI	95
	Selected imported panko breaded calamari.	
19	NATIONAL CRISPY FRIED CALAMARI (on request)	95
	Seasoned and sautéed national calamari.	
720	BRAZILIAN BABY CALAMARI   	89
	Calamari drizzled with parsley sauce.	
26	BREADED PRAWNS	99
27	GLUTEN & LACTOSE-FREE BREADED PRAWNS	129
11	BREADED BRAZILIAN SHRIMPS	139
	Breaded Brazilian shrimps with Parmesan cheese.	
28	GRILLED BEEF TENDERLOIN STRIPS WITH CRISPY ONIONS   	95
29	FRENCH FRIES	45



special starters

10	SAUTÉED BRAZILIAN SHRIMPS WITH FRESH SEASONINGS		139
	<i>Sautéed shrimps with tomatoes, onions, black olives and herbs.</i>		
12	BRAZILIAN SHRIMPS WITH FRIED GARLIC	  	129
	<i>Selected prawns grilled with thin garlic and onion slices in extra virgin olive oil.</i>		
97	SWEET AND SOUR SHRIMP	 	139
	<i>Brazilian shrimps with bell peppers, heart of palm, tomatoes, onions, and a hint of ginger.</i>		
13	OCTOPUS WITH SPICY PAPRIKA		139
	<i>Octopus with spicy paprika and fresh seasonings.</i>		
98	OCTOPUS WITH PESTO SAUCE	  	139
	<i>Octopus with pesto sauce, pistachios and fresh seasonings.</i>		
681	OCTOPUS WITH VINAIGRETTE	  	149
	<i>Octopus with fresh seasonings and lemon.</i>		
14	LOBSTER IN THE SHELL AU GRATIN		55
	<i>Shredded lobsters and creamy béchamel sauce.</i>		
16	BRAZILIAN SLIPPER LOBSTER CONFIT WITH HERBS & BUTTER		139
	<i>Brazilian slipper lobster confit with herbs and fresh seasonings in butter.</i>		
684	BEEF TENDERLOIN TARTARE	 	99
	<i>Beef tenderloin tartare with crispy pink potatoes, capers, fresh spices and poached egg.</i>		
17	NATIONAL CALAMARI À LA PROVENÇALE	 	95
	<i>Grilled calamari with cherry tomatoes, leek, raisins and fresh seasonings.</i>		
09	FRESH OCTOPUS CARPACCIO	  	149
	<i>Fresh sliced octopus with Chef's sauce.</i>		
18	WHITE FISH CEVICHE	  	89
	<i>White fish with red onion, Sicilian lemon, coriander, and crispy plantain.</i>		
688	SALMON CEVICHE	  	99
	<i>Fresh salmon marinated in lemon juice with fresh herbs, cilantro and red onion.</i>		
672	SEAFOOD CEVICHE	  	129
	<i>Octopus, shrimps, calamari and white fish, with purple onion, lemon, coriander and crispy plantain</i>		
05	GRILLED CANADIAN SCALLOPS WITH PESTO SAUCE (on request)	  	149
	<i>Canadian scallops sautéed with zucchini and drizzled with pesto sauce.</i>		
674	BRAVÍSSIMA		249
	<i>Canadian scallops grilled with champagne sauce and beluga caviar. On request.</i>		

We charge 10% service charge. In case of dietary restrictions, please consult the server.



Low carb



Gluten-free



Lactose-free

salads

03	BRAVA SALAD	  	115
Grilled lobster, iceberg lettuce, arugula, walnuts, artisanal sundried tomatoes, and pesto sauce.			
01	CAESAR SALAD		69
Lettuce leaves with special mustard-based sauce, olive oil and lemon, served with special croûtons and chicken strips.			
02	PALM SALAD	  	65
Hearts of palm and fresh leaves.			
07	SMOKED SALMON SALAD	  	99
Green salad, smoked salmon and eggs.			
670	NOBLE ARUGULA SALAD	 	59
Arugula with sliced raw ham, Grana Padano cheese and mango slices.			
04	SEAFOOD SALAD	  	139
Sautéed shrimps, calamari and octopus, served with fresh leaves.			

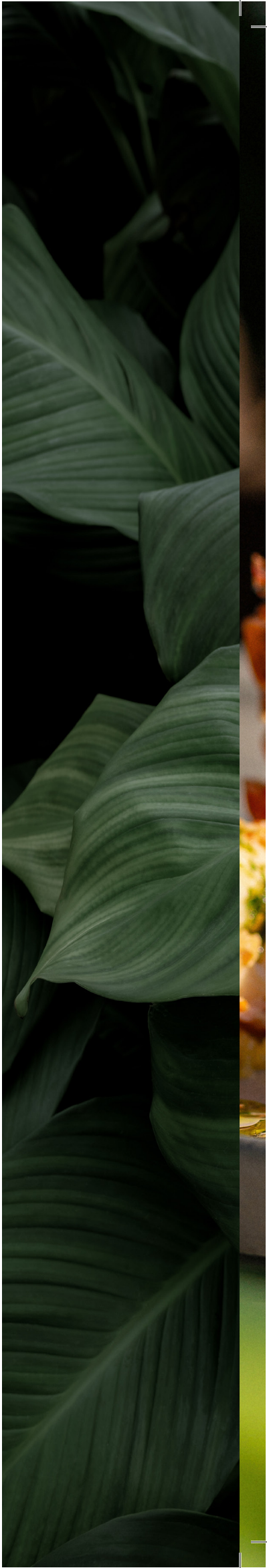
sea delicacies

Serves two people.

46	GRILLED BRAZILIAN SLIPPER LOBSTER WITH ASPARAGUS RISOTTO		399
The grilled Sea Queen with creamy asparagus risotto.			
47	GRILLED BRAZILIAN SLIPPER LOBSTER WITH SAUTÉED FRESH VEGETABLES	  	399
Grilled Brazilian slipper lobster with sautéed fresh vegetables in extra virgin olive oil.			
48	GRILLED BRAZILIAN SLIPPER LOBSTER WITH BRIE		399
Grilled Brazilian slipper lobster au gratin with brie cheese sauce on a heart of palm base.			
49	GRILLED LOBSTER		490
Grilled lobster and heart of palm with leek and shitake sauce.			
675	PRAWNS AND CANADIAN SCALLOPS	(on request)	429
Grilled prawns, Canadian scallops and hearts of palm, with mashed mandioquinha and creamy champagne sauce.			

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 Low carb  Gluten-free  Lactose-free





chef's recommendation

fish

Serves two people. Side dishes: pirão, rice with Brazil nuts and plantain.

32	BELLE MEUNIÈRE PINK CUSK-EEL	299
	Grilled pink cusk-eel with special sauce (capers, mushrooms, prawns and hearts of palm) and a side of cassava cottage pie with shrimp sauce.	
33	FISH LOIN WITH POMODORO SAUCE AND SHRIMPS	299
	Grilled pink cusk-eel with shrimp-enriched homemade tomato sauce and a side of cassava cottage pie with shrimp sauce.	
96	FISH LOIN AND SAUTÉED VEGETABLES	299
	Grilled pink cusk-eel and sautéed vegetables.	
35	SOLE WITH POMODORO AND SHRIMPS	279
	Grilled sole with homemade tomato sauce, enriched with shrimps and a side of cassava cottage pie with shrimp sauce.	
36	SOLE GRATIN	279
	Sole gratinated with creamy sauce with Parmesan cheese.	
37	SALMON WITH SESAME CRUST	289
	With a side of grilled vegetables and cassava cottage pie with shrimp sauce.	
38	SALMON WITH PASSION FRUIT SAUCE	289
	With a side of cassava cottage pie and shrimp sauce.	
39	SALMON WITH POMODORO SAUCE AND SHRIMPS	289
	Grilled salmon with house tomato sauce, enriched with shrimps. With a side of cassava cottage pie with shrimp sauce.	
40	GRATIN SALMON	289
	Salmon gratinated with creamy sauce with Parmesan cheese.	
41	CODFISH JANSSON'S TEMPTATION	399
	Grilled Gadus Morhua cod loin with olive oil, Azapa and Gordal olives, crispy sliced garlic, mini onion petals and boiled eggs.	
57	PORTUGUESE CODFISH	399
	Gadus Morhua codfish loin with bell peppers, olives, potatoes and eggs.	
691	CODFISH WITH CREAM	329
	Sliced codfish with cream sauce.	
43	FISH LOIN MOQUECA	329
	A classic Bahian dish, fish loin with coconut sauce, tomatoes and bell peppers.	
44	FISH MOQUECA WITH BRAZILIAN SHRIMPS	399
	Fish loin and selected Brazilian shrimps with coconut sauce, tomatoes and bell peppers.	
45	SEAFOOD STEW	389
	Shrimps, calamari, octopus, fish strips and special seasonings.	
42	SEAFOOD PAELLA	329
	Chef's seasoned shrimps, octopus, calamari and chicken bites	



shrimps

Serves two people. Side dishes: pirão, rice with Brazil nuts and plantain.

50	BRAZILIAN SHRIMPS WITH SPINACH AND MASHED CASSAVA 	399
Sautéed Brazilian shrimps and spinach, and mashed cassava.		
51	BRAZILIAN SHRIMPS WITH PINEAPPLE SAUCE	399
Grilled Brazilian shrimps drizzled with pineapple sauce. With a side of cassava cottage pie and shrimp sauce.		
52	GRILLED SHRIMPS SPINACH & HOMEMADE SPICES 	399
Sautéed shrimps with tomatoes, onions, black olives, raisins, and extra virgin olive oil. With a side of cassava cottage pie and shrimp sauce.		
91	SHRIMPS AU GRATIN WITH CREAMY SAUCE	399
Brazilian shrimps, béchamel sauce, Parmesan cheese and heart of palm base.		
55	BREADED BRAZILIAN SHRIMPS WITH PARMESAN CHEESE	399
With a side of mashed cassava and leek sauce.		
53	SHRIMP STROGANOFF	329
Béchamel sauce, champignon de Paris, and grilled shrimps		

specials inspired by Brava

Serves two people. Fish loin: grouper, snowy grouper, acoupa weakfish or namorado.
Side dishes: pirão , rice with Brazil nuts and plantain.

100	BRAVA HOME RESORT GOURMET FISH 	299
Grilled fish loin with butter sauce, raisins, lemon, chives, leek, capers and grilled banana. Served with cassava cottage pie and shrimp sauce.		
103	BRAVA LOVERS	299
Grilled fish loin with sauce with a base of heart of palm, Brazil nuts, leek, raisins and prawns. Served with cassava cottage pie and shrimp sauce.		
101	RIVIERA COD	399
Baked cod loin with pomodoro sauce, potatoes, olives, bell peppers, eggs and fresh seasonings.		
104	MIRAGE SHRIMPS	399
Selected Brazilian shrimps with green pepper sauce and mandioquinha mash. Served with cassava cottage pie and shrimp sauce.		
105	BRAVÍSSIMO SHRIMP	399
Brazilian shrimps with fresh tomatoes, coconut milk and pupunha heart of palm.		
102	BRAVA BEACH SHRIMPS	399
Sautéed shrimps with shitake, leek and fresh cream.		

 Low carb

 Gluten-free

 Lactose-free



fish loin and sautéed vegetables

Baobá specials

Serves two people. Fish loin: grouper, snowy grouper, acoupa weakfish or namorado.
Side dishes: cassava cottage pie with shrimp sauce, pirão , rice with Brazil nuts and plantain.

92	BAOBÁ	329
	Cashew nut crusted sole loin with béchamel sauce.	
58	PLEASURES OF THE SEA	459
	Octopus tentacles, fish loin, grilled Brazilian shrimps (whole), grilled fresh lobsters with a special sauce, garnished with coconut rice (optional).	
31	FISH LOIN À LA PROVENÇALE 	329
	Grilled fish loin and selected seafood.	
94	FISH LOIN WITH MEDITERRANEAN SAUCE 	299
	Grilled fish loin marinated in orange juice with raisins, onions and lemon, finished with sautéed spices.	
90	FISH LOIN WITH PESTO SAUCE AND POUT PEPPER  	299
	Grilled pink cusk-eel with pesto, Brazil nuts, pout peppers and Parmesan cheese.	
54	GRILLED SHRIMPS WITH BLACK RICE & MANGO CHUTNEY 	399
	Grilled shrimps with extra virgin olive oil, black rice, cherry tomatoes and leek	
93	GRILLED OCTOPUS WITH POTATOES	399
	Grilled octopus tentacles and fresh seasonings with a butter sauce base.	
149	MEDITERRANEAN OCTOPUS AND GRILLED VEGETABLES 	399
	Grilled octopus with orange juice and grilled vegetables.	
169	OCTOPUS AND MASHED CASSAVA 	389
	Grilled octopus, mashed mandioquinha and fresh cherry tomatoes with butter based sauce.	
198	OCTOPUS STEW	399
	Octopus with a creamy fresh tomato sauce, onions and bell peppers.	

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Low carb



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Lactose-free

angus beef

Serves two people.

60	BEEF TENDERLOIN MEDALLIONS WITH MADEIRA WINE SAUCE	269
	<i>Grilled beef tenderloin medallions served with classic, naturally-made sauce. With a side of white rice and plantain crumbs or fettuccine.</i>	
61	BEEF TENDERLOIN MEDALLIONS WITH ROQUEFORT	299
	<i>Grilled beef tenderloin medallions with white sauce and Roquefort cheese. With a side of fettuccine and cheese aged for 12 months.</i>	
63	BEEF TENDERLOIN PARMIGIANA	289
	<i>Soft and tasty meat with Italian tomato sauce. With a side of rice and french fries or fettuccine.</i>	
65	BEEF TENDERLOIN MEDALLIONS AU POIVRE	289
	<i>Beef tenderloin medallions with béchamel sauce, green pepper and spices. With a side of fettuccine.</i>	
62	GRILLED SLICED PICANHA 	289
	<i>The queen of meats with tomato confit and rustic potatoes. With a side of homemade mayonnaise, banana crumbs and biro biro rice (optional).</i>	
66	BEEF TENDERLOIN SCALLOPS AND CRISPY ONIONS	289
	<i>Beef tenderloin scallops with mini crispy onions and a side of garlic rice and grilled vegetables.</i>	
64	BEEF TENDERLOIN STROGANOFF	279
	<i>Grilled beef tenderloin with béchamel sauce and champignon de Paris. With a side of rice and crispy potatoes.</i>	

risottos

Serves two people.

70	SEAFOOD RISOTTO	299
	<i>Arborio rice with shrimps, octopus, calamari, cherry tomatoes and Sicilian lemon.</i>	
72	SHRIMP & ROCKET RISOTTO	279
	<i>Arborio rice with shrimps, cherry tomatoes, leek and rocket.</i>	
74	SHRIMP & GORGONZOLA RISOTTO	299
	<i>Arborio rice with shrimps, cherry tomatoes, leek and Gorgonzola cheese.</i>	
76	BRAZILIAN SHRIMP & LEMON RISOTTO	279
	<i>Arborio rice with grilled Brazilian shrimp, creamy leek, cherry tomatoes and lemon zest</i>	
73	OCTOPUS RISOTTO	299
	<i>Arborio rice with sautéed octopus, cherry tomatoes, seasoned with Sicilian lemon.</i>	
71	BEEF TENDERLOIN RISOTTO	269
	<i>Arborio rice w/ beef tenderloin strips, leek, mushrooms, cherry tomatoes and homemade spices.</i>	
77	BRIE & PROSCIUTTO RISOTTO	239
	<i>Arborio rice with brie cheese, prosciutto, cherry tomatoes and Parmesan cheese.</i>	
676	RISOTTO WITH MUSHROOMS AND MIGNON	289
	<i>Creamy mushroom risotto served with grilled filet mignon.</i>	
728	SCALLOP AND LOBSTER RISOTTO	345
	<i>Risotto with Canastra cheese, served with grilled lobster and scallops.</i>	



pasta

80	PUNTA DEL ESTE SHRIMPS	289
	<i>Fettuccine with Brazilian shrimps, ham, green peas, olives and béchamel sauce. Serves 2 people.</i>	
81	FETTUCCINE BOLOGNESE	229
	<i>Thin slices of beef tenderloin with pomodoro sauce and special spices. Serves two people.</i>	
82	SEAFOOD FETTUCCINE	299
	<i>Selected shrimps, national calamari, Chilean calamari and octopus, enriched with tomato sauce and Parmesan cheese. Serves two people.</i>	
84	PASTA WITH TOMATO SAUCE  	139
	<i>Fresh pasta with homemade Italian tomato sauce and fresh basil. Vegetarian dish. Serves one person.</i>	
678	FASANO PAPPARDELLE AND SHRIMPS	349
	<i>Shrimps, shitake and fresh cream sauce. Serves two people.</i>	

special diets

683	GRILLED WHITE FISH LOIN, BROWN RICE AND VEGETABLES   	299
	<i>Serves two people.</i>	
95	WHITE FISH LOIN   	299
	<i>Drizzled with seafood. With a side of grilled vegetables and brown rice. Serves two people.</i>	
75	THREE MUSHROOM RISOTTO   	259
	<i>Arborio rice, champignon de Paris, shitake and funghi secchi with homemade spices. Vegetarian dish. Serves two people.</i>	
78	COD RISOTTO  	299
	<i>Cod risotto with slices of Pecorino cheese. Serves two people.</i>	
83	ZUCCHINI & EGGPLANT SPAGHETTI WITH SEAFOOD SAUCE   	289
	<i>Selected shrimps, national calamari, Chilean calamari and octopus, enriched with tomato sauce and Pecorino cheese. Serves one person.</i>	
2301	ZUCCHINI & EGGPLANT SPAGHETTI WITH MUSHROOMS   	199
	<i>Tomato sauce with three kinds of fresh mushrooms. Vegan dish. Serves one person.</i>	
682	BEEF TENDERLOIN AND VEGETABLES	279
	<i>Beef tenderloin and grilled vegetables. With a side of brown rice or mandioquinha mash. Serves two people.</i>	

Additional side dishes

120	CASSAVA COTTAGE PIE	32
221	GLUTEN & LACTOSE-FREE PASTA  	34
220	MANDIOQUINHA MASH	29
219	GRILLED VEGETABLES	39
121	MIXED GRAINS	29



Flavors of Brazil

dessertss

705	ICE CREAM	22
	Flavors: strawberry, chocolate, vanilla or coconut.	
110	ICE CREAM WITH SYRUP 	29
	Vanilla ice cream served with strawberry syrup or Nutella.	
111	CHOCOLATE PETIT GATEAU	45
	Small chocolate fondant served warm with vanilla ice cream on the side.	
113	DULCE DE LECHE PETIT GATEAU	45
	Dulce de leche and toasted coconut fondant, served with strawberry syrup and vanilla ice cream.	
112	BANOFFEE PIE	39
	Cookie dough based banana pie with dulce de leche, fresh cream and cinnamon.	
114	BANANA FLAMBÉ AND VANILLA ICE CREAM 	39
	Banana flambé with toffee syrup.	
115	PAPAYA CREAM 	39
	Papaya, vanilla ice cream and cassis liqueur.	
116	GLUTEN & LACTOSE-FREE SWEET   	45
	Cashew flour based, with peanut butter, crunchy pistachio and melted dark chocolate (70% cocoa). Fruits to choose from: banana, strawberry or kiwi.	
118	FRESH ORGANIC FRUITS   	29
	Pineapple, kiwi and strawberry.	
710	CHOCOLATE MOUSSE WITH CARAMEL	39
	Chocolate mousse with mango caramel and almond crunch.	
726	PASSION FRUIT CRÈME BRÛLÉE	49
	Classic French crème with the tanginess of passion fruit, served with ice cream.	
715	CRÈME BRÛLÉE AND ICE CREAM	49
	Classic French dessert with ice cream.	
717	FLAVORS OF BRAZIL	49
	Mini creamy cocada (grated coconut sweet), custard pudding, churros and brigadeiro.	
725	PRISSIANA	49
	Dulce de leche, coconut, banana, and crunchy crumble.	
727	CHEESECAKE	54
	Dulce de leche cheesecake with Canastra cheese.	

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beers and draft beers

132	EISENBAHN PILSNER (long neck)	18
134	HEINEKEN (long neck)	20
133	MALT BEER (long neck)	18
135	STELLA ARTOIS (long neck)	18
288	CORONA (long neck)	18
138	PILSNER DRAFT	20
226	HEINEKEN ZERO (long neck)	18
139	GLUTEN-FREE BEER (long neck) 	18

special beers

141	BADEN BADEN CRISTAL 600ml	39	<i>A classic and tasty Pilsner. Light gourmet beer, golden-colored with an exclusive fruity aroma, produced with the purest water from the mountains.</i>
142	BADEN BADEN GOLDEN 600ml	39	<i>A full-bodied beer distinguished by its aroma. It contains spices and has a slightly sweet flavor of cinnamon and berries.</i>
143	BADEN BADEN WITBIER 600ml	39	<i>Named after its clear appearance, "Witbier" means white beer. Produced with wheat and barley malt, its flavor brings citrus freshness with a mildly spicy taste. A refreshing combination that ensures to please the most demanding palates.</i>
144	BADEN BADEN IPA 600ml	39	<i>A lively unpasteurized beer, which highlights a light aroma and strong flavor, slightly bitter, sour and dry. Its malt is three times stronger and more pronounced in the finish.</i>
313	BLUMENAU CAPIVARA LITTLE IPA	39	<i>An American IPA, light in color, with good transparency. The aroma features notes of hops with citric, pine and light woody touches. Flavor-wise, the highlight is the present bitterness and the long and persistent hop flavor. It has a dry finish, but with the pleasant permanence of hops.</i>
314	BLUMENAU VILA WEISSBIER	39	<i>Straw color, naturally cloudy, with abundant head of foam. Tutti-frutti and banana aromas. Light acidity and velvety texture.</i>
261	BLUMENAU FRIDA BLOND ALE	39	<i>Light golden in color, it has an abundant and persistent white foam. The aroma is a profusion of fruits and spices. Its flavor is smooth and delicate. It has a velvety texture and a dry finish.</i>

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 Low carb  Gluten-free  Lactose-free



carajillo sour



drinks

232	BAOBÁ	45
	<i>Gin, white wine reduction, tonic, lemon, grapefruit and ice.</i>	
152	KIR ROYALE	39
	<i>Sparkling wine, cassis liqueur and cherry.</i>	
153	DRY MARTINI	44
	<i>Gin and Dry Martini with an olive.</i>	
154	MOJITO	44
	<i>Fresh mint, lemon, rum and sparkling water.</i>	
156	COSMOPOLITAN	49
	<i>Vodka, Cointreau, cranberry juice and lemon drops.</i>	
157	MANHATTAN	49
	<i>Bourbon, dry white vermouth and angostura bitters with a cherry on top.</i>	
158	APEROL SPRITZ	42
	<i>Sparkling wine, Aperol, orange slices and sparkling water.</i>	
161	CLERICOT	49
	<i>Cointreau, seasonal fruits, sparkling wine and chopped citrus fruits.</i>	
162	MOSCOW MULE	49
	<i>Vodka, lemon, ginger (juice), sugar and ice.</i>	
163	NEGRONI	49
	<i>Gin, vermouth (Martini Rosso) and orange slices.</i>	
352	GIN AND TONIC	49
	<i>Gin, tonic and Sicilian lemon slices.</i>	
166	TROPICAL GIN	49
	<i>Gin, RedBull Tropical, passion fruit and orange slices.</i>	
247	WHISKY SOUR	49
	<i>Whisky, lemon juice, sugar syrup, finished with egg whites.</i>	

alcohol-free drinks

239	RED BERRIES ITALIAN SODA	25
	<i>Sparkling water and red berries.</i>	
240	GREEN APPLE ITALIAN SODA	25
	<i>Sparkling water and green apple.</i>	
241	BRAVA TEA	25
	<i>Black tea with peach (iced).</i>	

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Baobá special drinks

230	BRAVAWAIL	49
<i>Vodka infused in tangerine, passion fruit, basil, Red Bull Tropical and ice.</i>		
246	BAOBÁ SUMMER	49
<i>Gin, melon syrup, orange juice and tonic.</i>		
233	VIVA ROSÉ	45
<i>Gin, rosé tonic, granadine, grape fruit and ice.</i>		
234	CARAJILLO SOUR	45
<i>Licor 43, lemon juice, sugar, coffee beans and ice.</i>		
235	BRAVA	45
<i>Steinhaeger, pineapple juice, lemon and blackberry essence.</i>		
245	ANA LUA	42
<i>Gin, passion fruit, lemon, saffron, tonic and ice.</i>		
238	AMAZONIAN GODFATHER	49
<i>Whisky, Amaretto and secret spices.</i>		
164	SUNSET ORANGE	45
<i>Gin, freshly squeezed orange juice and tonic.</i>		
167	SICILIAN FRESH	45
<i>Gin and tonic scented with tangerine peel, Sicilian lemon and juniper.</i>		
252	COFFEE BAILEYS	49
<i>Whisky, Licor43, Baileys and coffee.</i>		

brazilian caipiras

*Fruits: Lemon, Persian lime, sicilian lemon, kiui, below, strawberry, passion fruit, grape.
And cashew on request.*

180	CLASSIC CACHAÇA CAIPIRINHA	35
<i>With cachaça made in Luiz Alves</i>		
182	ABSOLUT VODKA CAIPIRINHA WITH FRUITS	45
184	SMIRNOFF VODKA CAIPIRINHA <i>(Caipiroska)</i>	39
243	BACARDI RUM CAIPIRINHA <i>(Caipirissima)</i>	39
244	STEINHAEGER DOBLE W CAIPIRINHA <i>(Caipinhager)</i>	39
188	SAKE CAIPIRINHA	39
189	RED WINE CAIPIRINHA	35
249	CAIPIRINHAS MADE WITH SPECIAL VODKAS	49

spirits

WHISKY (Price per shot)		
202	CHIVAS REGAL 12 YEARS	39
203	JOHNNIE WALKER RED LABEL	28
204	JOHNNIE WALKER BLACK LABEL	39
205	JOHNNIE WALKER GREEN LABEL	59
206	JOHNNIE WALKER GOLD LABEL	49
207	JOHNNIE WALKER BLUE LABEL	159
208	JOHNNIE WALKER SWING	69
209	OLD PARR	39
210	LOGAN	39
213	BUCHANAN'S 18 YEARS	129
300	JACK DANIEL'S	36
307	MACALLAN 18 YEARS 590	590
308	MACALLAN 12 YEARS 159	159

CACHAÇA (Price per shot)		
360	SAGATIBA	25
362	YPIÓCA OURO	15
363	SPEZIA	12

STEINHAEGER (Price per shot)		
370	DOBLE W (Brasil)	22

BITTER (Price per shot)		
373	UNDENBERG	19
371	CAMPARI	22
372	JÄGERMEISTER	38

LIQUEUR (Price per shot)		
379	CHERRY LIQUEUR	19
380	COINTREAU	38
381	FRANGÉLICO	42
382	43 DIEGO ZAMORA	38
383	AMARULA	36
385	LIMONCELLO	42
750	BAILEY'S	36

SAKE (Price per shot)		
390	TRADITIONAL	32
	HAKUSHIKA JOSEN	

GIN (Price per shot)		
306	TANQUERAY	35
214	BOMBAY	39

RUM (Price per shot)		
310	BACARDI Carta Blanca	22
311	BACARDI Carta Ouro	29

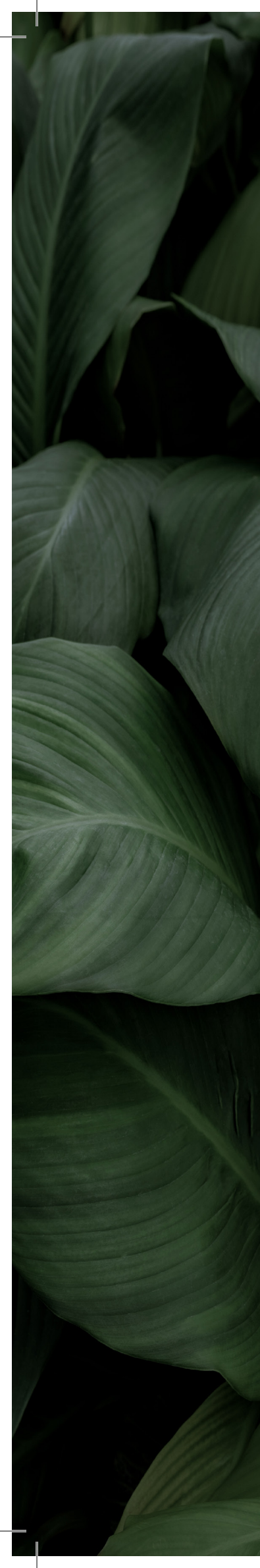
TEQUILA (Price per shot)		
321	JOSÉ CUERVO Silver	32
320	JOSÉ CUERVO Gold	36

BRANDIES (Price per shot)		
350	DOMECQ	29
355	RÉMY MARTIN V.S.O.P	69

VODKA (Price per shot)		
340	SMIRNOFF (Brazil)	22
342	ABSOLUT (Switzerland)	35
343	GREY GOOSE (France)	39
341	BELVEDERE (Poland)	42

VERMOUTH (Price per shot)		
330	MARTINI BIANCO	22





other non-alcoholic beverages

JUICES

401	FRESHLY SQUEEZED JUICE	19
<i>Pineapple, fresh mint & pineapple, orange, Swiss lemonade, strawberry, kiwi, passion fruit or watermelon.</i>		
400	CASA DA MADEIRA GRAPE JUICE <i>(Casa Valduga)</i>	24

SOFT DRINKS

500	SPRITE	16
501	GUARANÁ	16
502	DIET GUARANÁ	16
503	COKE	16
504	COKE ZERO	16
505	CITRUS	16
508	CITRUS DIET	16

WATER

510	SPARKLING	12
511	STILL	12
512	TONIC	16
513	DIET TONIC	16
515	ACQUA PANNA	32
516	SANPELEGRINO WATER	32

ENERGY DRINKS

600	RED BULL	24
601	RED BULL TROPICAL	24

COFFEE

394	ESPRESSO RISTRETTO	10
395	ESPRESSO LEGGERO	10
396	ESPRESSO BRAZIL ORGANIC	10
398	ESPRESSO DECAFEINATO	10
399	AMERICAN COFFEE	10

We charge 10% service charge.
In case of dietary restrictions, please consult the server.