

## **Chef's Suggestions**

### **Mediterranean Shrimp Spaghetti**

Spaghetti with tomato sauce, black and green olives, basil, capers and shrimp

**R\$ 129,90**

### **Truffled Filet**

Filet medallions in rôti sauce accompanied by truffled mushroom risotto

**R\$ 119,90**

### **Lamb Shoulder**

Boneless, pressed lamb shoulder served with mint chimichurri sauce and Moroccan rice with caramelized fig

**R\$ 126.90**

## **Salads**

### **Chicken Salad**

Mixed greens, chicken fillet strips, buffalo mozzarella, grape tomatoes, basil pesto and almonds

**R\$ 75.90**

### **Brie Salad**

Mixed greens, fresh and dried fruits, slightly melted brie cheese with apricot coulis

**R\$ 82.90**

## **Poultry**

### **Chicken with Leeks**

Grilled chicken breast, leek vinaigrette and rustic vegetables

**R\$ 76.90**

### **Chicken in Wine Sauce**

Grilled chicken breast stuffed with shiimeji cream, served with wine sauce and mashed baroa potato

**R\$ 82.90**

## **Pastas**

### **Burrata Ravioli**

Artisan ravioli stuffed with burrata cheese, served with pomodoro sauce

**R\$ 82.90**

### **Basil Cappellini**

Artisan pasta, pomodoro sauce and mini burrata with pesto

**R\$ 82.90**

### **Fettuccine with Lamb Ragu**

Artisan pasta with lamb ragu and shiitake mushrooms

**R\$ 98.90**

## **Risotto & Rice**

### **Vegetarian Risotto**

Arborio rice, white wine, vegetables, mushrooms, Grana Padano cheese and crispy zucchini

**R\$ 82.90**

### **Shrimp Risotto**

Arborio rice, white wine, medium shrimps in olive oil, diced tomatoes, fresh peas, basil and Grana Padano cheese

**R\$ 125.90**

### **Seafood Risotto**

Arborio rice with turmeric, octopus, squid, tomato and large shrimps

**R\$ 129.90**

### **Filet Risotto**

Arborio rice, mixed mushrooms, dried mushrooms, filet mignon, tomato and Grana Padano cheese

**R\$ 104.90**

### **Duck Rice**

Duck rice, sausage, black olives and orange farofa

**R\$ 104.90**

### **Oxtail Rice**

Oxtail rice, sausage, watercress and garlic farofa

**R\$ 94.90**

### **Lamb Rice**

Lamb rice, sausage and mint farofa

**R\$ 94.90**

### **Vegan Rice**

Rice with glazed eggplant, mushrooms and vegetable rôti

**R\$ 82.90**

## **Fish and Seafood**

### **Fish with Caramelized Banana**

(House Classic)

Pescada fillet with caramelized banana in raisin sauce, served with  
mashed baroa potato

**R\$ 109.90**

### **Pirarucu à Belle Meunière**

Pirarucu loin covered with capers, mushrooms and shrimps, served with  
almond rice and sautéed potatoes

**R\$ 125.90**

### **Sicilian Salmon**

Grilled salmon, leek and Sicilian lemon risotto

**R\$ 115.90**

### **Salmon with Passion Fruit**

Grilled salmon with passion fruit sauce and a duo of risotto with  
arborio and black rice

**R\$ 115.90**

### **Old-Fashioned Cod**

Baked cod loin with potatoes, onions, broccoli, olives, confit  
tomatoes, quail eggs, fried garlic and a drizzle of pure Portuguese  
olive oil, served with white rice

**R\$ 186.90**

### **Bacalhau à Lagareiro**

Baked cod loin with potatoes, onions, bell peppers, broccoli, olives,  
confit tomatoes, quail eggs, fried garlic and a drizzle of pure  
Portuguese olive oil, served with white rice

**R\$ 345.90**

### **Kabanas Moqueca**

Pescada Amarela in dendê and coconut milk sauce, shrimp, banana,  
cilantro, bell peppers, served with pirão, dendê farofa and white  
rice

**R\$ 248.90**

## **Meat**

### **Ossobuco**

Slow-cooked ossobuco (veal shank) served with risotto alla Milanese  
**R\$ 129.90**

### **Lamb Shank**

Slow-cooked lamb shank served with fresh fettuccine with  
shitake mushrooms in thyme butter  
**R\$ 129,90**

### **Tournedos in Wine Sauce**

Filet tournedos in red wine sauce and mushrooms, served with Grana  
Padano risotto  
**R\$ 109.90**

### **Hungarian Stroganoff**

Filet in rôti sauce with Dijon mustard, mushrooms, sweet smoked  
paprika and Cognac, served with shoestring fries and white rice  
**R\$ 92.90**

### **Filet with Berry Sauce**

Grilled filet with berry sauce, served with brie risotto  
**R\$ 108.90**

## **Kid's Menu**

### **Filet Strips**

Beef strips with the restaurant's delicious meat sauce, served with  
white rice and smiley fries  
**R\$ 59.90**

### **Chicken Breast**

Grilled chicken breast in butter served with white rice and smiley  
fries  
**R\$ 54.90**

### **Panko Tilapia**

Panko-breaded tilapia served with white rice and mashed potatoes  
**R\$ 59.90**

### **Fettuccine Alfredo**

Fettuccine Alfredo and beef strips with the restaurant's sauce  
**R\$ 59.90**

## Special Cuts

**Pork Prime Rib** (Serves 1)  
R\$ 129.90

**Angus Picanha Beef** (Serves 1 - 300gr)  
R\$ 154.90

**Angus Short Rib** (Serves 1 - 700gr)  
R\$ 208.90

**Black Angus Chorizo** (Serves 1 - 400gr)  
R\$ 189.90

**Black Angus Ancho** (Serves 1 - 350gr)  
R\$ 218.90

**Black Angus Tomahawk** (Serves 2 - 700g)  
R\$ 298.90

**Black Angus Porterhouse** (Serves 2 - 1kg)  
R\$ 449.90

## Sides

(Choose two options)

- Biro rice
- Rice with broccoli
  - White rice
- Mashed potatoes
- French fries
- Egg farofa
- Vegetables
  - Salad

## Family Menu

(Serves 2)

### **Au Gratin Shrimp – R\$ 229.90**

Au gratin shrimp with creamy cheese sauce, served with shoestring fries and white rice

### **Kabanas Moqueca – R\$ 248.90**

Pescada Amarela in dendê and coconut milk sauce, shrimp, banana, cilantro, bell peppers, served with pirão, dendê farofa and white rice

### **Tilapia à Meunière – R\$ 153.90**

Tilapia fillet strips grilled in Meunière sauce, accompanied by rice with parsley and sautéed potatoes

### **Codfish à Lagareiro – R\$ 345.90**

Baked cod loin with potatoes, onions, bell peppers, broccoli, olives, confit tomatoes, quail eggs, fried garlic and a drizzle with pure Portuguese olive oil, served with white rice

### **Steak Parmigiana – R\$ 175.90**

Panko-breaded filet with ham and cheese, tomato sauce, served with white rice and fries

### **Chicken Parmigiana – R\$ 155.90**

Panko-breaded chicken breast with ham and cheese, tomato sauce, served with white rice and mashed potatoes

### **Filet à Piemontese – R\$ 175.90**

Filet medallions with madeira sauce, served with creamy rice and noisette potatoes

### **Brazilian Sun-Dried Beef – R\$ 186.90**

Black Angus sun-dried beef grilled in butter with coalho cheese, biro biro rice, buttered cowpeas with parsley and onions, cooked cassava with fried garlic and brazilian tomato salsa

### **Picanha – R\$ 208.90**

Sliced grilled picanha with cheese, served with biro biro rice, tropeiro beans, cooked cassava with fried garlic and brazilian tomato salsa