

Chef's Suggestions

Cod Fish Rice

Creamy rice with cod fish, black olives, leek, confit onion
and cassava straw

R\$ 120,00

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

Black Angus Fraldinha (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 Prime Rib (Serves 1 - 600g)
R\$ 234.90

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

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

Lamb Picanha (Serves 1 - 300g)
R\$ 139.90

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