HA ★ & ETC ★

OOD · APPETIZERS

★ PICAN

GRILL · SEAF

APPETIZER SHRIMP

Starters & APPETIZERS

STARTING YOUR GASTRONOMIC JOURNEY ON THE RIGHT FOOT.

COUVERT	39
CRAB CAKE	32
GRAVY FILET MIGNON	78
FISH BITES	58
PASTRY PORTION *Shrimp or Catupiry ® Cheese*	39
PASTRY UNITY *Shrimp or Catupiry ® Cheese*	8
COD CAKES *Portion*	43
COD CAKES *Unity*	9
FRIED CALAMARI SQUID	59
HALF METER SPICY SAUSAGE	43
BREADED PROVOLONE CUBES	57
FRIED CHICKEN BITES	55
APPETIZER SHRIMP	79

PICANHAS

500 GRAMS OF SELECTED RUMP STEAK CUTS FROM ARGENTINA AND URUGUAY.

SERVES 2

SERVED WITH ONE SIDE DISH OF YOUR CHOICE AND CAMPANHA SAUCE.

CHOOSE YOUR CUT STYLE R$ 145

WHOLE STEAK | WHOLE 500G STEAK.
WILL HAVE A PINK/REDDISH INTERIOR.

CLASSIC CUT | 500G OF RUMP STEAK CUT INTO THIN SLICES.
CAN BE GRILLED BY THE TABLE ON OUR CLASSIC STEEL SLAB.

TWO STRIPS | TWO STEAK STRIPS OF 250G EACH.

CHOOSE YOUR SIDE DISH

WHITE RICE . BROCCOLI RICE . CRAZY RICE . PIAMONTESE RICE . BEANS .
FRENCH FRIES . ROSTIE POTATOES . PRUSSIAN FRIES . PLAIN MANIOC FLOUR . EGG MANIOC FLOUR .
BRAZILIAN MANIOC FLOUR . BACON MANIOC FLOUR . BREADED BANANAS .

Other Picanhas

PICANHA AL PATRONE *250 g of grilled rump steak. Comes with roasted loaded potatoes and a roasted onion. Serves 1.*	**116**
PICANHA ROYAL *500 g of thinly cut rump steak, grilled by the table. Comes with hearts of palm and buttery sauce for grilling. Serves 2.*	**165**
PICANHA COMPLETA *500 g of rump steak. Choose your cut and doneness. Comes with crazy rice, egg farofa, french fries and Campanha sauce. Serves 2.*	**165**

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SIDE DISHES

JUST THE SIZE OF YOUR HUNGER.

WHITE RICE	**29**
BROCCOLI RICE	**33**
CRAZY RICE	**33**
PIAMONTESE RICE	**37**
BEANS	**18**
FRENCH FRIES	**31**
ROSTIE POTATOES	**44**
PRUSSIAN POTATOES	**31**
PLAIN MANIOC FLOUR	**25**
EGG MANIOC FLOUR	**33**
BRAZILIAN MANIOC FLOUR	**33**
BACON MANIOC FLOUR	**33**
BREADED BANANAS	**26**
ONION RINGS	**30**
MASHED POTATOES	**30**

STEAK

ALL OF OUR STEAK DISHES ARE PREPARED WITH FILET MIGNON. THE WAY YOU DESERVE.

STEAK OSWALDO ARANHA *Filet Mignon covered in fried garlic. Comes with potato chips, white rice and plain manic flour.*	**114**
PIAMONTESE MEDALLION *Round, bacon wrapped slices of steak, with piamontese rice and madeira sauce.*	**114**
STEAK PARMEGIAN *Breaded steak, covered wih mozzarella cheese and tomato sauce. Comes with mashed potaoes.*	**114**
STEAK CHATEAUBRIAND *With rostie potatoes and Madeira sauce.*	**114**
TORNEDOR FORESTIER *Comes in Madeira sauce, w/ bacon, chopped onions, green peas and Noisette (round) fries.*	**114**
SURPRISE STEAK *Breaded steak, with a ham and cheese filling. Comes wih fries.*	**114**
STEAK A POIVRE *Grilled and served in a rich black pepper sauce. With boiled potatoes.*	**114**
STROGONOFF STEAK	**114**

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PIAMONTESE MEDALLION

★ SEAFOOD ★

SHRIMP TO OCTOPUS, INCREDIBLE AND SOPHISTICATED DISHES THAT UTILIZE ONLY THE BEST QUALITY SEAFOOD.

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SEAFOOD SYMPHONY . SERVES 2 *Lobster, shrimp, octopus, calamari, flounder e sea bass. All grilled. Comes with white sauce rice and saffron.*	**339**
SEAFOOD STEW *Shrimp, octopus, calamari and fish fillet. Comes with cooked potatoes or white rice.*	**243**
SALMON BELLE MEUNIÈRE *Grilled. With cooked potatoes, shrimp sauce, capers and mushroom.*	**97**
SALMON AU PISTACHIO SAUCE *Grilled, served with saffron rice, goldened potatoes and pistachio sauce.*	**98**
FLOUNDER AU MODA *Grilled on olive oil. Served wih fine strips of garlic and chive, and sautéed potatoes.*	**105**
SICILIAN FLOUNDER *Grilled flounder, served with Sicilian eggplant risotto, peas and grilled hearts of palm. Comes with lobster sauce.*	**112**
IMPERIAL SEA BASS . SERVES 2 *Grilled Sea Bass and shrimp, served with almond rice, broccoli and grilled onions, and Aurora sauce made wih Catupiry® cheese.*	**221**
SEA BASS AU BELLE MEUNIÈRE *Grilled. With shrimp sauce, mushrooms, capers and cooked potatoes.*	**116**
COD FEAST *Grilled. With broccoli over oil and garlic and cooked potatoes.*	**170**
COD GOMES DE SÁ *Cod chips, served with sautéed potatoes, garlic, onions, olives and hard boiled eggs.*	**170**
SHRIMP MONTE CARLO *Breaded, filled w/ Catupiry® cheese. Comes with apple rice.*	**209**
POLYNESIAN SHRIMP *Grilled. Served with plum rice.*	**209**
HAWAIIAN SHRIMP *Gratin. With pineapple and cream rice.*	**179**
GREEK STYLE SHRIMP *Breaded shrimps. Served with greek style rice.*	**179**

THERMIDOR LOBSTER *Braised in white wine and then broiled. Served in the shell, with our house sauce and mashed potatoes.*	**179**
LOBSTER POMME D'OR *Braised with white wine, white sauce, cream and apple noisette. Comes with white rice.*	**179**
CAPIXABA STEW *Classic Brazilian "moqueca" made with Whiting fish. Served with white rice and palm oil farofa.*	**185**

THERMIDOR LOBSTER

CHICKEN AU MODA

Chicken

OUR CHICKEN BREAST CUTS OFFER OPTIONS FOR EVERY TASTE.

CHICKEN AND VEGETABLES	*Grilled, served with steam cooked vegeables.*	**69**
CHICKEN PARMIGIANA	*Breaded and covered in mozzarella and tomato sauce. Served with mashed potatoes.*	**78**
PIAMONTESE CHICKEN	*ERound, bacon wrapped slices of chicken, with piamontese rice and madeira sauce.*	**75**
FRENCH CHICKEN	*Grilled, served with a mix of straw fries, ham, onions and green peas.*	**72**
GORGONZOLA CHICKEN	*Comes with rice and sautéed potatoes.*	**75**
CHICKEN AU MODA	*Breaded, filled w/ Catupiry® cheese, with apple rice and mushroom sauce.*	**78**
CHICKEN STROGONOFF		**75**

Pastas & RISOTTOS

DELIGHT YOURSELF IN OUR PASTAS AND RISOTOS. ALL MADE WITH GRANO DURO WHEAT AND OF ITALIAN ORIGIN.

SPAGHETTI CARBONARA		**75**
SEAFOOD SPAGHETTI . SERVES 2	*Serves two. With shrimp, lobster, octopus, calamari and Sea Bass.*	**175**
PARISIAN NOODLES	*Shredded chicken, peas, ham, onions, white sauce and cream.*	**76**
FARFALLE AL MARE	*With shrimp, white wine, cream, white sauce and saffron.*	**79**
SEAFOOD RISOTTO . SERVES 2		**189**

ITALIAN SPAGHETTI *With shrimp, white wine, and yellow and red bell peppers.*	**74**
SPAGHETTI AU SUGO	**69**
GARLIC AND OIL SPAGHETTI	**69**

Serves two. With shrimp, lobster, octopus, calamari and Sea Bass.

SHRIMP AND LEMON RISOTTO . SERVES 2	**189**

ITALIAN SPAGHETTI

Creams & SALADS

ASPARAGUS CREAM	**47**
ONION CREAM	**40**
GREEN PEA CREAM	**42**
POTATO SALAD	**35**
HEART OF PALM SALAD	**50**
MIXED SALAD	**47**
LEÃO VELOSO SOUP	**75**

★★★ DESSERTS ★★★

CLOSING YOUR EXPERIENCE WITH A TOUCH OF SWEETNESS.

BANANA CHURROS . SERVES 2 *Mini breaded banana churros, covered and filled with Dulce de leche. Served with vanilla ice cream.*	**39**
BROWNIE TOWER *Chocolate and almonds brownie cake, covered with vanilla ice cream, whipcream and our homemade chocolate sauce.*	**36**
FLAMBED BANANAS . SERVES 2 *Flambed bananas in sugar and evaporated cognac. Served with vanilla ice cream.*	**48**
FLAMBED STRAWBERRIES . SERVES 2 *Flambed strawberries in sugar and evaporated cognac. Served with vanilla ice cream.*	**49**
LAVA CAKE *Served with vanilla ice cream and our homemade chocolate sauce.*	**28**
PROFITEROLES *Six pastry balls filled with vanilla ice cream. Served with ice cream and covered in our homemade chocolate sauce.*	**27**
PAPAYA CREAM *Our homemade papaya cream served with blackcurrant liqueur.*	**26**
MILK PUDDING *A slice of our homemade milk pudding.*	**14**
CHOCOLATE MOUSSE *100g of our thin and aerated chocolate mousse.*	**16**
BANANA SPLIT *Served with whipcream and chocolate, strawberry and vanilla ice cream.*	**27**
SUNDAE *Ask for our available flavors.*	**19**
MILK SHAKE *Ask for our available flavors.*	**19**
STRAWBERRY AND WHIPCREAM *Refreshing bowl of fresh strawberries, served with whipcream.*	**23**
PIE SLICE *Generous slice of pie. Ask for our available flavors.*	**16**
ICE CREAM *Ask for our available flavors.*	**15**
ESPRESSO *Segafredo coffee made with freshly ground beans.*	**6**
ASSORTED TEAS *Choose between our varied tea selection.*	**6**

BANANAS FLAMBADAS

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Soft Drinks

MINERAL WATER	6,5
SODAS	8
MATE LEÃO	7
ICE TEA	7
TONIC WATER	7,5
RED BULL	14
H2OH!	9
DEL VALLE JUICES	8
ORANGE JUICE . *CUP*	11
ORANGE JUICE . *JAR*	39
FRUIT JUICE . *CUP*	13
FRUIT JUICE . *JAR*	48
COCONUT WATER . *SMALL JAR*	26
COCONUT WATER . *JAR*	35

BEERS

CHOPP . *DRAFT BEER*	13
SMALL DRAFT BEER . *240 ML*	9
STELLA ARTOIS . *LONGNECK*	10
BUDWEISER . *LONGNECK*	9
BOHEMIA . *LONGNECK*	9
BECK'S . *LONGNECK*	11
HEINEKEN . *LONGNECK*	11
HEINEKEN 0% . *LONGNECK*	11
CORONA . *LONGNECK*	14
HOEGAARDEN . *LONGNECK*	17
MALZIBIER . *LONGNECK*	9
ORIGINAL . *600 ML*	16
THEREZÓPOLIS GOLD . *500 ML*	17
THEREZÓPOLIS TRIGO . *500 ML*	17

DRINKS

CAIPIRINHA *Classic Brazilian caipirinha made with cachaça.*	18
DOMESTIC CAIPIVODKA *Brazilian caipirinha made with Smirnoff vodka.*	19
IMPORTED CAIPIVODKA	26
COSMOPOLITAN *Absolut vodka, Cointreau, lime juice and cranberry juice.*	26
ALEXANDER *Cocoa cream, Domecq liqueur, condensed milk and a touch of cinnamon.*	18

Brazilian caipirinha made with Absolut vodka.

APEROL SPRITZ **28**
Aperol, prosecco, sparkling water and a slice of orange.

MOSCOW MULE **28**
Absolut vodka, lime juice and a touch of ginger syrup. Topped with ginger foam.

NEGRONI **28**
Tanqueray gin, Vermouth rosso and Campari.

MOJITO **18**
Bacardi white rum, mint leaves, lime, soda and brown sugar syrup.

PIÑA COLADA **18**
Bacardi white rum, pineapple juice, lime juice, coconut milk and condensed milk.

DRY MARTINI **28**
Tanqueray gin, dry Vermouth and green olives.

LUCY **18**
Azuma Kirin sake, blended with lime juice and strawberry juice.

BLOODY MARY **26**
Absolut vodka, tomato juice, lime juice and a dash of salt and pepper.

MINT JULEP **28**
Jack Daniel's whisky, mint leaves and brown sugar syrup.

MARGARITA **26**
Jose Cuervo silver tequila, Cointreau, lime juice and brown sugar syrup.

APEROL SPRITZ

Gins

CLASSIC GIN & TONIC *Tanqueray Gin, tonic and light touch of lemon and lime.*	**32**
APEROL GIN & TONIC *Tanqueray Gin, tonic, Aperol and a thick Orange slice.*	**32**
DRAGONFRUIT GIN & TONIC *Tanqueray Gin, tonic, natural dragonfruit syrup and a touch of rose syrup.*	**32**
HIBISCUS AND ROSE GIN & TONIC *Tanqueray Gin, tonic, hibiscos syrup, rose syrup and hibiscos tea.*	**32**
TROPICAL GIN & TONIC *Tanqueray Gin, tonic, tropical Red Bull and a touch of lemon grass.*	**31**

GIN & TONIC DRAGONFRUIT

LICORS & APERITIFS

FRANGELICO	16
AMARULA	16
AMARGUINHA	16
BAILEYS	15
LICOR 43	16
COINTREAU	16
SAMBUCA	15
PORTO'S WINE	14

BAGACEIRA	16
DOMECQ	12
FUNDADOR	15
CAMPARI	12
GRAPA IMPORTADA	19
STEINHÄGER BECOSA	12
GERMAN STEINHÄGER	15
UNDERBERG	12

Whiskies

RED LABEL	18
BLACK LABEL	26

JACK DANIEL'S	26
TEACHERS	14

DOSES

GIN SEAGER'S	12
GIN TANQUERAY	19
VODKA SMIRNOFF	12
VODKA ABSOLUT	16
SAQUÊ AZUMA KIRIN	12

TEQUILA JOSÉ CUERVO SILVER	19
TEQUILA JOSÉ CUERVO GOLD	19
RUM BACARDI SILVER	12
RUM BACARDI GOLD	12
CACHAÇA YPIOCA SILVER	11
CACHAÇA YPIOCA GOLD	11
CACHAÇA SALINAS	12

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