



MENU

APPETIZERS

MAIN COURSES

SUSHI BAR

DRINKS

SPIRITS

SPARKLING WINES

WINES

SOFT DRINKS

BEERS

APPETIZERS

SHRIMP BACON CARAMEL

-
Shrimp wrapped in bacon, grilled, and finished with a caramel made from brown sugar, soy sauce, and lime, served with herbs and accompanied by smoked paprika aioli.

-
96

PESTO FISH

-
Filhote fish strips, breaded with a crispy panko coating, served with a refreshing herb sauce and olive oil.

-
78

STEAK & FRIES

-
Beef strips with a gratin sauce, served with french fries.

-
80

CARPACCIO

-
Beef roast served in thin slices, drizzled with an olive oil and red wine emulsion, topped with provolone cream, and finished with crispy, thin-cut fries.

-
86

PEPPERONI & CHEESE FRIES

-
French fries seasoned with herb-infused olive oil, topped with melted cheese cream and crispy pepperoni.

-
62

COLD CUTS BOARD

-
Wine-infused sausage, pepperoni, caponata, strained yogurt, cheese selection, brie with lime honey, fries, and toast.

-
80

STEAK TARTARE

-
A dish made with finely chopped raw beef, seasoned with salt, black pepper, onion, capers, and chopped pickles, along with a touch of ketchup, Dijon mustard, Tabasco, and a raw egg yolk.

-
87

APPETIZERS

BRAISED BEEF CROQUETTE

-
Shredded beef with cheese, breaded in panko.

-
46

SHRIMP CREAM

-
Shrimp stuffed with cream cheese, breaded.

-
78

MAIN COURSES

CRUNCHY SALMON

-
Lightly grilled salmon, coated with a sesame and panko crust, oven-finished, served with a creamy mashed potato purée, and accompanied by a classic Japanese sauce with a citrus twist.

-
102

FISH FILLET WITH PESTO

-
Grilled filhote fish fillet served with jambu pesto sauce, accompanied by risotto with Marajó cheese.

-
94

TATAKI BEEF FILLET WITH TUCUPI

-
Lightly grilled beef fillet, sliced and finished in butter, topped with black tucupi teriyaki sauce, accompanied by parmesan risotto.

-
89

GRILLED PICANHA

-
Butter-grilled picanha steak, served with parmesan cheese purée and biro-biro rice.

-
96

SHRIMP CAMUSQUIM

-
Fettuccine topped with sauce and pink shrimp, salted and gratinated with parmesan.

-
95

SUSHI BAR

▪ APPETIZERS ▪

TRUFFLED SALMON CARPACCIO

-
92

EDAMAME

-
45

SHRIMP TEMPURA

-
80

SHIMEJI MUSHROOMS IN BUTTER

-
54

SPICY POPCORN

-
61

▪ SASHIMI ▪

SALMON (5 PCS)

-
60

FLAMBÉED SALMON (5 PCS)

-
64

FLAMBÉED SALMON WITH MARAJÓ CHEESE (5 PCS)

-
74

TUNA (5 PCS)

-
60

FLAMBÉED TUNA (5 PCS)

-
74

SUSHI BAR

▪ HURAMAKI ▪

HURAMAKI SALMON & CREAM CHEESE (8PCS)

52

HURAMAKI SPECIAL SALMON (8PCS)

58

HURAMAKI SALMON, CREAM CHEESE & MASAGO (8PCS)

62

HURAMAKI TUNA & CREAM CHEESE (8PCS)

44

HURAMAKI SHRIMP & CREAM CHEESE (8PCS)

52

HURAMAKI KANI & CREAM CHEESE (8PCS)

50

▪ TEMAKI ▪

SALMON & CREAM CHEESE

53

SALMON, SHRIMP & CREAM CHEESE

52

SALMON, SHRIMP, CREAM CHEESE & KANI

53

SHRIMP & CREAM CHEESE

53

SHRIMP, KANI & CREAM CHEESE

41

SUSHI BAR

▪ NIGIRI ▪

SALMON (2 PCS)

40

FLAMBÉED SALMON (2 PCS)

46

SALMON AND CHEESE (2 PCS)

48

TUNA NIGIRI (2 PCS)

40 SHRIMP NIGIRI (2 PCS)

31

ANCHOVY NIGIRI (2 PCS)

30

KANI NIGIRI (2 PCS)

34

▪ HOSSOMAKI ▪

SALMON AND CREAM CHEESE (8 PCS)

45

SALMON WITH MASAGO ROE (8 PCS)

62

TUNA AND CREAM CHEESE (8 PCS)

50

SHRIMP AND CREAM CHEESE (8 PCS)

48

KANI AND CREAM CHEESE (8 PCS)

37

SALMON, CREAM CHEESE, AND AVOCADO (8 PCS)

42

SUSHI BAR

▪ GUNKAN ▪

SALMON WITH SALMON (2 PCS)

44

SALMON AND MASAGO ROE (2 PCS)

60

SALMON, FLAMBÉED QUAIL EGG YOLK (2 PCS)

51

SALMON WITH TORCHED SALMON (2 PCS)

48

GUNKAN SALMON AND SHRIMP (2 PCS)

44

SALMON AND BREADED SHRIMP (2 PCS)

48

SALMON AND TUNA (2 PCS)

48

▪ HOT ROLL ▪

SALMON AND CREAM CHEESE (8 PCS)

46

SALMON, SHRIMP, AND CREAM CHEESE (8 PCS)

52

SALMON, KANI, AND CREAM CHEESE (8 PCS)

50

HARUMAKI PASTRY WITH SALMON (8 PCS)

56

HARUMAKI PASTRY, SALMON, SHRIMP, AND
CREAM CHEESE (8 PCS)

56

SIGNATURE DRINKS

GOLD CRUSH

Bourbon Whiskey, honey, Sicilian lemon, and Licor 43.

-
40

CLOVER COOL

Gin, dry vermouth, Sicilian lemon, raspberry syrup, and cumaru.

-
40

ROSE NEGRONI

Pink gin, Campari, rosé vermouth, red fruit and citrus syrup.

-
40

PINK HIBISCO

Pink gin, strawberry and dragon fruit puree, strawberry syrup, and Red Bull Watermelon.

-
46

CUPUAÇU SOUR

Vodka, Tahiti lime, blue curaçao, and cupuaçu foam

-
42

BALAUINHOS (4 SHOTS)

Mix of Licor 43 Original, 43 Baristo, Sicilian lemon, and ginger foam.

-
156

MOSCOW MULE

Vodka, Tahiti lime, ginger syrup, Angostura bitters, and citrus-ginger foam.

-
45

GREEN APPLE MULE

Vodka, Tahiti lime, green apple syrup, ginger syrup, ginger foam, and green apple.

-
45

RED MULE

Vodka, Tahiti lime, pink syrup, red fruits, ginger, ginger foam, and red fruits.

-
45

SIGNATURE DRINKS

PINEAPPLE FRESH

White rum, passion fruit syrup, Tahiti lime, pineapple, and basil.

-
39

COCO LOUCO

Jambu Amazon gin, Malibu rum, Sicilian lemon, and passion fruit syrup.

-
40

XEQUE - MATE

Rum, Tahiti lime, salted caramel, and mate.

-
35

CHICLETE DO BALACO

Vodka, Sicilian lemon, blue syrup, and strawberry syrup.

-
43

DISCOLADO

Gin, Tahiti lime, simple syrup, pineapple, and basil.

-
40

SALT

Gin, pineapple fiu-fiu, green apple, Sicilian lemon, and sea salt.

-
41

RED COOL

Bourbon bullet, Aperol, hibiscus, Sicilian lemon, and passion fruit.

-
39

CLASSIC DRINKS

NEGRONI

Gin, red vermouth, Campari, and Bahia orange.

-

42

IMPORTED CAIPIROSKA

Vodka, simple syrup, and seasonal fruits
(check with the bar for fruit availability).

-

42

NATIONAL CAIPIROSKA

Vodka, simple syrup, and seasonal fruits
(check with the bar for fruit availability).

-

36

CAIPIRINHA

White cachaça, Tahiti lime, and simple syrup.

-

36

TROPICAL GIN

Gin, tropical Red Bull, and Bahia orange.

-

46

APEROL SPRITZ

Sparkling wine, Aperol, and soda water.

-

39

MOJITO

Carta Blanca rum, lime, mint, and soda water.

-

36

GIN TONIC

Gin and tonic water.

-

40

FRITZ GERALD

Gin, Sicilian lemon, sugar syrup, and Angostura bitters.

-

40

BOTTLES

▪ WHISKY ▪

GOLD LABEL 680
BLACK LABEL 520
RED LABEL 400
OLD PAR 520
ROYAL SALUTE 2500

▪ GIN ▪

TANQUERAY 450
BEEFEATER 440
BEEFEATER PINK 560
BULLDOG 560
NORDÉS 500

▪ VODKA ▪

GREY GOOSE 540
BELVEDERE 540
ABSOLUT 440
KETEL ONE 440

▪ OUTROS ▪

BALENA 550
BALENA CHOCOLATE 600
LICOR43 340
DOM LUIZ 340
CACHAÇA JAMBU 200
CAMPARI 260
JOSE CUERVO OURO 310
JOSE CUERVO PRATA 260

SHOTS

▪ *WHISKY* ▪

GOLD LABEL 56
BLACK LABEL 46
RED LABEL 36
BLONDE 34
OLD PAR 44

▪ *GIN* ▪

TANQUERAY 44
BEEFEATER 44
BULLDOG 48

▪ *VODKA* ▪

GREY GOOSE 48
BELVEDERE 48
ABSOLUT 42
KETEL ONE 32

▪ *OTHERS* ▪

BALENA 48
BALENA CHOCOLATE 52
LICOR43 48
DOM LUIZ 24
CACHAÇA JAMBU 24
CAMPARI 28

SPARKLING WINES

CASA PERINI ICE

240

CASA PERINI AQUARELA

240

CASA PERINI BRUT

240

CHANDON BRUT ROSÉ

260

CHANDON RISE DEMI-SEC

360

CHANDON RESERVE BRUT

340

CHANDON RESERVE BRUT 1.5L

740

SALTON BRUT

180

MOËT CHANDON ICE IMPERIAL

1.750,00

MOËT CHANDON IMPERIAL ROSÉ

1.750,00

CHANDON PASSION

400



WINES

▪ RED WINE ▪

CASA PERINI UNIQUE FRACTION
PINOT NOIR - DRY

270

CASA PERINI SOLIDÁRIO - CABERNET SAUVIGNON
MERLOT - DRY

220

ANGELICA ZAPATA - MALBEC
DRY

880

CASA DEFANTI - SANGIOVE
SESEMI-DRY

220

NATURELLE - CABERNET SAUVIGNON
MERLOT - SWEET

180

YELLOW TAIL SHIRAZ
SEMI-DRY

220

▪ WHITE WINE ▪

CASA PERINI UNIQUE FRACTION - CHARDONNAY
DRY

280

▪ ROSÉ ▪

CASA PERINI SOLIDÁRIO
DRY

180

ROSÉ PISCINE
SWEET

280

SOFT DRINKS

STILL WATER

-
9

SPARKLING WATER

-
9

SODA

-
13

COCONUT WATER

-
15

JUICE (GLASS)

-
18

RED BULL

-
20

COCONUT WATER 1L

-
48

JUICE (PITCHER)

-
70

SCHWEPPES

-
14



BEERS

HEINEKEN LONGNECK

-
17

HEINEKEN ZERO LONGNECK

-
17

STELLA LONGNECK

-
17

TIJUCA SILVER LONGNECK

-
15

TIJUCA PILSEN LONGNECK

-
15

CERPA EXPORT LONGNECK

-
16

KRO LAND LONGNECK

-
15

CHOPP BRAHMA

-
17

CHOPP HEINEKEN

-
17

SMIRNOFF ICE

-
22

XEQUE-MATE

-
25



