

## COUVERT

Panes variados, paté del día y manteca de hierbas | 21

Mixed breads, pâté of the day, and herb butter | 21

## ENTRADAS/STARTER

**Ceviche** Mero, leche de tigre, mango, maíz peruano, cebolla morada y plátano crujiente) | 89

**Ceviche** cubes of white fish marinated in tiger's milk, mango, Peruvian corn, red onion and crispy plantain. | 89

**Trío de bruschettas** | 67

- Pomodoro
- Stracciatella con jamon crudo, reducción de balsámico y brotes de alfalfa
- Crema de gorgonzola con granola salada y miel

**Trio of Bruschettas** | 67

- Pomodoro (sourdough bread, sweet grape tomatoes, basil, olive oil)
- Sourdough bread, Parma ham, stracciatella cheese, balsamic glaze and sprouts
- Sourdough bread, gorgonzola, savory granola and honey

## APERITIVOS/APPETIZERS

**Patatas bravas** Patatas fritas rústicas con salsa de pimentón picante y alioli | 42

**Lomo de res con gorgonzola (tamaño aperitivo)** lomo de res en salsa de gorgonzola con cebolla, acompañado de pan de ajo | 89

**Chorizo casero con chimichurri fresco y pan** | 69

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**Cubos de tapioca con marmelada de pimiento**  
| 55

**Frituras de bacalao** | 65

**Camarones crujientes tailandeses** Camaron rebozado en harina panko y coco, servidas con salsa de mango y curry. | 105

**Camarones provenzales** | 129

**Trozos de pescado** pescado rebozado en cubos, servido con salsa tártara | 89

**Cáscara de cangrejo** | 39

**Batatas bravas** Rustic fried potatoes with spicy "brava" sauce and aioli sauce. | 42

**Appetizer-sized filet mignon with gorgonzola**  
Strips of beef tenderloin, sautéed with onions, served with gorgonzola sauce and garlic bread.  
| 89

**Homemade sausage with fresh chimichurri and bread** | 69

**Tapioca cubes with a side of chili pepper** | 55  
A typical Brazilian appetizer, made with tapioca flour and cured cheese. Served with red pepper jelly.

**Codfish balls** | 65

**Crispy Thai shrimp** Fried shrimp with panko and coconut flakes. Served with mango curry sauce. | 105

**Provençal shrimp** | 129  
Shrimp sautéed in olive oil, herbs, and garlic.

**Fish goujons** | 89  
Crispy fried fish with tartar sauce

**Crab shell** | 39  
Seasoned crab meat sautéed with herbs, coconut milk and baked until golden.

## ENSALADAS/SALADS

**Ensalada Mixta** Mezcla de lechugas, tomates confitados, granola salada y aderezo de naranja | 39

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**Ensalada Caesar** Lechuga romana, crutones, cubos de pechuga de pollo a la plancha, virutas de parmesano y aderezo César | 49

**Ensalada de Mariscos** Mezcla de lechugas, camarones salteados, naranja, anacardos y aderezo cítrico | 75

**Ensalada de Atún Confitado con Sorbete de Aceitunas Negras** Mezcla de lechugas, cebolla roja encurtida, atún sellado y sorbet de aceitunas | 49

**Mixed Salad** Mixed greens, confit tomatoes, savory granola, and orange dressing | 39

**Caesar Salad** Romaine lettuce, croutons, grilled chicken breast cubes, parmesan shavings, and Caesar dressing | 49

**Seafood Salad** Mixed greens, sautéed shrimp, orange, cashew nuts, and citrus dressing | 75

**Confit Tuna Salad with Black Olive Sorbet** Mixed greens, pickled red onion, seared tuna, and olive sorbet | 49

## SOPAS/SOUPS

**Sopa de cebolla francesa** Sopa de cebolla con tapa de pan de masa madre, gratinada con queso Gruyère | 52

**Crema de espárragos con salmón** | 69

**French onion soup** French onion soup with sourdough bread and gratinated Gruyère cheese. | 52

**Cream of asparagus with salmon** | 69  
Creamy asparagus soup with grilled salmon cubes. Served with sourdough bread.

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## SÁNDWICHES/SANDWICHES

**Sándwich natural** Pan integral, mayonesa, zanahoria rallada, lechuga, pollo desmenuzado, manzana rallada | 24

**Croque Madame** Un clásico sándwich tostado francés con capas de jamón y queso gruyère derretido, cubierto con una salsa bechamel cremosa y un huevo frito | 48

**Hamburguesa de la casa con papas fritas** Pan brioche, hamburguesa artesanal de 150 g, queso mozzarella, lechuga americana, tomate, cebolla encurtida y mayonesa verde de la casa | 69

**Sándwich de ensalada de camarones** Sándwich de ensalada de camarones, sazonado y servido en un pan brioche tostado con manteca | 59

**Patacones veganos crujientes** Discos de plátano frito rellenos de pulpa de yaca salteados con hierbas y pimientos morrones (vegan) | 59

**Natural sandwich** Cold sandwiches made with sliced loaf bread, shredded chicken breast, mayonnaise, carrot, apple, and lettuce | 24

**Croque Madame** A classic French toasted sandwich layered with ham and melted Gruyère, topped with a creamy béchamel sauce and a fried egg | 48

**House burger with fries** Brioche bun, artisanal hamburger patty, mozzarella cheese, lettuce, tomato, and pickled onions. Served with homemade herb mayo | 69

**Swrimp roll** Seasoned shrimp in a light chili mayo dressing, served in a toasted brioche roll | 59

**Crispy Vegan Patacones** Fried plantain discs filled with jackfruit meat sautéed with herbs and bell peppers (vegan) | 59

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## PIZZAS

Marguerita | 79

Calabresa | 79

Pollo con queso Catupiry | 90

Portuguesa | 89

Margherita | 79

Calabrese | 79

Chicken with Catupiry cheese | 90

Portuguese | 89



## PASTAS

### ELIGE TU PASTA:

Fettuccine | 28

Penne | 22

Ñoquis de patata | 22

Espaguetis | 28

Pappardelle de ragú de rabo de buey | 69

### ELIGE TU SALSA:

Pomodoro | 25

Boloñesa | 40

Pesto | 30

Cuatro quesos | 42

(Gorgonzola, Parmesano, Gruyère y Catupiry)

Setas secas | 42

Gambas con hierbas | 62

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### CHOOSE YOUR PASTA:

Fettuccine | 28

Penne | 22

Potato Gnocchi | 22



Spaghetti | 28

Oxtail Ragu Ravioli | 69

**CHOOSE YOUR SAUCE:**

Pomodoro | 25 - Peeled tomato sauce.

Bolognese | 40 - Tomato sauce with slow-cooked ground beef.

Pesto | 30 - A sauce made with fresh basil, Parmesan cheese, olive oil, and nuts.

Four Cheeses | 42 - Gorgonzola, catupiry, gruyere, parmesan.

Dried Mushrooms | 42 - Dried mushrooms, fresh cream, red wine, and Parmesan cheese

Shrimp with Herbs | 62

## RISOTTOS

**Risotto de calabaza** Con semillas de calabaza y gorgonzola | 79

**Risotto de gambas** Con mandarina, pistacho y aceite de albahaca | 99

**Risotto de esparragos verdes** con somillo y puerro crujiente | 99

**Pumpkin risotto** Pumpkin risotto with gorgonzola fondue and pumpkin seeds. | 79

**Shrimp risotto** With tangerine, pistachio and basil oil | 99

**Asparagus risotto** with sautéed tenderloin beef and crispy leeks | 99

## PRINCIPAL/MAIN COURSE

**Barbacoa mixta** · bife ancho, medallón de muslo de pollo, chorizo artesanal de cerdo, solomillo de cerdo, servido con arroz blanco, vinagreta de piña, farofa de ajo y ensalada de patata (2 personas) | 149

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**Salmón con salsa beurre blanc** Filete de salmón a la plancha sobre una cama de cebollas en vino de Oporto, cubierto con polvo de aceituna negra en salsa beurre blanc, servido con milhojas de patata | 79

**Mignon con salsa de jabuticaba** Medallón de mignon, servido con aligot de chirivía | 89

**Filete de pescado con verduras** Filete de mero a la plancha con mantequilla siciliana, servido con verduras salteadas al ajillo | 77

**Moqueca de búzios** guiso de pescado y camarones cocinados con leche de coco, aceite de dendê, pimientos, tomates y cebolla, servido con arroz, pirão y farofa de plátano | 189

**Muslo de pollo relleno** Muslo de pollo relleno de ciruela, zanahoria y manzana, en salsa roti, servido con arroz con castañas y hierbas | 59

**Camarones tropicales** Camarones en salsa de coco con cubos de piña, servidos con arroz | 139

**Picadinho vegano** Carne de yaca, zanahoria, champiñones frescos y cebolla cocinados en salsa, servidos con arroz blanco y chips de plátano | 78

**Brasileño** Arroz, frijoles, papas fritas, farofa (harina de yuca tostada), ensalada de lechuga y tomate con su elección de carne a la parrilla:

FILETE DE POLLO	R\$ 55	KIDS R\$ 42
FILETE DE RES	R\$ 69	R\$ 52
FILETE DE CERDO	R\$ 55	R\$ 42
FILETE DE PESCADO	R\$ 59	R\$ 49

**Mixed BBQ** Ribeye steak, boneless chicken thigh with bacon strips, artisanal pork sausage, pork tenderloin, served with white rice, pineapple vinaigrette, garlic farofa, brazilian potato salad (2 people) | 149

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**Salmon with Beurre Blanc** Grilled salmon fillet on a bed of potato mille-feuille, onion in Porto wine, beurre blanc sauce, and azapa olive powder. | 79

**Beef tenderloin** with jabuticaba sauce and arracacha aligot. | 89

**Grilled white fish with vegetables:** grilled fish fillet served with a mix of vegetables sautéed in butter. | 77

**Moqueca Buzios** a traditional fish stew made with coconut milk, palm oil, tomatoes, onions, bell peppers, shrimp and coriander leaves served with white rice, pirão (a type of porridge), and plantain farofa (toasted cassava flour).| 189

**Stuffed Chicken Thigh** Boneless chicken thigh stuffed with prunes, carrots and apples, baked and served with roti sauce and chestnut and herb rice.| 59

**Tropical Shrimp** in a creamy sweet and sour sauce with pineapple, red bell pepper, onion, and coconut milk. | 139

**Vegan Picadinho** Jackfruit meat, carrot, fresh mushrooms, onion cooked in wine sauce, served with white rice and banana chips. | 78

**Brazilian** white rice, black beans, farofa (cassava flour and garlic), french fries, lettuce and tomato salad with your choice of grilled meat.:

CHICKEN FILLET	R\$ 55	KIDS R\$ 42
BEEF FILLET	R\$ 69	R\$ 52
PORK FILLET	R\$ 55	R\$ 42
FISH FILLET	R\$ 59	R\$ 49

## POSTRES/ DESSERTS

Ensalada de frutas | 45

Pavlova con crema de limón y coulis de frutos rojos | 39

Tarta de queso vasca con caramelo salado | 39

Postre | 19

Plátano flambeado con helado de canela | 39

Carpaccio de mango brûlée con helado de jengibre | 39

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Fruit salad served with natural yogurt and granola | 45

Pavlova with lemon curd and red fruit coulis | 39

Basque cheesecake with salted caramelo sauce | 39

Pudding - milk pudding with caramel sauce | 19

Banana Flambée with cinnamon ice cream | 39

Mango carpaccio brûlée with ginger ice cream | 39

## BEBIDAS/BEVERAGES

AGUA SIN GAS | 5

AGUA CON GAS | 6

ZUMO NATURAL | 12

Elige tu sabor: Naranja, Sandía, Limón, Piña, Maracuyá

REFRESCO | 9

AGUA TÓNICA | 9

CAFÉ | 8

Café, Espresso, Capuchino, Café con leche, Chocolate caliente

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STILL WATER | 5

SPARKLING WATER | 6

NATURAL JUICE | 12

CHOOSE YOUR FLAVOR:

Orange, Watermelon, Lemon, Pineapple, Passion Fruit

SOFT DRINK | 9

TONIC WATER | 9

COFFEE | 8

Coffee, Espresso, Cappuccino, Coffee with Milk, Hot Chocolate

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RED BULL | 24  
HEINEKEN | 17  
HEINEKEN ZERO | 18  
STELLA ARTOIS | 18  
STELLA ARTOIS SEM GLÚTEN | 18  
CORONA | 17  
BUDWEISER | 14

## DOSIS/SHOTS

Cachaça Magnífica | 26  
Gin Seagers | 16  
Gin Tanqueray | 35  
Rum Ouro | 16  
Rum Prata | 16  
Tequila Ouro | 33  
Tequila Prata | 33  
Vodka Absolut | 30  
Vodka APTK | 18  
Whisky Black Label | 42  
Whisky Jack Daniel's | 38  
Whisky Red Label | 33

## DOSIS DE LICOR/SHOT OF LIQUOR

Campari | 22  
Curaçau Blue | 24  
Fernet | 40  
Amareto | 33  
Cointreau | 40  
Drambuie | 49  
Limoncello | 35

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**BASIL SMASH** | 30

Dry gin APTK, limón siciliano, albahaca y menta.  
Dry gin APTK, sicilian lemon, basil and mint.

**BELLINI** | 42

Puré de melocotón y vino espumoso  
Peach puree and sparkling wine

**DRY MARTINI** | 48

Dry gin APTK, vermut seco y aceitunas verdes.  
Dry gin APTK, dry vermouth and green olives.

**EXPRESSO MARTINI** | 38

Café expreso, vodka APTK y licor de café.  
Espresso coffee, APTK vodka, and coffee liqueur.

**KIR ROYAL** | 48

Crema de cassis y vino espumoso  
Crème de cassis and sparkling wine

**NEGRONI** | 48

London dry gin, vermú circollo rosso y campari  
London dry gin, circollo rosso vermouth and  
campari

**NEW YORK SOUR** | 38

Bourbon (whisky americano), limón siciliano  
y vino tinto  
Bourbon (American whiskey), sicilian lemon and  
red wine

**BRASILEIRINHO** | 35

Vodka APTK o cachaça plateada, leche de coco,  
leche condensada, zumo de naranja y caramelos  
de cacahuete.  
APTK vodka or silver cachaça, coconut milk,  
condensed milk, orange juice, and peanut candy.

**CAIPI SILVESTRE** | 48

Vodka APTK o cachaça plata y mermelada de  
frutos rojos con ají  
APTK vodka or silver cachaça and a selection of  
red berries with chili pepper.

**CAIPI CAJU AMIGO** | 48

Vodka APTK o cachaça de plata, anacardos,  
jarabe de anacardos y crocante de cacahuete  
APTK vodka or silver cachaça, cashew, cashew  
syrup, and peanut brittle

**CAIPIRINHA TRADICIONAL** | 25

**CAIPIROSKA** | 35

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**BOULEVARDIER** | 42

Bourbon (whisky americano), vermut circolo rosso, amargo italiano

Bourbon (American whiskey), circolo rosso vermouth, Italian bitters

**CLERICOT** | 48

Dry gin APTK, Cointreau, vino espumoso, cítricos y frutos rojos variados.

Dry gin APTK, Cointreau, sparkling wine, citrus and mixed red berries

**COSMOPOLITAN** | 42

Vodka APTK, zumo de limón siciliano, licor Cointreau y sirope de arándanos

APTK vodka, Sicilian lemon juice, Cointreau liqueur, and cranberry syrup

**FITZ GERALD** | 45

Dry gin, APTK y limón siciliano.

Dry gin, APTK, and sicilian lemon

**MOSCOW MULE** | 30

Lima tahitiana, jarabe de jengibre, cítricos y espuma de jengibre

Tahitian lime, ginger syrup, citrus, and ginger foam

**OLD FASHIONED** | 45

Bourbon (whisky americano) y amargo de angostura

Bourbon (American whiskey) and Angostura bitters

**BATIDINHA DE CÔCO** | 45

Leche de coco, vodka APTK, leche condensada, agua de coco, licor de coco squadra y lima de Tahití

Coconut milk, APTK vodka, condensed milk, coconut water, coconut squadra liqueur, and Tahiti lime

## SUGERENCIA/SUGGESTION

**SPLASH TÔNIC** | 45

Circolo rosso, miel, licor de miel y tónica

Circolo rosso, honey, honey liqueur and tonic

**PRAIANO** | 48

Circolo bianco, agua de coco y limón de sicilia

Circolo bianco, coconut water and sicilian lemon

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