



Receitas especiais da Dona Maria Cunha



DONA MARIA CUNHA'S SPECIALTIES

D. Maria, mãe de Fernando, sempre cozinhou com afeto, paciência e generosidade. Forte, sábia e orgulhosa de suas raízes portuguesas, transmitiu à equipe da cozinha suas especialidades com precisão e carinho. Hoje, essas receitas são seguidas com absoluta fidelidade, preservando cada detalhe, cada gesto, como se fosse ela mesma a cozinhar para você. A seguir, apresentamos seus pratos especiais: autênticos, simples, cheios de alma. Como ela.

D. Maria, mother of Fernando, always cooked with affection, patience, and generosity. Strong, wise, and proud of her Portuguese roots, she passed on her specialties to our kitchen team with precision and care. Today, these recipes are followed with absolute fidelity, preserving every detail, every gesture as if she were cooking for you herself. Here we present her special dishes: authentic, simple, and full of soul. Just like her.

Pratos, caldos & beliscos

1666	BOLINHO DE BACALHAU [INDIVIDUAL - FRITO NA HORA] FRIED CODFISH CAKE, MADE TO ORDER [1 UNIT]	R\$ 24
937	BOLINHO DE BACALHAU [6 UNIDADES - FRITO NA HORA] FRIED CODFISH CAKE, MADE TO ORDER [6 UNITS]	R\$ 63
1667	CALDO VERDE CALDO VERDE Sopa de batata com couve-manteiga fatiada bem fina e rodelas de linguiça defumada. Traditional Portuguese potato soup with thinly sliced collard greens and smoked sausage.	R\$ 35
1745	ARROZ DE PATO DUCK RICE Arroz com pato desfiado, cozido lentamente no próprio caldo e levado ao forno com rodelas de linguiça defumada. Rice with shredded duck, slowly cooked in its own broth and baked with smoked sausage slices.	R\$ 99
1746	BACALHOADA BACALHOADA Lascas de bacalhau com batatas, pimentões, cebola, tomate e azeite, assados lentamente no forno. Flaked salt cod with potatoes, bell peppers, onions, tomatoes, and olive oil, slowly baked in the oven.	R\$ 130

Doces

1668	PASTEL DE NATA PASTEL DE NATA Massa folhada crocante, recheado com creme de ovos, assado e caramelizado. Traditional Portuguese custard tart with a crisp puff pastry shell and caramelized top.	R\$ 15	1671	BOLA DE BERLIM BOLA DE BERLIM Massa doce frita recheada com creme de ovos e polvilhada com açúcar. Portuguese-style fried dough filled with egg custard and dusted with sugar.	R\$ 14
1670	LEITE CREME LEITE CREME Creme de leite e ovos com cobertura de açúcar queimado na hora. Milk and egg custard topped with caramelized sugar.	R\$ 25	1672	TOUCINHO DO CÉU TOUCINHO DO CÉU Doce à base de ovos, amêndoas e açúcar, com textura macia e intensa. Almond and egg cake, rich and soft, a classic convent-style dessert.	R\$ 24
1669	SERICAIA SERICAIA Pudim leve e aerado de ovos e leite, perfumado com canela. A light, airy egg custard scented with cinnamon.	R\$ 25	1763	RABANADA PORTUGUESE-STYLE FRENCH TOAST Fatias de pão embebidas em leite e ovos, fritas e polvilhadas com açúcar e canela. Bread slices soaked in milk and eggs, fried, and sprinkled with sugar and cinnamon.	R\$ 16



Pratos rápidos

QUICK DISHES

ARROZ, FEIJÃO, FRITAS & SALADA DA CASA RICE, BEANS, FRENCH FRIES & HOUSE SALAD

410	FILÉ DE FRANGO GRILLED CHICKEN FILLET	R\$ 49	413	CALABRESA ACEBOLADA CALABRESA WITH SAUTÉED ONIONS	R\$ 49
411	FILÉ MIGNON GRILLED FILLET MIGNON STEAK	R\$ 75	1675	BIFE ANCHO [COM OVO FRITO] ANCHO STEAK WITH FRIED EGG	R\$ 74
1667	STROGONOFF DE FILÉ DE FRANGO CHICKEN BREAST STROGONOFF Acompanha arroz e batata palha. <i>Served with rice and shoestring potatoes.</i>				R\$ 52
1747	RAVIOLI DE MUÇARELA DE BÚFALA BUFFALO MOZZARELLA RAVIOLI Servido ao molho pomodoro com parmesão ralado. <i>Served with pomodoro sauce and grated Parmesan.</i>				R\$ 59
1748	OMELETE À SUA MODA OMELET YOUR WAY Escolha 3 ingredientes: muçarela, requeijão, queijo branco, presunto, peito de peru, cebola, tomate ou frango desfiado. <i>Choose 3 ingredients: mozzarella, cream cheese, fresh white cheese, ham, turkey breast, onion, tomato, or shredded chicken.</i>				R\$ 45

Saladas

SALADS

927	CAESAR COM FRANGO Tiras de filé de frango, alface americana, lascas de parmesão, croutons e molho Caesar. <i>Sliced chicken breast, iceberg lettuce, shaved Parmesan, croutons, and Caesar dressing.</i>	R\$ 64
926	MINHO Rosbife caseiro, mix de folhas, parmesão crocante, tomate cereja, pickles de pepino, cebola roxa e molho de mostarda ancienne. Acompanha torradas. <i>Homemade roast beef, mixed greens, crispy Parmesan, cherry tomatoes, pickled cucumber, red onion, and whole grain mustard dressing. Served with toast.</i>	R\$ 64
928	NAZARÉ Salmão defumado com coalhada seca, mix de folhas, pepino e edamame. <i>Smoked salmon with labneh, mixed greens, cucumber, and edamame.</i>	R\$ 76
1674	ALGARVE Bolinho de grão-de-bico, hommus, caponata de berinjela, pepino, tomate e mix de folhas ao molho de tahine. <i>Vegan falafel balls, hummus, eggplant caponata, cucumber, tomato, and mixed greens with tahini dressing.</i>	R\$ 55

Menu kids

KIDS MENU

1756	KIDS BURGUER Smash burger de carne e queijo no pão brioche. Acompanha batata smiles. <i>Beef smash burger with cheese on a brioche bun. Served with smiley fries.</i>	R\$ 24	1758	SANTA MARCELINA Filé mignon, arroz, feijão, batata frita e tomate fatiado. <i>Beef tenderloin, rice, beans, French fries, and sliced tomato.</i>	R\$ 64
1157	BATISTA Tiras de frango grelhado e penne na manteiga. <i>Grilled chicken strips and buttered penne pasta.</i>	R\$ 35	1759	PUERI Strogonoff de frango com arroz e batata palha. <i>Chicken stroganoff with rice and shoestring potatoes.</i>	R\$ 44

Tapiocas & crepiocas

TAPIOCAS & CREPIOCAS

TAPIOCAS

TRADITIONAL BRAZILIAN CREPE MADE FROM CASSAVA STARCH

915	PEITO DE PERU E QUEIJO BRANCO TURKEY BREAST AND WHITE CHEESE	R\$ 29	911	FRANGO COM MUÇARELA CHICKEN WITH MOZZARELLA	R\$ 29
917	PRESUNTO E QUEIJO HAM AND CHEESE	R\$ 26	992	QUEIJO ZERO LACTOSE LACTOSE-FREE CHEESE  Muçarela ou queijo prato zero lactose. Lactose-free mozzarella or prato cheese.	R\$ 31
920	NUTELLA COM BANANA NUTELLA AND BANANA	R\$ 30	993	COM MANTEIGA WITH BUTTER	R\$ 22
921	QUEIJO BRANCO, TOMATE E ORÉGANO WHITE CHEESE, TOMATO, AND OREGANO	R\$ 26	994	COTTAGE COTTAGE CHEESE	R\$ 26
922	COM OVOS MEXIDOS WITH SCRAMBLED EGGS	R\$ 26			

CREPIOCAS

TAPIOCA AND EGG PANCAKE, GRILLED AND FOLDED

1721	FRANGO DESFIADO COM REQUEIJÃO SHREDDED CHICKEN WITH BRAZILIAN CREAM CHEESE	R\$ 29	1749	PEITO DE PERU, QUEIJO BRANCO E TOMATE TURKEY BREAST, WHITE CHEESE, AND TOMATO	R\$ 30
1722	PRESUNTO E QUEIJO HAM AND CHEESE	R\$ 27			

Pizzas PIZZAS

1750	MUÇARELA Molho de tomate e muçarela. Tomato sauce and mozzarella.	R\$ 75
1751	MARGHERITA Molho de tomate, muçarela, tomate e manjeriço fresco. Tomato sauce, mozzarella, tomato, and fresh basil.	R\$ 78
1752	CALABRESA COM MUÇARELA E CEBOLA Molho de tomate, muçarela, calabresa e cebola. Tomato sauce, mozzarella, calabresa sausage, and onion.	R\$ 91
1753	4 QUEIJOS Molho de tomate, muçarela, gorgonzola, provolone e catupiry. Tomato sauce, mozzarella, gorgonzola, provolone, and catupiry [Brazilian creamy cheese].	R\$ 95
1754	PORTUGUESA Molho de tomate, muçarela, presunto, ovos cozidos e cebola. Tomato sauce, mozzarella, ham, boiled eggs, and onion.	R\$ 91
1755	VERONA Molho de tomate, bacon, catupiry, muçarela e azeitonas. Tomato sauce, bacon, catupiry [Brazilian creamy cheese], mozzarella, and olives.	R\$ 95



Recheio extra + R\$ 7,90
Extra filling + R\$ 7,90

Sandes no pão carcaça

PORTUGUESE "CARÇAÇA" SANDWICH



1678	PORTO Pernil suíno assado lentamente com queijo cremoso artesanal. <i>Slow-roasted pork leg with house-made creamy cheese.</i>	R\$ 46
1679	LISBOA Rosbife caseiro, ovo frito, pickles de cebola roxa e mostarda escura. <i>House-made roast beef, fried egg, pickled red onion, and dark mustard.</i>	R\$ 40
1680	TOSTA MISTA Presunto royale, queijo muçarela e parmesão dourado na manteiga no pão de forma. <i>Royale ham, mozzarella, and Parmesan on golden butter-grilled sliced bread.</i>	R\$ 35
1681	MONTE SANTO Filé mignon com queijo e tempero secreto. <i>Beef tenderloin with cheese and secret seasoning.</i>	R\$ 45
1682	LAMEGO Presunto cru com tomate ralado temperado, azeite português e rúcula. <i>Cured ham with seasoned grated tomato, Portuguese olive oil, and arugula.</i>	R\$ 49
1683	LAGAREIRO Lascas de bacalhau com azeite, cebola e azeitonas. <i>Flaked codfish with olive oil, onions, and olives.</i>	R\$ 57





Beirutes

BEIRUTE ON PITA BREAD

959	COELHO Rosbife, presunto, muçarela, alface, tomate e mostarda. <i>Roast beef, ham, mozzarella, lettuce, tomato, and mustard.</i>	R\$ 64
1690	SANTOS Filé mignon, provolone, cebola caramelizada, tomate ralado e rúcula. <i>Beef tenderloin, provolone, caramelized onions, grated tomato, and arugula.</i>	R\$ 66
1691	NOVAES Filé de frango, muçarela de búfala, alface, tomate e molho de mostarda. <i>Grilled chicken breast, buffalo mozzarella, lettuce, tomato, and mustard.</i>	R\$ 64

Lights

LIGHT OPTIONS

929	 RODRIGUES Hambúrguer de soja, queijo muçarela vegano, alface, tomate e mostarda. <i>Soy burger, vegan mozzarella, lettuce, tomato, and mustard.</i>	R\$ 39
930	 FERREIRA Hambúrguer de grão-de-bico, molho de tahine, tomate e rúcula. <i>Chickpea burger, tahini sauce, tomato, and arugula.</i>	R\$ 39
473	COSTA Pasta de atum com maionese, alface, tomate, cenoura ralada e mostarda no pão de forma integral. <i>Tuna salad with mayo, lettuce, tomato, grated carrot, and mustard on whole wheat bread.</i>	R\$ 35
463	CARVALHO Peito de peru, queijo branco, alface e tomate no pão integral. <i>Turkey breast, fresh white cheese, lettuce, and tomato on whole wheat bread.</i>	R\$ 35
1692	ALVES Berinjela caponata com hommus, pepino e hortelã na baguete de gergelim. <i>Eggplant caponata with hummus, cucumber, and mint on sesame baguette.</i>	R\$ 40

Hambúrgueres BURGERS

	SALADA SALAD	MAIONESE MAYONNAISE	VINAGRETE VINAIGRETTE	CEBOLA FRITA FRIED ONNION	BACON BACON	OVO FRIED EGG
HAMBÚRGUER BURGER	492 R\$ 23	496 R\$ 24	931 R\$ 24	932 R\$ 24	933 R\$ 25	934 R\$ 24
CHEESEBURGUER CHEESEBURGER	493 R\$ 27	951 R\$ 27	497 R\$ 29	941 R\$ 29	948 R\$ 29	495 R\$ 29
FILÉ DE FRANGO CHICKEN FILET	935 R\$ 28	936 R\$ 28	937 R\$ 28	938 R\$ 28	939 R\$ 28	940 R\$ 28
FILÉ MIGNON TENDERLOIN	485 R\$ 43	483 R\$ 43	985 R\$ 43	942 R\$ 43	943 R\$ 43	944 R\$ 43
VEGANO DE SOJA OU GRÃO-DE-BICO VEGAN: SOY OR CHICKPEA	945 R\$ 39		947 R\$ 36	948 R\$ 38		

Sanduíches na baguete ou na ciabata

SANDWICHES ON BAGUETTE OR CIABATTA BREAD

1685	CUNHA Salmão defumado, cream cheese, dill e pepino. Smoked salmon, cream cheese, dill, and cucumber.	R\$ 89
1686	NASCIMENTO Mortadela, raspas de limão siciliano e rúcula. Mortadella, lemon zest, and arugula.	R\$ 55
1687	ALMEIDA Copa, tomate, rúcula e abobrinha em conserva. Cured pork [copa], tomato, arugula, and marinated zucchini.	R\$ 62
960	OLIVEIRA Rosbife, queijo estepe, ovo, bacon, tomate e alface. Roast beef, Esteppe cheese, egg, bacon, tomato, and lettuce.	R\$ 64
967	PEREIRA Filé mignon ao molho barbecue, cebola frita, tomate, alface e rúcula. Beef tenderloin with barbecue sauce, crispy onions, tomato, lettuce, and arugula.	R\$ 74
958	LOPES Peito de peru, muçarela de búfala, rúcula e tomate seco. Turkey breast, buffalo mozzarella, arugula, and sun-dried tomato.	R\$ 69
961	MARTINS Filé de frango, queijo prato, cream cheese, tomate e alface. Grilled chicken breast, prato cheese, cream cheese, tomato, and lettuce.	R\$ 62
1689	RIBEIRO Abacate, bacon, ovo frito e pickles de cebola roxa. Avocado, bacon, fried egg, and pickled red onion.	R\$ 45

 Para qualquer sanduíche, recheio extra + R\$ 7,90.
For any sandwich, extra filling + R\$ 7,90.

Sanduíches clássicos

CLASSIC SANDWICHES

420	MISTO QUENTE OU FRIO HAM AND CHEESE [HOT OR COLD]	R\$ 25	446	FILÉ MIGNON TENDERLOIN	R\$ 38
1760	QUEIJO PRATO PRATO CHEESE	R\$ 25	447	FILÉ MIGNON COM QUEIJO TENDERLOIN WITH CHEESE	R\$ 45
422	QUEIJO BRANCO FRESH WHITE CHEESE	R\$ 25	448	PRESUNTO COZIDO COOKED HAM	R\$ 24
423	BAURU HAM, CHEESE, AND TOMATO	R\$ 25	467	QUEIJO OU FRIOS ESPECIAIS SPECIAL COLD CUTS OR CHEESE	R\$ 47
424	AMERICANO HAM, CHEESE, EGG, TOMATO & LETTUCE	R\$ 27	468	PRESUNTO CRU CURED HAM	R\$ 49
425	PEITO DE PERU TURKEY BREST	R\$ 28	379	QUEIJO COM TOMATE CHEESE AND TOMATO	R\$ 25
426	CHEESE PERU TURKEY BREST AND CHEESE	R\$ 29	417	CIABATA OU BAGUETE CIABATA OR BAGUETTE	R\$ 8
427	SALAME ITALIANO ITALIAN SALAMI	R\$ 27			
430	MORTADELA CERATTI MORTADELLA	R\$ 25			

Salgados

SAVOURIES

1666	BOLINHO DE BACALHAU [INDIVIDUAL - FRITO NA HORA!] FRIED CODFISH CAKE, MADE TO ORDER [1 UNIT]	R\$ 24	390	TORTA DE FRANGO [FATIA] SLICE OF CHICKEN PIE	R\$ 17
637	BOLINHO DE BACALHAU [6 UNIDADES - FRITO NA HORA!] FRIED CODFISH CAKE, MADE TO ORDER [6 UNITS]	R\$ 63	1010	TORTA DE PALMITO [FATIA] SLICE OF HEART OF PALM PIE	R\$ 17
670	BOLINHO DE CARNE FRIED BEEF BALL	R\$ 12	389	FATIA DE PIZZA [SABORES] PIZZA SLICE	R\$ 15
1009	CROQUETE MEAT CROQUETTE	R\$ 12	1011	KIBE DE CARNE BEEF KIBBEH	R\$ 12
378	COXINHA DE FRANGO COM CATUPIRY FRIED SNACK FILLED WITH SHREDDED CHICKEN AND BRAZILIAN CREAMY CHEESE	R\$ 12	388	PÃO DE QUEIJO BAKED CHEESE BREAD	R\$ 11
668	COXINHA DE FRANGO CLASSIC BRAZILIAN SNACK FILLED WITH SHREDDED CHICKEN, BREADED AND FRIED	R\$ 12	1012	PÃO DE BATATA COM CATUPIRY SOFT POTATO BREAD FILLED WITH CATUPIRY	R\$ 10
384	EMPADA DE FRANGO SAVORY MINI PIE FILLED WITH CREAMY SHREDDED CHICKEN	R\$ 13	166	BAURUZINHO BAKED ROLL WITH HAM, CHEESE, AND TOMATO	R\$ 12
1761	EMPADA DE PALMITO SAVORY MINI PIE FILLED WITH CREAMY HEART OF PALM	R\$ 15	1013	QUICHE QUICHE	R\$ 13
17	ESFIHA ABERTA BAKED FLATBREAD TOPPED WITH SEASONED GROUND BEEF	R\$ 9	1014	RISOLES SABORES BRAZILIAN RISSOLE	R\$ 12
383	ESFIHA FECHADA BAKED TRIANGULAR PASTRY FILLED WITH SEASONED GROUND BEEF	R\$ 13	1762	EMPANADAS ARGENTINAS ARGENTINE EMPANADAS	R\$ 12
			673	ENROLADINHO DE SALSICHA ASSADO BAKED SAUSAGE ROLL	R\$ 12

Combinados COMBOS

1715	DOURO [2 PESSOAS] Baguete com requeijão tostado, 2 cafés com leite médios, 2 parfait [150g] e 1 muffin de mirtilo. <i>Toasted baguette with cream cheese, 2 medium café au lait, 2 fruit parfait [150g], and 1 blueberry muffin.</i>	R\$ 64
1716	GAIA Ovos mexidos com tiras de bacon, pão na chapa, suco de laranja [200ml] e café com leite. <i>Scrambled eggs with bacon strips, grilled bread, orange juice [200ml], and café au lait.</i>	R\$ 45
1717	COIMBRA Croissant francês na chapa com queijo Emmental e presunto royale, mini salada de frutas e café espresso. <i>Grilled French croissant with Emmental cheese and royale ham, mini fruit salad, and espresso.</i>	R\$ 49
1718	ÉVORA Rabanada e café espresso duplo. <i>Portuguese-style French toast and double espresso.</i>	R\$ 27
1720	CAFÉ PARA OS MIÚDOS Pão de queijo, chocolate batido [200ml] e banana com mel. <i>Cheese bread, whipped chocolate milk [200ml], and banana with honey.</i>	R\$ 31

Matinais MORNING STARTS

317	PÃO COM MANTEIGA BREAD WITH BUTTER	R\$ 9	338	PÃO DE FOMA COM MANTEIGA SLICED BREAD WITH BUTTER	R\$ 12
318	PÃO COM MANTEIGA NA CHAPA GRIDDLED BREAD WITH BUTTER	R\$ 10	336	PÃO FRANCÊS INTEGRAL WHOLE WHEAT FRENCH ROLL WITH BUTTER	R\$ 10
319	PÃO COM GHEE NA CHAPA GRIDDLED BREAD WITH GHEE	R\$ 18	1029	PÃO FRANCÊS INTEGRAL NA CHAPA GRIDDLED WHOLE WHEAT FRENCH ROLL WITH BUTTER	R\$ 11
320	PÃO COM REQUEIJÃO BREAD WITH BRAZILIAN CREAM CHEESE	R\$ 13	322	PÃO COM OVO FRITO FRIED EGG SANDWICH	R\$ 14
340	BAGUETE COM MANTEIGA BAGUETTE WITH BUTTER	R\$ 16	989	PÃO COM NUTELLA BREAD WITH NUTELLA	R\$ 18
341	BAGUETE COM REQUEIJÃO BAGUETTE WITH BRAZILIAN CREAM CHEESE	R\$ 16	985	PÃO COM COTTAGE BREAD WITH COTTAGE CHEESE	R\$ 16
330	BISNAGA COM MANTEIGA SOFT ROLL WITH BUTTER	R\$ 13	990	FATIA DE BRIOCHE COM MANTEIGA BRIOCHE SLICE WITH BUTTER	R\$ 13
324	BISNAGA COM REQUEIJÃO SOFT ROLL WITH BRAZILIAN CREAM CHEESE	R\$ 14	2018	PÃO DE QUEIJO COM REQUEIJÃO NA CHAPA GRIDDLED CHEESE BREAD WITH BRAZILIAN CREAM CHEESE	R\$ 14
986	CROISSANT COM MANTEIGA CROISSANT WITH BUTTER	R\$ 15	321	PÃO COM POLENGUINHO BREAD WITH POLENGUINHO CHEESE	R\$ 13
987	CROISSANT COM REQUEIJÃO CROISSANT WITH BRAZILIAN CREAM CHEESE	R\$ 17	466	OVO MEXIDO [2 UNIDADES] SCRAMBLED EGGS [2 UNITS]	R\$ 15
342	CIABATTA COM MANTEIGA CIABATTA WITH BUTTER	R\$ 16	464	OVO MEXIDO COM BACON [2 UNIDADES] SCRAMBLED EGGS WITH BACON [2 UNITS]	R\$ 16
343	CIABATTA COM REQUEIJÃO CIABATTA WITH BRAZILIAN CREAM CHEESE	R\$ 17	1763	RABANADA PORTUGUESE-STYLE FRENCH TOAST	R\$ 16

Cafés, chás & chocolates

COFFEE, TEA & CHOCOLATE

300	ESPRESSO ESPRESSO	R\$ 11	978	CAFÉ NUTELLA ESPRESSO, MILK, NUTELLA AND WHIPPED CREAM	R\$ 22
302	ESPRESSO DUPLO DOUBLE ESPRESSO	R\$ 17	953	ICED COFFEE CHILLED COFFEE OVER ICE	R\$ 18
163	CAFÉ COADO [NA MESA] TABLE-BREWED COFFEE	R\$ 17	954	ICED LATTE ESPRESSO WITH COLD MILK OVER ICE	R\$ 19
980	CAFÉ DESCAFEINADO [COADO NA MESA] TABLE-BREWED DECAF COFFEE	R\$ 17	303	CHOCOLATE HOT COCOA WITH MILK	R\$ 12
301	MÉDIA ESPRESSO ESPRESSO WITH STEAMED MILK	R\$ 13	304	CHOCOLATE [MÉDIO] HOT COCOA WITH MILK [MEDIUM]	R\$ 13
975	MÉDIA ESPRESSO BAIXA LACTOSE ESPRESSO WITH STEAMED LOW-LACTOSE MILK	R\$ 16	309	CHOCOLATE GELADO COLD BLENDED COCOA WITH MILK	R\$ 16
305	CAPPUCCINO [PEQUENO] ESPRESSO, STEAMED MILK AND COCOA POWDER	R\$ 12	1282	CHOCO PROTEIN [PREMIUM] CHOCO PROTEIN [PREMIUM] <small>Iced chocolate with 13g of protein and vitamin B6, with no added sugar, gluten or lactose.</small>	R\$ 19
306	CAPPUCCINO [MÉDIO] ESPRESSO, STEAMED MILK AND COCOA POWDER [MEDIUM]	R\$ 14	308	COPO DE LEITE [GRANDE] GLASS OF WHOLE MILK [LARGE]	R\$ 10
976	CAFÉ MOCHA ESPRESSO, MILK AND CHOCOLATE GANACHE	R\$ 19	952	LEITE VEGETAL [CASTANHAS] NUT MILK	R\$ 13
977	CAFÉ CARAMELO ESPRESSO WITH MILK AND CARAMEL SYRUP	R\$ 19	307	CHÁ QUENTE HOT TEA	R\$ 13
			1701	MATCHA LATTE COM MASCAMO E MENTA MATCHA LATTE WITH BROWN SUGAR AND MINT	R\$ 22

Sucos & refrescos

JUICES & REFRESHERS

962	CHÁ DE HIBISCO HIBISCUS TEA <small>Chá de hibisco com xarope de frutas vermelhas. Natural hibiscus tea with red berry syrup.</small>	R\$ 19	7140	SUCO DE FRUTA COM LEITE FRUIT JUICE WITH MILK	R\$ 18
963	CHÁ MATE BLACK ICED TEA <small>Com limão siciliano e mel. With Sicilian lemon and honey.</small>	R\$ 19	1703	PINK LEMONADE PINK LEMONADE <small>Suco de limão com framboesa. Lemon and raspberry juice.</small>	R\$ 19
347	SUCO DE AÇAÍ AÇAÍ JUICE	R\$ 22	1704	BEET BEET <small>Cenoura, laranja, beterraba e cúrcuma. Carrot, orange, beetroot, and turmeric.</small>	R\$ 20
348	SUCO DE AÇAÍ [COM FRUTA] AÇAÍ JUICE WITH THE FRUIT OF YOUR CHOICE	R\$ 23	1705	VERÃO SUMMER <small>Melão, hortelã, gengibre e água de coco. Melon, mint, ginger, and coconut water.</small>	R\$ 21
344	SUCO DE 1 FRUTA FRESH FRUIT JUICE [CHOOSE ONE]	R\$ 17	316	VITA SUCO VITA JUICE <small>Suco de laranja com um mix de frutas frescas. Orange juice blended with a mix of fresh fruits.</small>	R\$ 18
345	SUCO DE 2 FRUTAS FRESH FRUIT JUICE [CHOOSE TWO]	R\$ 18			
360	SUCO DE 3 FRUTAS FRESH FRUIT JUICE [CHOOSE THREE]	R\$ 19			

Frutas frescas e vegetais: Laranja, limão, abacaxi, melancia, melão, banana, maçã, mamão, morango, beterraba, gengibre, cenoura, couve, hortelã, manjeriço, capim-santo e rúcula. Polpas congeladas: Acerola, framboesa, manga, graviola e maracujá.

Adicional: Fruta, leite condensado, aveia, chia ou água de coco + R\$ 4,70. Whey protein + R\$ 10,00



Fresh fruits and vegetables: Orange, lime, pineapple, watermelon, melon, banana, apple, papaya, strawberry, beetroot, ginger, carrot, kale, mint, basil, lemongrass, and arugula. Frozen fruit pulps: Acerola cherry, raspberry, mango, soursop, and passion fruit. Extras: Fruit, condensed milk, oats, chia, or coconut water + R\$ 4.70. Whey protein + R\$ 10.00

Cremosos & batidos

CREAMY & BLENDED

314	VITAMINA MISTA MIXED FRUIT SMOOTHIE Frutas da estação batidas com leite. <i>Seasonal fruits blended with milk.</i>	R\$ 19	1702	LEMON LEMON Suco de limão com leite de coco e hortelã. <i>Lime juice with coconut milk and mint.</i>	R\$ 22
315	VITAMINA MISTA COM AVEIA MIXED FRUIT SMOOTHIE WITH OATS Frutas da estação batidas com leite e aveia. <i>Seasonal fruits blended with milk and oats.</i>	R\$ 20	1706	AVOCADO AVOCADO Abacate, banana, amêndoas e leite. <i>Avocado, banana, almonds, and milk.</i>	R\$ 23
311	IOGURTE BATIDO YOGURT SMOOTHIE Iogurte natural batido com leite. <i>Yogurt blended with milk.</i>	R\$ 16	1707	MANGO MANGO Manga, abacaxi, iogurte, banana e chia. <i>Mango, pineapple, yogurt, banana, and chia seeds.</i>	R\$ 23
312	IOGURTE BATIDO COM LEITE E FRUTA YOGURT AND FRUIT SMOOTHIE Iogurte natural batido com leite e frutas frescas. <i>Natural yogurt blended with milk and fresh fruit.</i>	R\$ 19	1708	AÇAÍ BERRIES AÇAÍ BERRIES Açaí, guaraná, morango, framboesa e mirtilo. <i>Açaí, guaraná, strawberry, raspberry, and blueberry.</i>	R\$ 25
1714	PARFAIT NO COPO YOGURT PARFAIT Iogurte natural com salada de frutas mel e chia. <i>Natural yogurt with fruit salad, honey, and chia seeds.</i>	R\$ 29	1711	AÇAÍ WHEY AÇAÍ WHEY Polpa de açaí com whey protein de baunilha, leite em pó, morangos, chia e sementes de maracujá. <i>Açaí blended with vanilla whey protein, powdered milk, fresh strawberries, chia, and passion fruit seeds.</i>	R\$ 48
1709	MATCHA MATCHA Matcha com banana, manga, couve, leite de coco e amêndoas. <i>Matcha with banana, mango, kale, coconut milk, and almonds.</i>	R\$ 25	1710	CREAM BERRIES CREAM BERRIES Morango, framboesa, polpa de mirtilo iogurte e mel. <i>Strawberry, raspberry, frozen blueberry, yogurt, and honey.</i>	R\$ 30

No bowl SERVED IN A BOWL

1712	GREGO RED GREGO RED Iogurte grego com frutas vermelhas, chia e mel, servido no bowl. <i>Greek yogurt with red berries served in a bowl with chia seeds and honey.</i>	R\$ 37	504	AÇAÍ NA TIGELA COM GRANOLA AÇAÍ BOWL WITH GRANOLA Polpa de açaí servido com granola. <i>Açaí pulp served with granola.</i>	R\$ 38
1713	GREGO COCO COCONUT GREEK YOGURT Bowl de iogurte de coco com granola, coco laminado e calda de caramelo ao gengibre. <i>Coconut yogurt bowl with granola, coconut flakes, and ginger caramel sauce.</i>	R\$ 39	505	AÇAÍ COMPLETO FULL AÇAÍ BOWL Polpa de açaí com banana, morango, castanha de caju, granola, chia e coco em fita. <i>Açaí pulp with banana, strawberry, cashew nuts, granola, chia seeds, and ribbon coconut.</i>	R\$ 40



Frutas frescas e vegetais: Laranja, limão, abacaxi, melancia, melão, banana, maçã, mamão, morango, beterraba, gengibre, cenoura, couve, hortelã, manjeriço, capim-santo e rúcula. Polpas congeladas: Acerola, framboesa, manga, graviola e maracujá. Adicional: Fruta, leite condensado, aveia, chia ou água de coco + R\$ 4,70. Whey protein + R\$ 10,00
Fresh fruits and vegetables: Orange, lime, pineapple, watermelon, melon, banana, apple, papaya, strawberry, beetroot, ginger, carrot, kale, mint, basil, lemongrass, and arugula. Frozen fruit pulps: Acerola cherry, raspberry, mango, soursop, and passion fruit. Extras: Fruit, condensed milk, oats, chia, or coconut water + R\$ 4.70. Whey protein + R\$ 10.00

Bebidas

BEVERAGES

972	ÁGUA COM GÁS SPARKLING WATER	R\$ 9	376	REFRIGERANTE LATA SOFT DRINK [CAN]	R\$ 10
376	ÁGUA SEM GÁS STILL WATER	R\$ 9	1775	ISOTÔNICOS ISOTONIC	R\$ 17
1173	ÁGUA COM GÁS [IMPORTADA] IMPORTED SPARKLING WATER	R\$ 28	1776	ÁGUA DE COCO COCONUT WATER	R\$ 16 ⁸⁰
1174	ÁGUA SEM GÁS [IMPORTADA] IMPORTED STILL WATER	R\$ 28	1777	SUCOS INTEGRAIS FRUIT JUICE	R\$ 17
963	CHÁ MATE BOTTLED MATE TEA	R\$ 19	1778	RED BULL ENERGY DRINK	R\$ 17
9080	H2OH H2OH SODA	R\$ 14			

Bar & Adega

BAR & WINE CELLAR

409	SUPER BOCK PORTUGUESE LONG NECK BEER	R\$ 19 ⁹⁰
366	CERVEJA LATA BEER [CAN]	R\$ 11
365	CERVEJA LONG NECK BEER [LONG NECK BOTTLE]	R\$ 13
10061	CERVEJA GARRAFA [600ML] BEER [600 ML BOTTLE]	R\$ 25
1694	CAIPIROSKA SMIRNOFF Fruta à escolha, vodka Smirnoff, açúcar e gelo. Choice of fruit, Smirnoff vodka, sugar, and ice.	R\$ 31
1695	CAIPIROSKA ABSOLUT Fruta à escolha, vodka Absolut, açúcar e gelo. Choice of fruit, Absolut vodka, sugar, and ice.	R\$ 38
973	CAIPIFRUTA DE SAQUÊ Fruta à escolha, saquê, açúcar e gelo. Choice of fruit, sake, sugar, and ice.	R\$ 31
1693	CAIPIRINHA Fruta à escolha, cachaça, açúcar e gelo. Choice of fruit, cachaça [Brazilian sugarcane spirit], sugar, and ice.	R\$ 41
1696	GIN TÔNICA Gin, água tônica, gelo e finalização cítrica. Gin, tonic water, ice, and citrus garnish.	R\$ 32
1697	APEROL SPRITZ Aperol, espumante, água com gás e fatia de laranja. Aperol, sparkling wine, soda water, and orange slice.	R\$ 33
1698	NEGRONI Gin, vermute rosso e Campari, maturados em barril de amburana. Gin, sweet vermouth, and Campari, aged in Amburana wood cask.	R\$ 36
1051	TAÇA DE VINHO CASA CUNHA Vinhos tinto, branco ou rosé, selecionados da nossa adega e servidos em taça. Curadoria do Fernando. Todo mês, uma novidade! Red, white or rosé wines, selected from our cellar and served by the glass. Curated by Fernando. A new surprise every month!	R\$ 21

Frutas à escolha: morango, abacaxi, limão, maracujá.

Venda de bebidas alcoólicas proibida para menores de 18 anos. Se beber, não dirija. Conforme Lei Estadual n° 15.428/14.



Choose your fruit: strawberry, pineapple, lime, passion fruit.

Sale of alcoholic beverages prohibited for under 18s. Don't drink and drive. In accordance with State Law No. 15.428/14.



Delícias Portuguesas

PORTUGUESE DELICACIES

- 1668 PASTEL DE NATA** R\$ 14
Massa folhada crocante, recheado com creme de ovos e assado até caramelizar por cima.
Traditional Portuguese custard tart with a crisp puff pastry shell and caramelized top.
- 1670 LEITE CREME** R\$ 25
Sobremesa portuguesa de creme de leite e ovos com cobertura de açúcar queimado na hora.
Classic Portuguese dessert made with milk and egg custard topped with caramelized sugar.
- 1669 SERICAIA** R\$ 25
Sobremesa típica do Alentejo: pudim leve e aerado de ovos e leite perfumado com canela.
From Portugal's Alentejo region: a light, airy egg custard scented with cinnamon.
- 1671 BOLA DE BERLIM** R\$ 14
Massa doce frita recheada com creme de ovos e polvilhada com açúcar.
Portuguese-style fried dough filled with egg custard and dusted with sugar.
- 1672 TOUCINHO DO CÉU** R\$ 24
Doce tradicional à base de ovos, amêndoas e açúcar, com textura macia e intensa.
Traditional Portuguese almond and egg cake, rich and soft, a classic convent-style dessert.



Sobremesas

DESSERTS

- 503 SALADA DE FRUTAS** R\$ 29
Calda leve de maracujá com capim-santo, abacaxi, mamão, morango, berries da estação, kiwis e laranja.
Light passion fruit and lemongrass syrup with pineapple, papaya, strawberry, seasonal berries, kiwis, and orange.
- 996 TAÇA DE MORANGOS** R\$ 38
Fresh strawberries served in a cup.
- 997 CREME DE PAPAIA COM CASSIS** R\$ 38
Creamy papaya dessert topped with crème de cassis.
- 998 PETIT GÂTEAU DE CHOCOLATE** R\$ 37
Com sorvete de creme e calda de chocolate
Chocolate lava cake with vanilla ice cream and chocolate sauce.
- 1000 BROWNIE** R\$ 38
Brownie com sorvete de creme e calda de chocolate
Brownie with vanilla ice cream and chocolate sauce.
- 1764 TORTA QUENTE DE MAÇÃ** R\$ 35
Torta quente de maçã com sorvete de creme e calda toffee.
Warm apple pie with vanilla ice cream and toffee sauce.
- 506 FATIA DE FRUTA DA ESTAÇÃO** R\$ 24
Fresh slice of seasonal fruit.



Waffles

WAFFLES

- 1765 FARO** R\$ 38
Waffle com sorvete de chocolate, Nutella, chantilly e castanha de caju.
Waffle with chocolate ice cream, Nutella, whipped cream, and cashew nuts.
- 1766 CASCAIS** R\$ 38
Waffle com sorvete de creme, morango e castanha de caju.
Waffle with vanilla ice cream, strawberries, and cashew nuts.
- 1767 FÁTIMA** R\$ 30
Waffle com mel.
Waffle with honey.

Sorvetes ICE CREAM

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- | | | |
|------|---|--------|
| 1768 | MORANGUÍSSIMO
Taça especial com 2 bolas de sorvete de morango com leite Ninho, calda de morango, farofa crocante, canudinho e cobertura de leite Ninho com morangos frescos.
<i>Special sundae with 2 scoops of strawberry and powdered milk ice cream, strawberry syrup, crunchy crumble, wafer stick, and powdered milk topping with fresh strawberries.</i> | R\$ 35 |
| 1769 | COLEGIAL DE NUTELLA
1 bola de sorvete de Nutella, calda de chocolate com avelã, chantilly e canudinho.
<i>1 scoop of Nutella ice cream, hazelnut chocolate sauce, whipped cream, and wafer stick.</i> | R\$ 30 |
| 1770 | TAÇA DE PISTACHE
1 bola de sorvete de pistache, calda de caramelo, chantilly, farofa crocante e canudinho.
<i>1 scoop of pistachio ice cream, caramel sauce, whipped cream, crunchy crumble, and wafer stick.</i> | R\$ 29 |
| 1771 | BANOFFEE
Sorvete de creme com calda toffee, chantilly, castanha de caju e banana.
<i>Vanilla ice cream with toffee sauce, whipped cream, cashew nuts, and banana.</i> | R\$ 34 |
| 1772 | MILKSHAKE
2 bolas de sorvete, calda e chantilly.
<i>2 scoops of ice cream, syrup, and whipped cream.</i> | R\$ 29 |

Buffet BUFFET CHARGED BY WEIGHT

TODOS OS DIAS

Todos os dias, um buffet para despertar, saciar e aconchegar.
Café da manhã fresquinho, almoço cheio de sabor e sopas quentinhas para terminar o dia.
Every day, a buffet to awaken, satisfy, and comfort.
Fresh breakfast, flavorful lunch, and warm soups to end the day.

DESPERTAR [BUFFET DE CAFÉ DA MANHÃ] BREAKFAST

SACIAR [BUFFET DE ALMOÇO] LUNCH

ACONCHEGAR [BUFFET DE SOPAS & CALDOS] SOUPS & BROTHS

*Para sua mesa,
sua casa & sua festa*

FOR YOUR TABLE, YOUR HOME, YOUR PARTY

TÁBUA DE FRIOS CHARCUTERIE BOARD
MINI SANDUÍCHES MINI SANDWICHES
SANDUÍCHE DE METRO PARTY SUB
BOLOS GELADOS CHILLED CAKES
MINI SALGADOS SAVORY BITES
MINI DOCINHOS SWEET BITES