



TAMBAQUI DE BANDA

simples. saboroso. nosso.



MENU em PDF
LEVE com VOCÊ e
compartilhe com os AMIGOS

**ENGLISH
MENU**
YES, WE CARE
ABOUT YOU :)

OPTIONAL SERVICE FEE: 10% | ALL PRICES IN REAL (R\$) | **TIPPING MUSICIANS:** SOLO SINGER \$5 | WITH DANCERS: \$7

OUR SPECIALS



THE MOST PRAISED AT TRIPADVISOR

CABOCO ENROLADO

CANAPE MADE OF SALTED PIRARUCU WITH CREAM CHEESE AND WRAPPED WITH FRIED BANANAS (4UN). **R\$34,90**



STUFFED SHRIMP

#4 BIG BREADED SHRIMPS STUFFED WITH CATUPIRY CHEESE **R\$39,90**



TAPIOCA AND CHEESE DICES

#6 DICES MADE WITH TAPIOCA AND COALHO CHEESE AND TUCUPI SAUCE LIGHTLY PEPPERED. **\$27,90**



CRISPY PIRARUCU BITES

WITH TARTAR SAUCE. **\$45,90**



CHAMPION OF BRASIL SABOR FESTIVAL AND VER-O-PESO FESTIVAL

TACAQUI o NHOQUE!

GNOCCHI MADE OF TAMBAQUI, TUCUPI SAUCE, JAMBU LEAF AND FRESH SHRIMPS. FISH GNOCCHI AS YOU NEVER TRIED BEFORE. OUR MOST AWARDED DISH! **R\$39,90**

TRADITIONAL



SAUTÉED GARLIC SHRIMP

ANOTHER BEER FRIEND **\$66,90**



AÇAÍ

PURE AÇAÍ FROM PARÁ WITH TAPIOCA 300ml **R\$28,90**



TACACÁ

FROM THE NORTH OF BRAZIL. TUCUPI SAUCE, GUM OF YUCA, DRIED SHRIMP AND JAMBU LEAF. **R\$30,90**



CRISPY & FRIES

FRENCH FRIES **\$19,90**
FRIED YUCA **\$21,90**



TAMBAQUI BROTH

TO WET YOUR APPETITE, THE FIRST IS ON THE HOUSE. **\$5,90**

FISH BALLS

10 UNITS

AVIU **R\$25,90**

TAMBAQUI **R\$25,90**

CAPITÃO **R\$25,90**

PIRARUCU **R\$29,90**

PIRACUÍ DE BODÓ **R\$29,90**



ALL FISH BALLS COME WITH TUCUPI MAYO BUT AVIU THAT COMES WITH CUPUAÇU SAUCE LIGHTLY PEPPERED.

FISHBALLS+PASTRIES

WANNA MIX AND MATCH?

2 FLAVORS OF FISH BALLS (5UN EACH OF AVIU, TAMBAQUI OR CAPITÃO) OR 2 FLAVORS OF PASTRY (3UN EACH) OR 1 FLAVOR OF FISH BALL (5UN) AND 1 FLAVOR OF PASTRY (3UN) (SHRIMP PASTRY NOT INCLUDED) **R\$25,90**



PASTRIES

6 UNITS

CREAMY SHRIMP **R\$35,90**

PIRARUCU WITH BANANA **R\$25,90**

TAMBAQUI **R\$25,90**

CALABRESA **R\$25,90**

COALHO CHEESE **R\$25,90**

MISTO **R\$25,90**

(GROUND BEEF, EGG AND COALHO)

SALADS

SHRIMP SALAD

#10 SHRIMPS, LETTUCE, BANANA CHIPS, COALHO CHEESE, AND TUCUPI SAUCE. **R\$73,90**

TAMBAQUI FISH SALAD

TAMBAQUI RIBS, LETTUCE, BANANA CHIPS, COALHO CHEESE, AND TUCUPI SAUCE. **R\$59,90**

PIRARUCU FISH SALAD

PIRARUCU FISH BITES, LETTUCE, BANANA CHIPS, COALHO CHEESE, AND TUCUPI SAUCE. **R\$46,90**

LOCAL CAESAR SALAD

LETTUCE, BANANA CHIPS, COALHO CHEESE, AND TUCUPI SAUCE. **R\$27,90**

SAUTEED VEGETABLE

SAUTEED STEAMED VEGETABLES WITH OLIVE OIL AND GARLIC. **R\$21,90**



EXTRAS

TUCUPI SAUCE **R\$6,90**

CUPUAÇU AND PEPPER SAUCE **R\$7,90**

TARTAR SAUCE **R\$6,90**

TUCUPI **R\$5,90**

JAMBU **R\$5,90**

TUCUPI WITH JAMBU **R\$16,90**

SHREDDED CHEESE **R\$8,90**

MILK CREAM **R\$5,90**

CONDENSED MILK **R\$5,90**

SIDE ORDERS

YUCA FLOUR WITH BANANA **R\$15,90**

YUCA FLOUR WITH SHRIMP **R\$36,90**

YUCA FLOUR WITH EGG **R\$12,90**

FAROFA **R\$8,90**

YUCA FLOUR OR UARINI FLOUR **R\$9,90**

SPAGHETTI **R\$10,90**

FISH SAUCE **R\$11,90**

MASHED YUCA **R\$12,90**

MIXED RICE 'N' BEANS OR RICE **R\$9,90**

VINAGRETE **R\$8,90**

BEAN SALAD **R\$18,90**

VATAPÁ **R\$24,90**

RICE WITH TUCUPI AND JAMBU **R\$12,90**

TACACÁ RICE **R\$29,90**



Wanna Burger?



We also have a Burger Joint called Muy Gringo Smoke House.

Take a look at Instagram or Tripadvisor and we can book a table for you. Just ask the waiter.

APPETIZERS

PIRARUCU



WINNER OF BRASIL SABOR CONTEST

MOQUECA CABOCA

DICED DRIED PIRARUCU SAUTÉED WITH URUCUM OIL INSTEAD OF PALM OIL, STEWED WITH BRAZILIAN NUTS MILK AND BABECUED VEGGIES. WITH RICE AND FISH SAUCE. **R\$72,90**

DELICIOUS PIRARUCU

GRILLED PIRARUCU FILLET WITH BECHAMEL SAUCE, FRIED BANANAS AND GRATINS WITH PARMESAN CHEESE. WITH RICE. **R\$59,90**

THE AMAZON MATCH

SLICES OF BARBECUED PIRARUCU WITH MIXED YUCA UARINI FLOUR AND FRESH COCONUT MILK WRAPPED WITH FRIED BANANAS. WITH RICE AND SHRIMP VATAPÁ. **R\$66,90**

MOQUECA OF PIRARUCU WITH SHRIMPS

DICED PIRARUCU STEWED IN PALM OIL AND COCONUT MILK AND SAUTÉED WITH VEGGIES AND SHRIMP. SIDE ORDERS: RICE AND FISH SAUCE. **R\$74,90**

GRILLED PIRARUCU FILLET

RICE, YUCA FLOUR, FRIES OR MASHED YUCA. **R\$53,90**

BREADED PIRARUCU FILLET

RICE, YUCA FLOUR, FRIES OR MASHED YUCA. **R\$49,90**

SHREDDED PIRARUCU

BRAISED AND SEASONED. WITH RICE AND MIXED YUCA UARINI FLOUR AND FRIED BANANAS. **R\$49,90**

BACALHAU DA AMAZÔNIA

FRESH PIRARUCU LOIN SALTED COD STYLE, ROASTED IN OLIVE OIL WITH GARLIC, ONION AND BLACK OLIVES. WITH POTATOES AND RICE. **R\$61,90**

PARMIGIANA PIRARUCU FILLET

BREADED PIRARUCU STEAK WITH HOUSEMADE TOMATO SAUCE AND GRATIN WITH MOZZARELLA CHEESE. WITH RICE AND MASHED YUCAS. **R\$59,90**



KIDS MEAL

BREADED PIRARUCU STICKS **R\$37,90**

RUMP STEAK BITES **R\$45,90**

CHICKEN NUGGETS **R\$37,90**

WITH: RICE + YUCA FLOUR + FRENCH FRIES OR MASHED YUCA.

TAMBAQUI



THE WORLD FAMOUS TAMBAQUI de BANDA

HALF FISH GRILLED ON COAL WITH MIXED RICE AND BEANS OR RICE, YUCA FLOUR AND VINAGRETE. FOR 2 PERSONS. **R\$133,90**

TAMBAQUI de CASACA

WHOLE TAMBAQUI GRILLED ON COAL AND STUFFED FRIED BANANA AND YUCA FLOUR. WITH MIXED RICE AND BEANS OR RICE, YUCA FLOUR AND VINAGRETE. FOR 3 PERSONS. **R\$219,90**

TAMBAQUI RIBS

CHOOSE BETWEEN GRILLED OR FRIED TAMBAQUI RIBS. WITH MIXED RICE AND BEANS OR RICE, YUCA FLOUR AND VINAGRETE. **R\$60,90**

TAMBAQUI RIBS WITH TUCUPI

GRILLED ON COAL AND STEWED WITH TUCUPI SAUCE. WITH RICE AND FISH SAUCE. **R\$77,90**

STEWED TAMBAQUI (CALDEIRADA)

TAMBAQUI RIBS STEW WITH VEGGIES, BOILED EGG AND POTATO, WITH RICE AND FISH SAUCE. RIBS STEW **R\$71,90**
RIBS GRILLED AND THEN STEW **R\$75,90**

ESCABECHE TAMBAQUI RIBS

TAMBAQUI RIBS STEW WITH VEGGIES AND SAUTÉED WITH TOMATO SAUCE. WITH RICE AND FISH SAUCE. **R\$73,90**

MOQUECA of TAMBAQUI with CAMARÃO

TAMBAQUI RIBS COOKED WITH PALM OIL AND VEGGIES. STEW WITH COCONUT MILK AND SHRIMPS, WITH RICE AND FISH SAUCE. **R\$88,90**

SHREDDED TAMBAQUI

BRAISED AND SEASONED. WITH RICE, YUCA UARINI FLOUR AND FRIED BANANAS. **R\$31,90**

MOQUECA VEGETARIANA

BANANA PACOVÁ AND VEGETABLES GRILLED ON COAL AND COOKED WITH COCONUT MILK AND PALM OIL. SLICES OF BRAZILIAN NUTS ON TOP. WITH RICE AND TUCUPI SAUCE. **R\$45,90**



MATRINXÃ



MATRINXÃ DE CASACA

GRILLED ON COAL AND STUFFED FRIED BANANA AND YUCA FLOUR. SIDES: MIXED RICE AND BEANS OR RICE, YUCA FLOUR AND VINAGRETE. FOR 2 PERSONS. **R\$184,90**

MATRINXÃ with VINAGRETE

GRILLED ON COAL AND STUFFED VINAGRETE. WITH MIXED RICE AND BEANS OR RICE, YUCA FLOUR AND VINAGRETE. FOR 2 PERSONS. **R\$173,90**

PACU

GRILLED OR FRIED PACU

GRILLED ON COAL WITH MIXED RICE AND BEANS, YUCA FLOUR AND VINAGRETE. **R\$37,90**

GRILLED ON COAL STUFFED PACU

STUFFED UARINI FLOUR. WITH MIXED RICE AND BEANS, YUCA FLOUR AND VINAGRETE. **R\$45,90**

SARDINHA

FRIED SARDINES

WITH MIXED RICE AND BEANS, YUCA FLOUR AND VINAGRETE. (2UN). **R\$39,90**

SARDINHA ASSADA

ACOMPANHA BAIÃO DE DOIS OU ARROZ, FAROFA E VINAGRETE (2UN). **R\$42,90**

WRAPPED AND GRILLED SARDINES

WRAPPED ON BANANA LEAVES AND STUFFED VINAGRETE AND SEASONED WITH URUCUM OIL. WITH RICE AND FISH SAUCE. **R\$50,90**

JARAQUI

FRIED JARAQUI

WITH MIXED RICE AND BEANS, YUCA FLOUR AND VINAGRETE. **R\$34,90**



The most popular saying in Amazonas:
"Whoever eats jaraqui neve leaves here"

MEAT AND CHICKEN

SMOKED BBQ TEXAS TRAY STYLE

SMOKED IN THE PITSMOKER WITH FRUIT WOOD: TRI-TIP, PORK RIBS, CHICKEN LEG QUARTER, PORK SAUSAGE, ALABAMA AND BBQ SAUCE. SIDES: RICE, POTATO SALAD, RED ONION PICKLE, CUCUMBER PICKLE AND FAROFA. **R\$144,90**

FILLET MIGNON SAUTÉED W/ ONIONS

RICE, YUCA FLOUR, FRIES OR MASHED YUCA. FOR 1 PERSON **R\$88,90**

RUMP MEDALLION SAUTÉED W/ ONIONS

RICE, YUCA FLOUR, FRIES OR MASHED YUCA. FOR 1 PERSON **R\$65,90**

FREE RANGE CHICKEN WITH YUCA

WITH RICE OR SPAGHETTI AND CHICKEN SAUCE. FOR 1 PERSON. **R\$69,90**

SMOKED CHICKEN

SMOKED CHICKEN LEG QUARTER, RICE, POTATO SALAD, FAROFA, ALABAMA AND BBQ SAUCE. FOR 1 PERSON. **R\$38,90**



TAMBAQUI DE BANDA

simples. saboroso. nosso.

ENGLISH MENU AVAILABLE

OPTIONAL SERVICE FEE: 10% | ALL PRICES IN REAL (R\$) | TIPPING MUSICIANS: SOLO SINGER \$5 | WITH DANCERS: \$7



PDF English Menu Download and Share

— NEW! —

SIGNATURE DRINKS

Menu inspired by Amazonian culture, valuing regional fruits: Taperebá, Cupuaçu, Banana and Cumarú, vanilla from the Amazon.

These drinks use techniques improved by mixologist **GABRIELA GUEDES**, such as: jams, purees, artisanal syrups, jellies, infusions and dehydrations.



JUMA
THE LEGEND OF THE WOMAN WHO TRANSFORMS INTO A JAGUAR AT THE FULL MOON AND ROAMS THE AMAZON FOREST.
CACHAÇA INFUSED WITH CUMARU, SPICED HONEY SYRUP, PACOVÁ BANANA PUREE, LEMON, TUCUMÁ FOAM AND PHISSALYS. R\$30,90



CANELA de ÍNDIA
INSPIRED BY INDIGENOUS PAINTINGS.
JAMBU CACHAÇA, PINEAPPLE, SUGARCANE SYRUP, FLAVORED WITH CINNAMON, AND FINISHED WITH DEHYDRATED PINEAPPLE. R\$43,90



PAJÉ
SPIRITUAL LEADER OF INDIGENOUS TRIBES.
GIN (TANQUERAY OR EURIDICE), TAPEREBÁ, SUGAR SYRUP AND TONIC.
GIN EURIDICE: R\$32,90
GIN TANQUERAY: R\$37,90



AMBUÇU de CANA
A TRIBUTE TO THE RICHNESS OF THE AMAZON, BRINGING THE EXOTIC FLAVOR OF CUPUAÇU, THE SWEETNESS OF SUGARCANE SYRUP AND THE VITALITY OF SUGARCANE JUICE.
AMBURANA CACHAÇA, CUPUAÇU, SUGAR CANE JUICE, SUGAR SYRUP AND LEMON JUICE. R\$27,90



VITÓRIA RÉGIA
LEGEND THAT EXPLAINS THE ORIGIN OF THE AQUATIC PLANT WITH LARGE LEAVES THAT BEARS THIS NAME.
AMBURANA CACHAÇA, ORANGE JUICE, PASSION FRUIT, TAHITI LEMON JUICE AND PITAYA JELLY. R\$31,90



TOADA AMAZÔNICA
ALCOHOLIC: JAMBU CACHAÇA, AÇAÍ, LEMON JUICE, SUGAR SYRUP, CUPUAÇU FOAM AND INDIGENOUS GUARANÁ GRATED ON THE PIRARUCU'S TONGUE. R\$31,90
NON-ALCOHOLIC: AÇAÍ, LEMON JUICE, SUGAR SYRUP, SODA, CUPUAÇU FOAM AND INDIGENOUS GUARANÁ GRATED ON THE PIRARUCU TONGUE. R\$23,90



IARA
THE AMAZON MERMAID THAT ATTRACTS FISHERMEN TO THE WATERS.
WHITE RUM, CUPUAÇU, CONDENSED MILK, CREAM, TAPEREBÁ FOAM AND PHYSALIS. R\$40,90



ENCONTRO das ÁGUAS
REPRESENTS THE MEETING OF THE RIO NEGRO AND SOLIMÕES.
GIN, GUARANÁ SYRUP, ORANGE AND CITRUS SCHEWPPES.
-GIN EURIDICE R\$32,90
-GIN TANQUERAY R\$37,90



AMAZÔNIA EXÓTICA
INSPIRED BY THE TROPICAL FRUIT KNOWN AS CACAU GRANDE DA AMAZÔNIA.
GIN, CUPUAÇU, SUGAR SYRUP AND TONIC WATER.
-GIN EURIDICE R\$32,90
-GIN TANQUERAY R\$37,90



UIRAPURU
IT IS A BIRD THAT SINGS BEAUTIFULLY AND IS CONSIDERED A MESSENGER OF THE GODS IN INDIGENOUS MYTHOLOGY.
AMBURANA CACHAÇA, SUGAR SYRUP, TAHITI LEMON JUICE, CABERNET SAUVIGNON WINE AND GINGER FOAM. R\$36,90



BOTO COR de ROSA
THE PINK DOLPHIN THAT TRANSFORMS INTO A BEAUTIFUL MAN TO SEDUCE.
VODKA, COINTREAU, LEMON JUICE, CUPUAÇU NECTAR AND PITAYA FOAM.
-VODKA NACIONAL R\$32,90
-VODKA IMPORTADA R\$42,90



CUNHATÃ
MYTHOLOGICAL ENTITY THAT PERSONIFIES FEMININE BEAUTY AND PURITY IN AMAZONIAN CULTURE.
WHITE CACHAÇA, TAPEREBÁ, SPICED HONEY SYRUP, LIQUEUR 43, GARNISHED WITH SALT AND PINK PEPPER, FINISHED WITH FRIED PACOVÁ BANANA.
-CACHAÇA NACIONAL R\$28,90
-CACHAÇA ESPECIAL R\$33,90



AMAZON SODA
GLASS 450ML R\$15,90
PREPARED WITH FRUIT SYRUP AND CARBONATED WATER. CHOOSE FLAVOR: GUARANÁ, LEMON, PINEAPPLE, ACEROLA, CUPUAÇU, GUAVA, TAPEREBÁ, SOURSOP, MANGO OR PASSION FRUIT.



GUARANÁ SMOOTHIE
CUP 450ML
GUARANÁ SYRUP, GUARANÁ POWDER, PEANUTS, POWDERED MILK, LEMON AND HONEY. R\$19,90

BEVERAGES

LOCAL GUARANÁ SODAS

BARÉ E TUCHAUA R\$5,90

SODAS

GUARANÁ ANTARCTICA, ANTARCTICA ZERO, PEPSI, PEPSI BLACK, SODA LIMONADA E SUKITA R\$6,90

COCA-COLA, COCA-ZERO, SPRITE, FANTA LARANJA, FANTA UVA, SCHWEEPPES CITRUS, SCHWEEPPES TÔNICA E TÔNICA ANTARTICA. R\$7,90

WATER

REGULAR \$4 / SPARKLING \$5

CAPSULE COFFEE

ESPRESSO:
ATENTO, VIBRANTE OR PLENO R\$5,90

SPECIALS:
CAPUCCINO, CAFÉ COM LEITE, CHOCOLATTO CARMELLO R\$6,90



FRESH JUICES

CUP 450ML
LEMONADE, SWISS LEMONADE R\$10,90
PINEAPPLE R\$13,90
PINEAPPLE WITH MINT R\$17,90
ORANGE R\$16,90
ORANGE WITH ACEROLA R\$16,90

PULP JUICES

CUP 450ML
ACEROLA, CASHEW, GUAVA R\$10,90
JENIPAPO, MANGO R\$10,90
TAPEREBÁ, PASSION FRUIT R\$13,90
CUPUAÇU R\$14,90
SOURSOP R\$16,90
ADDITIONAL MILK R\$2,90

FANCY DRINKS & CAIPIRA DRINKS



LE MAGNIFIQUE!
TANQUERAY GIN, TONIC, LEMON, PINK PEPPER AND ROSEMARY. R\$42,90



LA PASSION
TANQUERAY GIN, PASSION FRUIT, TONIC WATER, MINT AND SUGAR SYRUP. R\$42,90



APEROL SPRITZ
APEROL, SPARKLING WINE, SPARKLING WATER AND ORANGE. \$38,90



CAIPILE PINEAPPLE & AÇAÍ
CACHAÇA, PINEAPPLE, SUGAR SYRUP AND AÇAÍ POPSCILE.
- TRADITIONAL R\$25,90
- SPECIAL R\$31,90



CAIPILE LEMON & GRAVIOLA
CAIPIRINHA WITH SOURSOP POPSCILE.
- TRADITIONAL R\$25,90
- SPECIAL R\$31,90



CAIPIFRUIT
FRUIT (PINEAPPLE, KIWI, STRAWBERRY OR PASSION FRUIT), VODKA, LEMON AND SUGAR SYRUP.
- BRAZILIAN VODKA R\$34,90
- IMPORTED VODKA R\$44,90



SANGRIA
WINE FLAVORED WITH CINNAMON, BAHIA ORANGE, SICILIAN LEMON, NUTMEG, STAR ANISE, BROWN SUGAR AND GREEN APPLE. R\$33,90



L'AMOUR ROSE
BEEFEATER PINK GIN, STRAWBERRY, TONIC AND TORCHED CINNAMON. R\$37,90



CAIPIRINHA
CACHAÇA, LEMON AND SUGAR SYRUP.
- TRADITIONAL R\$16,90
- SPECIAL R\$20,90



CAIPIROSKA
VODKA, LEMON AND SUGAR SYRUP.
- BRAZILIAN VODKA R\$19,90
- IMPORTED VODKA R\$29,90



CAIPIRU
CACHAÇA MACERATED WITH JAMBU, LEMON AND SUGAR SYRUP (JAMBU IS A LEAF THAT NUMBS THE TONGUE. IT IS ALSO USED IN TACACÁ).
- TRADITIONAL \$21
- ESPECIAL \$25

CHOPP E CERVEJAS



BRAHMA DRAFT BEER
300ML R\$12,90 / 300ML DIRTY R\$14,90
500ML R\$20,90 / 500ML DIRTY R\$21,90

- BEER**
600ML
BOHEMIA R\$13,90
BRAHMA DUPLO MALTE R\$14,90
ORIGINAL R\$16,90
BUDWEISER R\$17,90
SPATEN R\$20,90
STELLA ARTOIS R\$21,90
BECKS R\$22,90

- LONG NECK**
BOHEMIA R\$9,90
ORIGINAL R\$10,90
SPATEN R\$11,90
BUDWEISER R\$11,90
STELLA ARTOIS R\$12,90
BECKS R\$12,90
CORONA R\$13,90
RIBEIRÃO LAGER R\$14,90



- COLORADO BEER**
600ML
RIBEIRÃO LAGER+ORANGE SKIN R\$28,90
CAUIM PILSEN+YUCA R\$28,90
APPÍA WEISS+HONEY R\$28,90
INDICA IPA+RAPADURA R\$28,90

CAPRICHOSO

CULTURE, THE TRIUMPH OF THE PEOPLE

CAPRICHOSO IS THE LIGHT, IS THE SOUND WHO TAKES OVER MY LAND THE DRUM ROLLS LOUDLY, LOVE SHINES BRIGHTLY THAT THE WAR DRUMS ARRIVED



EVOLUÇÃO ESTRELADA
ALCOHOLIC: TEQUILA, BLUE CURAÇAO, LEMON JUICE AND RIM SALT. R\$34,90
NON-ALCOHOLIC: ORANGE SYRUP, LEMON JUICE, SODA AND RIM SALT. R\$28,90



TRIUNFO DO POVO
ALCOHOLIC: GIN, ORANGE SYRUP, GINGER SYRUP, SPARKLING WINE, SPARKLING WATER, BAHIA ORANGE, STAR ANISE, LEMON FOAM AND THEMED RICE PAPER.
- GIN TANQUERAY R\$58,90
- GIN EURYDICE R\$50,90
NON-ALCOHOLIC: ORANGE SYRUP, GINGER SYRUP, SODA, BAHIA ORANGE, STAR ANISE, LEMON FOAM AND THEMED RICE PAPER. R\$28,90



SODA CAPRICHOSO
ORANGE SYRUP AND CARBONATED WATER. R\$16,90



CAPRICHOSA CAIPIRINHA
CACHAÇA, LEMON AND SUGAR SYRUP
- TRADITIONAL R\$16,90
- SPECIAL R\$20,90

GARANTIDA CAIPIRINHA
CACHAÇA, LEMON AND SUGAR SYRUP
- TRADITIONAL R\$16,90
- SPECIAL R\$20,90

SECRETS OF THE HEART

GARANTIDO

GARANTIDO IS PURE FEELING, MIXED BRAVENESS AND SORROW WARRIOR PEOPLE OF ARROW AND LOVE



FESTEJO VERMELHO
ALCOHOLIC: KETEL ONE VODKA WITH GRAPEFRUIT AND ROSES, STRAWBERRY PUREE, LEMON JUICE, SUGAR SYRUP AND SPARKLING WINE. R\$37,90
NON-ALCOHOLIC: STRAWBERRY PUREE, LEMON JUICE, SUGAR SYRUP, AND SODA. R\$28,90



ISA A BELA GUERREIRA
ALCOHOLIC: GIN, RED CURAÇAO, SQUEEZED LEMON, WATERMELON ENERGY DRINK, PINK PEPPER, DEHYDRATED SICILIAN LEMON, CITRUS FOAM AND GUARANTEED HEADDRESS.
- GIN TANQUERAY R\$46,90
- GIN EURYDICE R\$40,90
NON-ALCOHOLIC: STRAWBERRY SYRUP, LEMON, WATERMELON ENERGY DRINK AND LEMON FOAM AND GUARANTEED HEADDRESS. R\$31,90



CHOPP AZULOU
300ML R\$13,90 / 300ML SUJO R\$15,90
500ML R\$21,90 / 500ML SUJO R\$22,90

CHOPP VERMELHO
300ML R\$13,90 / 300ML SUJO R\$15,90
500ML R\$21,90 / 500ML SUJO R\$22,90

SODA GARANTIDO
STRAWBERRY SYRUP, CARBONATED WATER. R\$16,90

