

BIEN *Venidos* AO GRAN *Parrilla*

From the fire comes flavor. From memory, a new chapter.

Gran Parrilla has always been synonymous with authentic Argentine cuts — imported meats, prepared on the traditional grill, as is the norm for true Buenos Aires barbecue. A reference for those who value excellence and respect for tradition.

Now, from this same passion, Milanesitas is born: a new brand inspired by a grandma's recipe and the heart of Argentine cuisine.

Milanesitas is our tribute to the simple but moving. To that golden Milanese, crispy on the outside, soft on the inside, made with love, memories and the Argentine soul.

Two brands, one spirit: celebrating flavor with truth — whether on the grill or in the warmth of memory.

And since life is much more than pizza...

How about a Milanese stuffed with the flavor of pizza?

Crispy crust, melting filling and that Buenos Aires touch that wins you over at the first bite.

MILANESITAS®

LEARN MORE AT:

WWW.GRANPARRILLA.COM.BR

<https://milanesitas.com.br>

  @GRANPARRILLA

  milanesitas.official

PAYMENT INFO

WE DO NOT ACCEPT CHECKS

WE ACCEPT CARDS FROM THE FOLLOWING BRANDS



WE ARE OPEN EVERYDAY FROM 12PM TO 12AM



Empanadas

EMPANADAS 2 UNITS

MEAT _____ **R\$ 32,90**
EMPANADA STUFFED WITH PORTEÑO TEMPERED MEAT

COSTILLA BOVINA _____ **R\$ 32,90**

CAMARÓN _____ **R\$ 32,90**

CREMA QUESO _____ **R\$ 24,90**
CREAMY CHEESE WITH CARAMELIZED ONIONS

CHOURIPAN _____ **R\$ 29,90**
PORK CHORIZO WITH PORTEÑO SEASONING
AND MOZZARELLA

PIZZA _____ **R\$ 24,90**
MOZZARELLA , TOMATO AND BASIL

BURGUER _____ **R\$ 32,90**
HAMBURGUESA WITH CHEDDAR CHEESE

TASTING _____ **R\$ 84,90**
1 OF EACH FLAVOUR



PAN DE AJO _____ R\$ 13,90

GARLIC BREAD ARGENTINEAN CHIMICHURRI SAUCE RECIPE.

PAPAS TRUFADAS _____ R\$ 59,90

CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE, ACCOMPANIED BY TRUFFLE AIOLI SAUCE AND FINISHED WITH AERATED PARMESAN CHEESE

CHOURIPAN _____ R\$ 27,90

ARGENTINEAN-STYLE CHORIZO, SERVED ON FRENCH BREAD, WITH MOZZARELLA CHEESE AND FINISHED WITH AN EXCLUSIVE BLEND OF HERBS AND SPICES.

GRAN CROQUETA _____ R\$ 29,90

PREPARED WITH HIGH-QUALITY ARGENTINEAN PICANHA, SLOWLY SHREDDED. SERVED WITH A SPECIAL SAUCE FROM THE CHEF.

CHORIZO

SAUSAGE WITH ARGENTINEAN CHIMICHURRI AND FAROFA

POLLO CHICKEN (2 unidades) _____ R\$ 15,90

CERDO PORK LOIN (2 unidades) _____ R\$ 15,90

CHORIZO ASADO DE TIRA _____ 250G - R\$ 44,90

COSTELA ARGENTINA ACEBOLADO _____ 500G - R\$ 89,90

TRIO OF CHORIZO _____ R\$39,90

CERDO (1 unit), POLLO (1 unit) E ASADO DE TIRA (125g)
What about pan de ajo to go with?

PROVOLETA GRILLED PROVOLONE CHEESE

CHIMICHURRI _____ R\$ 59,90

À LA GRAN _____ R\$ 59,90

GRILLED PROVOLONE CHEESE WITH ONION, MIX OF PEPPERS, TOMATO AND BASIL SAUCE.

À LA CALABRIAN _____ R\$ 59,90

GRILLED PROVOLONE CHEESE WITH RED ONION AND CALABRESA SAUSAGE.

BERENJENA A LA BRUSQUETA _____ R\$ 29,90

GRILLED EGGPLANT SLICES, COVERED WITH OUR HOMEMADE TOMATO SAUCE AND GRATED TO PERFECTION.

FILETE DE CASTILLA _____ R\$ 89,90

SUCCULENT FILLET STRIPS DIPPED IN A CREAMY SAUCE MADE WITH SELECTED CHEESES, BAKED UNTIL GOLDEN BROWN AND SERVED WITH RUSTIC POTATOES.

PALITOS DE MAÍZ CREMOSOS _____ R\$ 39,90

FRIED POLENTA WITH AERATED PARMESAN CHEESE. SERVED WITH QUESO SAUCE.

FOOD STARTER TOUR _____ R\$ 49,90

AN IRRESISTIBLE COMBINATION OF OUR STARTERS

- GRAN CROQUETA (2 units)
- MINI COXINHAS (6 units)
- EMPANADAS OF YOUR CHOICE (2 units)

MILANESITAS®

APPETIZER

CRUNCHY CAMARONES..... R\$ 59,90

SHRIMP BREADED IN PANKO FLOUR
SERVED WITH A SPECIAL SAUCE. (150g)

COXITAS DE POLLO R\$ 16,90

MINI CHICKEN COXINHA (12 units)

PELOTAS R\$ 49,90

BREADED BUFFALA MOZZARELLA, ARUGULA,
CHERRY TOMATO, PESTO SAUCE AND TOAST

TRIANGULITOS R\$59,90

PROVOLONE MILANESE + PEPPER JELLY



TRIANGULITOS



PELOTAS



DEGREE OF DONENESS

MUY
HECHO

WELL-DONE

POCO
HECHO

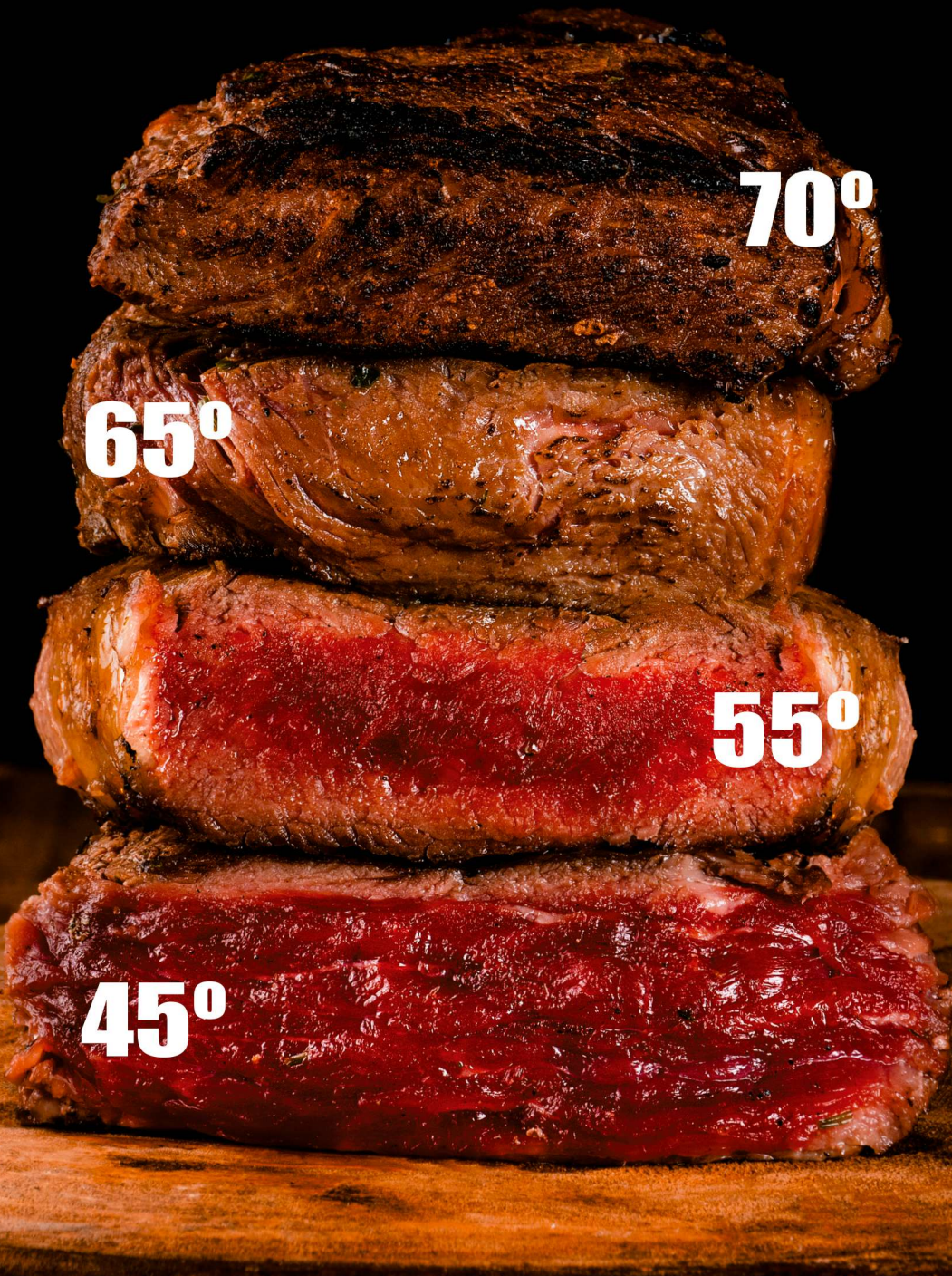
MEDIUM
RARE

AL PUNTO

MEDIUM

CRUDO

RARE



70°

65°

55°

45°

Asados GRAN Parrilla

ESCOLHA SUA CARNE PREPARADA NA PARRILLA
SERVIDA COM MOLHOS + 2 GUARNICIONES OU
1 ROSTIE OU 1 RISOTO OU 1 ALIGOT OU
1 MEZCLA DE LEGUMES OU 1 ENSALADA OU 1/2 ENSALADA
OU 1/2 MEZCLA DE LEGUMES + 1 GUARNIÇÃO A SUA ESCOLHA
(EXCETO ROSTIE , ALIGOT , RISOTO)

1 CHORIZO APROX. 300G _____ R\$ 149,90
NEW YORK STRIP STEAK.

2 ANCHO APROX. 300G _____ R\$ 149,90
CLASSIC ARGENTINE CUT OF STRIP FILLET WITH
CHARACTERISTICS OF SOFTNESS AND DELICATE FLAVOR

3 PICANHA APROX. 300G _____ R\$ 149,90
NOBLE TOP SIRLOIN CAP

4 FILET MIGNON APROX. 300G _____ R\$ 139,90

5 SHORT RIB APROX. 500G _____ R\$169,90
VERY TASTY AND TENDER CUT OF BEEF TAKEN FROM
THE FRONT PART OF THE RIB

6 ASADO DE TIRA _____ R\$ 209,90
TRADITIONAL ARGENTINIAN BEEF RIBBON CUTTING
(SUBJECT TO UNAVAILABILITY)

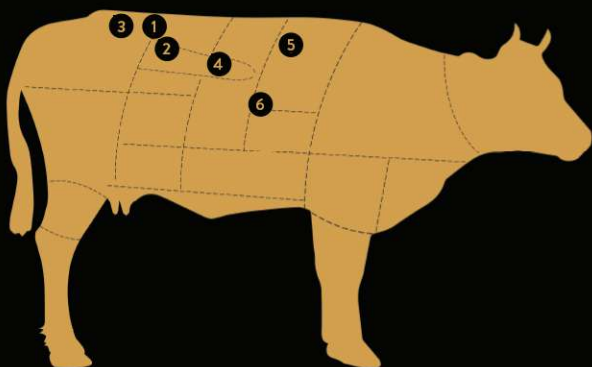
FILETE DE POLLO _____ R\$ 59,90
CHICKEN

CARRÉ DE CORDERO _____ R\$ 209,90
FRENCH RACK. APROX. 350G (SUBJECT TO UNAVAILABILITY)

PRIME (SUBJECT TO UNAVAILABILITY) _____ R\$239,90

T-BONE (SUBJECT TO UNAVAILABILITY) _____ R\$239,90

SHOULDER APROX. 300G _____ R\$169,90
A TENDER AND TASTY CUT TAKEN FROM THE SHOULDER OF
THE OX, IT HAS EXCELLENT MARBLING AND SUCCULENCE.
(SUBJECT TO UNAVAILABILITY)



GRAN Família

CARNES PREPARADAS NA BRASA
SERVIDAS COM MOLHOS +
2 ACOMPANHAMENTOS À SUA ESCOLHA
VEJA EM GUARNICIONES

GRAN CHORIZO APROX. 750G _____ **R\$ 299,90**
SERVES UP TO 3 PEOPLE
STEAK CUT ON THE CROSS.

★ **PARRILLA PREMIUM** APROX. 1,2KG _____ **R\$ 499,90**
SERVES UP TO 4 PEOPLE
2 ASADO DE TIRAS, ANCHO STEAK, STEAK OF
CHORIZO AND FILET STEAK +2 SIDES.

GRAN PARRILLADA FAMÍLIA _____ **R\$ 324,90**
FOR 3 PEOPLE.
MIX OF RIBEYES STEAK, NEW YORK STRIP STEAK, CHICKEN
BREASTS, LOIN SAUSAGE, CHICKEN SAUSAGE AND GRILLED
VEGETABLES

TRIO PREMIUM APROX. 900G _____ **R\$ 359,90**
PICANHA, ANCHO, CHORIZO.

PARRILLADA APROX. 600G _____ **R\$ 259,90**
NEW YORK STRIP STEAK, RIBEYE STEAK, LOIN SAUSAGE,
CHICKEN SAUSAGE WITH CHIMICHURRI SAUCE.

ANCHO PARRILLERO APROX. 600G _____ **R\$ 279,90**
ARGENTINEAN RIBEYE STEAK WITH CHEESE.

ASADO DE TIRA 4 STRIPS _____ **R\$ 399,90**
TRADITIONAL ARGENTINA BEEF RIBBON CUTTING.

GALETO DESHUESADO _____ **R\$ 119,90**
WHOLE BONELESS CHICKEN

FRALDINHA RED APROX. 500G _____ **R\$ 199,90**
SELECTED CUT WITHOUT FAT, LONG AND
THIN TAKEN FROM THE BEEF'S BELLY.

GRAN PICANHA _____ **R\$ 379,90**
SERVES UP TO 3 PEOPLE. APROX. 750G SIRLOIN CAP.

500g SLICED NOBLE CUTS

PICANHA APROX. 500G _____ **R\$ 269,90**
GRILLED WITH CREMA QUESO + **R\$29,90**

CHORIZO APROX. 500G _____ **R\$ 259,90**
GRILLED WITH CREMA QUESO + **R\$29,90**





Ensaladas

TYPICAL SALADS

CAPRESE _____ R\$ 36,90

TOMATO, BUFFALO MOZZARELLA AND BASIL PESTO.

CAESAR _____ R\$ 29,90

LETTUCE, CAESAR SAUCE, PARMESAN CHIPS AND CRISPY CROUTONS.

MESCLAN _____ R\$ 36,90

LETTUCE, ARUGULA, GRATED CARROTS, CHOPPED TOMATOES, PALM HEARTS, CUCUMBER AND OLIVE.

PROVOCANTE _____ R\$ 59,90

MIX OF LEAVES: ARUGULA, WATERCRESS, RED LETTUCE AND CRISPY LETTUCE; JULIENED RED ONION, STRAWBERRIES, BUFFALO MOZZARELLA, NUTS, CHERRY TOMATOES AND YOGURT SAUCE WITH BEETROOT.



PROVOCANTE

Verduras a la Gran



GRILLED VEGETABLES

PIMIENTA _____ R\$ 20,90

CEBOLA _____ R\$ 9,90

CALABACÍN _____ R\$ 9,90

BERENJENA _____ R\$ 9,90

MAIZ _____ R\$ 9,90

FUNGI _____ R\$ 34,90

MEZCLA DE VERDURAS EM LÁ PARRILLA R\$ 44,90

COMBO WITH MIXED VEGETABLES

PAPAS NA BRASA WITH CREMA QUESO _____ R\$ 34,90

ASTERIX POTATOES WITH CHEESE SAUCE AND FRESH PARIS MUSHROOMS

CEBOLA WITH GRILLED CREMA QUESO _____ R\$ 29,90

TOMATE WITH GRILLED CREMA QUESO _____ R\$ 29,90

Guarniciones

SIDE DISHES

POTATOES

PORTUGUESE _____ R\$ 24,90

ROSTIE _____ R\$ 34,90

FRIED _____ R\$ 29,90

RUSTIC WITH COARSE SALT AND ROSEMARY _____ R\$ 29,90

PUNCH WITH CREMA QUESO _____ R\$ 34,90

MASHED BAROA POTATO _____ R\$ 29,90

MASHED POTATO _____ R\$ 24,90

ALIGOT _____

CREAMY MASHED POTATOES MIXED
WITH PLENTY OF MELTED CHEESE

BAROA POTATO _____ R\$ 34,90

ENGLISH POTATO _____ R\$ 29,90

RICE

BLANCO _____ R\$ 24,90

A LA GRAN _____ R\$ 29,90

FROM PORTO _____ R\$ 29,90

PIAMONTESE _____ R\$ 34,90

WHOLE _____ R\$ 29,90

CRIOLLO _____ R\$ 29,90

WHITE RICE SAUTÉED WITH PEPPERS, ONIONS AND TOMATOES

LEEK _____ R\$ 29,90

FAROFA

BACON _____ R\$ 24,90

EGGS _____ R\$ 24,90

RISOTTO

LEEK _____ R\$ 34,90

FUNGI _____ R\$ 34,90

CREMA QUESO _____ R\$ 39,90

MILANESE

BANANA _____ R\$ 24,90

Gran News

We have prepared a special part of the menu with seasonal additions, designed especially for our great customers!

Your opinion is very important to us in deciding whether these dishes will continue to be available.

FRALDINHA A LA FUGAZZETA ____ R\$ 199,90

serve ATÉ 3 PESSOAS GRATINED BELLY SELECTED CUT COVERED WITH GENEROUS SLICES OF GOLDEN ONION, ACCOMPANIED BY WHITE RICE AND FRIES.

STEAK ROLL _____ R\$ 199,90

serve ATÉ 3 PESSOAS BELLY SELECTED CUT ROLL STUFFED WITH A BLEND OF NOBLE CHEESE AND GOLDEN ONIONS, FINISHED WITH A CRISPY PARMESAN CRUST. SERVED WITH WHITE RICE AND PORTUGUESE PAPAS.

PICANHA NA CROSTATATA COM ESPAGUETE LA CREMA _____ R\$ 149,90

serve 1 PESSOA NOBLE CUT OF SIRLOIN CAP MADE ON THE GRILL AND FINISHED WITH A GOLDEN CRUST OF PANKO, CONFITED GARLIC AND PARMESAN. SERVED WITH SPAGHETTI WITH LA CREMA SAUCE MADE WITH CHEESE.

TOMAHAWK _____ R\$ 469,90

aprox. 1 kg NOBLE CUT OF RIB WITH LONG BONE, MATURED AND GRILLED ON THE GRILL. SUCCULENT AND IMPOSING, SERVED WITH CHIMICHURI, RUSTIC ROSEMARY PORRIDGE AND PANKO FAROFA. (SUBJECT TO UNAVAILABILITY)

MIGNON DOS BOSQUES _____ R\$89,90

serve 1 PESSOA MIGNON Tournedor served with Paris Mushroom Sauce sautéed in butter and finished with fresh cream. Accompanied with white rice and crispy Portuguese Papas.

PAILLARD COM FETTUCCINE ____ R\$ 89,90

CHOCODULCE _____ 36,90

BROWNIE EMPANADA WITH DULCE DE LECHE. SERVED WARM AND CRISPY WITH A SCOOP OF ICE CREAM



Pescados y Mariscos



CAMARÓN CRUJIENTES _____ R\$ 99,90

1/2 PORTION OF FRIED SHRIMPS.
+ 2 ACCOMPANIMENTS.

FETTUCCHINE BUENOS AIRES _____ R\$ 89,90

FETTUCCHINE WRAPPED IN A CREAMY CHEESECAKE SAUCE,
WITH GRILLED SHRIMP, FINISHED WITH A TOUCH OF PARSLEY
AND LEMON ZEST.

TILÁPIA _____ R\$ 79,90

TILÁPIA FILLET WITH LEMONS
+ 2 ACCOMPANIMENTS AND 2 SAUCES.

SALMÃO _____ R\$ 99,90

SALMON FILLET WITH LEMONS.
+ 2 ACCOMPANIMENTS AND 2 SAUCES.

COMBOS

+ GARLIC BREAD + PORK SAUSAGE
+ FAROFA + FRIED POTATOES + SAUCES

BIFE DE ANCHO R\$ 149,90
RIB EYE STEAK

TAPA DE CUADRIL R\$ 149,90
FILET STEAK 300G

— PARMESANA —

PARMEGIANA WITH MASHED POTATOES WITH
PARMESAN CHEESE.

CAMARÓN R\$ 69,90

FILETE R\$ 89,90

POLLO R\$ 49,90

VEGETARIAN R\$ 49,90

GREEN AND RED PEPPERS, ZUCCHINI,
EGGPLANT AND ONION.

TILAPIA R\$ 69,90



MILANESITAS®

MILANESA

CHOOSE YOUR MEAT AND SAUCE
+ 1 APPETIZER

(FRIED POTATOS OR WHITE RICE OU MASHED POTATOS)



R\$99,90



R\$ 169,90

EL PORTUGUÊS

POMODORO SAUCE, MOZZARELLA, HAM,
BOILED EGG, ONION, PEPPER,
TOMATO AND OREGANO.

MILANESA À LA GRAN

POMODORO SAUCE, MOZZARELLA AND
VEGETABLE MIX.

NAPOLITANA

POMODORO SAUCE, MOZZARELLA, HAM,
POPPED EGG AND OREGANO.

MARGUERITA

POMODORO SAUCE, MOZZARELLA,
SLICES OF TOMATO AND BASIL.

MILANESA DO CHEF

BARBECUE, POPPED EGG, BACON,
CHEDDAR E PARSLEY.

MILANESA WITH GORGONZOLA





SERVE 4 PEOPLE

MILANESITAS À LA GRAN

FILET STEAK

R\$ 179,90

CHICKEN

COXINHA

TRIANGULITES OF PROVOLONE

GOUDA CHEESE PILLOW

POTATOS + SAUCES

MILANESITAS®

BURGER FOR SURE!

WITH FRENCHIE FRIES

HAMBURGUESA EVITA PERÓN _____ R\$ 59,90
SIRLOIN BURGER 200G, CHEDDAR CHEESE, BACON
CARAMELIZED ONION, HANDMADE MAYONNAISE
AND BREAD.

GRAN SMASH

ARGENTINE SIRLOIN SMASH, ON BRIOCHE BREAD
TOASTED IN BUTTER, DRIZZLED WITH CHEDDAR AND
SPECIAL SAUCE WITH ONIONS + CRISPY FRIES.

180G (3 SMASH) _____ R\$ 49,90

120G (2 SMASH) _____ R\$ 44,90

GOUDA CHEESE CUSHION

(10 UN) _____ R\$ 29,90



BURGER AL TANGO _____ R\$ 59,90

JUICY 200G SLICE STEAK BURGER, COVERED WITH
CHEDDAR AND FINISHED WITH OUR ARTISANAL
BACON JELLY. A TRUE SHOW OF FLAVORS
THAT DANCE ON YOUR PALATE.





— SANDWICH —

 **CRIMINALE** R\$ 49,90

2 CHICKEN MILANESES SANDWICH WITH HERBAL SAUCE, TOMATO, LETTUCE, MOZARELA CHEESE AND EGG.

 **GRAN AL MARE ...** R\$ 54,90

BREADED TILAPIA SANDWICH IN PANKO FLOUR WITH TARTAR SAUCE AND CHEDDAR.

MILANESITAS®

The image features four ornate, faceted glass goblets arranged on a dark wooden surface. Each glass contains a different dessert. The top-left glass is filled with a thick, golden-brown liquid and topped with several long, thin, sugar-coated sticks. The middle-left glass contains a layered dessert with a yellow-orange base, a white cream layer, and is topped with fresh strawberries and more cream. The middle-right glass is filled with a yellow-orange liquid, topped with a dark chocolate layer, a thick swirl of white cream, and chocolate shavings. The bottom-right glass contains a yellow-orange liquid, topped with a white cream layer and chunks of chocolate cake. The background is dark and out of focus.

Dulce
DESSERT



COPA DE CHURROS _____ R\$39,90

GIANT CHURROS SERVED IN A GLASS WITH DULCE DE LECHE.

CHOCOCOPA _____ R\$39,90

CHOCO PIE WITH CREAM ICE CREAM , MILK SWEET AND CHOCOLATE ZINGS.

COPA DE BROWNIE _____ R\$ 39,90

DULCE DE LECHE, BROWNIE, CREAM ICE CREAM, CHANTILLY , CHOCOLATE AND ALMOND SYRUP ROASTED.

COPA DE SENSACIONES _____ R\$ 39,90

STRAWBERRY, SAUGHTER, ICE CREAM, DULCE DE LECHE AND CHANTILLY..

PANQUEQUE _____ R\$37,90

PANCAKE FILLED WITH DULCE DE LECHE AND SERVED WITH BALL OF VANILLA ICE CREAM.

MINI FLAN _____ R\$18,90

MILK PUDDING, SERVED WITH CARAMELIZED SYRUP.

MINI CHURROS _____ R\$37,90

PORTION OF MINI CHURROS STUFFED WITH DULCE DE LECHE WITH VANILLA ICE CREAM.

GELATO _____ R\$28,90

2 SCOOPS OF ICE CREAM, VANILLA OR CHOCOLATE WITH CHOCOLATE SYRUP

PETIT GATEAU _____ R\$42,90

PETIT GATEAU WITH VANILLA ICE CREAM.

CHOCOTORTA _____ R\$39,90

TRADITIONAL ARGENTINE PIE PREPARED WITH CHOCOLAT BISCUIT, CREAM CHEESE, DULCE DE LECHE AND CHOCOLAT SPRINKLES.

GRAN ALFAJOR _____ R\$ 35,90

UNCONSTRUCTED VERSION OF THE ARGENTINIAN CLASSIC: CHOCOLATE TOPPING, FILLED WITH CANDY OF MILK, ACCOMPANIED BY VANILLA ICE CREAM.

NOVIDADES

CHOCODULCE _____ R\$36,90

BROWNIE EMPANADA WITH DULCE DE LECHE. SERVED WARM AND CRISPY WITH A SCOOP OF ICE CREAM

CERVEJAS PREMIUM



**PATAGONIA
PILSENER**
740 ML
R\$ 33,90



**PATAGONIA
AMBER LAGER**
740 ML
R\$ 33,90



**PATAGONIA
PILSENER**
355 ML
R\$ 19,90



**PATAGONIA
WEISSE**
740 ML
R\$ 33,90



**COLORADO
RIBEIRÃO
LAGER 600 ML**
R\$ 26,90



**CERVEJAS
LONG NECK**
**QUILMES
HEINEKEN
MALZBIER
STELLA GOLD**
R\$ 14,90



**LONG NECK
THEREZÓPOLIS**
R\$14,90



MUG ZERO DEGREE

ZERO DEGREE MUG 0° _____ R\$ 14,90
400ML

Sparkling Wine

CHANDON _____ R\$ 229,90

Shots

SMIRNOFF _____ R\$ 16,90

CÎROC _____ R\$ 32,90

ABSOLUT _____ R\$ 23,90

CACHAÇA 51 / YPIOCA _____ R\$ 12,90

CACHAÇA SAGATIBA _____ R\$ 18,90

CACHAÇA SALINAS _____ R\$ 18,90

GREY GOOSE _____ R\$ 32,90

MARTINI _____ R\$ 14,90

COGNAC _____ R\$ 19,90

IMPORTED COGNAC _____ R\$ 32,90

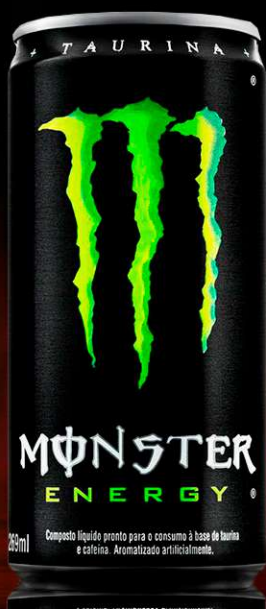
TEQUILA _____ R\$ 27,90

STEINHAGER _____ R\$ 15,90

IMPORTED GIN _____ R\$ 26,90

NATIONAL GIN _____ R\$ 18,90

CAMPARI _____ R\$ 18,90





Liquor

BAILEY'S	R\$ 29,90
FRANGÉLICO	R\$ 29,90
LICOR 43	R\$ 29,90
CONTREAU	R\$ 29,90
AMARULA	R\$ 29,90
MENTA	R\$ 20,90
MALIBU	R\$ 16,90
DISARONNO	R\$ 29,90
LIMONCELLO	R\$ 29,90



Whisky & Bourbon

JOHNNIE WALKER RED LABEL	R\$ 23,90
JOHNNIE WALKER BLACK LABEL	R\$ 28,90
JACK DANIELS	R\$ 28,90
BUCHANAS	R\$ 31,90

BOTTLES:

JOHNNIE WALKER RED LABEL	R\$ 250,00
JOHNNIE WALKER BLACK LABEL	R\$ 350,00
JACK DANIELS	R\$ 350,00
BUCHANAS	R\$ 400,00

Drinks

SODA _____ R\$ 9,90
CONSULT OPTIONS.



H2O _____ R\$12,90
LEMON

MATE TEA _____ R\$ 7,90

CRYSTAL WATER
_____ R\$ 6,90

SPARKLING WATER
_____ R\$ 7,90



COCONUT (FRUIT) _____ R\$ 11,90

FRUIT JUICE (300ML) _____ R\$14,90
LEMON, PINEAPPLE, ORANGE, PASSION FRUIT

COFFEE EXPRESSO _____ R\$ 6,90

COFFEE WITH CREAM _____ R\$ 7,90

COFFEE WITH VANILLA ICE CREAM R\$ 9,90

MONSTER _____ R\$20,90

TEA _____ R\$ 6,90



MATTE
DA CASA



GRAN Drinks

CUBA LIBRE _____ R\$ 29,90
COCKTAIL OF RUM, COLA AND LEMON.

CAMPARI _____ R\$ 26,90
CAMPARI WITH SODA OR TONIC.

APEROL SPRITS _____ R\$ 28,90
APEROL, SPARKLING WINE AND ORANGE ROLLS.

MARGARITA _____ R\$ 32,90
TEQUILA, SALT, LEMON JUICE AND CONTREAU.

CLERICOT _____ R\$ 36,90
SPARKLING, TONIC AND CITRIC FRUIT.

MOJITO _____ R\$ 27,90
RUM, MINT LEAVES, LEMON SUCTION AND GAS WATER.

HI FI _____ R\$ 27,90
VODKA WITH ORANGE JUICE.

FEITIÇO DA LUA _____ R\$ 30,90
VODKA, CURAÇAU BLUE AND TONIC.

SANGRIA NA TAÇA _____ R\$ 26,90
GLASS OF DRIED RED WINE, BRANDY, LIQUEUR,
SODA AND FRUIT PIECES.

FRUIT COCKTAIL _____ R\$ 22,90

FRUIT COCKTAIL VODKA _____ R\$ 27,90

CAIPIRINHA 51 _____ R\$ 25,90

CAIPIRINHA SAGATIBA _____ R\$ 25,90

CAIPIRINHA SALINAS _____ R\$ 29,90

CAIPIRÍSSIMA _____ R\$ 31,90

CAIPVODKA GREY GOOSE _____ R\$ 40,90

CAIPIVODKA SMIRNOFF _____ R\$ 29,90

CAIPIVODKA ABSOLUT _____ R\$ 32,90

CAIPIVODKA CIROC _____ R\$ 42,90

CAIPISAKÊ _____ R\$ 29,90

FRUITS FOR CAIPVODKA , CAIPIRINHA E CAIPSAKÊ:
PASSION FRUIT, LEMON , PERSIAN LIME , PINEAPPLE
OR STRAWBERRY | LYCHEE OR CASHEW + 15,00

LAS CONCHAS _____ R\$ 42,90

GINGER, LEMON GRASS, CASHEW,
LEMON JUICE, TANGERINE JUICE,
GIN, APEROL, CITRUS FOAM.

LAGOA AZUL _____ R\$ 42,90

VODKA, LEMON JUICE, CURACAO
BLUE, SODA AND HIBISCO CITRIC
FOAM.

MAR DEL PLATA _____ R\$ 42,90

GIN, STRAWBERRY, BASIL, PASSION
FRUIT AND LEMON JUICE.

MOJITO DE LA PLAYA _____ R\$ 32,90

RUM, MINT, LEMON JUICE, JUICE
OF PASSION FRUIT AND GAS WATER.

PATAGÔNIA _____ R\$ 42,90

GIN, CASHEW, TANGERINE JUICE,
LEMON JUICE, LEMON GRASS,
LYCHES AND CITRUS FOAM WITH
HIBISCO.

CATARATAS DEL IGUAZÚ _____ R\$ 42,90

VODKA, STRAWBERRY, GINGER SYRUP,
ORANGE JUICE, LEMON JUICE,
GINGER MINT AND FOAM.





Clássicos

PINA COLADA

RUM , PINEAPPLE AND COCONUT MILK.

R\$ 35,90

GIN TÔNICA

GIN, TONIC WATER, SPICES, SICILIAN LEMON.

R\$ 37,90

CAIPIRINHA ESPECIAL

2 FRUITS: STRAWBERRY, PASSION FRUIT, LEMON, LYCHIA, CASHEW, KIWI, LIMA FROM PERSIA. SUGGESTION: PASSION FRUIT + LEMON - CASHEW + LEMON - STRAWBERRY WITH BASIL.

R\$ 29,90

CARAJILLO 43

COFFEE , LIQUOR 43

R\$ 44,90

MOSCOW MULE

VODKA WITH GINGER JUICE AND LEMON.

R\$ 39,90



PINA COLADA



CARAJILLO 43

