

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

RECOLETA _____ R\$ 24,90
CREAMY CHEESE WITH CARAMELIZED ONIONS

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

QUESO _____ R\$ 24,90
MOZZARELLA , TOMATO AND BASIL

EVITA PERÓN _____ R\$ 32,90
HAMBURGUESA WITH CHEDDAR CHEESE

TASTING _____ R\$ 84,90

1 OF EACH FLAVOUR



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

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?

News

CROQUETA AL MARE _____ **R\$ 44,90**

LIGHT AND CRISPY DOUGH FILLED WITH SHRIMP AND CREAM CHEESE. AN EXPLOSION OF FLAVOR.

BURRATA SERVED WITH TOAST _____ **R\$ 89,90**

-CAPRESE CHERRY TOMATOES, GREEN AND BLACK OLIVES, RED ONION, AND ARUGULA

-DULCE Y SAL GRAPES GRILLED IN BUTTER AND HONEY, FINISHED WITH SEA SALT AND BLACK PEPPER.

Roasted Appetizers

BIFE DE ANCHO 300G + **PAN DE AJO** +
CHIMICHURI **R\$ 149,90**

TAPA DE CUADRIL 300G + **PAN DE AJO** +
CHIMICHURI **R\$ 149,90**

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 DEL CASTILLA _____ R\$ 99,90

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)





DEGREE OF DONENESS



WELL-DONE



MEDIUM
RARE



MEDIUM



RARE

65°

70°

55°

45°

Asados GRAN Parrilla

CHOOSE YOUR GRILLED MEAT SERVED WITH SAUCE +
2 SIDE DISHES OR 1 ROSTIE OR 1 RISOTTO OR 1 MIXED
VEGETABLES OR 1 SALAD OR 1/2 SALAD OR 1/2 MIXED
VEGETABLES + 1 SIDE DISH OF YOUR CHOICE
(EXCEPT ROSTIE AND RISOTTO)

1 CHORIZO ^{300g} R\$159,90 | ^{230g} R\$139,90
NEW YORK STRIP STEAK.

2 ANCHO ^{300g} R\$189,90 | ^{230g} R\$159,90
CLASSIC ARGENTINE CUT OF STRIP FILLET WITH
CHARACTERISTICS OF SOFTNESS AND DELICATE FLAVOR

3 PICANHA ^{300g} R\$189,90 | ^{230g} R\$159,90
NOBLE TOP SIRLOIN CAP

4 FILET MIGNON ^{300g} R\$149,90 | ^{230g} R\$129,90

5 SHORT RIB APROX. 500G R\$ 179,90
VERY TASTY AND TENDER CUT OF BEEF TAKEN FROM
THE FRONT PART OF THE RIB

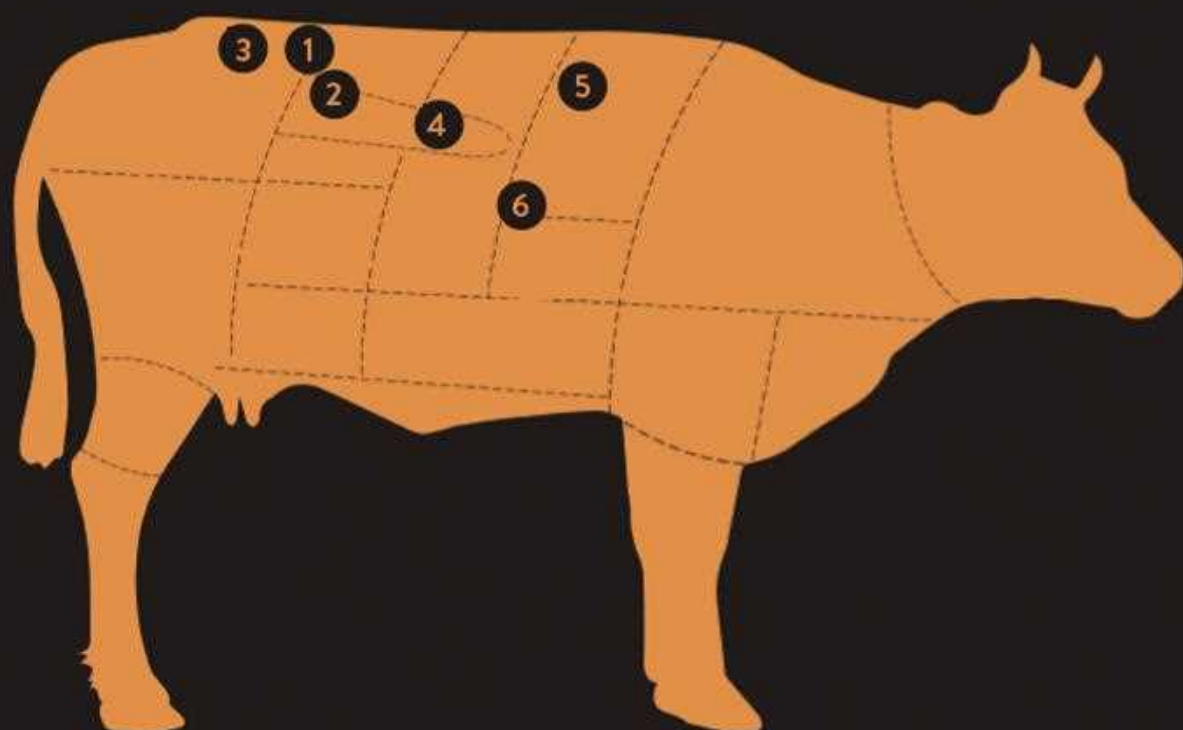
6 ASADO DE TIRA R\$ 219,90
TRADITIONAL ARGENTINIAN BEEF RIBBON CUTTING
(SUBJECT TO UNAVAILABILITY)

CARRÉ DE CORDERO R\$ 219,90
FRENCH RACK. APROX. 350G (SUBJECT TO UNAVAILABILITY)

PRIME (SUBJECT TO UNAVAILABILITY) R\$259,90

T-BONE (SUBJECT TO UNAVAILABILITY) R\$259,90

GALETO DESHUESADO R\$ 129,90
WHOLE BONELESS CHICKEN



GRAN *Familia*

GRILLED MEATS SERVED WITH SAUCES +
2 SIDE DISHES OF YOUR CHOICE
SEE SIDE DISHES

GRAN CHORIZO APROX. 750G _____ R\$ 319,90

SERVES UP TO 3 PEOPLE

STEAK CUT ON THE CROSS.

★ **PARRILLA PREMIUM** APROX. 1KG _____ R\$ 589,90

SERVES UP TO 4 PEOPLE

2 ASADO DE TIRAS, ANCHO STEAK, STEAK OF
CHORIZO AND FILET STEAK + 3 SIDE DISHES OF CHOICE

GRAN PARRILLADA FAMÍLIA _____ R\$ 349,90

FOR 3 PEOPLE.

MIX OF RIBEYES STEAK, NEW YORK STRIP STEAK, CHICKEN
BREASTS, LOIN SAUSAGE, CHICKEN SAUSAGE AND GRILLED
VEGETABLES

TRIO PREMIUM APROX. 750G _____ R\$ 409,90

PICANHA , ANCHO , CHORIZO.

PARRILLADA APROX. 500G _____ R\$ 279,90

NEW YORK STRIP STEAK, RIBEYE STEAK, LOIN SAUSAGE,
CHICKEN SAUSAGE WITH CHIMICHURRI SAUCE.

ANCHO PARRILLERO APROX. 500G _____ R\$ 299,90

ARGENTINEAN RIBEYE STEAK WITH CHEESE.

ASADO DE TIRA 4 STRIPS _____ R\$ 399,90

TRADITIONAL ARGENTINA BEEF RIBBON CUTTING.

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

GRAN PICANHA _____ **R\$ 399,90**
SERVES UP TO 3 PEOPLE. APROX. 750G SIRLOIN CAP.

500g SLICED NOBLE CUTS

PICANHA APROX. 500G _____ **R\$ 279,90**
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.

PAMPEANA _____ **R\$ 59,90**

MIXED GREENS, SLICED RED ONION, GREEN GRAPES, OLIVES, CHERRY TOMATOES, AND BUFFALO MOZZARELLA WITH PESTO SAUCE.



PROVOCANTE

Verduras a la Gran



GRILLED VEGETABLES

PIMIENTA _____ **R\$ 20,90**

CEBOLA _____ **R\$ 9,90**

CALABACÍN _____ **R\$ 9,90**

BERENJENA _____ **R\$ 9,90**

MAÍZ _____ **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

RICE

BLANCO	R\$ 24,90
A LA GRAN	R\$ 29,90
FROM PORTO	R\$ 29,90
PIAMONTESE	R\$ 34,90
WHOLE	R\$ 29,90
ALMOND	R\$ 29,90

FAROFA

BACON	R\$ 24,90
OVOS	R\$ 24,90

RISOTTO

HONGOS	R\$ 34,90
CREMA QUESO	R\$ 39,90

MILANESE

BANANA	R\$ 24,90
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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.



Gran Menu

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

SERVES UP TO 3 PEOPLE GRATINED BELLY SELECTED CUT COVERED WITH GENEROUS SLICES OF GOLDEN ONION, ACCOMPAINED BY WHITE RICE AND FRIES.

PORTERHOUSE _____ R\$ 459,90

APPROX. 1KG + 2 SIDE DISHES PRIME CUT WITH FILET MIGNON AND SIRLOIN ON THE SAME BONE. SUCCULENT, TENDER AND GRILLED. SUBJECT TO AVAILABILITY

MIGNON TORNEDOR WITH QUESOS SALSA _____ R\$ 119,90

BEEF TENDERLOIN SERVED WITH OUR CLASSIC PORTENÈNE CREMA QUESO, ACCOMPAINED BY WHITE RICE AND PORTUGUESE POTATOES.

SHRIMP PORTEÑO RISOTTO WITH CREMED BURRATA _____ R\$ 119,90

CREAMY ARBORIO RICE, SAUTÉED SHRIMP AND OVEN-GRATINATED BURRATA

SALMÓN GRAN PAQUETE DEL MAR _____ R\$119,90

SALMON BAKED IN THE SHAPE OF AN AROMATIC GIFT, WITH CHERRY TOMATOES, BLACK AND GREEN OLIVES, RED ONION AND ROSEMARY. ACCOMPAINED BY PEANUT RICE AND RUSTIC MASHED POTATOES.





Pescados y Mariscos



CAMARÓN CRUJIENTES _____ **R\$ 99,90**

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

FETTUCCINE BUENOS AIRES _____ **R\$ 99,90**

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

TILÁPIA _____ **R\$ 89,90**

TILÁPIA FILLET WITH LEMONS
+ 2 ACCOMPANIMENTS AND 2 SAUCES.

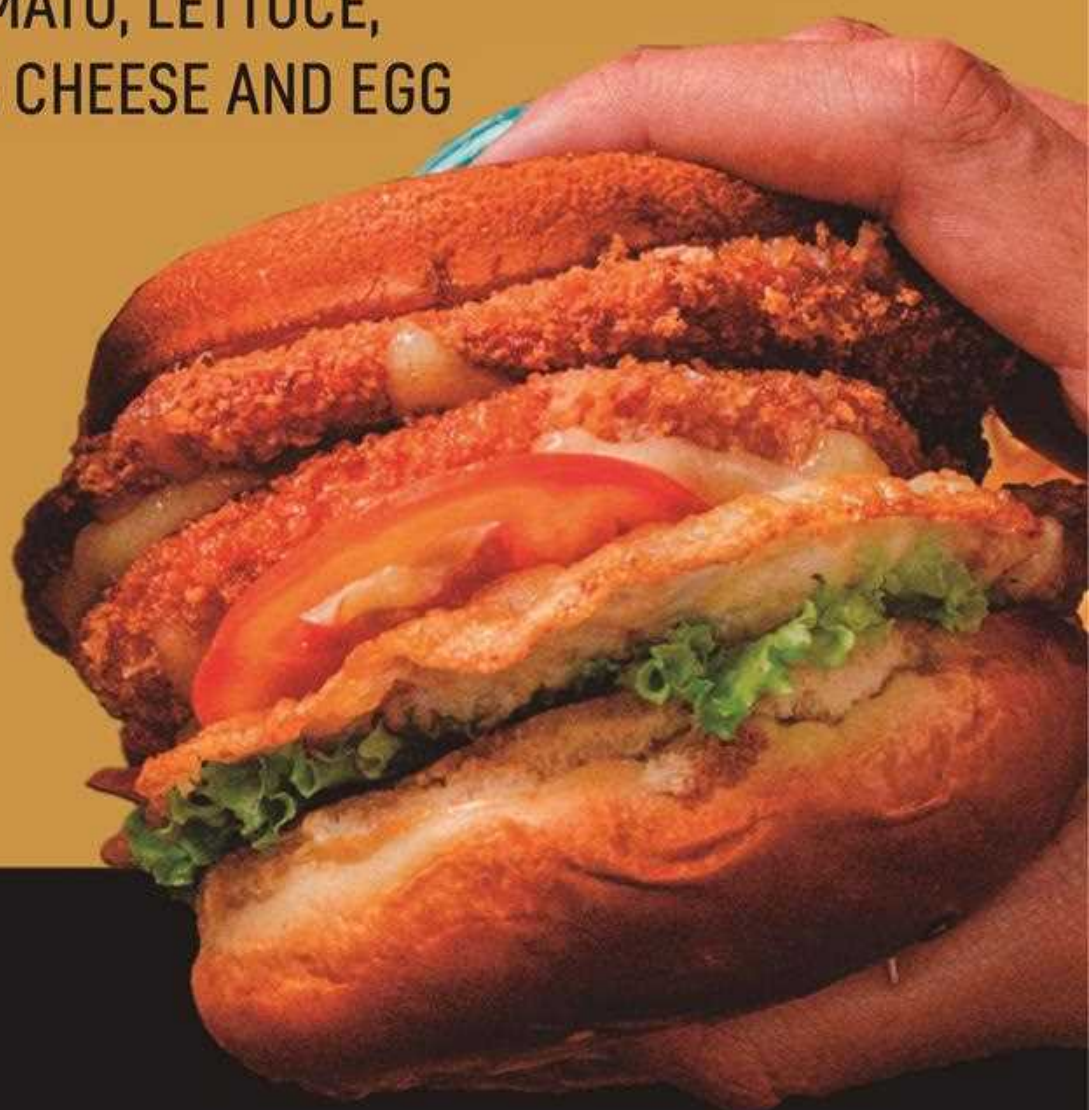
SALMÃO _____ **R\$ 119,90**

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

— SANDWICH —

 **CRIMINALE** R\$ 49,90

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



— PARMESANA —

PARMEGIANA WITH MASHED POTATOES WITH PARMESAN CHEESE.

CAMARÓN R\$ 79,90

FILETE R\$ 99,90

POLLO R\$ 59,90

VEGETARIAN R\$ 59,90

GREEN AND RED PEPPERS, ZUCCHINI, EGGPLANT AND ONION.

TILAPIA R\$ 79,90



MILANEŠITAS®

MILANESA

CHOOSE YOUR MEAT AND SAUCE

+

1 APPETIZER

(FRIED POTATOS OR WHITE RICE OU MASHED POTATOS)



R\$109,90



R\$ 169,90

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.





SERVE 4 PEOPLE

MILANESITAS À LA GRAN

FILET STEAK

CHICKEN

COXINHA

TRIANGULITES OF PROVOLONE

GOUDA CHEESE PILLOW

POTATOS + SAUCES

R\$ 189,90

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\$ 34,90



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.



A vertical collage of four dessert glasses. The top glass contains a clear liquid and several long, thin, sugar-coated sticks. The second glass from the top is filled with a thick, orange-colored liquid. The third glass contains a thick, orange-colored liquid topped with a layer of white cream and fresh raspberries. The bottom glass is filled with a thick, orange-colored liquid topped with a layer of white cream and chocolate shavings. The glasses are arranged in a slightly overlapping manner, each sitting on a small, light-colored plate.

Dulce

DESSERT



COPA DE CHURROS _____ R\$ 49,90

GIANT CHURROS SERVED IN A GLASS WITH DULCE DE LECHE.

CHOCOCOPA _____ R\$ 49,90

CHOCO PIE WITH CREAM ICE CREAM , DULCE DE LECHE AND CHOCOLATE ZINGS.

COPA DE BROWNIE _____ R\$ 49,90

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

COPA DE SENSACIONES _____ R\$ 49,90

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

PANQUEQUE _____ R\$ 49,90

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\$ 49,90

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

GELATO _____ R\$ 34,90

GELATO WITH CRUNCHY CARAMEL CRUMBLE.

PETIT GATEAU _____ R\$ 49,90

PETIT GATEAU WITH VANILLA ICE CREAM.

CHOCOTORTA _____ R\$ 49,90

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

NOVIDADES

BANANA AL CROCANTE DE DULCE DE LECHE _ R\$49,90

BAKED BANANA WITH CRUNCHY CRUMBLE AND DULCE DE LECHE SERVED WITH VANILLA ICE CREAM

RABANADA AL CARAMELO PORTEÑA _____ R\$ 49,90

BRIOCHE BREAD MARINATED FOR HOURS, FILLED WITH DULCE DE LECHE AND CARAMELIZED. CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE. SERVED WITH VANILLA ICE CREAM AND VANILLA SAUCE.

BROWNIE AL FUEGO _____ R\$ 49,90

BROWNIE SERVED ON A HOT PLATE, ACCOMPANIED BY A TRIO OF SAUCES - CHOCOLATE, DULCE DE LECHE AND VANILLA, VANILLA ICE CREAM AND CRUNCHY CARAMEL CRUMBLE.

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

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GRAN *Parrilla*

Sparkling Wine

CHANDON _____ R\$ 229,90

Shots

SMIRNOFF _____ R\$ 16,90

CÎROC _____ R\$ 46,90

ABSOLUT _____ R\$ 23,90

CACHAÇA 51 / YPIOCA _____ R\$ 12,90

CACHAÇA SAGATIBA _____ R\$ 18,90

CACHAÇA SALINAS _____ R\$ 18,90

GREY GOOSE _____ R\$ 39,90

MARTINI _____ R\$ 20,90

COGNAC _____ R\$ 19,90

IMPORTED COGNAC _____ R\$ 32,90

TEQUILA _____ R\$ 29,90

COGNAC _____ R\$ 19,90

IMPORTED COGNAC _____ R\$ 32,90

WHITE FERNET _____ R\$ 45,90

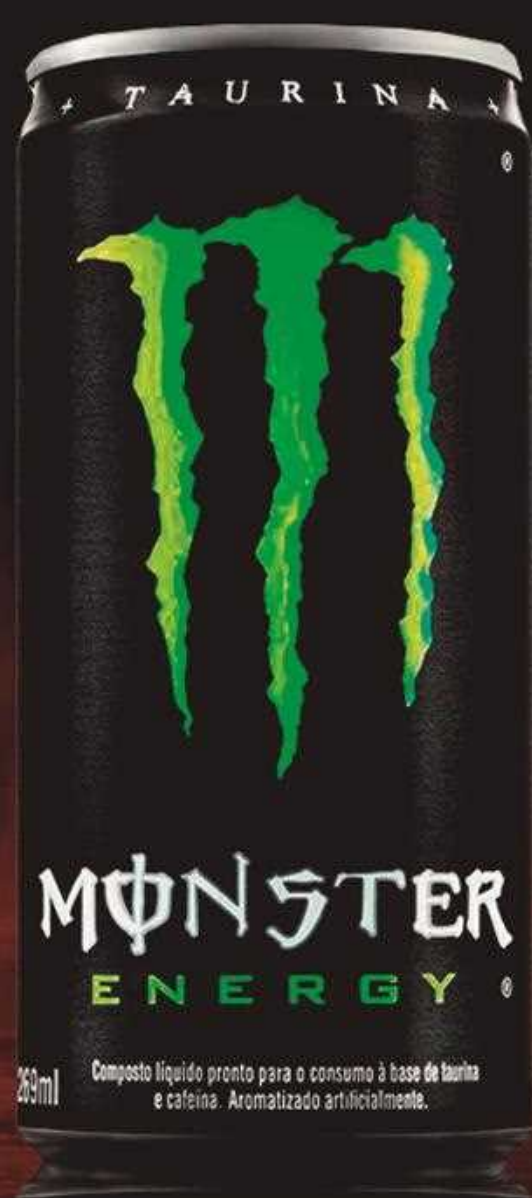
GRAPPA _____ R\$ 54,90

STEINHAGER _____ R\$ 15,90

IMPORTED GIN _____ R\$ 29,90

NATIONAL GIN _____ R\$ 18,90

CAMPARI _____ R\$ 18,90





Liquor

BAILEY'S	R\$ 29,90
FRANGELICO	R\$ 29,90
LICOR 43	R\$ 34,90
CONTREAU	R\$ 29,90
AMARULA	R\$ 29,90
MALIBU	R\$ 24,90
LIMONCELLO	R\$ 36,90
DISARONNO	R\$ 45,90



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\$14,90

PRATA WATER
_____ R\$9,90

SPARKLING WATER
_____ R\$10,90



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 DULCE DE LECHE _____ R\$ 10,90

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\$ 44,90

APEROL, SPARKLING WINE AND ORANGE ROLLS.

MARGARITA _____ R\$ 39,90

TEQUILA, SALT, LEMON JUICE AND CONTREAU.

MOJITO _____ R\$ 27,90

RUM, MINT LEAVES, LEMON SUCTION AND GAS WATER.

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\$ 33,90

CAIPVODKA GREY GOOSE _____ R\$ 49,90

CAIPIVODKA SMIRNOFF _____ R\$ 29,90

CAIPIVODKA ABSOLUT _____ R\$ 36,90

CAIPIVODKA CÎROC _____ R\$ 54,90

CAIPISAKÊ _____ R\$ 29,90

PINA COLADA _____ R\$ 35,90

RUN , PINEAPPLE AND COCONUT MILK.

GIN TÔNICA _____ R\$ 37,90

GIN, TONIC WATER, SPICES, SICILIAN LEMON.

CAIPIRINHA ESPECIAL _____ R\$ 29,90

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

MOSCOW MULE _____ R\$ 42,90

VODKA WITH GINGER JUICE AND LEMON.

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



