

JUICE OF THE HOUSE

Pineapple, mint, sparkling water and green apple syrup

SOFT DRINKS

Plain water (300ml)

Sparkling water (300ml)

Refrigerant (can)

Coca-cola/Zero, Guaraná/Zero, Tonic Zero

Schweppes Citrus/Zero

Tubaína Normal

Tubaína Zero

BEARS

Stella Atoir LN

Heineken LN

Original

CAIPIRINHAS

Caipirinha

National Caipirosca

Saquerinha of sake Azuma Kirim

Caipirosca Absolute

DISTILLED

Cachaça

National Vodca

Imported Vodca

Sake Dourado Azuma Kirim

Sake Jumai Azuma Kirim

Sake Guinjo Azuma Kirim

Whisky 8 years

Whisky 12 years

ESPUMANTE

Brasil - Splendore Brut

VINHOS BRANCOS

Chile - W Cole Paranal Chardonnay

Chile- W Cole Paranal S. Blanc

Portugal - Risco A. Saramago

VINHO ROSE

Espanha - Rosado Hacienda del Carche

VINHOS TINTOS

Argentina - Penedo Borges Malbec

Portugal - Ilógico A. Saramago

França - Chateau Haut Castenet

Espanha - Castell del Remei Gotim Bru

Portugal - Risco A. Saramago

Itália - Rosso del Colle IGT Donatella

Colombine

Chile - Montes Alpha C. Sauvignon

TAÇA DE VINHO

Argentina - Penedo Borges Malbec

At this tipping is optional , not required to grant any ratification the restaurant attendants . If granted spontaneously , the tips will not be launched in the Tax Receipt in accordance with the provisions of the State Decree n . 1,597 / 2007 , in wording of Decree 58,375 / 2012

na **cozinha**
centro de gastronomia

menunacozinhamenu



Chef Carlos Ribeiro was born in João Pessoa, Paraíba. Curious and passionate about cooking, he created a cooking copyright, always based on his travels in Brazil. "Of these raids around the country who bring the raw material essential to my work, I always associate that taste with culture."

Abril 1016

COUVERT

Lunch

Palm focaccia, crispy pizza and butter

BAR SNACKS

Ground meat pastry (6 units)

Ground Vatapá

Rice cakes with cheese and vinaigrette
(6 units)

Negão - *deep-fried feijoada filled with
dried meat* (6 units)

Open biscuit pastry with shredded
hind leg and cheese (4 units)

Deep-Fried shrimp "bobó" (6 units)

Mix of snacks above
(2 Rice Cakes, 2 shrimp bobó and 2 Negão)

EXTRA PORTIONS

Fried egg

Farofa

Tomato

Rice

Beans

Rustic potatoes

Vegetables

Fruit Day

meat traditional mincemeat

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Basic and Advanced Courses

MAIN MENU

(Individual Dishes)

Picadinho Vegetariano

Soy meat, special vegetable sauce,
potato and peas pastry, tomato, farofa, brown
rice and red beans

Risoto de Rabada

With shredded oxtail ragout

Picadinho Na Cozinha

Valid for two for one promotion - Best Beef Stew São Paulo

Minced meat on the tip of the knife , meat pastry,
tomatoes , rice, beans and onion farofa

Picadinho Xique Xique

Corned beef into cubes, dried beef meat paçoca,
pastry cheese, green beans, pumpkin and rice

Picadinho Marquês de Rabicó

Cup tenderloin into cubes, cheese and corn
pastry, onion farofa , tomatoes and beans

Picadinho de Músculo

Cooked muscle meat in the pressure cooker with
potatoes, carrots and onions echalote , meat
pasty , rice, onion farofa , tomatoes and beans

Picadinho do Mar

Shrimp, chayote , pasty of vatapa,
tomatoes and beans fradinho

Baião de Frutos do Mar

Shrimp, octopus, squid and black beans with
mango juice and curry

DISHES THEY SERVE 3/2 PEOPLE

Picadinho Familia Tradicional

Meat on the tip of the knife , meat pastry,
tomatoes , rice, beans , eggs and onion farofa
Churros dessert with fresh hot milk

Moqueca Baiana*

*Fish, shrimp, coconut milk, palm oil, cilantro, with white rice and
"pirão" (manioc flour thickened broth)*

*** Individual Serving will be 60% charged ***

LUNCH ONLY – MONDAY TO FRIDAY

(INDIVIDUAL DISHES)

DAILY SPECIALS

Options on the board or check with the waiter

EXECUTIVE MENU

Picadinho Tradicional

Versions: Traditional, Oriental, Curry with apple green
(meat biscuit pastry, tomato, rice, bean and farofa)
+ Green salad
+ Desert

chicken fillet

Green salad + dessert of the day

SIDE DISHES

vegetables or potatoes rustica

* In the cold day , we serve soups

* Vegetables of minced may vary according to season
(carrot , chayote , pumpkin or zucchini)

DESSERTS

Season's fruit

Milk Jam ice cream

Coffe Pudding

churros with sweet hot milk

Rabanada-french toast with ice cream

NESPRESSO COFFEE

Leggero our Ristreto our Decaffeinated

With milk

Tea