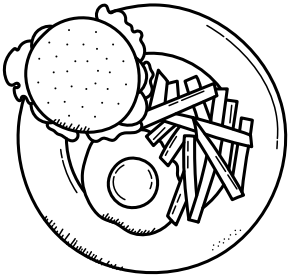
MENU
CAFÉ DA MANHÃ
SERVIDO DAS 6H30 ÀS 11H00

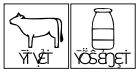
CAFÉ DA MANHÃ CONTINENTAL R$ 56,00
Café e leite ou chá ou chocolate, suco de laranja (300ml), seleção de frutas, seleção de pães, seleção de frios, ovo ou tapioca, manteiga, mel e geléia.



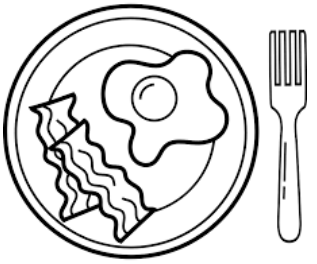
CEIA
SERVIDO DAS 18H00 ÀS 23H00

CANJA DE GALINHA R$ 36,00
Arroz, brócolis, frango e legumes.
Servido com torradas.

CREME DE ASPARGOS R$ 54,00
Servido com torradas.



CREPIOCA AO BASÍLICO R$ 40,00
Base de ovos e goma, tomate, manjericão, azeite extravirgem e azeitona preta.



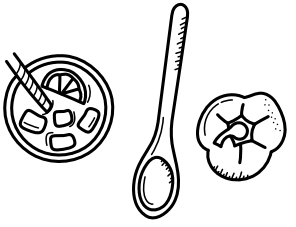
LANCHE
SERVIDO DAS 6H30 ÀS 23H00

FRUTAS DA ESTAÇÃO R$ 29,00

OVERNIGHT OATS R$ 33,00
Banana, manga, mamão, abacaxi, iogurte natural e granola.

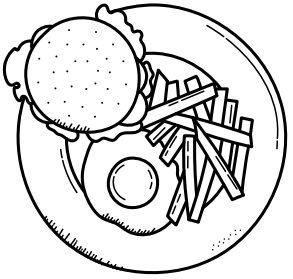
EXPRESSO DA TARDE R$ 44,00
Café e leite ou chá ou chocolate, pão na chapa, seleção de frios, manteiga e mel.

OMELETE COM SALADA R$ 39,00
Dois ovos, tomate, cebola, presunto e queijo.
Servido com salada mista em julienne.



MENU
BREAKFAST
SERVED FROM 6:30 AM TO 11:00 AM

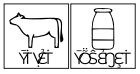
CONTINENTAL BREAKFAST R$ 56.00
Coffee and milk or tea or chocolate, orange juice (300ml), fruit selection, bread selection, cold cuts selection, egg or tapioca, butter, honey, and jam.



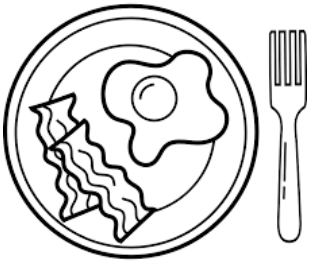
SUPPER
SERVED FROM 6:00 PM TO 11:00 PM

CHICKEN SOUP R$ 36.00
Rice, broccoli, chicken, and vegetables.
Served with toast.

ASPARAGUS CREAM SOUP R$ 54.00
Served with toast.



BASIL CREPIOCA R$ 40.00
Egg and tapioca base, tomato, basil, extra virgin olive oil, and black olive.



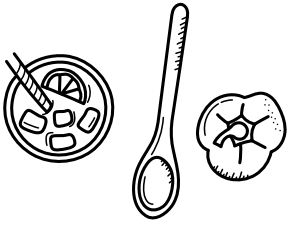
SNACK
SERVED FROM 6:30 AM TO 11:00 PM

SEASONAL FRUITS R$ 29.00

OVERNIGHT OATS R$ 33.00
Banana, mango, papaya, pineapple, natural yogurt, and granola.

ESPRESSO COFFEE R$ 44.00
Coffee and milk or tea or chocolate, toasted bread, cold cuts selection, butter, and honey.

OMELETTE WITH SALAD R$ 39.00
Two eggs, tomato, onion, ham, and cheese.
Served with mixed julienne salad.

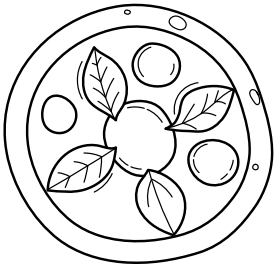


MENU
SANDUÍCHE
SERVIDO DAS 7H00 ÀS 23H00

HAMBÚRGUER ARTESANAL R$ 59,00
Carne de hambúrguer (200g), queijo cheddar, alface e tomate no pão bola e chips de batata.

BEIRUTE DE ROSBIFE R$ 60,00
Rosbife fatiado (150g), queijo muçarela, alface e tomate no pão sírio e chips de batata.

VEGETARIANO R$ 45,00
Pão de forma integral, alface, cenoura, gergelim, frescal e tomate. Servido com chips de batata.



SALADAS
SERVIDO DAS 7H00 ÀS 23H00

SALADA DO CHEF R$ 63,00
Alface americano, frango desfiado, palmito, tomate, crispy de cenoura e molho de mostarda.

SALADA TROPICAL R$ 62,00
Seleção de folhas, manga, tomate, queijo coalho, gergelim e vinagrete de maracujá.

MASSA, RISOTO E PAELLA
SERVIDO DAS 12H00 ÀS 23H00

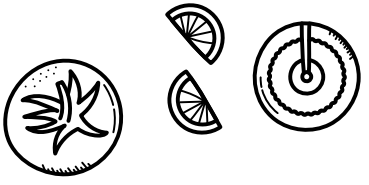
PAELLA DE FRUTOS DO MAR R$ 78,00
Frutos de mar com arroz de açafrão (300g).

PENNE A MATRICIANA R$ 78,00
Penne e molho vermelho com bacon e salsa (200g).

FETTUCCINE AO FUNGHI R$ 89,00
Fettuccine ao molho de funghi e creme de leite (200g).

ESPAGUETE O CAPO R$ 94,00
Espaguete (200g), filet mignon em cubos (100g), champignon, tomate em cubos, manjericão e molho de tomate.

RISOTO DE CAMARÃO R$ 80,00
Camarão (100g) com arroz arbóreo.

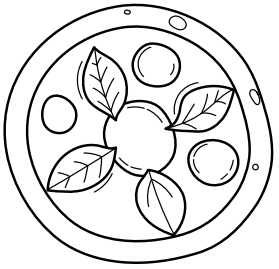


MENU
SANDWICH
SERVED FROM 7:00 AM TO 11:00 PM

ARTISANAL BURGER R$ 59.00
Burger patty (200g), cheddar cheese, lettuce, and tomato on a round bun and chips.

ROAST BEEF BEIRUTE R$ 60.00
Sliced roast beef (150g), mozzarella cheese, lettuce, and tomato on pita bread and chips.

VEGETARIAN R$ 45.00
Whole wheat bread, lettuce, carrot, sesame, frescal cheese, and tomato. Served with potato chips.



SALAD
SERVED FROM 7:00 AM TO 11:00 PM

CHEF'S SALAD R$ 63.00
Iceberg lettuce, shredded chicken, heart of palm, tomato, crispy carrot, and mustard dressing.

TROPICAL SALAD R$ 62.00
Leaf selection, mango, tomato, coalho cheese, sesame, and passion fruit vinaigrette.

PASTA, RISOTTO, AND PAELLA
SERVED FROM 12:00 PM TO 11:00 PM

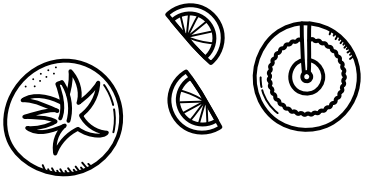
SEAFOOD PAELLA R$ 78.00
Seafood with saffron rice (300g).

PENNE ALL'AMATRICIANA R$ 78.00
Penne and red sauce with bacon and parsley (200g).

FETTUCCINE WITH MUSHROOMS R$ 89.00
Fettuccine with mushroom sauce and cream (200g).

O CAPO SPAGHETTI R$ 94.00
Spaghetti (200g), diced filet mignon (100g), mushrooms, diced tomato, basil, and tomato sauce.

SHRIMP RISOTTO R$ 80.00
Shrimp (100g) with arborio rice.



MENU
PEIXE E CAMARÃO
SERVIDO DAS 12H00 ÀS 23H00

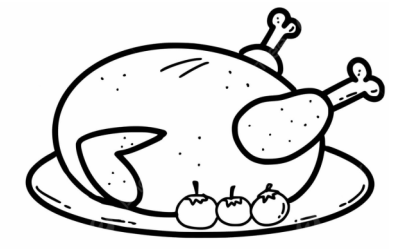
FILÉ DE PESCADA (180g) R$ 99,00
Grelhado e servido com arroz branco e legumes ao vapor.

FILÉ DE TILÁPIA (180g) R$ 88,00
Grelhado em crosta de ervas e servido com fettuccine à la creme.

FILÉ DE SALMÃO (180g) R$ 99,00
Grelhado na manteiga de ervas e servido com arroz de brócolis e batata ao murro.

CAMARÃO FIORENTINA (180g) R$ 99,00
Refogado no creme de espinafre e servido com arroz no próprio molho e batata sauté.

CAMARÃO À GREGA (150g) R$ 99,00
Empanado e servido com arroz à grega e purê de batata.



AVE
SERVIDO DAS 12H00 ÀS 23H00

FRANGO DA TERRA (180g) R$ 79,00
Peito de frango grelhado e recheado com frescal e servido com arroz de brócolis e batata sautée.

PEITO DE FRANGO (180g) R$ 79,00
Grelhado no azeite extravirgem e servido com legumes ao vapor.

CARNES
SERVIDO DAS 12H00 ÀS 23H00

FILET MIGNON AO GORGONZOLA (180g) R$ 99,00
Grelhado e servido com arroz de tomate e batata sauté.

CARNE DE SOL NORDESTINA (150g) R$ 88,50
Salteada na manteiga de garrafa, cebola roxa caramelizada e servido com arroz de leite e banana à milanesa.

MENU
FISH AND SHRIMP
SERVED FROM 12:00 PM TO 11:00 PM

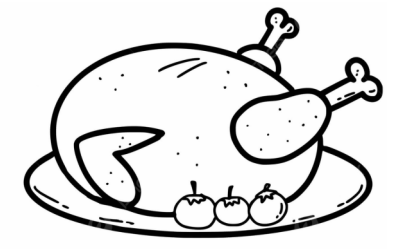
WHITEFISH FILLET (180g) R$ 99.00
Grilled and served with white rice and steamed vegetables.

TILAPIA FILLET (180g) R$ 88.00
Grilled with an herb crust and served with creamy fettuccine.

SALMON FILLET (180g) R$ 99.00
Grilled with herb butter and served with broccoli rice and smashed potatoes.

FIORENTINA SHRIMP (180g) R$ 99.00
Sautéed in spinach cream and served with rice in its own sauce and sautéed potatoes.

GREEK STYLE SHRIMP (150g) R$ 99.00
Breaded and served with Greek-style rice and mashed potatoes.



POULTRY
SERVED FROM 12:00 PM TO 11:00 PM

FARM-STYLE CHICKEN (180g) R$ 79.00
Grilled chicken breast stuffed with frescal cheese and served with broccoli rice and sautéed potatoes.

CHICKEN BREAST (180g) R$ 79.00
Grilled with extra virgin olive oil and served with steamed vegetables.

MEATS
SERVED FROM 12:00 PM TO 11:00 PM

FILET MIGNON WITH GORGONZOLA (180g) R$ 99.00
Grilled and served with tomato rice and sautéed potatoes.

NORDESTINA DRIED MEAT (150g) R$ 88.50
Sautéed in butter, caramelized red onion, served with milk rice and breaded banana.

MENU
PIZZAS
SERVIDO DAS 18H00 ÀS 23H00

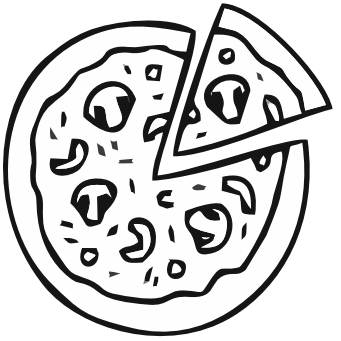
MARGUERITA M R$ 73,00 / G R$ 86,00
Muçarela, molho de tomate, tomate em rodelas, orégano, manjericão e azeitona verde.

PORTUGUESA M R$ 83,00 / G R$ 97,00
Muçarela, presunto, cebola, ovos, azeitona verde e orégano.

VEGETARIANA M R$ 92,00 / G R$ 108,00
Muçarela, molho de tomate, champignon, milho, pimentão, tomate, palmito, azeitona verde e orégano.

PEPPERONI M R$ 92,00 / G R$ 108,00
Muçarela, molho tomate, pepperoni, azeitona preta e orégano.

PIZZAIOLO M R$ 89,00 / G R$ 106,00
Muçarela, molho de tomate, tomate seco, queijo frescal de búfala, rúcula, azeitona preta e orégano.



SOBREMESA
SERVIDO DAS 7H00 ÀS 23H00

BROWNIE COM SORVETE R$ 32,00
01 bola de sorvete, brownie e 01 cobertura

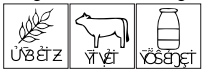
SORVETE COM SALADA R$ 31,00
01 bola de sorvete com salada de frutas tropicais.

COLEGIAL R$ 35,00
Duas bolas de sorvete e duas coberturas.

BANANA SPLIT R$ 40,00
03 bolas de sorvete, banana caramelizada e duas coberturas.

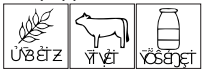
MENU
PIZZAS
SERVED FROM 6:00 PM TO 11:00 PM

MARGHERITA M R$ 73.00 / L R$ 86.00
Mozzarella, tomato sauce, tomato slices,
oregano, basil, and green olive.

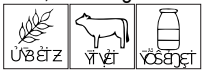


PORTUGUESE M R$ 83.00 / L R$ 97.00
Mozzarella, ham, onion, eggs, green olive, and oregano.

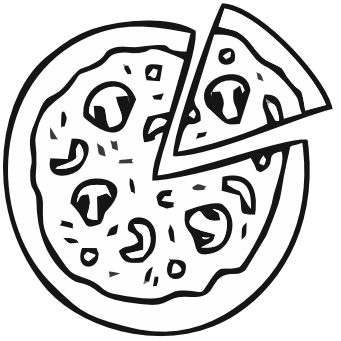
VEGETARIAN M R$ 92.00 / L R$ 108.00
Mozzarella, tomato sauce, mushrooms, corn,
bell pepper, tomato, heart of palm, green olive, and oregano.



PEPPERONI M R$ 92.00 / L R$ 108.00
Mozzarella, tomato sauce, pepperoni, black
olive, and oregano.



PIZZA PIZZAIOLO M R$ 89.00 / L R$ 106.00
Mozzarella, tomato sauce, sun-dried tomato,
buffalo frescal cheese, arugula, black olive, and oregano.

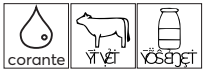


DESSERT
SERVED FROM 7:00 AM TO 11:00 PM

BROWNIE WITH ICE CREAM R$ 32.00
1 scoop of ice cream, brownie, and 1 topping.

ICE CREAM WITH FRUIT SALAD R$ 31.00
1 scoop of ice cream with tropical fruit salad.

SUNDAE R$ 35.00
Two scoops of ice cream and two toppings.



BANANA SPLIT R$ 40.00
3 scoops of ice cream, caramelized banana, and
two toppings.

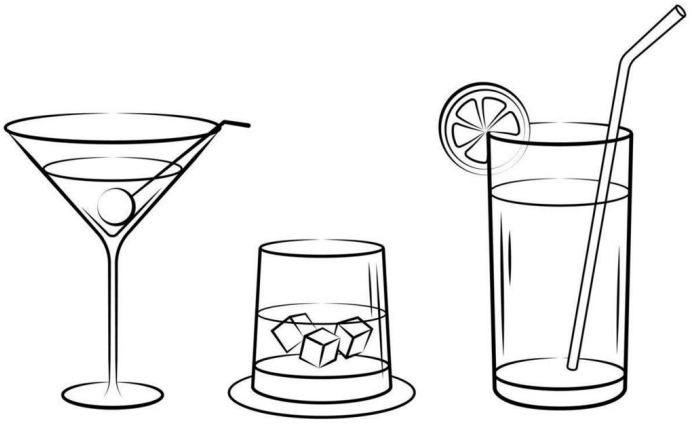
BEBIDAS
SERVIDO DAS 7H00 ÀS 23H00

NÃO ALCOÓLICAS
Água mineral 330ml R$ 7,50
Água com gás 330ml R$ 7,50
Suco de uva 300ml R$ 24,00
Suco 300ml R$ 12,00
Refrigerante R$ 9,90
Aquarius Fresh limão R$ 9,00
Energético R$ 22,00
Café expresso R$ 10,00

ALCOÓLICAS (50ml)
Ypioca 150 R$ 24,00
Ypioca 160 R$ 27,00
Gin nacional R$ 24,00
Gin importado R$ 36,00
Run montilla R$ 24,00
Run bacardi R$ 36,00
Campari R$ 24,00
Licor nacional R$ 27,00
Licor importado R$ 36,00
Vodka nacional R$ 24,00
Vodka importada R$ 36,00
Vodka importada especial R$ 54,00

WHISKIES (50ml)
Whisky Nacional R$ 24,00
Whiskey 8 anos R$ 26,00
Whisky 12 anos R$ 30,00
Porto Dom José R$ 30,00
Brandy nacional R$ 20,00

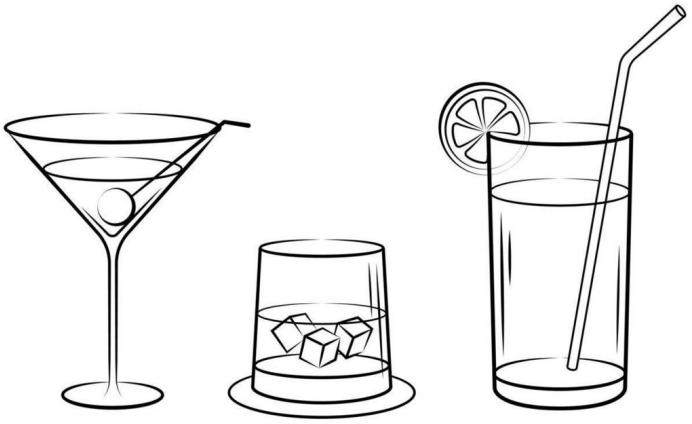
CERVEJAS
Longneck 330ml R$ 18,00
Cerveja 600ml R$ 28,00



DRINKS
SERVED FROM 7:00 AM TO 11:00 PM

NON-ALCOHOLIC BEVERAGES
Mineral Water 330ml R$ 7.50
Sparkling Water 330ml R$ 7.50
Grape Juice 300ml R$ 24.00
Juice 300ml R$ 12.00
Soda R$ 9.90
Aquarius Fresh Lemon R$ 9.00
Energy Drink R$ 22.00
Espresso Coffee R$ 10,00

ALCOHOLIC BEVERAGES (50ml)
Ypioca 150 R$ 24.00
Ypioca 160 R$ 27.00
National Gin R$ 24.00
Imported Gin R$ 36.00
Montilla Rum R$ 24.00
Bacardi Rum R$ 36.00
Campari R$ 24.00
National Liqueur R$ 27.00
Imported Liqueur R$ 36.00
National Vodka R$ 24.00
Imported Vodka R$ 36.00
Special Imported Vodka R$ 54.00

WHISKIES (50ml)
National Whisky R$ 24.00
8-year Whiskey R$ 26.00
12-year Whisky R$ 30.00
Porto Dom José R$ 30.00
National Brandy R$ 20.00

BEERS
Longneck 330ml R$ 18.00
Beer 600ml R$ 28.00