



MENU



VISTA

Naturally-leavened bread with curd (Breeding & co.) 🌿 R\$16

STARTERS

- *Pupunha heart of palm croquettes with Brazilian chilli mayonnaise 🌿 R\$31
- *Pork with pickles and Dijon mustard R\$29
- *Grilled okra, palm oil mayonnaise and dried shrimp crumbs R\$27
- *Octopus with manioc R\$55
- Grilled Squid with chimichurri of Cambuci R\$42
- Sun dried meat arrumadinho with pumpkin, mascarpone and manteiguinha bean crumble R\$39
- Carpaccio (fish of the day) R\$35
- Vista salad 🌿 R\$31

MAIN COURSES

- Oven baked codfish with collard, broccoli, mashed potatoes and boiled egg R\$90
- Fish of the day - *check availability* R\$80
- Grilled octopus with tomato rice R\$105
- Fish and shrimp *moqueca capixaba* R\$84
- Seafood rice R\$86
- Mushroom rice with tucupi (manioc root juice) 🌿 R\$78
- Grilled short ribs steak, with *biro biro* rice R\$83
- Sun-dried salted tenderloin, manioc and cowpea vinaigrette R\$85
- Roasted lamb leg with vegetables and milk pirão (manioc flour thickened broth) R\$87
- Duck breast and leg on tucupi (manioc root juice) R\$103

ON SUNDAYS

- Pururuca pork with thickened beans and collard (serves two people) R\$150

DESSERTS

- Lemon tart, meringue and almond crumble R\$26
- French toast with caramelized apple and cinnamon ice cream R\$26
- Pavlova with plum coulis, lemon sorbet and mint R\$25
- Chocolate and passion fruit tart with baru nut sauce R\$29
- Profiterolis, AMMA 70% chocolate sauce with cachaça and peanut ice cream R\$26
- Caramel tart with Pará chestnut ice cream R\$29

*Appetizes available on the restaurant waiting area.





Drinks



V I S T A

Water Crystal VIP 350ml	R\$7
Sparkling water Crystal VIP com Gás 350ml	R\$7
Coconut water	R\$8
Soft drinks	R\$8
COCA-COLA PERFECT (ZERO OR REGULAR) FANTA GUARANÁ (ZERO OR REGULAR) SPRITE (ZERO OR REGULAR) SCHEWPPES (TÔNIC OR CITRUS)	
Red Bull (REGULAR, TROPICAL, SUGAR FREE)	R\$15
Espresso	R\$7
Espresso with milk	R\$7,5
FRESH JUICES	
Orange / Lemonade	R\$10
Cashew fruit / Cajá / Cupuaçu / Graviola / Watermelon with ginger	
Passion fruit with mango / Acerola cherry with orange	
Pineapple with mint	R\$12
DEL VALLE JUICES AND TEAS	
Juice Del Valle 100% 250ml - grappe/orange/apple	R\$9
Matte Tea Lime (zero or regular)	R\$9
Fuze Leão Peach and Lime (zero or regular)	R\$9





Beers



V I S T A

Budweiser 330ML/11oz	R\$12
Stella Artois 275ML/9oz	R\$12
Corona Extra 355ML/12oz	R\$15
Wals Bohemian Pilsner PILSNER - 300ML/10oz	R\$18
Colorado Appia Honey WHEAT ALE - 300ML/10oz	R\$18
Franziskaner WEISSBIER - 500ML/16oz	R\$32
Hoegaarden WITBIER - 330ML/11oz	R\$18
Wals Verano PALE ALE - 300ML/10oz	R\$18
Colorado Indica IPA - 600ML/20oz	R\$27
Wals Dubbel BELGIAN BUBBEL - 375ML/12oz	R\$32
Wals Trippel BELGIAN TRIPPEL - 375ML/12oz	R\$32
BEERS ALCOHOL FREE	
Brahma Zero 330ML/11oz	R\$11





Our Cocktails



MANGADINHA R\$32

Tanqueray, mango puree with cardamom, sparkling water, lime juice and navel orange and dill.

SERTANEJIM R\$29

Ypióca Empalhada cachaça, red dragon fruit, spice mix, lime juice, honey, manioc chips and *licuri* coconut.

BANZEIRO R\$29

Ypióca Empalhada cachaça, sugar syrup, lime juice, red wine and ginger foam.

UMBU SOUR R\$30

Ypióca Empalhada cachaça, *umbu* jam, pasteurized egg white and lime juice.

VELHO CHICO R\$33

Jack Daniel's, Punt and Mes Vermouth, honey lime juice and mint bouquet.

CAMBUCI DOCE R\$32

Tequila El Jimador Blanco, *cambuci* puree, Tia Maria liqueur and *tapioca* barge.





Classics



APPLE MARTINI R\$28

Ketel One Vodka, apple puree, Cointreau and lime juice.

BELLINI R\$29

Sparkling wine and peach puree.

BLOODY MARY R\$29

Ketel One Vodka, tomato juice Campbell's, bloody mix, lime juice and celery salt.

COSMOPOLITAN R\$29

Ketel One Vodka, Cointreau, cranberry juice, lime juice and red fruit puree.

DRY MARTINI

Tanqueray Gin, Vermouth and olive
c/ Noilly Prat R\$29
c/ Oscar 697 Extra Dry R\$36

GIN TÔNICA TRADICIONAL R\$31

Draco London Dry Gin (Botanical Handmade), tonic and lime.

PERFECT GIN TÔNICA II R\$34

Tanqueray ten, tonic, juniper and cashew fruit.

MANHATTAN

Jack Daniel's, Carpano, Angostura bitter and cherry.
c/ Punt e Mes R\$31
c/ Oscar 697 Rosso R\$36





Classics



MARGARITA R\$29

Tequila El Jimador Blanco, Cointreau, lime juice and salt crust.

MOJITO R\$29

Captain Morgan ron , lime juice and salt crust.

MOSCOW MULE R\$31

Ketel One Vodka, lime juice, ginger syrup and foam ginger.

NEGRONI R\$31

Tanqueray, Punt e Mes, Vermouth, Campari and Angostura bitter.

c/ Punt e Mes R\$33

c/ Oscar 697 Rosso R\$36

KIR ROYALE R\$29

Sparkling wine with cassis liqueur.

OLD FASHIONED R\$31

Jack Daniel's, sugar, club soda and Angostura bitter.

MEU CAJU AMIGO R\$33

Cashew fruit juice, cashew fruit jam and sugar syrup.

(Options: Ketel One Vodka, Tanqueray Gin or Ypióca Cachaça)

BOULEVARDIER

Woodford Reserve, Vermouth, Campari and Angostura bitter.

c/ Punt e Mes R\$33

c/ Oscar 697 Rosso R\$36

RUSTY NAIL R\$33

JW Red Label and drambuie.





Jack Daniel's Drinks



MARACUJACK R\$35

Jack Daniel's, passion fruit puree and lime juice

VISTA LEMONADE R\$35

Jack Daniel's, Cointreau, lime soda and ginger foam

JACK&COKE R\$32

Jack Daniel's and Coke

Spritz

LA VUE R\$41

Chandon, Passion fruit puree, apple juice and ginger foam

LICELLO SPRITZ R\$33

Limoncello, sparkling, Sparkling water and sicilian lemon

APEROL SPRITZ R\$28

Aperol, sparkling wine and sparkling water.





Caipirinhas



CAIPIROSKA PREMIUM R\$33
Cîroc, sugar syrup, and season fruits.

CAIPIRÍSSIMA R\$28
Captain Morgan ron, sugar syrup, and season fruits.

CAIPIROSKA R\$29
Ketel One Vodka, sugar syrup, and season fruits.

CAIPIRINHA R\$27
Ypióca Empalhada cachaça, sugar syrup, and season fruits.

CAIPISAKÊ R\$27
Sake Jun Daiti, sugar syrup, and season fruits.

Non-Alcoholic Cocktail

BIJOU 60'S R\$21
Passion fruit puree with ginger, coconut water and ginger foam

DYANE 67'S R\$21
green apple puree, lime juice and cranberry juice.

VIRGIN MARY R\$25
Tomato juice, bloody mix, lime juice and celery salt.





Aperitifs and digestifs



Campari R\$24

Carpano Punt e Mes R\$24

Fernet Branca R\$24

Aperol R\$24

Cynar R\$24

Jägermeister R\$24

Oscar 697 Rosso R\$33

Oscar 697 Bianco R\$33

Oscar 697 Extra Dry R\$33

Lillet Blanc R\$24

Liqueur

Sarpa Oro (GRAPPA) R\$65

Bassano del Grappa (GRAPPA CLÁSSICA) R\$35

Chambord (RASPBERRY LIQUEUR) R\$33

Limoncello R\$23

Cointreau R\$23

Baileys R\$23

Licor 43 R\$23

Frangelico R\$27

Drambuie R\$27

Grand Marnier R\$27

Tia Maria R\$27

Luxardo R\$33

Mozart R\$27

Patrón Café R\$37





Vodka

Ketel One R\$24
Cîroc R\$30
Cîroc Flavors R\$30

Tequila

El Jimador Reposado R\$25
El Jimador Blanco R\$25
Don Julio Blanco R\$30

Gin

Tanqueray R\$28
Tanqueray Ten R\$32
Draco London Dry Gin (BOTANICAL HANDMADE) R\$26

Ron

Captain Morgan R\$27
Zacapa XO R\$80

Cachaça

Ypióca 5 Chaves R\$27
Ypióca 150 anos R\$27
Ypióca 160 anos R\$27
Nêga Fulô Carvalho R\$21

Cognac

Rémy Martin VSOP R\$39
Hennessy VSOP R\$70

Sake

Jun Daiti R\$20
Gekkeikan R\$25





American Whiskey

Jack Daniel's Old N°7 R\$30

Jack Daniel's Honey R\$30

Jack Daniel's Fire R\$30

Gentleman Jack R\$35

Single Barrel R\$38

Woodford Reserve R\$36

Whisky

JW Blue Label R\$68

JW 18 Years R\$38

JW Green Label R\$37

JW Gold Label Reserve R\$36

JW Double Black R\$32

JW Black Label R\$31

JW Red Label R\$25

Buchanan's R\$31

Old Parr R\$31

White Horse R\$25

Single Malts

Cardhu R\$52

Singleton R\$40

Glenkinchie R\$37

Talisker R\$37

