



MENU



V I S T A
R\$16

Naturally-leavened bread with curd (Breeding & co.) 🍃

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 pupunha heart pirão (manioc flour thickened broth)	R\$42
Lamb kebab with curd, mint and onion pickles	R\$34
Sun dried meat arrumadinho with pumpkin, mascarpone and manteiguinha bean crumble	R\$39
Fish of the day marinated	R\$35
Mussels with manioc cream	R\$47
Green salad with Brazilian chilli vinaigrette sauce and Canastra cheese 🍃	R\$31

MAIN COURSES

Oven baked codfish with collard, broccoli, mashed potatoes and boiled egg	R\$90
Fish of the day - <i>check availability</i>	R\$80
Grilled octopus with tomato rice	R\$105
Fish and shrimp <i>moqueca capixaba</i>	R\$84
Seafood rice	R\$86
Mushroom rice with tucupi (manioc root juice) 🍃	R\$78
Grilled short ribs steak, with <i>biro biro</i> 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
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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
Panna cotta with fig and caramelized nuts	R\$24
Caramel Start with Pará chestnut ice cream	R\$29

**Appetizes available on the restaurant waiting area.*





Drinks



Water Crystal VIP 350ml	R\$7
Sparkling water Crystal VIP com Gás 350ml	R\$7
Soft drinks	R\$8
Coca-Cola perfect (zero or regular) Fanta Guaraná (zero or regular)	
Sprite (zero or regular) Schewppes (tônico or citrus)	
Coconut water	R\$8
Red Bull	R\$15
Red Bull Tropical	R\$15
Red Bull 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 - grape/orange/apple	R\$9
Matte Tea Lime (zero or regular)	R\$9
Fuze Leão Peach and Lime (zero or regular)	R\$9

BEERS

Corona Extra 12oz/500ml	R\$15
Budweiser 11oz/330ml	R\$12
Stella Artois 9oz/275ml	R\$12

NON-ALCOHOLIC BEERS

Erdinger Alkoholfrei 11oz/330ml	R\$18
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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



APEROL SPRITZ R\$28

Aperol, sparkling wine and sparkling water.

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 R\$29

Tanqueray Gin, Noilly Prat Vermouth and olive

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 R\$31

Jack Daniel's, Carpano Punt e Mes, Angostura bitter and cherry.





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.

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 R\$33

Woodford Reserve, red Vermouth, Campari and Angostura bitter.

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





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

VIRGIN MOJITO R\$25
Mint, lime juice, sugar syrup and sparkling water.

VIRGIN COSMO R\$25
Red fruit puree, cranberry juice, lime juice and sugar syrup.

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

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





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

