



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 |
| *Octopus with manioc | R\$55 |
| Grilled Squid with chimichurri of Cambuci | 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 |
| 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 - <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

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



| | |
|---|--------|
| 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 |
| Franziskaner Hell Weiss 12oz/500ml | R\$33 |
| Hoegaarden Witbier 11oz/330ml | R\$18 |
| Colorado Indica IPA 13oz/600ml | R\$28 |
| Colorado Cauim 10oz/300ml | R\$18 |
| Colorado Demoiselle Stout 13oz/600ml | R\$28 |
| Colorado Appia Honey Wheat 10oz/300ml | R\$18 |
| Wäls Bohemian Pilsner 13oz/600ml | R\$28 |
| Leffe Blonde 11oz/330ml | R\$18 |

NON- ALCOHOLIC BEERS

| | |
|---------------------------------|-------|
| Erdinger Alkoholfrei 11oz/330ml | R\$18 |
|---------------------------------|-------|





Our Cocktails



HIGHBALL TONIC R\$42

JW Gold Label, coconut water and tonic

PERFECT GIN TÔNICA R\$34

Tanqueray ten, tonic, juniper and cashew fruit.

TEMPOS DOURADOS R\$29

by Ricardo Takahashi Paulon (@japores)

Whiskey Bulleit, tamarindo juice, honey syrup with spices, mint flower of honey, rain of cocoa

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

