BAR DA FRENTE
COPACABANA

OPEN EVERTY DAY FROM 11AM TO 11PM
ABIERTO TODOS LOS DÍAS DE 11:00 A 23:00

NIBLLES*BOCADITOS*

BEIJO GREGO (2 pc)........R$28,90
A creation by Chef Aninha Carbonell (@carbonell.aninha) that combines flavor and boldness in delicious ox tongue and oxtail fritters.
Una creación de la Chef Aninha Carbonell (@carbonell.aninha) que combina sabor y atrevimiento en estas deliciosas croquetas de lengua y rabo de buey

BOLINHO DE FRUTOS DO BAR (2 pc)........R$26,90
We make Surf and Turf too! A pancetta dough croquette filled with shrimp and a squeeze of lime to brighten the flavors.
¡También hacemos Surf and Turf! Croqueta de masa de panceta rellena de camarón y un toque de lima para resaltar los sabores.

BOLINHO DE FEIJOADA (4 pc)........R$42,90
Feijoada fritters: Deep-fried black bean, pork and kale croquettes, inspired by Brazil's iconic feijoada stew.
Croquetas de Feijoada: bolitas de frijoles negros, cerdo y col rizada, inspirados en el iconico guiso brasileño.

BOLINHO DE ARROZ DE PUTA (3 pc)........R$31,90
Croquettes of rice, jerked beef, bacon, and biquinho peppers (not spicy), served with a special mustard and caramel sauce.
Croquetas de arroz, carne seca, tocino y pimientos biquinho (no picantes), servidas con una salsa especial de mostaza y caramelo.

MARAVILHA DE MILHO COM PROVOLONE (4 pc)......R$43,90
Like a cheese ball, but much better: Wonderful deep-fried cornmeal dumpling with a provolone cheese filling.
Como un buñuelo de queso, pero mucho mejor: Deliciosa bolita frita de harina de maíz con queso provolone.

CAPRICHOSO E GARANTIDO (4 pc)........R$54,80
Cornmeal dough croquette, filled with shrimp and creamy cheese, breaded in our homemade flour. Served with **Taperebá*** sauce.
Croqueta de masa de harina de maíz, rellena de camarón y queso cremoso, empanada en nuestra harina casera. Acompañado con salsa de taperebá.

***Taperebá** is a tropical fruit native to the North of Brazil, known for its tangy and slightly sweet flavor.

CROQUETE DE CARNE ASSADA (3 pc)........R$33,70
Roast Beef Croquette made with our house-roasted beef, which speaks for itself. Served with brown mustard.
Croqueta de nuestra carne asada casera, que habla por sí sola. Acompañado con mostaza oscura.

CROQUETE DE MORTADELA (4 pc)........R$39,90
Croquette made with mortadella dough, filled with semi-cured cheese.
Croqueta hecha con masa de mortadela, rellena de queso semicurado.

FOFINHO DE CAMARÃO (4 pc)........R$54,80
A fluffy, golden deep-fried dough, filled with shrimp and creamy cheese. Served with lime and herb red sauce. It might take a little longer than the other appetizers, but it's definitely worth the wait!
Una masa aireada y dorada frita, rellena de camarones y queso cremoso. Acompañado con salsa roja de lima y hierbas. Puede tardar un poco más que los otros bocaditos, ¡pero definitivamente vale la pena esperar!

ACEPIPES*ACEPIPES*

PORQUINHO DE QUIMONO
Spring roll wrappers filled with pulled pork ribs and herb cream cheese. Served with our house barbecue sauce.
Masa de harumaki rellena con costillitas de cerdo desmenuzadas y queso crema de hierbas, acompañada de nuestra salsa barbacoa casera.
3 UN - R$38,40 / 6 UN - R$65,40

FONDUE DE COXINHA
Chicken croquettes on a stick, served with a white wine infused cheese cream dip in a fondue burner, so you can decide how much cheese you want on your coxinha.
Croquetas de pollo en palito, servidas con crema de queso infusionada con vino blanco en un quemador de fondue, para que elijas cuánto queso quieres en tu coxinha.
4 UN - R$35,80 / 8 UN - R$59,80

NOT SURE? GET A MIX!
¿No estás seguro? ¡Llévate una mezcla!

APPETIZER MIX #1........R$58,90
MEZCLA DE APERITIVOS #1
2 Porquinhos de Quimono, 2 Croquetes de Mortadela e 2 Coxinhas.
Perfectly paired with their sauces. *Perfectamente acompañados de sus salsas.*

APPETIZER MIX #2........R$65,40
MEZCLA DE APERITIVOS #2
2 Porquinhos de Quimono, 2 Croquetes de Mortadela e 2 Caprichosos (camarão).
perfectly paired with their sauces. *Perfectamente acompañados de sus salsas.*

PIECES*UNIDADES*

BOLOVO........R$17,40
A classic from Rio! Deep-fried croquette stuffed with boiled egg and ground beef.
¡Un clásico de Río! Croqueta frita rellena de huevo cocido y carne molida.

RISOLES DE COSTELA COM AGRIÃO........R$17,40
Corn flour rissoles filled with braised beef ribs and watercress.
Croquetas de harina de maíz rellenas con costilla de res guisada y berros.

FRIED PASTRY........R$13,90
PASTEL (EMPANADA BRASILEÑA FRITA)
Roast Beef | Shrimp **Bobó*** | Cheese and Basil.
Carne Asada, Bobó de Camarón o Queso y Albahaca.*

***Bobó** is a traditional Brazilian dish with a creamy, rich texture, made with shrimp, yuca, coconut milk, dendê and a blend of spices.
**El bobó de camarón es un guiso brasileño cremoso hecho con camarones, puré de yuca, leche de coco y dendê.*

PORTIONS*PORCIONES*

GURJÃO DE BACON........R$36,90
Cubes of love. Pork belly cubes coated in a subtle, crispy breading.
Cubos de amor. Cubos de panceta recubiertos con una capa sutil y crujiente.

DEGUSTANDO NEMO........R$42,90
Tasting Nemo. Breaded fish fillet strips in our house-seasoned flour. Served with spicy rosé dressing.
Degustando Nemo. Tiras de filete de pescado empanadas en nuestra harina sazonada. Acompañado de aderezo rosado picante.

LINGUICINHA COM AIPIM........R$43,90
Pork sausage with sautéed onions. Served with fried yuca.
Salchicha de cerdo de Enchendo Linguiça con cebollas salteadas. Acompañado de yuca frita.

PORÇÃO DE CARNE ASSADA........R$59,90
Slices of roasted beef sautéed onions, served in its own gravy. Served with **Farofa*** and bread.
Rebanadas de carne asada con cebollas salteadas, servidas en su propia salsa. Acompañado con farofa y pan.*

PORÇÃO DE PERNIL........R$59,90
Slices of pork leg with sautéed onions, served in its own gravy. Served with **Farofa*** and bread.
Rebanadas de pierna de cerdo con cebollas salteadas, servidas en su propia salsa. Acompañado con farofa y pan.*

NO MIUDINHO........R$39,90
Our famous chicken gizzards cooked in wine with pancetta and olives. Served with **Farofa*** and bread.
Nuestra famosa molleja de pollo cocida en vino con panceta y aceitunas. Acompañada de farofa y pan.

***Farofa** is a traditional Brazilian dish made from toasted cassava flour, often mixed with ingredients like butter, onions, and bacon.

POLENTINHA COM RAGU DE LINGUIÇA........R$26,40
Creamy, savory cornmeal porridge with pork sausage ragu
Polenta cremosa de harina de maíz con ragú de salchicha de cerdo.

POLENTINHA CREMOSA COM COGUMELOS........R$26,40
Creamy, savory cornmeal porridge with mushrooms.
Polenta cremosa de harina de maíz con champiñones.

CALDINHO DE FEIJÃO........R$18,20
Thick black bean broth served with bread fried in olive oil.
Sopa espesa de frijoles negros acompañada de pan frito en aceite de oliva.

OK, YOU WON. FRENCH FRIES........R$35,50
ESTÁ BIEN, GANASTE. PAPAS FRITAS
Portion of French fries served with spicy ketchup and cheese sauce.
Porción de papas fritas acompañada de ketchup picante y salsa de queso.

SHARED DISHES
PARA COMPARTIR

ARROZ DE PUTA RICA........R$129,80
A delicious mess! Rice with sausage, dried beef, hearts of palm, sirloin, chicken fillet, carrots, corn, peas, olives, and 2 fried eggs.
¡Una deliciosa mezcolanza! Arroz con salchicha, carne seca, palmitos, lomo, filete de pollo, zanahorias, maíz, guisantes, aceitunas y 2 huevos fritos.

CARNE ASSADA COM BATATAS CORADAS........R$132,80
Our traditional roasted beef served with potatoes cooked in gravy, black beans, rice, and **Farofa***.
Nuestra tradicional carne asada servida con papas cocinadas en salsa, frijoles negros, arroz y farofa.

JAMBALAYA........R$149,50
Spicy Dish! Rice with shrimp, bacon, smoked sausage, chicken, bell peppers, and three types of chili peppers
¡Un plato picante para valientes! Arroz con camarones, tocino, salchicha ahumada, pollo, pimientos y tres tipos de ají.

NHOQUE COM CARNE ASSADA........R$129,80
Slices of roasted beef served with gnocchi in gravy.
Rebanadas de carne asada servidas con ñoquis en salsa.

NHOQUE COM PERNIL........R$129,80
Slices of pork leg served with gnocchi in gravy.
Rebanadas de pata de cerdo servidas con ñoquis en salsa.

PERNIL DA GALERA........R$125,80
Onion-sautéed pork leg with rice, farofa, potato+carrot mayonnaise salad and spicy pineapple sauce
Pata de cerdo salteada con cebollas, arroz, farofa, ensalada de mayonesa de papas y zanahorias y salsa de piña picante.

FEIJOADA
(FRIDAYS, SATURDAYS, AND SUNDAYS)
(VIERNES, SÁBADOS Y DOMINGOS)

SINGLE-SERVING OR LARGE........R$64,90 / 123,90
PORCIÓN INDIVIDUAL O GRANDE
Feijoada is a traditional Brazilian stew made with black beans, pork, and beef, typically served with rice, **Farofa***, and orange slices.

SINGLE-SERVING DISHES
PLATOS INDIVIDUALES

ARROZ DE COSTELA........R$61,90
Rice with shredded beef rib sautéed in its own gravy. Served with fried yuca
Arroz con costilla de res desmenuzada salteada en su propia salsa. Acompañado de yuca frita.

RISOTO DE RABADA........R$65,80
Delicious risotto made with shredded oxtail sautéed in its own gravy, rice, hearts of palm, chopped cashews and watercress pesto
Delicioso risotto de rabo de toro desmenuzado, salteado en su propia salsa, arroz, palmitos, anacardos picados y pesto de berros.

ARROZ DE PUTA POBRE........R$49,90
Rice with sausage, pancetta, onions and shoestring fries, topped with a fried egg
Arroz con salchicha, panceta, cebolla y papas pajas, coronado con un huevo frito.

PICADINHO........R$59,40
This classic diced beef stew from Rio comes with rice, black beans, **farofa** and a fried egg.
Este clásico guiso de carne picada de Río viene acompañado de arroz, frijoles negros, farofa y huevo frito.

***Farofa** is a traditional Brazilian dish made from toasted cassava flour, often mixed with ingredients like butter, onions, and bacon.

GNOCCHI WITH ROASTED BEEF........R$66,20
CARNE ASADA

GNOCCHI WITH MUSHROOMS........R$66,20
CHAMPIÑONES.

GNOCCHI WITH CHICKEN GIZZARDS........R$51,90
MOLLEJA DE POLLO

PRATO FEITO........R$59,40
Our traditional roasted beef served with black beans, rice, and farofa

SANDWICH + FRIES
SANDWICH + PAPAS FRITAS

CARNE ASSADA........R$39,90
Slices of roasted beef with sautéed onions, served in a French roll. Comes with French fries
Rebanadas de carne asada con cebollas salteadas, servidas en un pan francés. Acompañado de papas fritas.

PERNIL........R$39,90
Slices of pork leg with sautéed onions, served in a French roll. Comes with French fries
Rebanadas de pata de cerdo con cebollas salteadas, servidas en un pan francés. Acompañado de papas fritas.

PÃO COM LINGUIÇA E QUEIJO........R$39,90
French roll with pork leg sausage and cheese. Comes with French fries.
Pan francés con salchicha de pata de cerdo de Enchendo Linguiça y queso. Acompañado de papas fritas.

THERE WILL BE DESSERT
NO PODÍAN FALTAR LOS POSTRES

BRIGADEIRO DE COLHER........R$14,90
Generous spoonful of our housemade brigadeiro
Generosa cuchara de nuestro brigadeiro casero.

DOCE VIZINHANÇA........R$29,90
Sweet Neighborhood: Chocolate ice cream with housemade strawberry preserve.
Dulce Vecindario: Helado de chocolate con mermelada casera de fresa

KATIA E IVAN........R$32,90
Cheese ice cream with housemade guava preserve
Helado de queso con mermelada casera de guayaba

PUDIM DE LEITE........R$16,60
Brazilian condensed milk flan.
Flan de leche condensada.

COCOTA........R$32,90
Housemade creamy coconut candy with tapioca ice cream.
Dulce cremoso de coco casero con helado de tapioca.

BEBIDAS
Chopp BRAHMA

CHOPP BRAHMA
CALDERETA 300ML........R$9,50
GAROTINHO 220ML........R$7,50

LONG NECK 330ML
CORONA........R$13,90
CORONA CERO........R$13,90
STELLA PURE GOLD........R$12,90
SPATEN........R$11,90

HOCUS POCUS 500ML
ORANGE SUNSHINE (American Blond Ale)........R$24,60
AURA (Session Hazy Ipa)........R$25,40
ALMA (Oat Lager)........R$23,60
MAGIC TRAP (Belgian Golden Strong Ale)........R$35,50
INTERESTELLAR (American Ipa)........R$38,90
APACADABRA (American Pale Ale)........R$35,50

CACHAÇAS DOSE 50ML
BOAZINHA / TIZIU........R$14,00
SELETA / SALINA / LUA NOVA........R$15,00
CLAUDIONOR / FERREIRA JANUÁRIA........R$16,00
COQUEIRO / PARATIANA........R$16,00
ARBÓREA / 7 ENGENHOS........R$17,00
MAGNÍFICA / VALE VERDE........R$18,00
GERMANA / LUA CHEIA........R$20,00

DRINKS
BATIDAS DA CASA........R$12,50
Coco ou Amendoim. Feitas com cachaça 7 Engenhos
CAIPIRINHA........R$24,90
Limão, Maracujá, Morango ou fruta da estação (consultar)
CAIPIVODKA........R$25,90
Limão, Maracujá, Morango ou fruta da estação (consultar)
CAIPIRINHA ESPECIAL........R$28,90
Escolha uma cachaça da nossa carta
GIN & TÔNICA........R$28,00
CAMPARI & TÔNICA........R$28,00
CAMPARI (DOSE)........R$15,00
WHISKY (DOSE)........R$27,00

VINHO 750ML
BRANCO........R$130,00
Uvas Glera, Viognier e Riesling
ROSÊ........R$130,00
Uvas Pinot Noir, Viognier e Riesling
TINTO........R$130,00
70% Merlot, 15% Cabernet Savignon, 15% Tannat

SEM ÁLCOOL
MATE DA CASA........R$11,00
Adoçado com açucar ou xarope de gengibre? Limão?
LIMONADA SUÍÇA........R$11,00
SUCO DE LARANJA........R$16,00
REFRIGERANTE LATA (Normal ou Zero)........R$8,50
Coca Cola, Guaranã Antartica ou Água Tônica
ICE TEA........R$8,50
Limão ou Pessego
ÁGUA........R$6,00
ÁGUA COM GÁS........R$7,00

CAFÉ
CAFÉ COADO CAFÉ AO LEU........R$7,50

SE FOR BEBER NÃO DIRIJA ! VENDA E CONSUMO DE BEBIDAS ALCOÓLICAS PROIBIDO PARA MENORES DE 18 ANOS