





combos afetivos

diariamente, 7h às 11h30



QUITÉRIA

café, chá ou chocolate quente
leite | suco de laranja ou do dia
pães de açúcar e sourdough
ovo mexido ou frito
doce caseiro | doce de leite mineiro
manteiga feita na casa
queijo minas e curado artesanal
bolo do dia | pão de queijo
iogurte feito na casa com granola e frutas
individual 75 | para duas pessoas 125  




VEGANO

café, chá ou cacau quente
leite vegetal | suco de laranja ou do dia
pão sourdough | cogumelos
ricota vegana de castanha de caju
pasta de abacate | doce caseiro
iogurte de chia feito na casa
frutas do dia | granola
bolo vegano de chocolate com brigadeiro mole
individual 75 | para duas pessoas 125  



CARIOCA

café ou chá
suco de laranja ou do dia
misto quente | açúcar 65  



MINEIRO

café ou chá
suco de laranja ou do dia
pão de queijo | requeijão artesanal
doce de leite | manteiga
bolo de fubá com calda de goiaba 69   

SERTANEJO



café ou chá
suco de laranja ou do dia
cuscuz com ovo | queijo coalho
banana da terra | cartola 69  

FIT



café ou chá
suco de laranja ou do dia
tosta de abacate com ovo mexido
bolo de chocolate ou frutas do dia 69  

tostas no sourdough



COGUMELOS

ricota de castanha de caju 38  




COALHADA DE QUEIJO DE CABRA E ABOBRINHA

tomate cereja 38   

ABACATE E OVO POCHÊ

dukka com especiarias brasileiras 38  


CEBOLA CARAMELIZADA NA RAPADURA

queijo de cabra, castanha de caju 38   


tapiocas

com manteiga de garrafa artesanal do Quitéria



CARNE SECA DESFIADA

queijo coalho 35 



MISTA

queijo, presunto 32 

BANANA COM CANELA



queijo coalho 32  

COCO



leite condensado 32  

OVOS

BENEDITINOS



ovo pochê, presunto royale, hollandaise de tucupi,
pimenta do reino sobre brioche artesanal 39  

MEXIDOS OU FRITOS



dois ovos, sourdough, pão de açúcar 25  
+ tomate 9
+ queijo minas 14
+ cogumelos 12
+ bacon 15
+ pasta de abacate 12



CUSCUZ




CUSCUZ NORDESTINO

o clássico com manteiga de garrafa 15  
+ ovo mexido ou frito 15
+ linguiça curada 15
+ queijo coalho 14
+ bacon 15
+ banana da terra 10

clássicos

MISTO QUENTE
brioche feito na casa, presunto,
queijos brasileiros, ervas 37  

PÃO DE QUEIJO
feito na casa 28  
porção com quatro


PÃO NA CHAPA
requeijão de queijo canastra 25   
+ bacon 15




**ROSTI DE INHAME NA
MANTEIGA DE GARRAFA**
ovo mexido 25  



QUEIJO COALHO
grelhado 18  


doces



WAFFLE DE QUEIJO COALHO
calda de doce de leite 28  


CARTOLA
banana, queijo coalho, canela, açúcar,
doce de leite 22  

BOLO DE FUBÁ CRIOULO
compota de goiaba 24   

BOLO DE CHOCOLATE
brigadeiro mole 25  

BOLO DE COCO GELADO 24   

IOGURTE
frutas do dia, granola 28  

FRUTAS DO DIA 25 

cafés

CAFÉ
coado 9

CAFÉ EXPRESSO 9
ou duplo 17

MACCHIATO
pequeno 9 | grande 17

CAPUCCINO 16

CAFÉ LATTE
quente ou frio 17

DOCE LATTE
com doce de leite 19

ICED COFFEE 17

CHOCOLATE
orgânico | quente ou frio 19

bebidas

ÁGUA MINERAL
com ou sem gás 9

ACQUA PANNA
500ml 44

SAN PELLEGRINO
500ml 44

ÁGUA TÔNICA 9

ÁGUA DE COCO 16

SUCO DE LARANJA 16

SUCO DO DIA 13

LIMONADA 13

COCA COLA 9

GUARANÁ 9

CHÁ GELADO
infusão de hibisco, xarope,
suco cítrico 19

MATE DA CASA
com limão 15
com maracujá 18

KOMBUCHA
capim limão ou hibisco 29

CHÁ
capim limão, camomila, hibisco, chá
preto, mate chai ou chá verde 9

shot de limão +2

cervejas

PRAYA

lager 19
golden ale 21

HEINEKEN

longneck 19

CORONA

longneck 19

HOCUS POCUS

orange sunshine 500 ml 33

HEINEKEN ZERO

longneck 19

espumantes

**CASA MARQUES PEREIRA
BRUT CHARMAT**

BRA | 35 taça | 149 garrafa

VIAPIANA BRUT CHAMPENOISE

BRA | garrafa 172

VICTORIA GEISSE EXTRA BRUT

BRA | garrafa 221

HERMANN BOSSA BRUT ROSÉ N3

BRA | garrafa 168

coquetéis

alcoólicos

BLOODY QUITÉRIA

vodka, suco de tomate temperado 35

APEROL SPRITZ

aperol, espumante, água com gás 39

GIN TÔNICA

gin, água tônica, limão siciliano, alecrim 37

MIMOSA

espumante, suco de laranja 33

sem álcool

SUCO DE TOMATE

suco de tomate temperado 21



SODA QUITÉRIA

coulis de morango, suco cítrico, açúcar, água com gás, laranja, alecrim 19

entradas

diariamente,
meio-dia às 22h30

COUVERT

pães feitos na casa, creme de queijo
canastra, pickles de maxixe 35  



ESPETO DE POLVO E CAMARÃO

polvo, camarão, azeite de ervas frescas 72



CEVICHE DO MAR

duo de pescados, polvo, camarão, leite de tigre,
banana da terra 65


OVO PERFEITO

cozido em baixa temperatura, espuma
de parmesão, pó de cogumelos, torrada de
fermentação natural 38  


PASTEL DE QUEIJO

com cebola caramelizada
unidade 16 | porção com três 45  


CROQUETE DE CARNE

aioli, pickles de maxixe
porção com dois 24 | porção com quatro 44 

BOLINHO DE CAMARÃO COM LINGUIÇA



gel de manga
porção com três 27 | porção com seis 49 

BATATAS FRITAS ARTESANAIS



maionese de pimenta de cheiro 29 

saladas


QUEIJO BOURSIN

mix de folhas, castanhas, tomate seco artesanal,
lâminas de abobrinha 44  

BURRATA


alface romana, ervas, uva assada, castanha de
caju, mel e limão 72  

CAESAR


alface romana, queijo canastra ralado, croutons,
molho da casa 75
frango orgânico +14 | camarão +26 

principais


FILÉ MIGNON

medalhão de filé mignon curado, demi glace de
rapadura, canjiquinha cremosa, pickles de abóbora,
quiabo tostado 99 

BIFE DE CHORIZO

200g chorizo, batatas fritas, emulsão
de alho assado 98 


PICADINHO DE MIGNON

arroz, farofa, tartar de banana,
ovo perfeito, couve 92 

ARROZ DE POLVO

arroz carnaroli, tomate, limão siciliano 89

LINGUINE DO MAR

polvo, camarão, molho bisque, caviar de
limão cravo 91 


PEIXE DO DIA COM MOLHO DE MOQUECA

mousseline de banana da terra, farofa de
biju acastanhada 95 

FILÉ DE PEIXE ASSADO

batatas ao murro, brócolis, tomate confit,
ervas frescas 98






RIGATONI DA TERRA

iscas de filé mignon e cogumelos envoltos em
molho aveludado e alho poró 69 


PEITO DE FRANGO ORGÂNICO

purê de batata, legumes e banana da
terra assada 72 

NHOQUE DE BANANA DA TERRA

fonduta de queijo canastra, couve 65   
ou ragu de cogumelos 76  
camarão +26

HAMBÚRGUER

pão brioche, blend especial de carne bovina
grelhado, queijos brasileiros, cebola caramelizada
na rapadura 69 
acompanha salada ou fritas
bacon +9 | alface, tomate, cebola +7

acompanhamentos

FAROFA 8

COGUMELOS 26

LEGUMES 18

FRITAS 29

sobremesas

TARTELETE DE GOIABA

crumble, sorvete de nata 38



MOUSSE DE PÃO DE MEL

chocolate, toffee de doce de leite,
tuile de cacau com nibs 36



PUDIM DE DOCE DE LEITE

doce de leite, cumaru, espuma de café 33



FRUTAS DA ESTAÇÃO 32



AÇAI

com pérolas de tapioca 35

granola +14 | banana +6 | morango +8

coquetéis

por Waguinho

autorais

GINGA DE IPANEMA

whisky jim beam bourbon, maracujá, mix
de pimenta, tabasco, xarope de gengibre,
espuma cítrica 39

CHEIRO DE AMOR

cachaça jambuzada, pepino, suco de limão, pimenta
de cheiro, manjeriço, melão de cana 37

FEAT. GERALDO

gin bombay sapphire, suco de limão, xarope de
pimenta de cheiro, cynar, angostura, açúcar 38

CAJU, CAJU E MAIS CAJU

vodka ou cachaça, suco de caju, suco de limão,
compota de caju, farofa de castanha de
caju torrado 39

AKAYÁ

cachaça de jambu, xarope de cajá com cúrcuma,
suco de limão, água tônica 38

VEREDA TROPICAL

whisky jim beam bourbon, mate da casa, maracujá,
xarope de tamarindo, suco de limão 40

JABUTICABA, TEU OLHAR NOTURNO

cachaça cobra coral, jabuticaba, licor jim beam
black cherry, chá preto com hibiscos e cordial
paragon vetiver 35

BATIDINHA DE CAFÉ DELÍCIA

cachaça cobra coral, café espresso,
leite de coco, cumaru 22

clássicos

NEGRONI

gin bombay sapphire, campari, vermute rosso 39

MOSCOW MULE

vodka yvy, suco cítrico, xarope, espuma de gengibre 36

BLOODY QUITÉRIA

vodka yvy, suco de tomate temperado 35

APEROL SPRITZ

aperol, água com gás, espumante 39

GIN TÔNICA

gin yvy, água tônica, limão siciliano, alecrim 37

FITZGERALD

gin bombay sapphire, limão siciliano, açúcar, bitters 39

MOJITO

rum bacardí carta blanca, hortelã, limão tahiti, água
com gás, açúcar 35

MIMOSA

espumante, suco de laranja 33

PENICILLIN

whisky dewar's 12 anos, mel, gengibre, limão siciliano,
whisky turfado 39

ESPRESSO MARTINI

vodka, espresso, licor de café brasileiro cabra lab 37

CAIPIROSKA

vodka grey goose, limão tahiti, açúcar 39

CLOVER CLUB

gin bombay sapphire, purê de framboesa,
suco de limão siciliano 36

cervejas

PRAYA

lager 19
golden ale 21

HEINEKEN

longneck 19

CORONA

longneck 19

HOCUS POCUS

orange sunshine 500 ml 33

HEINEKEN ZERO

longneck 19

caipirinhas

URCA

cachaça cobra coral, morango,
hortelã, xarope 35

PINAFLOA

cachaça cobra coral infusionada com camomila,
capim santo, abacaxi 35

CATARINA

cachaça cobra coral, manjeriç o,
maracuj , angostura 35

FRUTAS DA ESTAÇ O

consulte com o garç m as frutas do dia 35

pindorama prata +5
pindorama ouro +16

vinhos

espumante

CASA MARQUES PEREIRA BRUT CHARMAT

elegante, fresco, notas c tricas e de maç  verde
BRA | 35 ta a | 149 garrafa

VIAPIANA BRUT CHAMPENOISE

vers til, com aromas de p o torrado, maç  verde e pera
BRA | garrafa 172

VICTORIA GEISSE EXTRA BRUT

sofisticado, cremoso, notas de maç  verde e brioche
BRA | garrafa 221

HERMANN BOSSA BRUT ROS  N3

elegante, refrescante, notas de morango e framboesa
BRA | garrafa 172

branco

**MORAND  S LECTION DE PARCELAS
CHARDONNAY**

frutado, fresco, notas de frutas tropicais, toques c tricos
CHI | 35 ta a | 149 garrafa

CASAS DEL BOSQUE SAUVIGNON BLANC

fresco, notas de maracuj  e c tricos
CHI | garrafa 186

**SEGREDOS DA ADEGA GRAN
RESERVA ALVARINHO**

elegante, notas c tricas e florais
BRA | garrafa 209

**BARONE MONTALTO DUE MONDI PINOT
GRIGIO TERRE SICILIANE IGT**

leve, notas de frutas c tricas e brancas
ARG | garrafa 185

CITIZEN WINE SUMO CAT RIESLING

fresco, mineral, notas c tricas, levemente adocicado
ALE | garrafa 190

tinto

S DE SIEGEL RESERVA MERLOT

sedoso, envolvente, notas de ameixa madura, cereja, especiarias
CHI | 35 ta a | 163 garrafa

MORAND  CABERNET SAUVIGNON

potente, elegante, notas de cereja e especiarias
CHI | garrafa 147

LA FLOR DE PULENTA MALBEC

intenso, frutado, notas de ameixa, violeta, toque de baunilha
ARG | garrafa 200

LEYDA RESERVA SYRAH

arom tico, notas de frutas negras, leve toque defumado
CHI | garrafa 172

TERRANOBLE RESERVA PINOT NOIR

elegante, leve, toque floral, taninos suaves
CHI | garrafa 186

naturais | sem sulfito adicionado |

NO ES PITUKO CHARDONNAY

aroma de frutas tropicais, notas c tricas, leve toque mineral
CHI | NATURAL | garrafa 186

NO ES PITUKO LARANJA

aroma de frutas c tricas, damasco seco, especiarias
CHI | NATURAL | garrafa 186

ros 

**MORAND  S LLECION DE
PARCELAS ROS **

elegante, fresco, notas de frutas vermelhas e flores
CHI | 35 ta a | 149 garrafa

BOSSA VINHO ROS 

leve, refrescante, notas de frutas vermelhas, toque floral
BRA | garrafa 180

VINTAGE BLUSH ROS 

fresco, delicado, notas de frutas vermelhas, leve mineralidade
BRA | garrafa 136

bebidas

ÁGUA MINERAL
com ou sem gás 9

ACQUA PANNA
505ml 44

SAN PELLEGRINO
505ml 44

ÁGUA TÔNICA
água tônica zero açúcar 9

ÁGUA DE COCO 16

LIMONADA 13

SUCO DE LARANJA 16

SUCO DO DIA 16

SUCO DE TOMATE
temperado 21

shot de limão +2

COCA-COLA
coca-cola zero açúcar 9

GUARANÁ
guaraná zero açúcar 9

CHÁ GELADO
infusão de hibisco, xarope,
suco cítrico 19

MATE DA CASA
com limão 15
com maracujá 18

SODA QUITÉRIA
coulis de morango, suco cítrico, açúcar,
água com gás, laranja, alecrim 19

KOMBUCHA
capim limão ou hibisco 29

CHÁ
capim limão, camomila, hibisco,
chá preto, maté chai ou chá verde 9

café

CAFÉ
coado 9

CAFÉ ESPRESSO 9
ou duplo 17

MACCHIATO
pequeno 9 | grande 17

CAPUCCINO 16

CAFÉ LATTE
quente ou frio 17

DOCE LATTE
com doce de leite 19

ICED COFFEE 17

CHOCOLATE
orgânico | quente ou frio 19

breakfast combos

daily, 7am to 11:30am

QUITÉRIA

coffee, tea or hot chocolate
milk | orange juice or juice of the day
sourdough and açai bread
scrambled or fried eggs
homemade jam | dulce de leche from Minas Gerais
homemade butter
Minas and aged cheese
cake of the day | pão de queijo
homemade yogurt with granola and fruit
for one person 75 | for two 125 🌿 🥛

VEGAN

hot coffee, tea or cocoa
vegan milk | orange juice or juice of the day
sourdough | mushrooms
vegan cashew ricotta | homemade jam
homemade chia yogurt | fruit of the day
granola | vegan chocolate cake with brigadeiro
for one person 75 | for two 125 🌿 🥛

CARIOCA

coffee or tea
juice or juice of the day
grilled ham and cheese sandwich | açai 65 🌿 🥛

MINEIRO

coffee or tea
juice or juice of the day
pão de queijo | canastra cheese curd
dulce de leche | butter
cornmeal cake with guava jam 69 🌿 🥛 🌿

SERTANEJO

coffee or tea
juice or juice of the day
corn couscous with egg
curd cheese | plantain | cartola 69 🥛 🌿

FIT

coffee or tea
juice or juice of the day
avocado toast with scrambled eggs
chocolate cake or fruit of the day 69 🌿 🌿

sourdough toasts

MUSHROOMS

cashew ricotta 38 🌿 🥛

GOAT CHEESE CURD AND ZUCCHINI

cherry tomatoes 38 🌿 🥛 🌿

AVOCADO AND POACHED EGG

dukkah with brazilian spices 38 🌿 🌿

ONION CARAMELIZED IN RAW CANE SUGAR

goat cheese, cashew nuts 38 🌿 🥛 🌿

tapiocas

pancakes with Quitéria's homemade clarified butter

SHREDDED DRIED BEEF

grilled curd cheese 35 🥛

HAM AND CHEESE

the classic match 32 🥛

BANANA WITH CINNAMON

grilled curd cheese 32 🥛 🌿

COCONUT

condensed milk 32 🥛 🌿

eggs

BENEDICT

poached egg, royale ham, tucupi hollandaise, black pepper on brioche 39 🌿 🥛

SCRAMBLED OR FRIED EGGS

two eggs, sourdough, açai bread 25 🌿 🥛
+ tomato 9
+ minas cheese 14
+ mushroom 12
+ bacon 15
+ avocado spread 12



COUSCOUS

NORTHEASTERN-STYLE COUSCOUS



the classic, served with clarified butter 15 🥛 🌿
+ scrambled or fried egg 15
+ cured sausage 15
+ grilled curd cheese 14
+ bacon 15
+ plantain 10

classics




GRILLED HAM AND CHEESE SANDWICH

homemade brioche,
brazilian herbs 37  



PÃO DE QUEIJO

homemade 28  
four per portion



TOAST

canastra cheese spread 25   
+ bacon 15

YAM ROSTI WITH SCRAMBLED EGG



homemade butter 25  

CURD CHEESE



grilled 18  

sweets




CURD CHEESE WAFFLE

with dulce de leche 28  


CARTOLA

banana, grilled curd cheese, cinnamon, sugar 22  

CORNMEAL CAKE



guava jam 24   

CHOCOLATE CAKE

soft brigadeiro center 25  

CHILLED COCONUT CAKE 24

YOGURT

with seasonal fruit and granola 28  

SEASONAL FRUIT 25

coffee

BRAZILIAN COFFEE

filtered 9

ESPRESSO COFFEE 9

or double 17

MACCHIATO

small 9 | large 17

CAPUCCINO 16

LATTE

hot or cold 17
with dulce de leche 19

ICED COFFEE 17

CHOCOLATE

organic | hot or cold 19

beverages

MINERAL WATER

still or sparkling 9

COCONUT WATER 16

ACQUA PANNA

500ml 44

SAN PELLEGRINO

500ml 44

TONIC WATER 9

ORANGE JUICE 16

JUICE OF THE DAY 13

LEMONADE 13

COCA COLA 9

GUARANÁ 9

ICED TEA

hibiscus, syrup, citrus juice 19

HOMEMADE MATE

with lemon 15
with passionfruit 18

KOMBUCHA

lemongrass or hibiscus 29

TEA

lemongrass, chamomile,
hibiscus, black tea, mate chai
or green tea 9

lemon shot +2

beers

PRAYA

lager 19
golden ale 21

HEINEKEN

longneck 19

CORONA

longneck 19

HOCUS POCUS

orange sunshine 500 ml 33

HEINEKEN ZERO

longneck 19

sparkling wines

CASA MARQUES PEREIRA BRUT CHARMAT

BRA | 35 glass | 149 bottle

VIAPIANA BRUT CHAMPENOISE

BRA | bottle 172

VICTORIA GEISSE EXTRA BRUT

BRA | bottle 221

HERMANN BOSSA BRUT ROSÉ N3

BRA | bottle 168

cocktails

alcoholic

BLOODY QUITÉRIA

vodka, spiced tomato juice 35

APEROL SPRITZ

aperol, sparkling wine, sparkling water 39

GIN TONIC

yvy gin, tonic water, lemon, rosemary 37

MIMOSA

sparkling wine, orange juice 33

non-alcoholic

TOMATO JUICE

spiced tomato juice 21




QUITÉRIA SODA

strawberry coulis, citrus juice, sugar, sparkling water, orange, rosemary 19

starters

daily,
noon to 10:30pm

COUVERT

homemade bread, canastra cheese cream,
gherkin pickles 35   

OCTOPUS AND PRAWN SKEWER

octopus, prawns, tomatoes, fresh herb oil 72




SEA CEVICHE

fish duo, octopus, shrimp, tiger's milk, plantain 65



PERFECT EGG

slow-cooked egg, parmesan foam, mushroom
powder, toast 38   



FRIED PASTRY

brazilian cheese and caramelized onion
unit 16 | portion with three 45   


MEAT CROQUETTE

aioli, gherkin pickle
portion with two 24 | portion with four 44  

SHRIMP AND SAUSAGE FRITTER




mango gel
portion with three 27 | portion with six 49  

HOMEMADE FRIES



chili mayonnaise 29 

salads



BOURSIN CHEESE

mixed greens, nuts, homemade dried
tomatoes, zucchini 44   

BURRATA


romaine lettuce, herbs, roasted grapes, cashew
nuts, honey and lemon 72  

CAESAR SALAD


romaine lettuce, canastra cheese, croutons,
house dressing 75
organic chicken +14 | shrimp +26  

main courses



BEEF TENDERLOIN

cured beef tenderloin, sugar cane demi glace,
creamy hominy, pumpkin pickle, toasted okra 99 

CHORIZO STEAK

200g chorizo steak, fries, roasted garlic emulsion 98 



MINCED MEAT

rice, farofa, plantain tartare, perfect egg, kale 92  



OCTOPUS RICE

carnaroli rice, tomato, lemon 89

LINGUINE OF THE SEA

octopus, shrimp, bisque sauce, rangpur
lime caviar 91  



CATCH OF THE DAY WITH MOQUECA SAUCE

plantain mousseline, crunchy chestnut crumble 95  


BAKED FISH FILLET

baked potatoes, broccoli, tomato confit,
fresh herbs 98






EARTH RIGATONI

tenderloin steaks and mushrooms wrapped in a
velvety sauce and leeks 69  



ORGANIC CHICKEN BREAST

mashed potatoes, vegetables and
roasted plantains 72 

PLANTAIN GNOCCHI

cheese fonduta, kale 69   
or mushroom ragù 76  
shrimp +26











HAMBURGUER

brioche bread, special grilled beef blend, Brazilian
artisanal cheese, caramelized onion with raw cane
sugar, served with salad or fries 69  
served with salad or fries
bacon +9 | lettuce, tomato, onion +7

side dishes

FAROFA	8
MUSHROOMS	26
VEGETABLES	18
FRENCH FRIES	29

desserts

GUAVA TART	crumble, custard ice cream	38	  
HONEYBUN MOUSSE	chocolate, dulce de leche toffee, cocoa tuile with nibs	36	  
DULCE DE LECHE PUDDING	dulce de leche, cumaru, coffee foam	33	 
SEASONAL FRUIT		32	
AÇAÍ	with tapioca flakes	35	
	granola +14 banana +6  strawberry +8		

cocktails

by Waguinho

signature

GINGA DE IPANEMA

bourbon jim beam whiskey, passion fruit, pepper mix, tabasco, lemon, ginger syrup, citrus foam 39

CHEIRO DE AMOR

jambuzada, cucumber, lemon juice, brazilian pepper, basil, sugar cane molasses 37

FEAT. GERALDO

bombay sapphire gin, lemon juice, brazilian pepper syrup, cynar, angostura bitters, sugar 38

CAJU, CAJU E MAIS CAJU

vodka or cachaça, cashew juice, lemon juice, cashew compote, toasted cashew nut crumble 39

AKAYÁ

jambuzada, cajá with turmeric syrup, lemon juice, tonic water 38

VEREDA TROPICAL

bourbon jim beam whiskey, homemade mate, passion fruit, tamarind syrup, lemon juice 40

JABUTICABA, TEU OLHAR NOTURNO

cobra coral cachaça, jabuticaba, jim beam black cherry liqueur, black tea with hibiscus, paragon vetiver cordial 35

BATIDINHA DE CAFÉ DELÍCIA

cachaça, espresso, coconut milk, brazilian tonka bean 22

classics

NEGRONI

bombay sapphire gin, campari, vermouth rosso 39

MOSCOW MULE

yvy vodka, citrus juice, ginger syrup and foam 36

BLOODY QUITÉRIA

yvy vodka, spiced tomato juice 35

APEROL SPRITZ

aperol, sparkling water, sparkling wine 39

GIN TÔNIC

yvy gin, tonic water, lemon, rosemary 37

FITZGERALD

bombay sapphire gin, lemon, sugar, bitters 39

MOJITO

bacardí carta blanca rum, mint, lemon, sparkling water, sugar 35

MIMOSA

sparkling wine, orange juice 33

PENICILLIN

dewar's 12-year whisky, lemon juice, ginger, honey, smoked whisky 39

ESPRESSO MARTINI

vodka, espresso, brazilian coffee liqueur cabra lab 37

CAIPIROSKA

grey goose vodka, lemon, sugar 39

CLOVER CLUB

bombay sapphire gin, raspberry purée, lemon juice 36

beers

PRAYA

lager 19
golden ale 21

HEINEKEN

longneck 19

CORONA

longneck 19

HOCUS POCUS

orange sunshine 500 ml 33

HEINEKEN ZERO

longneck 19

caipirinhas

URCA

cachaça cobra coral, strawberry, dill, sugar 35

PINAFLORA

cachaça cobra coral infused with chamomile,
lemongrass, pineapple, sugar 35

CATARINA

cachaça cobra coral, sugar, basil, passion
fruit, angostura 35

SEASONAL FRUITS

check with the waiter for the fruit
of the day 35

pindorama prata +5
pindorama ouro +16

wines

sparkling

CASA MARQUES PEREIRA BRUT CHARMAT

elefant, fresh, citrus and green apple notes
BRA | 35 glass | 149 bottle

VIAPIANA BRUT CHAMPENOISE

versatile, with aromas of toasted bread, green apple, and pear
BRA | bottle 172

VICTORIA GEISSE EXTRA BRUT

sophisticated, creamy, with green apple and brioche notes
BRA | bottle 221

HERMANN BOSSA BRUT ROSÉ N3

elegant, refreshing, with strawberry and raspberry notes
BRA | bottle 172

white

MORANDÉ SÉLECTION DE PARCELAS CHARDONNAY

fruity, fresh, tropical fruit notes, citrus hints
CHI | 35 glass | 149 bottle

CASAS DEL BOSQUE SAUVIGNON BLANC

fresh, aromatic, passion fruit and citrus notes
CHI | bottle 186

SEGREDOS DA ADEGA GRAN RESERVA ALVARINHO

mineral, elegant, citrus and floral notes
BRA | bottle 209

BARONE MONTALTO DUE MONDI PINOT GRIGIO TERRE SICILIANE IGT

light, refreshing, notes of citrus and white fruits
ARG | bottle 185

CITIZEN WINE SUMO CAT RIESLING

fresh, mineral, citrus notes and a subtle touch of sweetness
ALE | bottle 190

red

S DE SIEGEL RESERVA MERLOT

smooth, velvety, with ripe plum, cherry and subtle smoky touch
CHI | 35 glass | 163 bottle

MORANDÉ CABERNET SAUVIGNON

powerful, elegant, with ripe dark fruit, spice and oak notes
CHI | bottle 147

LA FLOR DE PULENTA MALBEC

intense, fruity, with plum, violet and a hint of vanilla
ARG | bottle 200

LEYDA RESERVA SYRAH

aromatic, notes of dark fruits, spices, and a subtle smoky touch
CHI | bottle 172

TERRANOBLE RESERVA PINOT NOIR

elegant, light, notes of fresh red fruits, floral hints
CHI | bottle 186

natural wines | sulfite free |

NO ES PITUKO CHARDONNAY

tropical fruits aromas, citrus notes and a hint of minerality
CHI | NATURAL | bottle 186

NO ES PITUKO ORANGE

aromas of ripe citrus, dried apricot, black tea and subtle spices
CHI | NATURAL | bottle 186

rosé

MORANDÉ SÉLLECIION DE PARCELAS ROSÉ

elegant, fresh, red fruit and floral notes
CHI | 35 glass | 149 bottle

BOSSA VINHO ROSÉ

light, refreshing, red fruit, floral notes
BRA | bottle 180

VINTAGE BLUSH ROSÉ

fresh, delicate, with red fruit notes and light minerality
BRA | bottle 136

ESTANDON BRISE MARINE ROSÉ

delicate, aromatic, with citrus fruit and herb notes
FRA | bottle 191

beverages

MINERAL WATER

still or sparkling 9

ACQUA PANNA

505ml 44

SAN PELLEGRINO

505ml 44

TONIC WATER

tonic water zero sugar 9

LEMONADE 13

COCONUT WATER 16

ORANGE JUICE 16

JUICE OF THE DAY 16

TOMATO JUICE

spiced tomato juice 21

lemon shot +2

COCA-COLA

coca-cola zero sugar 9

GUARANÁ

guaraná zero sugar 9

ICED TEA

hibiscus, syrup, citrus juice 19

HOMEMADE MATE

with lemon 15

with passionfruit 18

QUITÉRIA SODA

strawberry coulis, citrus juice,
sugar, sparkling water, orange,
rosemary 19

KOMBUCHA

lemongrass or hibiscus 29

TEA

lemongrass, chamomile, hibiscus,
black tea, mate chai or green tea 9

coffee

BRAZILIAN COFFEE

filtered 9

ESPRESSO COFFEE 9

double 17

MACCHIATO

small 9 | large 17

CAPUCCINO 16

LATTE

hot or cold 17

with dulce de leche 19

ICED COFFEE 17



CHOCOLATE

organic | hot or cold 19



combos afectivos

diariamente, de 7:00 a 11:30



QUITÉRIA

café, té o chocolate caliente
leche | jugo de naranja o del día
pan de açai y sourdough
huevo revuelto o frito
dulce casero | dulce de leche de Minas Gerais
mantequilla casera
quesos minas y curado artesanal
torta del día | pão de queijo
yogur casero con granola y frutas
individual 75 | para dos personas 125  




VEGANO

café, té o cacao caliente
leche vegetal | jugo de naranja o del día
pan sourdough | champiñones
ricota vegana de castaña de cajú
pasta de aguacate | dulce casero
yogur de chía casero | frutas del día | granola
torta vegana de chocolate con brigadeiro blando
individual 75 | para dos personas 125  



CARIOCA

café o té
jugo de naranja o del día
sándwich mixto caliente | açai 65  



MINEIRO

café o té
jugo de naranja o del día
pão de queijo | requesón artesanal
dulce de leche | mantequilla
torta de maíz con sirope de guayaba 69   

SERTANEJO



café o té
jugo de naranja o del día
cuscús con huevo | queso coalho
plátano maduro | cartola 69  

FIT




café o té
jugo de naranja o del día
tostada de aguacate con huevo revuelto
torta de chocolate o frutas del día 69  

tostadas en pan sourdough




CHAMPIÑONES

ricota de castaña de cajú 38  


CUAJADA DE QUESO DE CABRA Y CALABACÍN

tomates cherry 38   

AGUACATE Y HUEVO POCHADO

dukkah con especias brasileñas 38   


CEBOLLA CARAMELIZADA EN RAPADURA

queso de cabra, castaña de cajú 38   


tapiocas

con mantequilla de garrafa artesanal del Quitéria



CARNE SECA DESMENUZADA

queso coalho 35 



MIXTA

queso, jamón 32 

BANANA CON CANELA



queso coalho 32  

COCO



leche condensada 32  

huevos

BENEDICTINOS



huevo pochado, jamón royale,
salsa holandesa de tucupí, pimienta
negra sobre brioche artesanal 39  

REVUELTOS O FRITOS

dos huevos, pan sourdough, pan de açai 25  
+ tomate 9
+ queso minas 14
+ champiñones 12
+ tocino 15
+ pasta de aguacate 12



cuscús

CUSCÚS NORDESTINO



el clásico con mantequilla de garrafa 15  
+ huevo revuelto o frito 15
+ chorizo curado 15
+ queso coalho 14
+ tocino 15
+ plátano 10

clásicos




SÁNDWICH MIXTO CALIENTE

brioche casero, jamón, quesos
brasileños, hierbas 37  



PÃO DE QUEIJO

hecho en casa 28  
porción con cuatro



PAN A LA PLANCHA

requesón de queso canastra 25   
+ tocino 15

ROSTI DE ÑAME CON MANTEQUILLA DE GARRAFA



huevo revuelto 25  

QUESO COALHO



a la plancha 18  

dulces




WAFFLE DE QUESO COALHO

con sirope de dulce de leche 28  



CARTOLA

plátano, queso coalho, canela, azúcar 22  

BIZCOCHO DE MAÍZ CRIOLLO

con compota de guayaba 24   



BIZCOCHO DE CHOCOLATE

con brigadeiro 25  

BIZCOCHO DE COCONUT 24

YOGUR

frutas del día, granola 28  

FRUTAS DEL DÍA 25



café

CAFÉ

negro filtrado 9

CAFÉ ESPRESSO 9

o doble 17

MACCHIATO

pequeño 9 | grande 17

CAPUCCINO 16

LATTE

caliente o frío 17

DULCE LATTE

con dulce de leche 17

CAFÉ HELADO 17

CHOCOLATE ORGÁNICO

caliente o frío 19

bebidas

AGUA MINERAL

sin o con gas 9

AGUA DE COCO 16

ACQUA PANNA

505ml 44

SAN PELLEGRINO

505ml 44

AGUA TÓNICA

agua tónica sin azúcar 9

JUGO DE NARANJA 16

JUGO DEL DÍA 16

LIMONADA 13

COCA-COLA

coca-cola sin azúcar 9

GUARANÁ

guaraná sin azúcar 9

KOMBUCHA

hierba limón o hibisco 29

TÉ HELADO

infusión de hibisco, jarabe,
jugo cítrico 19

MATE CASERO

con limón 15
con maracuyá 18

TÉ

limoncillo, manzanilla,
hibisco, té negro, mate chai
o té verde 9

shot de limón +2

cervezas

PRAYA

lager 19
golden ale 21

HEINEKEN

longneck 19

CORONA

longneck 19

HOCUS POCUS

orange sunshine 500 ml 33

HEINEKEN ZERO

longneck 19

vinos espumosos

CASA MARQUES PEREIRA

BRUT CHARMAT
BRA | 35 taza | 149 botella

VIAPIANA BRUT CHAMPENOISE

BRA | botella 172

VICTORIA GEISSE EXTRA BRUT

BRA | botella 221

HERMANN BOSSA BRUT ROSÉ N3

BRA | botella 168

cócteles

alcohólicas

BLOODY QUITÉRIA

vodka, jugo de tomate,
mezcla de especias 35

APEROL SPRITZ

aperol, vino espumoso,
agua con gas, naranja 39

GIN TONIC

gin, agua tónica, limón, romero 37

MIMOSA

vino espumoso, jugo de naranja 33

sin alcohol

JUGO DE TOMATE




jugo de tomate sazonado 21

SODA QUITÉRIA

coulis de fresa, zumo cítrico, azúcar,
agua con gas, naranja, romero 19




entradas




diariamente,
12:00 a 22:30



COUVERT
pan artesanal de la casa, crema de queso
canastra, encurtido de maxixe 35   

BROCHETA DE PULPO Y GAMBAS
pulpo, gambas, tomates, aceite de
hierbas frescas 72

CEVICHE DEL MAR
dúo de pescados, pulpo, camarón, leche
de tigre, plátano 65

HUEVO PERFECTO
cocido a baja temperatura, espuma de
parmesano, polvo de setas, tostada 38   




EMPANADA FRITA
queso brasileño con cebolla caramelizada
unidad 16 | porción de tres 45   



CROQUETA DE CARNE
alioli, encurtido de maxixe
porción de dos 24 | porción de cuatro 44  



**CROQUETA DE CAMARONES
CON SALCHICHAS**
gel de mango
porción de tres 27 | porción de seis 49  

PAPAS FRITAS ARTESANALES
mayonesa con chile 29 


ensaladas

QUESO BOURSIN
mix de hojas verdes, castañas, tomate seco
artesanal, láminas de calabacín 44   

BURRATA
lechuga romana, hierbas, uvas asadas,
anacardos, miel y limón 72  

ENSALADA CESAR
lechuga romana, queso canastra, crutones,
salsa de la casa 75
pollo orgánico +14 | camarones +26  

platos principales



FILET MIGNON
medallón de filet mignon curado, demi-glace de
rapadura, crema de maíz triturado, encurtido de
calabaza, okra tostado 99 

BIFE DE CHORIZO
200g chorizo, papas fritas, emulsión
de ajo asado 98 



PICADINHO DE CARNE
arroz, farofa, tartar de plátano, huevo
perfecto, col 92  

ARROZ DE PULPO
arroz carnaroli, tomate, limón 89

LINGUINI DEL MAR
pulpo, camarones, salsa bisque, caviar de
lima rangpur 91  



**PESCADO DEL DÍA CON SALSA
DE MOQUECA**
mousseline de plátano, farofa de anacardos 95  

FILETE DE PESCADO ASADO
papas al horno, brócoli, tomate confitado,
hierbas frescas 98

RIGATONI DE LA TIERRA
tiras de filet mignon y champiñones en una salsa
aterciopelada con perreo 69  

PECHUGA DE POLLO ORGÁNICO
puré de patata, verduras y plátano asado 67 

ÑOQUIS DE PLÁTANO
queso canastra fonduta, col 65   
o ragú de champiñones 76  
camarones +26

HAMBURGUESA
pan brioche, mezcla especial de carne a la
parrilla, quesos brasileños, cebolla caramelizada
en rapadura 69  
con ensalada o papas fritas
tocino +9 | lechuga, tomate, cebolla +7

guarniciones

- FAROFA** 8
- CHAMPIÑONES** 26
- VERDURAS** 18
- PAPAS FRITAS** 29

postres

- TARTELETA DE GUAYABA**
crumble, helado de nata 38 🍷 🍹 🌿
- MOUSSE DE PAN DE ESPECIAS**
chocolate, toffee de dulce de leche,
tuille de cacao con nibs 36 🍷 🍹 🌿
- FLAN DE DULCE DE LECHE**
dulce de leche, cumarú y espuma de café 33 🍷 🌿
- FRUTA DE LA TEMPORADA** 32 🍷
- AÇAÍ**
con perlas de tapioca 35 🍷
granola +14 | plátano +6 | fresa +8

cócteles

por Waguinho

- de autor**
GINGA DE IPANEMA
whiskey jim beam bourbon, maracuyá, mezcla
de pimienta, tabasco, jarabe de jengibre,
espuma cítrica 39
- CHEIRO DE AMOR**
jambuzada, pepino, jugo de limón, pimenta de
cheiro, albahaca, melaza de caña 37
- FEAT. GERALDO**
ginebra bombay sapphire, jugo de limón, jarabe de
pimenta de cheiro, cynar, angostura, azúcar 38
- CAJU, CAJU E MAIS CAJU**
vodka o cachaça, jugo de cajú, jugo de limón,
compota de cajú, farofa de nuez de cajú tostada 39
- AKAYÁ**
jambuzada, cajá con cúrcuma, jugo de limón,
agua tónica 38
- VEREDA TROPICAL**
whiskey jim beam bourbon, mate casero, maracuyá,
jarabe de tamarindo, jugo de limón 40
- JABUTICABA, TEU OLHAR NOTURNO**
cachaça cobra coral, jabuticaba, licor jim beam
black cherry, té negro con hibisco y cordial paragon
vetiver 35
- BATIDINHA DE CAFÉ DELÍCIA**
cachaça, café espresso, leche de coco y haba
tonka brasileña 22

- clásicos**
NEGRONI
ginebra bombay sapphire, campari, vermut rosso 39
- MOSCOW MULE**
vodka yvy, jugo cítrico, jarabe, espuma de jengibre 36
- BLOODY QUITÉRIA**
vodka yvy, jugo de tomate sazonado 35
- APEROL SPRITZ**
aperol, agua con gas, espumante 39
- GIN TÓNICA**
ginebra yvy, agua tónica, limón, romero 37
- FITZGERALD**
ginebra bombay sapphire, limón, azúcar, bitters 39
- MOJITO**
ron bacardí carta blanca, menta, lima, agua con
gas, azúcar 35
- MIMOSA**
vino espumoso, jugo de naranja 33
- PENICILLIN**
whisky dewar's 12 años, miel, jengibre, jugo de limón,
whisky ahumado 39
- ESPRESSO MARTINI**
vodka, espresso, licor de café brasileño cabra lab 37
- CAIPIROSKA**
vodka grey goose, lima, azúcar 39
- CLOVER CLUB**
gin bombay sapphire, puré de frambuesa, jugo de limón 36

cervezas

PRAYA

lager 19
golden ale 21

HEINEKEN

longneck 19

CORONA

longneck 19

HOCUS POCUS

orange sunshine 500 ml 33

HEINEKEN ZERO

longneck 19

caipirinhas

URCA

cachaça cobra coral, fresa, eneldo, azúcar 35

PINAFLOA

cachaça cobra coral infusionada con manzanilla,
hierba de limón, piña, azúcar 35

CATARINA

cachaça cobra coral, azúcar, albahaca,
maracuyá, angostura 35

FRUTAS DA ESTAÇÃO

consulte con el camarero la fruta del día 35

pindorama prata +5
pindorama ouro +16

vinos

espumoso

CASA MARQUES PEREIRA BRUT CHARMAT

elegante, fresco, notas cítricas y de manzana verde
BRA | 35 taza | 149 botella

VIAPIANA BRUT CHAMPENOISE

versátil, con aromas de pan tostado, manzana verde y pera
BRA | botella 172

VICTORIA GEISSE EXTRA BRUT

sofisticado, cremoso, notas de manzana verde y brioche
BRA | botella 221

HERMANN BOSSA BRUT ROSÉ N3

elegante, refrescante, notas de fresa y frambuesa
BRA | botella 172

blanco

MORANDÉ SÉLECTION DE PARCELAS CHARDONNAY

afrutado, fresco, notas de frutas tropical, toques cítricos
CHI | 35 taza | 149 garrafa

CASAS DEL BOSQUE SAUVIGNON BLANC

fresco, aromático, con notas de maracuyá y cítricos
CHI | botella 186

SEGREDOS DA ADEGA GRAN RESERVA ALVARINHO

mineral, elegante, notas cítricas y florales
BRA | garrafa 209

BARONE MONTALTO DUE MONDI PINOT GRIGIO TERRE SICILIANE IGT

refrescante, con notas de lichi, rosas y especias suaves
ARG | botella 185

CITIZEN WINE SUMO CAT RIESLING

fresco, mineral, con notas cítricas y un leve toque dulce
ALE | botella 190

rojo

S DE SIEGEL RESERVA MERLOT

sedoso, envolvente, con notas de cereza y especias sutiles
CHI | 35 taza | 163 botella

MORANDÉ CABERNET SAUVIGNON

potente, elegante, notas de frutas negras maduras y especias
CHI | botella 147

LA FLOR DE PULENTA MALBEC

intenso, frutal, con notas de frutas rojas frescas, toques florales
ARG | botella 200

LEYDA RESERVA SYRAH

intenso, aromático, con notas de frutas negras y especias
CHI | botella 172

TERRANOBLE RESERVA PINOT NOIR

elegante, ligero, con notas de frutas rojas frescas
CHI | botella 186

vinos naturales | sin sulfitos añadidos |

NO ES PITUKO CHARDONNAY

aromas de frutas tropicales, notas cítricas y un sutil toque mineral
CHI | NATURAL | botella 186

NO ES PITUKO NARANJA

aromas de cítricos maduros, damasco seco, té negro y especias
CHI | NATURAL | botella 186

rosé

MORANDÉ SÉLLECION DE PARCELAS ROSÉ

elegante, fresco, con notas de frutas rojas y flores
CHI | 35 taza | 149 botella

BOSSA VINHO ROSÉ

refrescante, con notas de frutas rojas y toques florales
BRA | botella 180

VINTAGE BLUSH ROSÉ

fresco, delicado, con notas de frutas rojas y ligera mineralidad
BRA | botella 136

ESTANDON BRISE MARINE ROSÉ

delicado, aromático, con notas cítricas y hierbas mediterráneas
FRA | botella 191

bebidas

AGUA MINERAL
con o sin gas 8

ACQUA PANNA
505ml 44

SAN PELLEGRINO
505ml 44

AGUA TÓNICA 9

AGUA DE COCO 16

LIMONADA 13

JUGO DE NARANJA 16

JUGO DEL DÍA 16

JUGO DE TOMATE
jugo de tomate sazonado 21

shot de limón +2

COCA COLA 9

GUARANÁ 9

TÉ HELADO
infusión de hibisco, jarabe,
jugo cítrico 19

MATE CASERO
con limón 15
con maracuyá 18

SODA QUITÉRIA
coulis de fresa, zumo cítrico, azúcar,
agua con gas, naranja y romero 19

KOMBUCHA
hierba limón o hibisco 29

TÉ
limoncillo, manzanilla, hibisco,
té negro, mate chai o té verde 9

café

CAFÉ
negro filtrado 9

CAFÉ ESPRESSO 9
o doble 17

MACCHIATO
pequeño 9 | grande 17

CAPUCCINO 16

CAFÉ LATTE
caliente o frio 17

DOCE LATTE
con dulce de leche 19

CAFÉ HELADO 17

CHOCOLATE
orgánico | caliente o frio 19