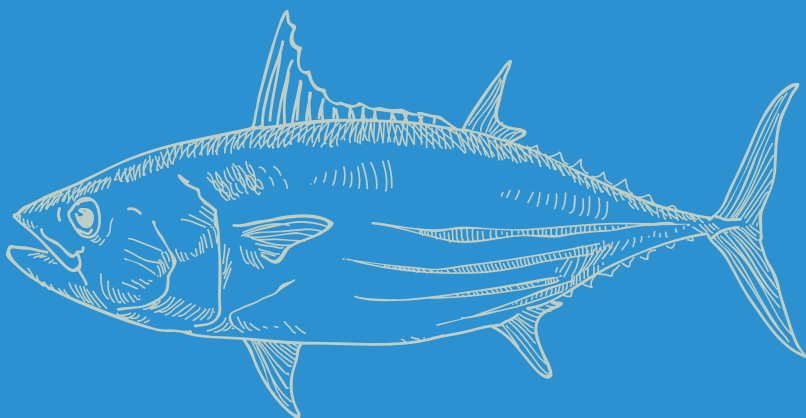




NETUN

RESTAURANTE



Entradas / Appetizers

Bruschettas de queijo manteiga maçaricado e caramelizado R\$ 55,00
Caramelized Butter Cheese Bruschetta

Panelinha de Camarão – camarão salteado com cebola roxa, alho poró, tomate cereja e ervas frescas, acompanhado de torradas crocantes da casa R\$ 65,00
Shrimp skillet - sautéed shrimp with red onion, leeks, cherry tomatoes, and fresh herbs, served with homemade crispy toasts

Crudo de Atum – atum em cubos temperado com molho oriental e cebola roxa e topping de abacate R\$ 68,00
Tuna Crudo – cubed tuna seasoned with oriental sauce and red onion, topped with avocado

Isca de peixe com mostarda Dijon e mel R\$ 58,00
Breaded Fish with Dijon mustard and honey dip sauce

Arrumadinho de Polvo – polvo salteado no azeite com cebola roxa e alho poró, farofa crocante e vinagrete R\$ 65,00
Organized of Octopus – octopus sautéed in olive oil with red onion and leeks, crispy farofa, and vinaigrette

Desarrumadinho de charque com feijão verde, farofa, molho vinagrete e queijo coalho R\$ 60,00
Messy dish with jerked beef, bean, crispy farofa, vinaigrette and cheese

Filé mignon com fritas R\$ 68,00
Filet Mignon with Fries

Ceviche de banana da terra  R\$ 37,00
Plantain ceviche

Tartare de abacate com chips de batata doce  R\$ 45,00
Avocado Tartare with Sweet potato chips



Sanduíches / Sandwiches

Cheeseburger com fritas Cheeseburger with french fries	R\$ 45,00
Sanduíche de filé mignon com queijo muçarela derretido, alface e molho especial Filet Mignon Sandwich	R\$ 55,00
Sanduíche de charque no pão ciabatta – charque desfiada salteada com cebola roxa, queijo muçarela derretido, alface e maionese de ervas da casa Shredded jerked beef sandwich on ciabatta bread – shredded jerked beef sautéed with red onion, melted mozzarella cheese, lettuce, and house herb mayonnaise	R\$ 56,00
Misto quente – mussarela e presunto de peru Grilled Cheese and Ham Sandwich	R\$ 35,00

Massas / Pastas

Molho Pesto e camarão Pesto sauce and shrimp	R\$ 92,00
Frutos do mar – camarão e polvo com molho de tomate ao vinho branco Seafood - shrimp and octopus with tomato sauce in white wine	R\$ 98,00
Molho de tomate  Tomato sauce	R\$ 49,00

Sopa / Soup

Caldo verde à moda do Chef  Chef's Style Green Broth	R\$ 42,00
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Saladas / Salads

Salada Tropical – mix de verdes com mangas em tiras, ricota, tomate seco, peito de peru, gergelim, acompanhada de molho de mostarda Dijon e mel Tropical Salad - mixed Greens with Mango Strips, Ricotta, Dried Tomato, Turkey Breast, Sesame, served with Dijon Mustard and Honey Dressing	R\$ 57,00
Salada Verão – mix de verdes, rúcula, camarões salteados, manga, alho poró, tomates e gergelim Summer Salad - mixed Greens, arugula, sautéed shrimp, mango, garlic, tomatoes and sesame seeds	R\$ 68,00



R\$ 55,00

Salada Verde - folhas, abacate, feijão macassar, banana com curry e tomates  R\$ 55,00
Green Salad - green leaves mix, avocado, macassar beans, banana curry and tomatoes

Pratos principais / Main dishes

Camarão no Panko com risoto de queijo e redução de teriaki R\$ 110,00
Crusted Shrimp with Cheese Risotto and Teriyaki Reduction

Camarão Thai com molho de curry e manga, arroz de gergelim R\$ 96,00
Thai Shrimp - Shrimp Fillet in Curry and Mango Sauce with Sesame Rice

Lagosta Areias Belas – lagostinhos na manteiga clarificada, com purê de banana da terra e alho-poró crocante R\$ 180,00
Areias Belas Lobster – crayfish cooked in clarified butter, with plantain purée and crispy leek

Risoto de camarão com alho-poró / Shrimp risoto with leek R\$ 93,00

Arroz de Polvo / Octopus rice R\$ 88,00

Peixada Netun – peixe, camarão, arroz e farofa de banana (para 2 pessoas) R\$ 230,00
Fish Stew Netun – fish, shrimp, rice and banana crumbs (for 2 people)

Filé de peixe tropical – filé de peixe com molho de maracujá, arroz de castanhas e batata rústica R\$ 85,00
Tropical Fish Fillet with passion fruit sauce, cashew nut, rice and rustic potatoes

Filé de peixe com perfume de limão e linguine na manteiga R\$ 75,00
Fish Fillet with a hint of lemon and Linguine in butter

Filé de salmão com risoto de limão siciliano R\$ 95,00
Salmon fillet with lemon risoto

Atum selado em crosta de gergelim, purê de wasabi, espaguete de legumes e molho oriental R\$ 95,00
Seared Tuna with Sesame Crust Served with wasabi puree, vegetable spaghetti, and oriental sauce

Filé de peixe com purê de ervilha e azeite de ervas e farofa de bolacha Maragogi R\$ 85,00
Fish fillet with pea puree and herb-infused olive oil and farofa



- Picanha Argentina – feijão macassar temperado, vinagrete, farofa e molho de manteiga com ervas

Argentinian Picanha - served with seasoned macassar beans, vinaigrette, farofa, and herb butter sauce

R\$ 105,00

Filé ao molho de funghi e linguine na manteiga

Fillet steak in dried funghi sauce and linguini on butter

R\$ 83,00

Filé arretado – medalhão de filé mignon com molho chimichurri e risoto de jerimum, queijo manteiga e azeite de ervas

Spicy Filet – Filet Mignon Medallion with Chimichurri Sauce and Pumpkin Risotto with Butter Cheese and Herb Oil

R\$ 81,00

Jacalhau – carne de jaca, cebola, azeitonas e batatas

Jackfruit 'Cod' – jackfruit with Onion, Olive, and Sautéed Potatoes

R\$ 65,00

Moqueca de banana da terra - acompanha arroz e pirão

Plantain stew with rice and gravy

R\$ 65,00
- ## Kids
- Filé mignon ou filé de peixe, arroz branco e purê de batatas ou fritas

Filet Mignon, White rice, and mashed potatoes or fries

R\$ 52,00
- ## Sobremesas / Desserts
- Brownie com sorvete de creme

Chocolate Brownie with Vanilla Ice Cream

R\$ 38,00

Bolo de rolo com queijo e geleia de goiaba

Rolled Cake with Cheese and Guava Jelly

R\$ 32,00

Mousse de queijo com limão siciliano

Cheese Mousse with sicilian lemon

R\$ 35,00

Prato de frutas brasileiras da estação

Plate of Seasonal Brazilian Fruits

R\$ 25,00

Cartola de forno - Banana com queijo, açúcar e canela

Baked Cartola - Banana with Cheese, Sugar, and Cinnamon

R\$ 38,00
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Açaí na tigela / Acai bowl

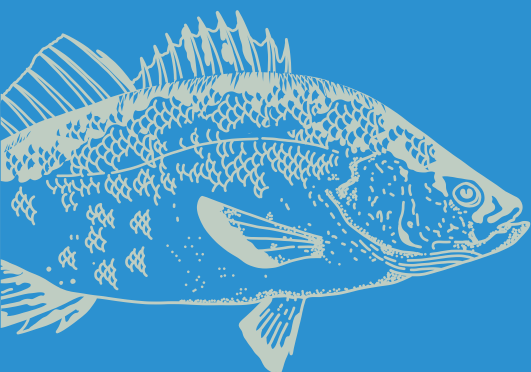
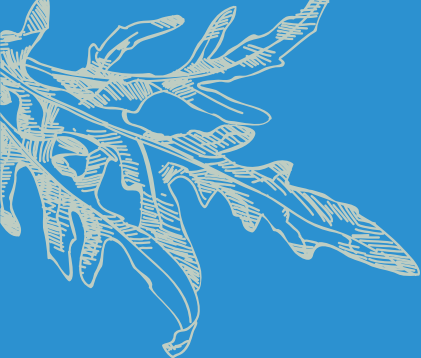
Açaí na tigela de 300ml com banana, granola da casa e mel	R\$ 35,00
Acai in a 300ml bowl with banana, homemade granola and honey	

Chá da tarde / Afternoon tea

Bolo do dia, pão de queijo, caracol de chocolate, croissant, geleia da casa, requeijão vegano, café e chá	R\$ 90,00
Cake of the Day, Cheese Bread, Chocolate Croissant, Croissant, House Jam, Vegan Cream Cheese, Coffee and Tea	

Bebidas / Beverages

Água sem gás / Still water	R\$ 10,00
Água com gás / Sparkling water	R\$ 10,00
Café – Coffee	R\$ 7,00
Café expresso / Espresso	R\$ 10,00
Coco verde / Green coconut	R\$ 10,00
Refrigerante / Soda	R\$ 10,00
Suco copo / Juice	R\$ 18,00
Cachaça	R\$ 10,00
Gin Tanqueray / Tanqueray Gin (dose)	R\$ 33,00
Vodka Absolut / Absolut Vodka (dose)	R\$ 30,00
Vodka Sminorff / Smirnoff Vodka (dose)	R\$ 23,00
Whisky 12 anos / 12-year-old Whisky (dose)	R\$ 37,00
Taça de vinho do Porto / Port wine glass	R\$ 26,00
Taça de licor / Liqueur glass	R\$ 29,00
Caipfruta / Caipfruta (fruit cocktail)	R\$ 32,00
Caipirinha / Caipirinha (Brazilian cocktail)	R\$ 26,00
Caipifruta Absolut / Absolut Caipfruta	R\$ 38,00
Cerveja Heineken	R\$ 15,00
Cerveja Heineken Zero	R\$ 15,00
Cerveja Corona	R\$16,00
Cerveja Corona Zero	R\$16,00
Cerveja Stella Pure Gold sem Glúten	R\$16,00
Taxa rolha / Cork fee	R\$ 60,00



NEJUN

RESTAURANTE



HOTEL
Areias Belas

 @hotelareiasbelasmaragogi  hotelareiasbelas