

# Menu do Guanabara

Caipirinha de Cachaça

## ENTRADA

Sopa de tomate e manjeriç o servido com cubinhos de p o de alho torrado

Chori o na cacha a com cebola caramelizada e p o de queijo

Camar o ao alho e salsa

Bolinhos de bacalhau com salada e molho de manga

Asinhas de frango com molho picante

Salada de palmito

## PRATO PRINCIPAL

Espetinhos de frango grelhado servidos com batata palha e salada

Feijoada caseira servida com arroz branco e legumes

Robalo grelhado servido com arroz de marisco

Hamburguer de picanha servido com queijo, com batata frita e salada

Contra fil  com batata frita caseira e molho 'chimichurri'

Moqueca de legumes servido com arroz

## SOBREMESA

(opcional  4)

Cheesecake de baunilha servido com molho de maracuj 

Brigadeir o servido com creme de Chantilly

Salada de frutas frescas com sorvete de baunilha

Pudim de leite condensado

Sorbet de manga e maracuj 

**Entrada & prato principal + Caipirinha  24.95**

**Domingo - Quinta-Feira  24.95 (hor rio promocional\*  19.95)**

**Sexta & S bado  29.95 (hor rio promocional\*  24.95)**

\*Hor rio promocional das 17h  s 19h (pedidos devem ser feitos at  as 19h15)

A discretionary service charge of 125% will be added to your bill.

All dishes may contain traces of nuts.

# Guanabara Menu

Caipirinha de Cacha a

Sugar cane rum mixed with fresh lime, sugar and crushed ice. It may not sound like much but it's the best cocktail you're ever likely to drink. Be sure to stir it regularly while drinking and treat it with healthy respect - it is much more powerful than it tastes!

## STARTERS

Roast plum tomato & fresh basil soup with garlic croutons

Flame grilled chorizo in cacha a with caramelised onions and Brazilian cheese bread

Pan roasted tiger prawns with parsley & garlic

Salt cod croquettes with mixed leaves & mango salsa

Firecracker chicken wings with Peri peri sauce

Palm heart salad

## MAINS

Herb marinated grilled chicken skewers with straw fries and mixed leaf salad

Brazilian feijoada (black bean, chorizo, smoked pork and beef stew) with rice & seasonal greens

Seared fillet of sea bass with shellfish risotto

Picanha burger with cheese french fries and mixed leaf salad

Grilled ribeye steak hand cut fries and 'chimichurri' sauce

Brazilian vegetarian 'moqueca' (lightly spiced coconut milk based roasted vegetable stew made with onions, garlic, tomatoes, coriander and palm oil), served with rice

## DESSERTS

( 4 optional extra)

Baked vanilla cheesecake with passion fruit sauce

Brazilian chocolate truffle torte with Chantilly cream

Fresh fruit salad with vanilla ice cream

Cr me caramel

Passion fruit & mango sorbet

**2 course menu (starter & main) and Caipirinha Cocktail**

**Sunday - Thursday  24.95 (earlybird\*  19.95)      Friday & Saturday  29.95 (earlybird\*  24.95)**

\*Earlybird pricing applies to bookings made between 5pm and 7pm (order by 7:15pm to qualify)

A discretionary service charge of 125% will be added to your bill.

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