

# CAMARÕES

· DESDE 1989 ·

**WE ARE HAPPY TO REOPEN OUR DOORS  
TO WELCOME YOU!**

As you can see, a lot has had to change while we have been closed. Our entire operation has been rethought and adapted to provide us security to deal with the health crisis. The menu has needed to be momentarily reduced so that the entire production chain could be simplified. What has not changed, however, is our pleasure in serving you. Be very welcome!

 [@camaroesnatal](https://www.instagram.com/camaroesnatal)



## FLAVOURS OF BRAZIL

**Sertão butter:** handmade liquid regional butter, similar to ghee.

**Coalho cheese:** slightly salty regional cheese.

**Catupiry cheese:** mild creamy cheese from the state of Minas Gerais.

**Carne de sol:** regional salted beef.

**Tapioca:** cassava root flour.

**Farofa:** cassava root flour toasted with sertão butter



# STARTERS

## COUVERT

Basket with homemade breads and pastas.

26,00

## PASTEL DE CAMARÃO/UNITY

Homemade salty pastry filled with shrimp, catupiry cheese and herbs.

17,50

## PASTEL DE CARNE DE SOL/UNITY

Homemade salty pastry filled with carne de sol, coalho cheese, red onion and cilantro.

15,00

## CASQUINHO DE CARANGUEJO/ON REQUEST

Crab meat sautéed with olive oil, tomato, red onion, cilantro and coconut milk. Covered with farofa.

17,00

## CAPRESE DE CAMARÃO

Shrimp sautéed with basil pesto, covered with fresh tomato sauce and whipped parmesan cream. Accompanied by homemade toasts.

26,00

## CEVICHE DE PEIXE E CAMARÃO

Shrimp and fish marinated with olive oil, lime juice, red onions, bell peppers and cilantro. Accompanied by sweet potato chips.

29,50

## CEVICHE DE CAJU/VEGANO

Cashew flesh slices marinated with olive oil, lime juice, cashew nuts, red onions, bell peppers, cherry tomatoes and cilantro. Accompanied by sweet potato chips.

16,00

## BRUSCHETTA POTIGUAR/8 UNITS

Tapioca and coalho cheese fried cubes topped with cream cheese and grilled shrimp. Drizzled with sugar cane molasses dressing and a touch of sweet chilli sauce.

33,00

## ESCONDIDINHO DE CARNE DE SOL

Shredded carne de sol sautéed with sertão butter, red onions, fresh cream and cilantro, covered with cassava root purée. Served au gratin with coalho cheese.

19,00

## ESCONDIDINHO DE CAMARÃO

Shrimp sautéed with sertão butter, tomato, fresh cream and cilantro, covered with cassava root purée. Served au gratin with coalho cheese.

22,00

## POLVO MAR E SERTÃO/200G

Octopus sautéed with sertão butter, tomato, red onion, capers, fresh cream and cilantro. Accompanied by homemade toasts.

59,00

## CAMARÃO AO ALHO E ÓLEO/250G

Shrimp sautéed with olive oil and garlic. Accompanied by homemade toasts and aioli sauce.

68,00

## CAMARÃO NOVO CAJUEIRO/250G

Crispy shrimp breaded with granulated tapioca. Accompanied by a sweet chilli sauce on the side.

68,00



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# SALADS & VEGAN

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## SALADA PROVENÇAL

39,00

Salad with mixed greens, carrot, pickled heart of palm, cherry tomato, sun-dried tomato, buffalo mozzarella cheese and parmesan crisps. Accompanied by a seasoned yogurt dressing.

## SALADA DE GORGONZOLA COM PERA COM CAMARÃO GRELHADO

39,50

57,00

Salad with roasted pear slices, mixed greens, gorgonzola cheese, walnut, carrot, cherry tomato and pickled heart of palm. Accompanied by a balsamic vinegar and sugar cane molasses dressing.

## SALADA DE FRANGO

39,50

Salad with grilled chicken breast, mixed greens, carrot, pickled heart of palm, cherry tomato, sun-dried tomato and parmesan crisps. Accompanied by honey and mustard dressing.

## SALADA DE CAMARÃO

56,50

Salad with grilled shrimp, mixed greens, carrot, pickled heart of palm, cherry tomato, sun-dried tomato and parmesan crisps. Accompanied by a seasoned yogurt dressing.

## RISOTO VEGANO/INDIVIDUAL

44,00

Vegan risotto made from shitake and champignon mushrooms, vegetables, cashew milk, saffron and herb-infused olive oil.

## MOQUECA VEGANA/INDIVIDUAL

39,00

Seasonal vegetables and fruits sautéed with olive oil, coconut milk, a touch of palm oil and cilantro. Accompanied by white rice and crispy farofa.

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## KIDS MENU

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### FILEZINHO/100G

34,50

Cubes of grilled fillet mignon served with rice and French fries.

### PEIXE KIDS/100G

34,50

Cubes of grilled fish served with rice and potato purée.

### FRANGO KIDS/100G

28,00

Cubes of grilled chicken breast served with rice and French fries.

### PARMEGIANITO/100G

37,00

Cubes of breaded fillet mignon covered with tomato sauce and served au gratin with mozzarella cheese. Accompanied by rice and French fries.

**SIDE DISHES MAY BE ALTERED. OPTIONS: SAUTÉED VEGETABLES OR PURÉES  
(POTATO, CASSAVA ROOT OR PUMPKIN SQUASH).**

Risoto Vegano





# SHRIMPS

250G | 380G  
IN NATURA

## À GREGA

93,50 | 132,00

Breaded shrimp covered with tomato sauce served over a “Greek style rice” (with peas, ham and raisins). Au gratin with mozzarella cheese. Served with shoestring potatoes.

## INTERNACIONAL

92,00 | 130,50

Shrimp sautéed with béchamel sauce and served over a creamy rice with peas and ham, au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

## INTERNACIONAL LOW CARB

114,00 | -

Lowcarb version of the traditional Camarão Internacional. Shrimp sautéed in a cashew béchamel sauce served over cauliflower “rice” with pea, carrot and zucchini. Au gratin with parmesan cheese.

## DO CHEF

97,50 | 138,50

Breaded shrimp covered with tomato sauce, black olives and oregano served over a creamy basil rice. Au gratin with mozzarella cheese. Served with shoestring potatoes.

## SERIDÓ

90,50 | 122,00

Shrimp sautéed with manteiga do sertão, vegetables, fresh cream and cilantro. Served over a creamy regional wholegrain rice, au gratin with queijo de coalho. Accompanied by fried cassava root.

## DIJON

97,50 | 138,50

Shrimp sautéed with white wine, béchamel sauce, pickled hearts of palm and grain Dijon mustard. Served over a creamy rice with julienne vegetables and pea, prepared au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

## CANTO DO MANGUE/ON REQUEST

106,00 | 146,50

Shrimp sautéed with sertão butter, a creamy shrimp sauce, tomato, red onion and cilantro. Served over a rice with crabmeat, au gratin with coalho cheese. Accompanied by fried cassava root.

## NO JERIMUM

- | 145,00

Baked pumpkin squash filled with shrimp in a creamy pumpkin sauce, cubes of queijo de coalho, coconut slivers, cashew nuts, vegetables and cilantro. Served au gratin with queijo de coalho. Accompanied by broccoli rice and fried cassava root.

## IMPERIAL

- | 138,00

Shrimp breaded and filled with catupiry cheese and herbs. Accompanied by a creamy rice made with parmesan cheese, white wine, bacon bits, julienne vegetables. On the side, golf sauce.

## BONFIM

105,00 | -

Shrimp sautéed with sertão butter, red onion, tomato, cashew nuts, pickled biquinho pepper, grilled coalho cheese and cilantro. Served with vatapá risotto.

250G | 380G  
IN NATURA

## DO SERTÃO

93,50 | -

Shrimp breaded with granulated tapioca, served with a creamy pumpkin squash rice with grilled coalho cheese cubes and bacon bits. Accompanied by a sweet chilli sauce on the side.

## CAMARÃO COM CARNE DE SOL

93,50 | -

Shrimp and carne de sol sautéed with manteiga do sertão, fresh cream, vegetables, cilantro and grilled cubes of queijo de coalho. Served with a creamy regional wholegrain rice and fried cassava root.

## FLOR DE SAL

97,50 | -

Shrimp sautéed with herb-infused olive oil, cherry tomato, buffalo mozzarella cheese and a dash of flor de sal (hand-harvested salt). Accompanied by almond rice, grilled pineapple and baked vegetables.

## CABUGI

91,50 | -

Shrimp sautéed with sertão butter, champignon mushrooms, capers, tomato sauce, white wine, fresh cream and cilantro. Accompanied by broccoli rice and potato purée.

## CROCANTE COM RISOTO BRIE

114,00 | -

Quinoa and herb breaded shrimp, served with risotto made from brie, dried apricots, zucchini and almonds. Accompanied by a berry sauce on the side.

## DOM ALFREDO

92,00 | -

Shrimp grilled, served over fettuccine in a creamy parmesan and white wine sauce, with bacon bits and julienne vegetables. Topped with seasoned breadcrumbs.

## AOS QUATRO QUEIJOS (PÃO ITALIANO)

97,00 | -

Shrimp sautéed with white wine and a creamy four cheese sauce, served inside Italian bread. Accompanied by Provençal rice (with minced sun-dried tomato, olive oil and herbs) and home-style fried potatoes.

## GRELHADO

91,50 | -

Shrimp grilled, accompanied by broccoli rice, sautéed vegetables and baked potato with bacon bits and cream cheese.

## TERIYAKI

97,00 | -

Shrimp sautéed with teriyaki sauce, grilled pineapple, cashew nuts, green onion and sesame seeds. Accompanied by cashew nut rice, sautéed vegetables and baked potato with bacon bits and cream cheese.





# FISH WITH SHRIMPS

DUE TO SEASONALITY AND THE LEGAL PERIODS OF FISHING, THE FISH SPECIES OFFERED IN OUR MENU MAY VARY THROUGHOUT THE YEAR

300G FISH + 190G SHRIMP | IN NATURA

## PEIXE AO MOLHO DE CAMARÃO

Grilled fish and shrimp topped with a creamy sauce made of shrimp bisque, coconut milk and cilantro. Accompanied by broccoli rice and potato purée.

TILAPIA

95,00

MAHI-MAHI

114,00

GROUPEL

123,00

## PEIXE COM RISOTO DE CAMARÃO

Grilled fish, drizzled with an olive oil and lime dressing, served with cherry tomatoes and garlic slices. Accompanied by a risotto made with shrimp, fresh tomato and zucchini.

108,00

127,00

137,00

## PEIXE À BELLE MEUNIÈRE

Grilled fish and shrimp topped with an olive oil, caper and mushroom dressing. Accompanied by broccoli rice, sautéed vegetables and baked potato with bacon bits and cream cheese.

108,00

127,00

137,00

## DUO MAR

Grilled fish and shrimp, accompanied by broccoli rice, sautéed vegetables and baked potato with bacon bits and cream cheese.

MAHI - MAHI

149,00

## MOQUECA DE PEIXE E CAMARÃO

Fish and shrimp cooked in a fish broth with a touch of palm oil, tomato, onion, green bell pepper, coconut milk and cilantro. A regional fish and shrimp stew. Served with white rice, a fish gravy and farofa.

MAHI - MAHI

129,50

## SALMÃO COM CAMARÃO TERIYAKI

Grilled salmon and shrimp topped with teriyaki sauce and prepared with cashew nuts and grilled pineapple. Accompanied by cashew nut rice, sautéed vegetables and baked potato with bacon bits and cream cheese.

SALMON

137,00

## SALMÃO COM CAMARÃO SANTORINI

Grilled salmon and shrimp topped with a dressing made from olive oil, balsamic vinegar, capers, black olives, fresh tomato and zucchini. Accompanied by broccoli rice and plantain purée.

SALMON

122,00

Moqueca de Peixe e Camarão





# FISHES

DUE TO SEASONALITY AND THE LEGAL PERIODS OF FISHING, THE FISH SPECIES OFFERED IN OUR MENU MAY VARY THROUGHOUT THE YEAR

	300G   450G IN NATURA	300G   450G IN NATURA	300G   450G IN NATURA
	TILAPIA	MAHI-MAHI	GROUPER
<b>PEIXE GRELHADO</b>	<b>73,50   94,00</b>	<b>93,00   118,00</b>	<b>104,00   135,00</b>
Grilled fish served with broccoli rice, sautéed vegetables and baked potato with bacon bits and cream cheese.			
<b>PEIXE VILA FLOR</b>	<b>73,50   94,00</b>	<b>93,00   118,00</b>	<b>104,00   135,00</b>
Grilled fish drizzled with a touch of aromatic butter and slices of Brazil nut, served over julienne vegetables. Accompanied by 7-grain rice, plantain purée and baked tomato.			
<b>PEIXE POTENGI</b>	<b>72,00   93,00</b>	<b>89,00   115,00</b>	<b>101,50   133,50</b>
Grilled fish served with champignon mushrooms, cilantro, capers and a sauce made with tomato, white wine and fresh cream. Accompanied by broccoli rice and cassava root purée.			
<b>PEIXE TROPICAL</b>	<b>72,00   93,00</b>	<b>89,00   115,00</b>	<b>101,50   133,50</b>
Grilled fish with sesame crust served over a creamy mango sauce. Accompanied by broccoli rice and potato purée.			
<b>PEIXE COM AMÊNDOAS E RISOTO SICILIANO</b>	<b>77,50   97,50</b>	<b>97,00   126,50</b>	<b>109,00   139,50</b>
Grilled fish drizzled with a touch of aromatic butter and sliced almonds. Accompanied by a risotto made with Sicilian lemon juice, zucchini and sesame seeds.			
<b>SALMÃO TROPICAL</b>			<b>SALMON 94,00   119,50</b>
Grilled salmon with sesame crust served over a creamy mango sauce. Accompanied by broccoli rice and potato purée.			



# SEAFOODS

<b>GRELHADOS DO MAR</b>	-   <b>135,00</b>
Grilled seafood (shrimp, mahi-mahi fish, squid and octopus), accompanied by broccoli rice, sautéed vegetables and baked potato with bacon bits and cream cheese.	
<b>MOQUECA DO MAR</b>	-   <b>145,00</b>
Seafood (shrimp, mahi-mahi fish, squid and octopus) cooked in a fish broth with a touch of palm oil, tomato, onion, green bell pepper, coconut milk and cilantro. A regional seafood stew. Served with white rice, a fish gravy and farofa.	
<b>FRUTOS DO MAR AO AZEITE DE ERVAS</b>	-   <b>133,00</b>
Seafood (shrimp, mahi-mahi fish, squid and octopus) grilled, drizzled with herb-infused olive oil, served with champignon mushrooms, capers and cherry tomatoes. Accompanied by a risotto made with Sicilian lemon juice, zucchini and sesame seeds.	
<b>RISOTO ANDALUZIA</b>	-   <b>131,00</b>
Seafood (shrimp, mahi-mahi fish, squid and octopus) and saffron risotto. Accompanied by fried cassava root.	

# SEAFOOD AND LOBSTER

DUE TO SEASONALITY AND THE LEGAL PERIODS OF FISHING.

<b>GRELHADO DAS DUNAS</b>	-   <b>249,00</b>
Seafood (2 lobster tails, shrimp, mahi-mahi fish, octopus and squid) grilled, served with broccoli rice, baked potato with bacon bits and cream cheese, grilled pineapple and baked vegetables.	
<b>LAGOSTA PONTA NEGRA</b>	<b>209,00   299,00</b>
Shrimp and 4 lobster tails grilled, drizzled with herb-infused olive oil, served with capers and champignon mushrooms. Accompanied by a risotto made with Sicilian lemon juice, zucchini and sesame seeds.	
<b>VERSION WITH 8 LOBSTER TAILS, NO SHRIMP</b>	<b>399,00</b>
<b>LAGOSTA AO THERMIDOR</b>	-   <b>199,00</b>
Shrimp and lobster meat (two shelled and diced tails) sautéed with white wine, hearts of palm and a creamy sauce with a touch of Dijon mustard and herbs. Au gratin with Parmesan cheese. Accompanied by Provençal rice (with minced sun-dried tomato, olive oil and herbs) and home-style fried potatoes.	
<b>VERSION WITH 4 LOBSTER TAILS, NO SHRIMP</b>	<b>249,00</b>

FOOD INTOLERANCE AND ALLERGY: We use exclusive utensils and we are willing to customize our recipes to meet various dietary restrictions. We emphasize, however, that there are traces of gluten, lactose, nuts and seafood in our kitchen. Our dishes may not list every ingredient.



Filé ao Catupiry



## MEATS

200G | 400G  
IN NATURA

### FILÉ AO CATUPIRY

77,00 | 119,00

Fillet mignon medallions wrapped in bacon topped with a creamy catupiry cheese and herb sauce. Prepared over gravy and champignon mushrooms. Accompanied by “Greek style rice” (with peas, ham and raisins) and potato purée.

### FILÉ À PARMEGIANA

72,50 | 115,00

Breaded fillet mignon medallions served over fettuccine with tomato sauce and prepared au gratin with mozzarella and parmesan cheese.

### FILÉ MERLOT

85,00 | 129,50

Fillet mignon medallions wrapped in bacon topped with a red wine sauce. Accompanied by a risotto made with funghi mushrooms, bacon, leeks and parmesan crisps.

### FILÉ DO BOSQUE

78,00 | 122,00

Fillet mignon medallions wrapped in bacon topped with a gravy and berries sauce. Served with four-cheese fettuccine and bacon bits.

### FILÉ AO SHITAKE

83,00 | 127,00

Fillet mignon medallions grilled with bacon, topped with shitake mushroom sauce. Served with four-cheese fettuccine and bacon bits.

### FILÉ AOS QUATRO QUEIJOS

72,50 | 117,00

Fillet mignon medallions wrapped in bacon topped with a creamy four-cheese sauce. Accompanied by “Greek style rice” (with peas, ham and raisins) and home-style fried potatoes.

### CARNE DE SOL SERTANEJA

69,00 | 89,00

Carne de sol roasted, shredded and sautéed with manteiga do sertão, red onion, cilantro and fresh cream. Served over a creamy regional wholegrain rice prepared au gratin with queijo de coalho. Accompanied by fried cassava root.

### FILÉ AO PESTO LOW CARB

72,50 | 115,00

Fillet mignon grilled and topped with basil pesto. Accompanied by pumpkin squash purée and a crispy farofa made from oilseeds and parmesan cheese.



# DESSERTS

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## PETIT GATEAU DE CHOCOLATE

23,00

Hot chocolate cake served with homemade vanilla ice cream and chocolate syrup.

## PETIT GATEAU DE DOCE DE LEITE

22,50

Hot dulce de leche cake served with vanilla and caramelized cashew nuts homemade ice cream and orange syrup.

## COCADA MARIA BONITA

23,00

Cocada de coco (traditional coconut sweet) toasted in the oven, served with homemade tapioca ice cream with passion fruit syrup.

## TAÇA ROMEU E JULIETA

14,00 | 23,00

Homemade guava-cream ice cream with cheese mousse, guava syrup, coalho cheese and cashew nut cookie.

## TAÇA TIRAMISU

22,00

Homemade cappuccino ice cream covered with cream cheese, homemade-champagne lady fingers, chocolate syrup and crunchy cocoa bits.

## NAKED DE NINHO

24,50

Naked cake of Nestlé Ninho milk mousse and nuts pralinè. Served with chocolate syrup, strawberries and homemade vanilla ice cream.

## VERRINE DE AVELÃ

15,00

Chocolate ganache topped with brownie bits, hazelnut mousse and cocoa syrup.

## AROMA DO BOSQUE

19,00

Berries (strawberry, blackberry and raspberry) flambéed with Cointreu and topped with a yogurt mousse, lime zest and cashew nut cookies.

## MACARON PETIT COM SORVETE DE AVELÃ

25,00

Italian merengue cookie with cashew nuts, covered with homemade vanilla ice cream, chocolate syrup and sliced almonds.

## MIL FOLHAS DE DOCE DE LEITE

25,00

Crunchy pastry alternating dulce de leche filling, served with homemade vanilla ice cream.

## CREME DE PAPAYA

22,50

Papaya pudding with cassis liqueur, topped with crunchy granola.

## SORVETE ARTESANAL

11,00

### PRODUZIDOS EM NOSSA CONFEITARIA

Homemade ice cream flavours: pistachio, hazelnut, guava-cream, vanilla, chocolate, tapioca, crocante (cashew nuts cream), strawberry (lactose free).

## BRIGADEIRO VEGANO

15,00

100% cocoa Brazilian chocolate fudge ball, made with toasted chestnut milk, brown sugar and orange zest. Topped with crunchy caramelized nuts.

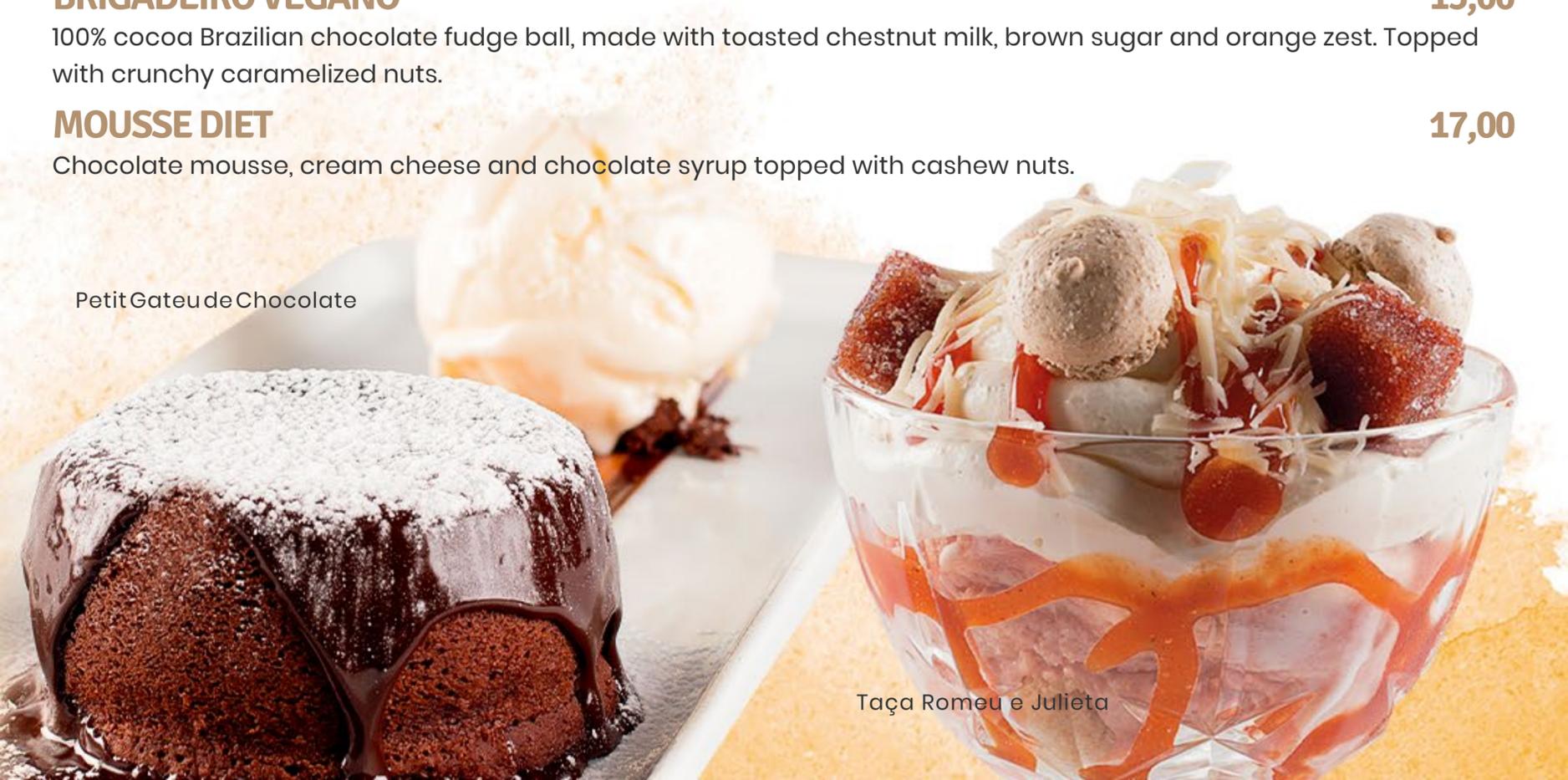
## MOUSSE DIET

17,00

Chocolate mousse, cream cheese and chocolate syrup topped with cashew nuts.

Petit Gateau de Chocolate

Taça Romeu e Julieta



## BEVERAGES

SODA	6,50
MINERAL WATER /STILL OR SPARKLING	5,00
LIME FLAVORED SPARKLING WATER	7,00
TONIC WATER	7,50
ENERGY DRINK /RED BULL	17,00
COCONUT /CUP	7,50
COCONUT /PITCHER	15,00

FRUIT JUICES	COPO 9,00   JARRA 18,00
Pineapple . Pineapple w/ mint . Acerola . Cajá . Cashew fruit Orange Lemon . Passion fruit	

SPECIAL FRUIT JUICES	12,00   24,00
Graviola . Orange with strawberry . Swiss lemonade . Strawberry Grape	

## LIQUOR

COINTREAU	14,00
BAILEYS	14,00
AMARULA	16,00
CUARENTA Y TRES	18,00
DRAMBUIE	19,00
FRANGELICO	19,00

## BEERS

BOHEMIA	8,50
DARCK BEER MALZBIER	8,50
NON ALCAHOLIC BEER	8,50
STELLA ARTOIS	10,00
HEINEKEN	12,50
EISENBAHN WEIZENBIER	12,50
HOP MUNDI GAUDÍ /500ML (LOCAL BREWERY)	27,00
Light and easy to drink Blond Ale, with slightly fruity and spicy aromas.	
HOP MUNDI GENIPABU /500ML (LOCAL BREWERY)	29,00
Refreshing IPA of citric aromas, striking bitterness and dry finish.	

## HOT BEVERAGES

CAFÉ ESPRESSO tres?	6,00
CAFÉ ESPRESSO SAFRA ESPECIAL tres?	6,50
CAFÉ COM LEITE tres?	6,00
CAPPUCCINO tres?	6,00
CHOCOLATTO tres?	6,00
CHÁS	5,00



## SPIRITS

TEACHERS	8,00
BLACK & WHITE	9,50
JOHNNIE WALKER RED LABEL	14,50
OLD PARR	19,50
JOHNNIE WALKER BLACK LABEL	22,00
JOHNNIE WALKER GOLD LABEL	45,00
NATIONAL VODKA	7,50
IMPORTED VODKA	15,00
IMPORTED GIN	22,00
RUM MONTILA	7,00
RUM BACARDI	7,00
TEQUILA	22,00
CACHAÇA EXTREMA	6,00
CACHAÇA SAMANAÚ	7,00
CACHAÇA SELETA	8,50
CACHAÇA SERRA LIMPA	10,50
SAKE	18,50
CAMPARI	7,00
MARTINI	6,00

## DRINKS

COQUETEL TROPICAL /WITH ALCOHOL	17,00
COQUETEL TROPICAL/WITHOUT ALCOHOL	14,00
TROPICANA/WITHOUT ALCOHOL	12,40
Sparkling water, lime juice and red berries grenadine.	
CAIPIRINHA	10,00
Classic Brazilian cocktail with lime, sugar and cachaça.	
CAIPIROSCA	14,50
Adaptation of the classic Brazilian cocktail with lime, sugar and vodka.	
CAIPIFRUTA COM VODKA	21,00
Vodka and one of the following fruits: Cajá . Cashew fruit . Kiwi . Strawberry . Seriguela/seasonal	
CAIPIFRUTA FRUTAS VERMELHAS	22,00
Vodka and red berries.	
CAIPIFRUTA TROPICAL	21,50
Vodka, strawberry, passion fruit and kiwi.	
CAIPIFRUTA C/ SAQUÊ	35,00
Sake and one of the following fruits: Cajá . Cashew fruit . Kiwi Strawberry . Seriguela/seasonal	
GIN TÔNICA	29,00
Imported gin and tonic water.	
MARGARITA	33,00
Tequila, Cointreau and lime juice.	
MOJITO	19,50
Bacardi rum, lime juice, sparkling water and mint.	
PIÑA COLADA	22,50
Carta Blanca Rum, Malibu, coconut milk, sweet condensed milk and pineapple.	

## CAMARÕES EXCLUSIVES

CAIPIRINHA CAMARÕES	19,50
Premium cachaça and lime macerated with brown sugar topped with a cube of rapadura (raw brown sugar tablet).	
SPRITZ DO CAMARÕES	26,50
Aperol, Cointreau, lime flavored sparkling water and lime juice.	
POTIGUAR MOSCOW MULE	23,00
Vodka, beer, lime juice and ginger foam.	
INFUSÃO TROPICAL	22,50
Vodka, tonic water, red berries tea, lime juice and ginger syrup.	
TROPICAL GIN	33,00
Imported gin, mojito syrup, cranberry and pomegranate tea, tonic water and cajá (regional fruit) juice.	