

ENTRADAS - Starters

COUVERT HARDMAN – Hardman Couvert R\$24,00
Azeitonas pretas e verdes, patê, camarões provençal, antepasto de berinjela. Acompanha mix de torradas.
Green and black olives, pate, grilled shrimp with tomato sauce, and eggplant. Served with toast basket.

SALADA DE CAMARÃO AO CAJÁ – Shrimp Salad R\$42,00
Mix de folhas verdes, camarões salteados, palmito, croûtons e parmesão. Servida com molho de cajá com toque de mostarda.
Green salad, grilled shrimp, dried tomatoes, heart of palm, croutons, parmesan cheese, served with cajá (Brazilian tropical fruit) and mustard sauce.

SALADA DE SALMÃO – Salmon Salad R\$37,00
Mix de folhas verdes, salmão grelhado, tomate seco, palmito, croûtons e parmesão. Servida com molho de damasco.
Green salad, grilled salmon, dried tomatoes, heart of palm, croutons, parmesan cheese, served with an apricot sauce.

SALADA CAESAR – Ceaser Salad R\$34,00
Mix de folhas verdes, lascas de frango grelhadas, palmito, croûtons e parmesão. Servida com molho especial.
Green salad, grilled chicken, heart of palm, croutons, parmesan cheese, served with a special sauce.

MASSAS E RISOTOS – Pasta and Risotto

RISOTO NORDESTINO R\$35,00
Northern Brazilian Risotto
Arroz Arbóreo com lascas de carne seca refogadas na manteiga da terra e cubos de queijo de coalho.
Arborio Rice with chopped dried roasted meat in butter with diced coalho cheese.

FETTUCINE QUATRO QUEIJOS R\$32,00
Four Cheese Fettuccine
Fettuccine com molho cremoso de quatro queijos.
Fettuccine with four cheese sauce.

CAPELLINI COM CAMARÃO R\$52,00
Capellini with Shrimp
Camarão com um toque de molho vermelho ou molho de queijo sobre a massa.
Capellini with shrimp, and a choice of tomato or cheese sauce.

PENNE AL MARE R\$52,00
Penne with Shrimp
Massa salteada no azeite com camarões. Acompanhado de molho de tomates frescos.
Penne with fresh tomato sauce and grilled shrimp.

NHOQUE VEGETARIANO R\$34,00
Vegetarian Gnocchi
Nhoque de batata, salteado em molho pesto, toque de molho de tomate, rúcula fresca e parmesão.
Potato gnocchi with pesto sauce, fresh basil and tomatoes with parmesan cheese.

FRUTOS DO MAR - Seafood

ENVELOPE DE PESCADO – Stuffed Whitefish R\$55,00
Filé de peixe recheado com camarões, empanado em massa de cerveja, sobre molho de maracujá. Servido com fettuccine de legumes.
Whitefish filet stuffed with shrimps, deep fried in beer powder, with passion fruit sauce. Served with a vegetables fettuccine.

SALMÃO AO MOLHO DE ALCAPARRAS – Salmon with Capers Sauce R\$48,00
Grelhado no azeite, servido com molho de alcaparras e purê de batatas.
Grilled salmon in olive oil, served with capers and mashed potatoes.

CAMARÃO AO HARDMAN – Hardman Style Shrimp R\$58,00
Envoltos em molho bechamel com cenoura e brócolis. Acompanha arroz com passas.
Shrimp served with béchamel sauce with broccoli, carrots and raisins. White rice as a side dish with raisins.

CAMARÃO MAR E SERTÃO – Sea and Wilderness Shrimp R\$60,00
Salteado com cebola, tomate, nata fresca, queijo coalho, coentro e cebolinha. Servido com arroz da terra cremoso e macaxeira frita.
Sautéed with onions, tomatoes, fresh cream, coalho cheese (typical Brazilian northern cheese), coriander, and chives. Served with rice and fried macaxeira (typical Brazilian root).

CAMARÃO À PROVENÇAL – Sautéed Shrimp R\$55,00
Salteado na manteiga, cebola branca e alho, molho de tomate. Acompanha arroz branco e purê de batatas.
Sautéed in butter, onions garlic, and tomato sauce. Served with a side dish of white rice and potatoes purê

BRUSCHETTA CLÁSSICA – Classic Bruschetta R\$26,00
Típico antepasto italiano com fatias de pão crocante, fio de azeite, tomates frescos, lascas de parmesão e manjericão fresco.
Typical Italian antipasto. Sliced bread served with chopped fresh tomatoes, parmesan cheese, basil and olive oil.

BRUSCHETTA DE CAMARÃO – Shrimp Bruschetta R\$32,00
Típico antepasto italiano com fatias de pão crocante, fio de azeite, tomates frescos, lascas de parmesão, manjericão fresco e camarão refogado.
Typical Italian antipasto. Sliced bread served with chopped fresh tomatoes, parmesan cheese, basil, braised shrimp and olive oil.

CAMARÃO AO PARMESÃO – Parmesan Shrimp R\$52,00
Salteados na manteiga, servido com molho cremoso de parmesão. Acompanha torradas.
Grilled shrimp served with a parmesan cheese sauce. Served with small toasts.

CARPACCIO DE FILÉ – Beef Carpaccio R\$35,00
Carpaccio de filé, rúculas frescas, servido com molho de alcaparras, mostarda dijon e mel. Acompanha torradas.
Beef carpaccio served with a fresh rocket, capers, Dijon mustard honey. Served with toast.

CAMARÃO À MILANESA – Deep Fried Shrimp

Camarão levemente temperado, empanado e frito. Acompanhado de arroz a grega e batata sauté.
Deep-fried shrimp lightly seasoned. Served with a side of rice and sautéed potatoes.

R\$52,00**FRUTOS DO MAR PARA COMPARTILHAR – Seafood to Share****MOQUECA DE PEIXE E CAMARÃO – Fish and Shrimp Brazilian Stew**

Tradicional moqueca mista, com leite de coco e dendê. Servida com farofa e arroz branco.

Traditional fish and shrimp Brazilian stew, cooked with coconut and dendê milk. Served with cassava powder and white rice.

R\$110,00**MOQUECA DE CAMARÃO – Shrimp Brazilian Stew**

Moqueca de camarão com leite de coco e dendê. Servida com farofa e arroz branco.

Traditional shrimp Brazilian stew, cooked with coconut and dendê milk. Served with cassava powder and white rice.

R\$120,00**CARNES E AVES – Meat and Poultry****FILÉ AO CABERNET**

Filet with Cabernet Sauce

R\$48,00

Medalhões grelhados, servido com purê de batatas, alho confit e molho de vinho tinto.

Grilled beef tenderloin, served with potatoes pure, confit garlic, and red wine sauce.

FILÉ RECHEADO

Stuffed Filet

R\$45,00

Recheado com queijo de coalho, grelhado, servido com purê de macaxeira, bacon, maçã e molho Demi-Glace.

Grilled filet stuffed with coalho cheese (typical Brazilian cheese), served with cassava pure, bacon, apples, and demi-glace sauce.

FILÉ À PARMEGIANA

Breaded Deep Fried Filet

R\$42,00

Filé empanado, servido com molho de tomate e queijo derretido. Acompanha espaguete ao molho de tomates frescos ou arroz branco e purê de batatas.

Breaded filet, served with tomato sauce and melted cheese. Served with a side of spaghetti with fresh tomato sauce or white rice and potato purê.

PICANHA PARAIBANA

Paraiba Style Rumpsteak

R\$48,00

Grelhada na manteiga da terra, servida com farofa regional, feijão verde, batata frita e molho vinagrete. Acompanha arroz.

Grilled rumpsteak on butter, served with cassava powder, green beans and french fries and salsa. Served with a side of white rice.

FRANGO AO CHAMPAGNE

Chicken with Champagne Sauce

R\$36,00

Delicados rolinhos de filé de frango recheados com bacon, grelhados, servidos com batatas de ervas, e perfumado com molho de champagne, palmito e champignon.

Delicate rolls of grilled chicken stuffed with bacon, served with sautéed herbs potatoes, with a champagne, heart of palm and mushroom sauce.

CARNE DE SOL PARAIBANA

Paraiba Style Dried Roasted Meat

R\$45,00

Carne de sol grelhada em fatias, acompanhada de arroz branco, purê de abóbora, queijo de coalho, macaxeira frita e farofa de manteiga.

Grilled sliced roasted dry meat, served with green beans, white rice, pumpkin pure, coalho cheese (typical northern Brazilian cheese), fried cassava, and cassava powder.

CARNES E AVES PARA COMPARTILHAR – Meat and Poultry to Share**PICANHA PARAIBANA - Paraiba Style Rumpsteak**

Grelhada na manteiga da terra, servida com farofa regional, feijão verde, batata frita e molho vinagrete. Acompanha arroz.

Grilled rumpsteak on butter, served with cassava powder, green beans and french fries and salsa. Served with a side of white rice.

R\$80,00**CARNE DE SOL PARAIBANA - Paraiba Style Dried Roasted Meat**

Carne de sol grelhada em fatias, acompanhada de arroz branco, purê de abóbora, queijo de coalho, macaxeira frita e farofa de manteiga.

Grilled sliced roasted dry meat, served with green beans, white rice, pumpkin pure, coalho cheese (typical northern Brazilian cheese), fried cassava, and cassava powder.

R\$77,00**Taxa de 10% Opcional**

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