

Welcome to Brota, our menu was designed for you to try different flavors. Choose one, two or three dishes, order one at a time or all at the same time, for everyone to eat together, or to enjoy alone. Have a good time!

## / FOODS

- Mushroom shawarma**  $\vee$  *g* 56  
Seasoned mix of mushrooms served with a fresh salad, pickles, tahini sauce and slices of flat bread.
- Roasted pumpkin, salted granola and chestnut cream**  $\vee$  *g* 36  
Slightly spicy roasted pumpkin, with cashew cream and crunchy seeds.
- Warm vegetables green salad**  $\vee$  42  
Spinach, tomato confit and roasted garlic sautéed with seasonal green vegetables served with roasted garlic cream.
- Palm heart cone** *g* 38  
Roasted peach palm hearts, gratin heart of palm cream.
- Burrata N°2** *g* 74  
The second version of the famous Brota's Burrata. Now it comes drizzled with hot olive oil with lots of onions and roasted garlic, lemon zest, basil, fried capers and crispy garlic. Served with a warm baguette and toasts.
- Risoni with mushrooms** *g* 58  
A rice-shaped pasta, vegetable glaze, chopped mushrooms, fresh cream, and parmesan served with cabbage tempura on top.
- Curry Thai**  $\vee$  *g* 72  
Brota's hit! With homemade Thai curry paste. grilled vegetables, carrots, zucchini, mushrooms, cauliflower, green beans, served with basmati rice and sesame "farofa".
- Tofunat with oriental salad**  $\vee$  32  
A nice chunk of grilled organic marinated tofu, served with a salad of vegetables in sunomono and crunchy peanuts.
- Noodles**  $\vee$  *g* 58  
Long pasta with oriental sauce, pickled vegetables, spinach, fresh mushrooms and spicy peanut crumb.
- Salpicão de verduras**  $\vee$  38  
With curry mayo, mango chutney and crispy potatoes.
- Meu xodó** 46  
Cateto rice salad with herb olive oil, goat cheese, arugula, roasted pumpkin and red onion relish.
- White beans à putanesca**  $\vee$  *g* 42  
White bean cream, spicy tomato sauce, olives and capers, served with garlic bread.

## BITES //

- Hommus**  $\vee$  *g* 32  
drizzled with herbal oil, toasted sesame seeds and fried onions. Served with pita bread toasts seasoned with zatta.
- Brotinhas** 34  
our beloved brown rice fried balls now in a smaller version and in double. The fillings are roasted tomato, pesto and olive and wasabi cream with mango chutney. (vegan or vegetarian).
- Pink Falafel**  $\vee$  28  
our falafel scones have gained a beautiful beetroot color. Served with sour cream, harissa and pickles.
- Mexican bean dumplings**  $\vee$  38  
Red bean, pico de gallo, sour cream and avocado croquettes (04 units).
- Zucchini cupcake with goat cheese** 36  
Portion of Greek zucchini, goat boursin and mint dumplings (04 units).

## BROTA "PLATÔ"

- A tray of cold delicacies to play with drinks.**  $\vee$  84  
Vegan Chili  $\mathcal{G}$   
Sour cream with pico de gallo  
Avocado cream with vegetable salsa  
Indian okra  
Marinated mushrooms  
Beetroot dip with tahini

## /// SWEETS

- Creamy tapioca, passion fruit and paçoca**  $\vee$  32  
Tapioca cooked in coconut milk, passion fruit sauce and paçoca (peanut candied "farofa").
- Warm apple crumble**  $\vee$  *g* 34  
grilled apple slices with rum raisins, seed crumble, brown sugar and Brazil nuts, vegan caramel and oat milk ice cream.
- Dark chocolate terrine** *g* 36  
Dark chocolate terrine with coffee and white chocolate whipped cream.
- Romeo and Juliet** *g* 34  
Guava compote with Canastra cheese foam and brown sugar crumble.

## CLÁSSICS ////

<b>Bloody Mary</b> - Vodka, house made tomato juice, vegan Worcestershire sauce, lime and pepper.	40
<b>Cosmopolitan</b> - Vodka, cranberry, triple sec e siciliano	38
<b>Gin Tônica</b> - Gin and tonic water (local/imported)	36/40
<b>Basil Smash</b> - Gin, lemon, sugar and basil	34
<b>Fitzgerald</b> - Gin, Sicilian lemon, sugar syrup and Angostura bitter.	34
<b>Dry Martini</b> - Gin and Dry Vermouth (national/imported)	36/40
<b>Negroni</b> - Gin, rosso vermouth and Campari.	36
<b>Aviation</b> - Gin, Luxardo, violet cream, lemon and maraschino cherry	40
<b>Clericot</b> - Limoncello, mango mousse, passion fruit and cumaru reduction, brut sparkling wine and seasonal fruits	48
<b>Mojito</b> - Rum, lime, sugar, mint and sparkling water.	36
<b>Margarita</b> - silver Tequila, cointrau and lime.	34
<b>El Diablo</b> - Reposado tequila, cassis, lime and ginger ale	36
<b>Old Fashioned</b> - Bourbon, sugar syrup, Angostura bitters and sparkling water.	36
<b>Boulevardier</b> - Bourbon, Campari and rosso vermouth.	36
<b>Penincillin</b> - Scotch Whiskey, Ginger Smoked Whiskey, Sicilian Lemon and Honey Syrup.	36
<b>Rabo de Galo</b> - Cachaça and Cynar.	34
<b>Caipirinha</b>	32
<b>Caipivodka</b> (local/imported)	32/38

## ///// SPRITZ

<b>Aperol Spritz</b>	34
<b>Rosato Spritz</b>	34
<b>Tangerine Spritz</b>	34
<b>Limoncello Spritz</b>	34

## DRINKS AUTORAIS /////

<b>Nº 01</b> - Gin, pineapple cordial, dry vermouth and coconut water and orange bitter.	34
<b>Nº 06</b> - Tequila, mango puree with Tahiti lemon curry, orange bitter.	34
<b>Nº 07</b> - Bourbon, sugar syrup with cinnamon, mate, galego lemon, Angostura bitter.	36
<b>Nº 08</b> - Bourbon, passion fruit, caramel with fleur de sel, Aperol and angostura bitter.	36
<b>Nº 09</b> - Cachaça, lemon, guava. bitter angostura sparkling top up.	36
<b>Nº 12</b> - Cachaça, acerola with basil, sugar and Sicilian	36
<b>Nº 13</b> - Carta blanca rum, red fruit syrup, lemon and ginger ale foam.	38
<b>Nº 14</b> - Vodka, Sicilian, limoncello, sugar and mint	36
<b>Nº 15</b> - Gin, pear puree, Sicilian Angostura orange, vanilla scent	38
<b>Nº 16</b> - Cachaça, dry Martini, carambola schrub, Sicilian and coriander	36

## CERVEJAS /////

<b>Stella Artois</b>	16
<b>Heineken</b>	16
<b>Heineken 00</b>	16
<b>Artesanal (600ml)</b> - Roter Ipa, Apa, Weiss e Lager	32

Our wines were chosen with the menu in mind and harmonised with our vegetarian cuisine.  
We focus on structured whites, rosés, clarets and light-bodied reds. Tim Tim!

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## SPARKLING, WHITE, ROSES, CLARETS AND ORANGES

**Folklore Pet Nat** Bodega Cerro Chapeu 240  
Castel Pujol Uruguay.  
*Natural bubbly, light and refreshing*

**Cave Geisse nature** Geisse family 180  
Pinto Bandeira Serra Gaúcha Brazil  
70% chardonnay 30% pinot noir.  
*Traditional method*

**Bee Famous Chardonnay** Organic from 180  
Languedoc France 100% Chardonnay.  
*Fresh, fruity and well structured*

**Pleno Peverella** Serra Gaúcha Brazil 140  
A white that rescues the Peverella grape in  
the hands of the first Brazilian winemaker to  
head her own winery.

**Vestal** Wines from Rua do Urtigão Brazil 200  
SurLie natural wine with spontaneous  
fermentation, aged on fine lees (Surlies) for 6  
months. Not clarified or filtered. Complex and  
unctuous in the mouth.

**Astros** 180  
Light, aromatic and fruity, reminiscent of  
lychee and guava. Round and unctuous  
mouth. A rosé of pleasure!

**Arya** Wines from Rua do Urtigão Brazil 200  
Unctuous claret from Pinot Noir.  
Fermentation with indigenous yeasts  
naturally stabilized and unfiltered.

**Destino** Bodega La Rural Mendoza 120  
Argentina Malbec Rosé.

**Gradyva** Vinhos da Rua do Urtigão Brasil 200  
Natural Laranja, uva Chardonnay de cor  
ambar com estrutura e complexidade  
aromática especial.

RED //////////

**Bee famous** Merlot Domaine de la 160  
Patience, France.

Organic varietal merlot. Ripe fruit flavor and  
a touch of balsamic, everyone loves it!

**Tretas** Joao Tavares de Pina. Give 140  
Portugal. Grapes: Jaen and Touriga  
Nacional . João is known for promoting  
natural wines. It does not use synthetic  
product or herbicide, nor filtering or gluing  
agents in the cellar.

**Trumpeter** Rutini Wines Uco Valley 170  
Mendoza Argentina.  
Pinot Noir.

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## BY THE GLASS

Our selection of sparkling, white, rosé 36  
and red by the glass

SOFTS ////////////

**Hibiscus tea** 12  
With ginger and lemon grass

**Homade Brazilian Tea (Mate)** 12  
Homemade mate made with passion fruit  
ou lemon

**Pink lemonade** 16  
Berry syrup with allspice, cranberry  
syrup, lemon and water

**Mocktail** 26  
Non-alcoholic classics - ask for availability

**Seasoned tomato juice** 18

**Fruit juice of the day** 16

**Sodas** 8

**Water** (Sparkling or natural)

**Espresso S/L** 8/12

**Machiatto S/L** 8/12

**Latte S/L** 8/12

**Tea** 10