



## TO START, TO NIBBLE, TO SHARE

BASKET OF BREAD, NUT SALT, OLIVE OIL, BUFFALO RICOTTA			26
ARGENTINIAN EMPANADA (1 unit): beef and cheese with onion	Half portion	19	36
CURDLED CHEESE toasted, served with bread slices, fig preserve and chili			32
FRESH BURRATA trapanese pesto, smoked tomato, wild arugula and pecorino			64
EGGPLANT ON CHARCOAL served cold with light ricotta cream and fresh herbs			32
CRISPY FRIED POLENTA			32
WILD POTATO			36
CLASSIC FRENCH FRIES	Half portion	22	29
CORTÉS POTATO CHIPS crispy and thinly sliced	Half portion	22	29
LAMB "CROQUETE" homemade fried lamb rolls with a side of Dijon mustard			39
COXINHA traditional Brazilian street food, savory fried dough with a creamy filling of shredded chicken meat			38
MORCILLA	Half portion	26	48
TUSCAN SAUSAGE WITH ONION	Half portion	36	56
DUROC SAUSAGE duroc pork shank and shoulder, roasted onion petals, chimichurri and ciabatta toast			44
RUSTIC BEEF CARPACCIO with toast, shaved parmesan, lemon and caper dressing			64
THREE SMALL CHEESEBURGERS with cheddar cheese, tomato slices and lettuce			52
THREE SMALL CHORIBURGERES lightly spiced Tuscan Duroc pork sausage, cheddar cheese, chimichurri and red onion on a brioche bun			48

## SALADS

HOUSE SALAD shredded leaves, tomato, almonds, cucumber, parmesan and artichoke.	small		44
Comes with a mustard or herb and yogurt dressing	family size		54
PERSIMMON TOMATO finely sliced, pearl onion caramelized in charcoal, leaves greens and black olives			44
CAESAR mixed greens, classic Caesar dressing with parmesan and bread croutons	small		42
	family size		54
CAESAR SALAD	with chicken		59
	with salmon		78
CAPRESE tomato, mozzarella, pesto and mixed greens			56

## FROM THE GRILL

ALL OPTIONS COME WITH CHIMICHURRI SAUCE OR HOMEMADE VINAIGRETTE

CHORIZO BEEF cut from sirloin steak, with an outer fat border			114
ANCHO BEEF a portion of sirloin with marbled fat, a tender and flavorful cut	small	96	116
BONE-IN STRIP ROAST a symbol of the Argentinian and Uruguayan parrilla, a thinly sliced boned rib steak	small	88	120
FLANK STEAK a juicy long fiber cut, tender and with an unmistakable flavor	small	82	116
TOP SIRLOIN a lean cut, also known as coulotte steak	small	72	106
BABY BEEF corte com pouca gordura, servido em fatias e acompanhado de molho au poivre			106
EMPTY FRONTY tasty and juicy cut from the front of the vacio Suggestion: accompanied by Provençal sauce			108
PORK ANCHO STEAK cut with a lot of marbling, extracted from the sirloin cap and over shoulder extremely juicy			79
DEBONED DRUMSTICK two boneless chicken thigh			76
SALMON with sliced almonds, herbs and lemon			92
FISH OF THE DAY with herb oil, black olives and crispy garlic			92

## TO SHARE

ROASTED RIBS slowly cooked at a low temperature, with a side of roasted cassava with roasted garlic butter, cheese and crunchy breadcrumb farofa			268
ROASTED CUPIM slowly roasted, finished in the parrilla. Accompanies vinaigrette.	small	151	
	regular	216	
ANCHO BEEF (550 g) a portion of sirloin with marbled fat, a tender and flavorful cut			198
RUMP STEAK (550g) classic Brazilian cut which we call "picanha"			248

## VEGETARIANO

CHARCOAL-BAKED POTATO GNOCCHI with vegetable pesto, tomato, mozzarella and arugula			68
VEGETABLE PARRILLADA assorted mixed vegetables: palm heart, mushrooms, onion, sweet potato, bell pepper and zucchini			49
HOMEMADE FETTUCCHINE prepared with sautéed fresh vegetables, mushrooms, almonds toasted, fried onion, finished with fresh herbs and lemon zest			72

## SIDE DISHES

ALL OUR OPTIONS ARE CREATED TO OFFER A PERFECT MATCH WITH THE PARRILLA!

CRISPY FRIED POLENTA			32
RICE WITH BROCCOLI			32
BIRO-BIRO'S RICE	rice, capers, black olives, fried onions, eggs, sausage, finished with homemade meat sauce and straw potatoes		44
CORN CREAM	prepared with herbs, lightly peppered and finished with a cheesy tile		39
RED BEANS AND RICE			29
ROASTED CASSAVA	with roasted garlic butter, cheese and crunchy bread crumb farofa		34
SPINACH CREAM	lots of spinach, a touch of béchamel and parmesan, finished off with roasted tomatoes		39
WILD POTATO			36
CLASSIC FRENCH FRIES		half portion	22 29
CORTÉS POTATO CHIPS	crispy and thinly sliced	half portion	22 29
MANIOC FLOUR WITH EGGS		half portion	26 36
BIJU MANIOC FLOUR		half portion	26 36
TWO FAROFAS	(manioc flour with eggs/ biju manioc flour)		38
ONION AND SWEET POTATO			29
CASSAVA PUREE WITH MUSHROOMS	(a touch of truffle oil)		42
HEART OF PALM			42
VEGETABLE PARRILLADA	assorted mixed vegetables: palm heart, mushrooms, onion, sweet potato, bell pepper and zucchini		49

## CLASSICS

SERVED EXCLUSIVELY FROM MONDAY TO FRIDAY - EXCEPT HOLIDAYS

DEBONED DRUMSTICK	with rice, beans, farofa and a small salad		69
BEEF PAILLARD	grilled, served with homemade fettuccine, Alfredo sauce, mushrooms and parmesan		84
FLANK STEAK	with rice with broccoli, vinaigrette and French fries		92
CLASSIC BREADED STEAK	with charcoal-roasted potatoes and Sicilian sour cream		78
FEIJOADA CORTÉS	only on Fridays	Individual	79
	with white rice, collards, pork cuts, crispy farofa and crispy fried pork belly	Portion for 2	134
PICADINHO CORTÉS	diced tenderloin with special reduced sauce, fried egg, crumb, banana, collards, rice and beans		79
FILLET MIGNON STROGONOF	Filet mignon and Paris mushroom cubes in your classic sauce - with rice and homemade potato chips		79
FISH OF THE DAY	served with grilled vegetables, black olives and crispy garlic ask the waiter about the option of the day		96

## BURGERS AND SANDWICHES

ALL BURGERS COME WITH CORTÉS POTATO CHIPS, HOMEMADE MAYO AND KETCHUP

TODOS OS LANCHES ACOMPANHAM CHIPS CORTÉS

THREE SMALL CHEESEBURGERS with cheddar cheese, tomato slices and lettuce	52
THREE SMALL CHORIBURGERES lightly spiced Tuscan Duroc pork sausage, cheddar cheese, chimichurri and red onion on a brioche bun	48
HAMBURGER handmade charcoal grill	44
CHEESEBURGER hand-grilled on a charcoal grill with melted cheddar cheese	49
CORTÉS BURGER with cheddar cheese, caramelized onion and tomato	54
TRADITIONAL with pickled gherkin, cheddar cheese, sliced tomato, crisp head lettuce and bacon	54
HAMBURG STEAK 350 gram burger served over a grill with cheddar cheese and caramelized onion	69
CHORIPAN Tuscan sausage roasted on the grill, melted cheese, red onion and chimichurri sauce, in the baguette	49
FILE MIGNON grilled mignon on the grill, vinaigrette, melted cheese, mini arugula, dijonnaise, in ciabatta bread	62
RUMP MILANESA breaded, melted cheese, persimmon tomato, romaine lettuce and dijonnaise, in the ciabatta bread	62

## DESSERTS

TABLETÓN MENDOCINO rough biscuit with Argentinean dulce de leche, to share	39
BELGIAN CHOCOLATE PIE with amazon cupuaçu fruit	38
BANOFFEE crème patissière with dulce de leche, caramelized banana with lemon and nutmeg, pecan praline and fleur de sel	32
CHURRITOS served warm with Argentinian dulce de leche	36
DULCE DE LECHE PANCAKE with skim milk ice cream	38
TOASTED ORANGE with orange blossom honey, thyme and yogurt cream	32
BARILOCHE ICE CREAM CUP fresh ice cream with marshmallows, crunchy crushed nuts and hazelnut syrup	34
CUP OF VANILLA OR CHOCOLATE ICE CREAM	27
CREAMY PISTACHIO ICE CREAM CUP - ARTISANO GELATO	32
FARM SWEETS (SUGAR-FREE) with yogurt	28
FRESH FRUIT OF THE DAY	22
SMOKED MILK PUDDING with raspberry syrup and sago popcorn	32
THREE MINI DESSERTS	26