

# ilhu

## THE MOST CAPIXABA RESTAURANT IN THE WORLD



Cardápio



# ≡Welcome≡

**Dear customers, it is with great joy that we welcome you to our home! We have an important message: here at Ilha the service fee is OPTIONAL! The "10% Service Fee" is a cultural form of appreciation, for part of the customers, to the waiters, for the excellence in the service provided. Here at Ilha, the 10% is divided among all our employees: salon attendants, reception, cleaning, pantry and kitchen staff.**

**After all, everyone, together, makes Ilha happen. At the end of your bill, there will be an increase of 10% on the total amount. This addition is absolutely optional and should in no way be treated as mandatory. To withdraw the amount of "10%" from the account. If this is the case, you just need to ask.**

**We are very grateful to all CarangoLovers who choose to be with us and live the Island experience with us!**







# CRABS AND CO

## **Crab (unit)**

The owner of the house!

**R\$10,50**

## **Capixaba Crabs**

4 Units of crabs prepared in a clay pot, with our special "moqueca" sauce. Served with a fried manioc flour "farofa".

**R\$48,00**

## **Casquinha de Camarao**

150 grams of a delicious creme that is filled with shrimp. Served in a clay pot.

**R\$34,00**

## **Casquinha de Camarao Gratinada**

150 grams of a delicious creme that is filled with shrimp in our special bechamel sauce with cheese gratin' on top! Served in a clay pot.

**R\$39,00**

## **Casquinha de Siri**

150 grams of shredded crab meat well seasoned served in a clay top.

**R\$37,00**

## **Casquinha de Siri Gratinada**

150 grams of shredded crab meat well seasoned in our special bechamel sauce with cheese gratin' on top! Served in a clay pot.

**R\$43,00**





**OUR PROMISE!**

**ILHA'S COMMITMENT  
WITH YOU! ORDER  
YOUR "CASQUINHA  
DE SIRI". IF YOUR  
ORDER DOESN'T  
GET SERVED IN  
5 MINUTES YOU  
DON'T PAY FOR IT!**







## SHRIMP SNACKS

### **Camarao Maluquinho**

"Little Crazy Shrimp" - 250 grams of fried shrimp with the shells served with our seasoned mayonnaise.

**R\$ 49,00**

### **Camarao Especial Empanado**

"Special Breaded Shrimp" - 18 units of our special breaded shrimp served with our seasoned mayonnaise.

**R\$ 49,00**

### **Camarao VM Empanado**

"VM sized Breaded Shrimp" - 06 units our our VM sized shrimp served with our homemade mayonnaise.

**R\$ 69,00**

### **Camarao VG Empanado**

"VG sized Breaded Shrimp" - 08 units our our VG sized shrimp served with our homemade mayonnaise.

**R\$ 199,00**

### **Lapada De Camarao**

"Smackin' Mount O'Shrimp"

Known as Plank-Master-Blaster, full of shrimp and much more! A clothes line of VM sized breaded shrimp, 06 units of crab kibbeh with shrimp, 200 grams of fried shrimp with the shell, 120 grams of fried special shrimp, 400 grams of fried Peroá (fish) post, 300 grams of breaded fish chunks, 200 grams of fried cassava with cheese, and 200 grams of fries! (Around 1.5kg of goodies)

**R\$ 239,00**





# FRIED PASTRIE

## **Pastel de Camarao**

Shrimp Fried Pastry  
10 units of mini fried pastries  
with a creamy shrimp filling.  
**R\$ 51,00**

## **Pastel de Siri**

Crab Meat Fried Pastry  
10 units of mini fried pastries  
with a creamy crab filling.  
**R\$ 51,00**

## **Pastel de Carne Seca**

Jerked Beef Fried Pastry  
10 units of mini fried pastries  
with a creamy jerked beef  
filling.  
**R\$ 51,00**

## **Pastel de Queijo**

Cheese Flavored Fried Pastry  
10 units of mini fried pastries  
with mozzarella cheese filling.  
**R\$ 51,00**

## **½ Pastel de Camarao**

Shrimp Fried Pastry  
05 units of mini fried pastries  
with a creamy shrimp filling.  
**R\$ 26,00**

## **½ Pastel de Siri**

Crab Meat Fried Pastry  
05 units of mini fried pastries  
with a creamy crab filling.  
**R\$ 26,00**

## **½ Pastel de Carne Seca**

Jerked Beef Fried Pastry  
05 units of mini fried pastries  
with a creamy jerked beef  
filling.  
**R\$ 26,00**

## **½ Pastel de Queijo 26,00**

Cheese Flavored Fried Pastry  
05 units of mini fried pastries  
with mozzarella cheese filling.  
**R\$ 26,00**





# TASTIES FROM ILHA

## **Bolinho de Moqueca**

Moqueca Fritters

06 delicious croquettes made with everything that goes into the moqueca, filled with mozzarella. Served with spicy plantain sauce.

**R\$ 29,00**

## **CoxILHA**

A pear shaped croquette "Coxinha" from ILHA™ 

ILHA's coxinha! 200 grams of Capixaba Pie in the shape of a coxinha, filled with Catupiry, very crispy and without dough. Served on a bed of banana mash.

**R\$ 32,00**

## **Bolinho de Bacalhau**

Fried Ball of Cod

12 Units of Delicious fried balls of cod. Served with special sauce.

**R\$ 63,00**

## **Batata Frita**

French Fries

350 grams of thin and crispy traditional fries.

**R\$ 32,00**

## **Fritas da Ilha**

"Island Fries"

350 grams of fries covered in a delicious béchamel sauce with cheese and bacon.

**R\$ 42,00**





## TASTIES FROM ILHA

### **Lula Empanada**

Breaded Squid

200 grams of breaded squid, accompanied by fries and sauce.

**R\$ 52,00**

### **Trio Turbinado**

Turbinated Trio

100 grams of breaded squid, 150 grams of fried shrimp with its shell, and 150g of breaded fried fish chunks. All together in the same portion.

**R\$ 85,00**





# FRIED FISH SNACKS

## **Gorjao de Peixe**

Fried Fish Nuggets

200 grams of battered and fried fish cubes served with french fries and sauce.

**52,00**

## **Postinhas de Peroá**

Fried "Peroá" Fish Slices

400 grams of fried fish slices. Served with french fries and homemade sauce.

**89,70**

## **Peroá Frito Especial**

Fried Peroá (Fish) SPECIAL

1kg of fried Peroá, 300 grams of fried bananas, 200 grams of french fries, and 200 grams of fried shrimp with the shell.

**193,70**

## **Peroá Mega Power**

1.5kg of fried peroá with 3 VM shrimp skewers, banana fried with manioc flour (farofa), 300 grams of french fries with béchamel sauce, cheese and bacon. Served with rice and vinaigrette.

**297,70**



Dear customer, due to the 'Peroá crisis,' we had to make a temporary 30% price adjustment.

We appreciate your understanding."





# SENSATIONAL SHRIMP

## **Camarão Sensacional**

Sensational Shrimp

Special shrimp sautéed (2 people: 230g / 4 people: 460g) in butter with béchamel sauce, gratined and served with creamy rice, ham, peas and topped with homemade straw potatoes.

**2 people R\$ 159,00**

**4 people R\$ 209,00**

## **Camarão Sensacional do Sertão**

Sensational Shrimp From the Country

Incredible version of Sensational Shrimp. Special shrimp sautéed (2 people: 230g / 4 people: 460g) in bottled butter with béchamel sauce, gratined and served with creamy rice, shredded jerk beef, paio sausage, bacon and covered with homemade straw potatoes.

**2 people 165,00**

**4 people 219,00**

## **Camarão Capixaba**

Capixaba Shrimp

Special Shrimps (2 people: 230g / 4 people: 460g) with a creamy moqueca rice, gratined and surrounded by cubes of fried plantain.

**2 people R\$ 159,00**

**4 people R\$ 209,00**





## FROM THE ISLAND

### **Chiclete de Camarão**

Bubble Gum Shrimp

Special shrimp (2 people: 230g / 4 people: 460g) braised, and immersed in a cream of pure cheese, gratined and served with homemade straw potatoes and white rice.

**2 People R\$ 169,00**

**4 People R\$ 235,00**

### **Moqueca Italianinha**

Moqueca "Little Italy"

Special shrimps (2 people: 230g / 4 people: 460g) in a delicious moqueca, surrounded by cooked corn meal, and covered in mozzarella, and cream cheese. Specialty of the house!

**2 People R\$ 159,00**

**4 People R\$ 209,00**

### **Cremosinho**

Creamy-ness

Special grilled shrimps (2 people: 230g / 4 people: 460g) on top of cassava cream with cheese, heart of palm moqueca, corn, and ham. Topped with crispy onion. Served with white rice.

**2 People R\$ 159,00**

**4 People R\$ 209,00**

### **Bobó de Camarão Especial**

Special Shrimp Stew

Special shrimp (2 people: 460g / 4 people: 700g) braised, with cassava cream and coconut milk. Served with white rice.

**2 People R\$ 159,00**

**4 People R\$ 209,00**





## FROM THE ISLAND

### **Camarao Fit**

Fitness Shrimp

460g of grilled Special shrimps served with a basil sauce, and pout pepper (pimenta biquinho) Served with vegetables and potatoes stuffed with cream cheese, and bacon.

**R\$ 179,00**

### **Peixe ao Molho**

Fish in Sauce

500g of grilled fish fillet in shrimp sauce, served with broccoli rice and mashed potatoes.

**R\$ 129,00**

### **Camarão no Coco 3 pessoas**

Coconut Shrimp

460g of Special shrimps dipped in coconut cream, served with homemade straw potatoes and white rice. (Serves approximately 3 people)

**R\$ 189,00**

### **Santo Camarão**

Holy Shrimp

Breaded VM shrimps (2 people: 6 pieces. / 4 people: 12 pieces.) and stuffed with Catupiry, over a cheese cream with Special shrimps (2 people: 230g / 4 people: 460g) filled with herbs, cod fish chips, touch of Sicilian, finished with homemade straw potatoes. Served with white rice.

**2 people 219,00**

**4 people 329,00**





## ISLAND SPECIALS

### **Polvo ao Vinagrete**

Octopus in Vinaigrette

400g of octopus braised in olive oil, with tomato and onion vinaigrette, pickled plantains and black olives. Served with potato chips. Accompanied by bread.

**R\$ 169,00**

### **Polvo na Manteiga**

Octopus in butter

400 grams of grilled octopus prepared in butter to satisfy the most demanding palate. Served with bread.

**R\$ 169,00**

### **Lagosta Grelhada**

Grilled Lobster

Approximately 1kg of lobster (2 medium lobsters), served with rice moqueca with broccoli, hearts of palm and 230g of special shrimp.

\*Sometimes we have it\*

**R\$ 369,00**

### **Arroz de Polvo**

Octopus Rice

400g of octopus in moist and delicious broccoli rice.

**R\$ 165,00**





## ISLAND SPECIALS

### **Arroz de Mariscos**

Seafood Rice

500g of Seafood: special shrimp, squid, octopus and sururu (charru mussel), in moist and delicious rice.

**R\$ 165,00**

### **Torta Capixaba**

Capixaba Pie

900 grams of our traditional Capixaba (Espírito Santo) recipe with charru mussels, crab, shrimp, cod, and palm heart. Served with white rice.

**R\$ 179,00**

### **Torta Capixaba com Bacalhau**

Capixaba Pie with Cod

900g of our Capixaba (Espírito Santo) pie recipe with cod and hearts of palm. Served with white rice.

**R\$ 179,00**





# MOQUECAS

**Moqueca Capixaba is a fish and vegetable stew seasoned with olive oil, annatto, and cilantro originally from the state of Espírito Santo in Brazil. Actually, the term Capixaba is related to everything that originates in the state.**

**ALL MOQUECAS SERVES 2 PEOPLE, AND COME WITH WHITE RICE, PIRÃO AND EARTH BANANA MOQUECA.**

## **Moqueca Camarão Especial**

Special Shrimp Moqueca

460 grams of special shrimp.

**R\$ 189,00**

## **Moqueca Camarão VM**

Medium Sized Shrimp Moqueca

500 grams of VM sized shrimp

**R\$ 199,00**

## **Moqueca Camarão VG**

Large Sized Shrimp Moqueca

600 grams of VG sized shrimp (16 units)

**R\$ 379,00**

## **Moqueca Frutos Do Mar**

Seafood Moqueca

500 grams of mixed seafood: Caçao (fish), charru mussel, squid, special shrimp, and Octopus.

**R\$ 185,00**





# MOQUECAS

**ALL MOQUECAS (A TYPE OF STEW) COMES WITH WHITE RICE, PIRÃO (Food made from scalded cassava flour or corn) AND A PLANTAIN MOQUECA.**

## **Badejo – Grouper (Fish)**

### **Moqueca Badejo**

Grouper (Fish) Moqueca  
500 grams of grouper.

**R\$ 199,00**

### **Moqueca Badejo e Camarão Especial**

Grouper Moqueca with Special Shrimp  
500 grams of grouper + 230 grams of special shrimp.

**R\$ 239,00**

### **Moqueca Badejo e Camarão VM**

Grouper Moqueca with Medium Sized Shrimp  
500 grams of grouper + 250 grams of VM sized shrimp.

**R\$ 259,00**

### **Moqueca Badejo e Camarão VG**

Grouper Moqueca with Large Sized Shrimp  
500 grams of grouper + 300 grams of VG shrimp (8 units)

**R\$ 379,00**





# MOQUECAS

**ALL MOQUECAS (A TYPE OF STEW) COMES WITH WHITE RICE, PIRÃO (Food made from scalded cassava flour or corn) AND A PLANTAIN MOQUECA.**

## **Cação – Dogfish**

### **Moqueca de Cação**

Dogfish Moqueca

500 grams of dogfish steaks.

**R\$ 155,00**

### **Moqueca de Cação e Camarao Especial**

Dogfish Moqueca with Special Shrimp

500 grams of dogfish steaks + 230 grams of special shrimp.

**R\$ 199,00**

### **Moqueca de Cação e Camarao VM**

Dogfish Moqueca with Medium Sized Shrimp

500 grams of dogfish steaks + 250 grams of VM shrimp.

**R\$ 219,00**

### **Moqueca de Cação e Camarao VG**

Dogfish Moqueca with Large Sized Shrimp

500 grams of dogfish steaks + 300 grams of VG Shrimp (8 Units)

**R\$ 339,00**





# MOQUEQUINHAS

**MOQUEQUINHAS (A smaller Version of Moqueca)**  
**ALL SERVED WITH BREAD**

## **Moquequinha de Cação**

Dogfish Moquequinha  
350 grams of dogfish.

**R\$ 89,00**

## **Moquequinha de Cação e Camarão**

Dogfish Moquequinha with  
Small sized Shrimp  
350 grams of Dogfish + 115  
grams of small sized shrimp.

**R\$ 119,00**

## **Moquequinha de Siri**

Crab Moquequinha  
250 grams of shredded crab  
meat.

**R\$ 105,00**

## **Moquequinha de Siri e Camarão**

Crab and Shrimp Moquequinha  
150 grams of crab meat + 115  
grams of special shrimp.

**R\$ 119,00**

## **Moquequinha de Camarao Especial**

Special Shrimp Moquequinha  
230 grams of Special shrimp.

**R\$ 125,00**

## **Moquequinha de Sururu**

Charru Mussel Moquequinha  
250 grams of charru mussel.

**R\$ 95,00**

## **Moquequinha de Polvo**

Octopus Moquequinha  
400 grams of Octopus.

**R\$ 149,00**





## DELIGHTS FOR ONE PERSON

### **Bobózinho de Camarão**

Shrimp Stew

115 grams of Special Shrimp sautéed with cassava cream and coconut milk. Accompanied by bread.

**R\$ 49,00**

### **Mostradinho de Camarão**

Show-off Shrimp

What was supposed to be hidden, lost its shame and showed off to be completely delicious. 150g of shrimp covered with cassava cream and gratined cheese.

**R\$ 56,00**

### **Mostradinho de Carne Seca**

Show-off Jerked beef

What was supposed to be hidden, lost its shame and showed off to be completely delicious. 150g of shredded jerked beef, covered with cassava cream and gratin with cheese.

**R\$ 56,00**

### **Chicletinho de Camarão**

Bubble Gum Shrimp

120g of Special shrimp braised and immersed in a pure cheese cream, gratin and topped with homemade straw potatoes. Comes with a side of white rice.

**R\$ 89,00**





## DELIGHTS FOR ONE PERSON

### **Sensacionalzinho de Camarão**

Sensational Shrimp

115 grams of Special Shrimp Braised in butter and immersed with béchamel sauce, served with creamy rice, ham, peas and covered with homemade straw potatoes.

**R\$ 85,00**

### **Capixabinha de Camarão**

Capixabinha Shrimp

115 grams of special shrimp, with creamy moqueca rice, gratined and surrounded by cubes of fried plantain.

**R\$ 85,00**

### **Moqueca Vegana**

Vegan Moqueca

Moqueca with heart of palm, plantain and yellow pepper. Served with coconut pirão- (A thick fish broth) and white rice.

**R\$ 85,00**

### **Salada Caesar**

Caesar Salad

Traditional lettuce salad, croutons, parmesan cheese and delicious Caesar dressing.

**R\$ 39,00**

### **Salada Caesar de Frango**

Chicken Caesar Salad

Traditional lettuce salad, croutons, parmesan cheese, 150 grams of chicken file, and delicious Caesar dressing.

**R\$ 59,00**





## DELIGHTS FOR ONE PERSON

### **Salada Caesar de Filé Mignon**

Filet Mignon Caesar Salad

*Traditional lettuce salad, croutons, parmesan cheese, 150 grams of filet migno, and delicious Caesar dressing.*

**R\$ 69,00**

### **Salada Caesar de Camarão**

Shrimp Caesar Salad

*Traditional lettuce salad, croutons, parmesan cheese, 230 grams of special shrimp, and delicious Caesar dressing.*

**R\$ 79,00**





## KID'S MENU

### **Kids Boi**

Kid's Meat

150g of beef, accompanied by rice, beans, French fries (or mashed potatoes) and tomato and lettuce salad.

**R\$ 46,00**

### **Kids Frango**

Kid's Chicken

150g of chicken meat, accompanied by rice, beans, French fries (or mashed potatoes) and tomato and lettuce salad.

**R\$ 38,00**

### **Kids Peixe**

Kid's Fish

150g cubes of fried fish, accompanied by rice, beans, French fries (or mashed potatoes) and tomato and lettuce salad.

**R\$ 38,00**

### **Carango Baby Burger**

Baby Crab Burger

Handmade mini hamburger with 60g of beef, mozzarella cheese and lettuce and tomato salad. Accompanied by a mini portion of fries, mayonnaise and ketchup. New size!

**R\$ 36,00**





## **SIDES (GARNISHES)**

**Moquequinha de Banana da Terra**

**Plantain Moquequinha 300 grams**

**R\$ 29,00**

**Aipim Frito – Fried Cassava 300 grams**

**R\$ 34,00**

**Pirão – Thick Fish Broth 300 grams**

**R\$ 19,00**

**Arroz Branco – White Rice 300 grams**

**R\$ 19,00**

**Feijão em Calda – Beans 300 grams**

**R\$ 15,00**

**Purê de Batata – Mashed Potatoes 400 grams**

**R\$ 22,00**

**Polenta – Cooked Corn Meal 400 grams**

**R\$ 32,00**

**Banana Frita – Fried Banana 400 grams**

**R\$ 22,00**

**Batata Palha – Straw Potatoes 150 grams**

**R\$ 19,00**

**Cebola Crispy – Onion Crisps 150 grams**

**R\$ 19,00**

**Batata Frita – French Fries 350 grams**

**R\$ 32,00**

**Vinagrete Adicional – Side of Vinaigrette Mini Side Dish**

**R\$ 3,00**

**Farofinha Adicional – Side of Farofinha**

**(Fried Manioc Flour) Mini Side Dish**

**R\$ 3,00**





# STEAKS AND POULTRY

## **File ao Molho 3 Queijos**

Steak Filet 3-Cheeses Sauce

Fillet with 3 Cheeses 350g of juicy fillet mignon cubes, with onions and covered with 3 cheeses sauce. Accompanied by fries.

**R\$ 139,00**

## **Filé a Palito**

Filet on a Stick

350 grams of juicy fillet mignon cubes with onions. Accompanied by fries.

**R\$ 119,00**

## **Carne de Sol**

Sun-dried Meat

350 grams of sun-dried meat on the grill and sautéed in bottled butter. Served with fried cassava.

**R\$ 119,00**

## **Filé Ô trem Bão**

filet "OHH GOOD STUFF"

filet mignon scallops (2 people: 300 grams / 4 people: 600 grams) with country-side chimichurri sauce, with bacon pieces, potato chips, and fried egg. Served with rice prepared in a special broth and local vegetables (carrots, peppers, peas, zucchini and red onion).

**2 people R\$ 169,00**

**4 People R\$ 229,00**





## STEAKS AND POULTRY

### **Filé Perfeito**

The Perfect filet

filet mignon (2 people: 300 grams / 4 people: 600 grams) sliced with chimichurri sauce, with basil rice and French fries.

**2 people R\$ 169,00**

**4 people R\$ 229,00**

### **Filé do Lindão**

Lindão's filet

Medallions of filet mignon (2 people: 300 grams / 4 people: 600 grams), grilled and served with madeira sauce, a touch of toasted garlic, served with french fries and cheese sauce, Garlic fried manioc flour with bacon, and "biro biro" rice.

**2 people R\$ 169,00**

**4 people R\$ 229,00**

### **Frango Capixaba**

Capixaba Chicken

500g breaded chicken breast fillet, with cheese sauce, served with fried banana, rice and French fries.

**R\$ 109,00**

### **Frango à Parmegiana**

Chicken Parmigiana

500g breaded chicken breast fillet, covered with a cheese cream, in sugo sauce. Served with mashed potatoes and white rice.

**R\$ 109,00**





## DESSERTS

### **Churros Me Raspa Que Eu Gosto**

Churros, Scrape me Because I Like it

Handmade churros served in a cup filled with delicious dulce de leche. The cup is coated and dipped in our secret sweet farofa so you can scrape the churros into it and, if you want, you can lick it too. Why not?! The important thing is to be happy!

**R\$ 44,00**

### **Brigateau**

Chocolate brigadeiro, semisweet and sweet, served with chocolate syrup, milk chocolate sprinkles, strawberries, KitKat and a mega popsicle in the middle of it all.

**R\$ 55,00**

### **Ilha's Petit Gateau**

Creamy cupcake inside, served on a bed of our secret sweet farofa and two scoops of cream ice cream with chocolate syrup.

**R\$ 38,00**





## SPECIAL DRINKS

### **Banheirinha à Dois**

Tub for Two

Drink to share with those you love. They say which strengthens the love of those who drink together.

WITH ALCOHOL: Vodka, ginger ale, tangerine syrup, mango syrup and ginger foam.

ALCOHOL FREE: Ginger ale, tangerine syrup, mango syrup and ginger foam.

**R\$ 42,00**

### **Ataque do Tubarão**

Shark Attack!

Straight from the bottom of the ocean to the Island!

WITH ALCOHOL: Vodka, lemon, elderberry syrup and blueberry soda.

ALCOHOL FREE: lemon, elderberry syrup and blueberry soda.

**R\$ 38,00**

### **Morena Capixaba**

Brunette Capixaba – Cachaça, tint wine, Tahiti lemon, syrup and ginger foam.

**R\$ 37,00**

### **Fruitadissimo**

Fruitylicious – Gin, Tahiti lime, strawberry syrup, sparkling water, mint branch, and a lemon slice.

**R\$ 37,00**





## SPECIAL DRINKS

### **Veranito**

Vodka, amaro stomatico, lemon and tonic water.

**R\$ 37,00**

### **Cocoloko**

Rum, Tahiti lime, coconut syrup, sparkling water and coconut flakes.

**R\$ 37,00**

### **Capixaba Mule**

Vodka, alkermes liqueur, tahitian lemon, syrup and foam of ginger.

**R\$ 37,00**

### **Pineapple Gin**

Gin, Sicilian lemon, pineapple syrup, sparkling water and branch of mint.

**R\$ 37,00**





## **SODAS, JUICES NON-ALCOHOLIC BEVERAGES**

### **Pink Lemonade**

Strawberry Syrup, Sparkling Water, and Lemon

**R\$ 19,00**

### **Coqueiral de Itaparica**

Coconut Syrup, Sparkling Water, and Lemon

**R\$ 19,00**

### **Convento Da Penha**

Penha's Monastery

Strawberry Syrup, Blueberry Syrup, Sparkling Water , and Lemon

**R\$ 19,00**

### **Marataizes**

Pineapple Syrup, Sparkling Water, and Lemon

**R\$ 19,00**

### **Juices 300ml (Sweeten at the table)**

**Orange or Lemon - R\$ 12,00**

**Strawberry or Passion Fruit - R\$ 14,00**

**Red Fruits - R\$ 19,00**

### **Juice Jars 750ml (Sweeten at the table)**

**Orange, Lemon, Strawberry, Passion Fruit - R\$ 23,00**

**Orange with Starberry- R\$ 26,00**

**Red Fruits - R\$ 32,00**





## **SODAS, JUICES NON-ALCOHOLIC BEVERAGES**

**More Beverages – Water 500ml – R\$ 7,00**

**Sparkling Water 500ml – R\$ 8,70**

**H2O 500ml – R\$ 12,00**

**Soda – R\$ 8,70**

**Ginger Soda 270ml – R\$ 19,00**

**Blueberry Soda 270ml – R\$ 19,00**

**Energy Drink Red Bull , Tropical Red Bull – R\$ 21,00**

**Coconut Water (From the Coconut) – R\$ 11,00**

**Expresso Coffee – R\$ 8,00**





# CAIPIS

**Caipirinhas – 315ml**

**Caipis (Cachaça, Lemon, Sugar)**

**Traditional, Strawberry, Pineapple, or Coconut – R\$ 25,00**

**Red Fruits – R\$ 32,00**

**Caipirissima (Rum, Lemon, Sugar)**

**Traditional, Strawberry, Pineapple, or Coconut – R\$ 27,00**

**Red Fruits – R\$ 34,00**

**CaipiAbsolut (Absolut Vodka, Lemon, Sugar)**

**Traditional, Strawberry, Pineapple, or Coconut – R\$ 35,00**

**Red Fruits – R\$ 42,00**

**CapiVodka (Vodka, Lemon, Sugar)**

**Traditional, Strawberry, Pineapple, or Coconut – R\$ 27,00**

**Red Fruits – R\$ 34,00**





## CLASSIC BEVERAGES

**Tonic Gin 450ml - R\$ 32,00**

Gin, Tonic Water, Lemon

**Tropical Gin 450ml - R\$ 36,00**

Gin, Tropical Flavour Energy Drink, and juice of a tahiti Lemon.

**Moskow Mule 270ml - R\$ 34,00**

Perfect Vodka Mixture, aromatic ginger syrup, lemon and ginger foam.

**Bourbon Ale 315ml - R\$ 37,00**

Whiskey, soda ginger and sicilian lemon peel.

**Macunaima 315ml - R\$ 37,00**

Cachaça, lemon juice, sugar syrup and liqueur Fernet.

**Batidinha (Smoothie) 50ml 8,00 125ml - R\$ 16,00**

Passion fruit, cherry, soursop and cashew nut





# CHOPPS, BEER, SHOTS!

## Chopps/Draft Beers

Brahma Chopp 350ml - R\$ 16,50  
Big Chopp Brahma 550ml - R\$ 20,90  
Chopp of the Day 350ml - R\$ 20,50  
Big Chopp of the Day 550ml - R\$ 23,90

## SHOTS/DOSE

Whisky 8 Years - R\$ 26,00  
Whisky 12 Years - R\$ 34,00  
Rum - R\$ 16,00  
National Vodka - R\$ 16,00  
Absolut Vodka - R\$ 26,00  
Cachaça - R\$ 14,00  
Cachaça Premium - R\$ 18,00  
National Gin - R\$ 22,00  
Liqueur Amaro Stomatico - R\$ 29,00  
Liqueur Fernet - R\$ 29,00

## BEERS 600ML

Serra Malte Pure Malte - R\$ 18,00  
Original Premium - R\$ 18,00  
Brahma Lager - R\$ 18,00  
Spaten Lager - R\$ 19,00  
Becks Lager - R\$ 19,90  
Stella Artois - R\$ 18,00

## LONGNECK BEERS

Corona - R\$ 16,00  
Stella Artois - R\$ 14,00  
Stella Artois Gold - R\$ 19,00  
0 Alcohol Beer - R\$ 13,00  
Malzbier - R\$ 13,00  
Budweiser - R\$ 13,00



**WE HOPE THAT YOUR EXPERIENCE ON ILHA  
DO CARANGUEJO (CRAB ISLAND) HAS  
BEEN UNFORGETTABLE. REST ASSURED WE  
DEDICATED OUR BEST TO MAKE THAT  
POSSIBLE. THANK YOU FOR YOUR VISIT.  
COME BACK SOON, COME BACK OFTEN.**



**THE TOURIST SPOT FOR CAPIXABA'S CUISINE.**