



**THE MOST CAPIXABA
RESTAURANT IN THE WORLD**



CRABLOVER,

It's a pleasure to have you with us!

We would like to remind you that the 10% service charge is completely optional, serving as a way to recognize the excellence of the services provided. This amount is shared among everyone who helps make your experience special: our waitstaff, reception team, cleaning staff, bartenders, and kitchen team. The charge will appear on your final bill. Whether or not to contribute is entirely your choice. If you prefer not to include it, simply let a member of our team know.

Thank you for choosing Ilha and for being part of our story.

Enjoy every moment, feel at home, and have a wonderful time!



Please note:



IF YOU HAVE ANY ALLERGIES,
PLEASE INFORM YOUR SERVER IMMEDIATELY.

**WELCOME TO THE MOST
CAPIXABA RESTAURANT
IN THE WORLD!**



English Menu

CRAB & MORE

Whole Crab (per unit) 🍷🍷

The star of the menu!

12,00

Capixaba Crab Pot 🍷🍷

Four whole crabs prepared with the traditional Capixaba moqueca sauce.

54,00

"Casquinha de Camarão"

150g of creamy shrimp prepared with the traditional seasonings of Capixaba moqueca.

35,00

Gratinéed "Casquinha de Camarao"

150g of creamy shrimp prepared with the traditional seasonings of Capixaba moqueca, finished with a layer of gratinated cheese.

39,00

"Casquinha de Siri" 🍷🍷

150g shredded crabmeat prepared with the traditional seasonings.

39,00

Gratinéed "Casquinha de Siri"

150g of shredded crabmeat prepared with the traditional seasonings of Capixaba moqueca, finished with a layer of gratinated cheese.

45,00



Capixaba Crab Pot



OUR PROMISE:

5 MINUTES OR IT'S FREE!



ORDER OUR CREAMY "CASQUINHA DE SIRI". IF IT ISN'T SERVED WITHIN 5 MINUTES, IT'S ON US! GUARANTEED.

Gugu Barbarioli
Gugu Barbarioli





Cheese Pastry

TO START YOUR EXPERIENCE WITH US :)

Appetizers

Shrimp Pastry

Mini pastries filled with creamy shrimp and traditional Capixaba moqueca sauce.

5 pieces	10 pieces
28,00	54,00

Crab Pastry

Mini pastries filled with creamy shredded crabmeat and traditional Capixaba moqueca sauce.

5 pieces	10 pieces
28,00	54,00

Jerked Beef Pastry

Mini pastéis recheados de carne seca cremosa.

5 pieces	10 pieces
28,00	54,00

Cheese Pastry

Mini pastries filled with mozzarella cheese.

5 pieces	10 pieces
28,00	54,00



Creamy Chicken

Shrimp Bobó 🌶️🌶️

55,00

115g of premium shrimp simmered in traditional Capixaba moqueca sauce and served over a creamy cassava purée made with coconut milk. Served with bread. Contains gluten.

Shrimp Show Off

69,00

150g of creamy shrimp topped with cassava purée and finished with melted, gratinated cheese.

Jerked Beef Show Off

69,00

150g of creamy shredded jerked beef topped with cassava purée and finished with melted, gratinated cheese.

Creamy Chicken

69,00

250g of grilled chicken breast served with Parmesan cheese sauce, mozzarella cheese, and finished with a gratinated cheese topping. Served with bread.

Chicken Parmigiana

69,00

150g of panko-breaded chicken breast served with our homemade tomato sauce and finished with a creamy, gratinated cheese sauce. Served with bread.

Beef Parmigiana

92,00

150g of panko-breaded beef fillet served with our homemade tomato sauce and finished with a creamy, gratinated cheese sauce. Served with bread.



Seafood Trio

From the Island

Moqueca Fish Croquettes

32,00

Five shredded fish croquettes prepared with traditional Capixaba moqueca sauce, stuffed with mozzarella cheese, coated in panko breadcrumbs, and deep-fried until golden. Served with a sweet banana sauce made from plantains and flavored with "Pimenta de cheiro" peppers.

Codfish Croquettes 🍷

75,00

Twelve delicious fried codfish croquettes served with fresh lime wedges, allowing you to season them to your taste.

French Fries 🍷🍷

35,00

350g of French Fries, served hot and crispy. Accompanied by the house mayonnaise dipping sauce.

Island Fries

49,00

This dish features 350g of French fries completely covered in a rich cheese sauce and topped with crispy bacon cubes. To make it special, the dining experience is finalized right at your table for the guests to enjoy.

Breaded Squid

65,00

This portion consists of 200g of tender squid rings that are seasoned with lemon pepper, coated in crunchy panko flour, and deep-fried to perfection. It comes accompanied by French fries, a special house mayonnaise sauce, and fresh lemon slices to finish the dish to your personal taste.

Seafood Trio

109,00

This massive seafood combo brings together 200g of panko-breaded squid rings, 200g of "paulistinha" shrimp served with the shell after being marinated in beer, and 300g of fried fish strips known as gorjão. All of these items are fried together in the exact same portion and served with a side of house mayonnaise sauce and fresh lemon.



Island Fries



IT'S A MUST-TRY FOR EVERYONE WHO VISITS ILHA!

Fried Goodness

Fish Strips / Goujons

59.00

A classic choice from the fried dishes section, this plate offers 300g of diced fish that is lightly breaded and fried until golden. The meal is served alongside a portion of French fries, the restaurant's signature house mayonnaise sauce, and lemon to finish as you like.

Fish Fillet Parmigiana

149.00

Marked as a new addition to the menu, this heavy dish features 630g of white fish fillets breaded in panko flour and fried. It is served over a bed of house tomato sauce, topped with a cascading layer of au gratin cheese sauce, and crowned with 115g of sautéed Special Shrimps, all accompanied by smooth mashed potatoes and white rice as the experience is finalized at your table.

*Special Fried Fish

159.00

Depending on the catch of the day since the tide can change, this dish serves either 700g of fish steaks or a 1kg whole fried fish. It is a massive feast accompanied by 200g of "Paulistinha" shrimp with the shell on, sweet fried plantains, French fries, traditional house farofa, a fresh vinaigrette, and lemon.

*Mega Power Big Fish

239.00

The ultimate seafood platter delivers 1.3kg of crispy fried fish paired with 3 skewers of premium shrimp grilled in an aromatic herb olive oil. To complete the feast, it comes loaded with French fries smothered in cheese sauce and bacon, fried plantains, white rice, house farofa, vinaigrette, and fresh lemon.



Fish Strips / Goujons



What did the tide bring us today?

Please ask your server which fresh fish is available today.



From the Island

Crazy Shrimp

53.00

This dish features 200g of shrimp served with the shell on, seasoned with lemon pepper and marinated in beer before being breaded and deep-fried until golden. The portion is accompanied by a serving of French fries, the house mayonnaise sauce, and fresh lemon slices.

Special Breaded Shrimp

53.00

Marked as a chef's suggestion (Sugestão do Gugu), this dish offers 115g of Special Shrimps seasoned with a vibrant lemon pepper blend, meticulously breaded in crunchy panko flour, and deep-fried. It comes served with a side of French fries, house mayonnaise sauce, and lemon.

VM Breaded Shrimp

74.00

This seafood plate features 125g of medium-large VM Shrimps that are seasoned with a touch of lemon pepper, coated in crispy panko flour, and fried. The meal is accompanied by French fries, the restaurant's signature house mayonnaise sauce, and fresh lemon.

VG Breaded Shrimp

199.00

A premium option showcasing 8 units of giant VG Shrimps seasoned with lemon pepper, perfectly breaded in panko flour, and deep-fried. The exquisite portion comes served alongside French fries, house mayonnaise sauce, and fresh lemon slices.

Shrimp Lapada Platter

259.00

This ultimate sharing experience consists of a massive 1.5-meter long wooden board loaded with approximately 1.5kg of fried appetizers, including 115g of Special Shrimps, 200g of "Paulistinha" shrimp with shell, 300g of fried fish strips (gorjão), and a playful clothesline hanging 6 breaded VM Shrimps. To complete the feast, the board is filled with fried cassava topped with cheese sauce, crispy French fries, 6 moqueca-flavored croquettes stuffed with cheese, 5 shrimp pastries (pastéis), house farofa, vinaigrette, and house mayonnaise sauce.



Crazy Shrimp



Special Breaded Shrimp

CARANGOLOVER, SINCE I AM VERY EXAGGERATED, I MIGHT TAKE A BIT LONGER. BUT IT IS WORTH THE WAIT!



The Queen's Shrimp

Culinary

Sensational Shrimp

This main course features sautéed Special Shrimps (230g for the 2-person portion or 460g for the 4-person portion) served over a creamy rice mixed with ham and peas. The entire dish is topped with a layer of au gratin mozzarella and parmesan cheese, finalized with artisanal shoestring potatoes.

2 people | 4 people
169.00 | 219.00

Sensational Backlands Shrimp

A regional twist featuring sautéed Special Shrimps (230g for 2 people or 460g for 4 people) served over a rich, creamy rice flavored with sun-dried meat (carne seca) and paio sausage. It is beautifully gratinéed with mozzarella and parmesan cheese and finished with a topping of artisanal shoestring potatoes.

2 people | 4 people
174.00 | 229.00

Capixaba-Style Shrimp

This dish offers sautéed Special Shrimps (230g for 2 people or 460g for 4 people) served over a creamy rice inspired by the traditional flavors of Espírito Santo's moqueca capixaba. The platter is covered in melted mozzarella and parmesan cheese, then finalized with a unique touch of fried plantain cubes.

2 people | 4 people
169.00 | 219.00

The Queen's Shrimp

Marked as a special new addition, this dish serves sautéed Special Shrimps (115g for 2 people or 230g for 4 people) over a luxurious codfish cream mixed with leek, gratinéed with mozzarella and parmesan cheese. It is beautifully finished with artisanal shoestring potatoes and premium breaded shrimps stuffed with Catupiry cheese (6 units for the 2-person option or 12 units for 4 people), all accompanied by a side of white rice.

2 people | 4 people
227.00 | 339.00



Capixaba-Style Shrimp



Shrimp "Bubblegum"

From the Island

Shrimp "Bubblegum"

Marked as a chef's suggestion (Sugestão do Gugu), this popular dish features sautéed Special Shrimps (230g for 2 people or 460g for 4 people) completely submerged in a pure cheese cream prepared with fresh tomato and cilantro. The entire creation is gratinéed with a blend of melted mozzarella and parmesan cheese and comes accompanied by sides of white rice and artisanal shoestring potatoes.

2 people | 4 people
179,00 | 249,00

Special Shrimp Bobó

This traditional dish features a generous portion of Special Shrimps (460g for 2 people or 690g for 4 people) submerged in a classic moqueca capixaba sauce, which is expertly blended into a smooth and creamy cassava purée enhanced with rich coconut milk. The comforting meal is served with a side of white rice.

2 people | 4 people
169,00 | 219,00

Vitorinha Shrimp

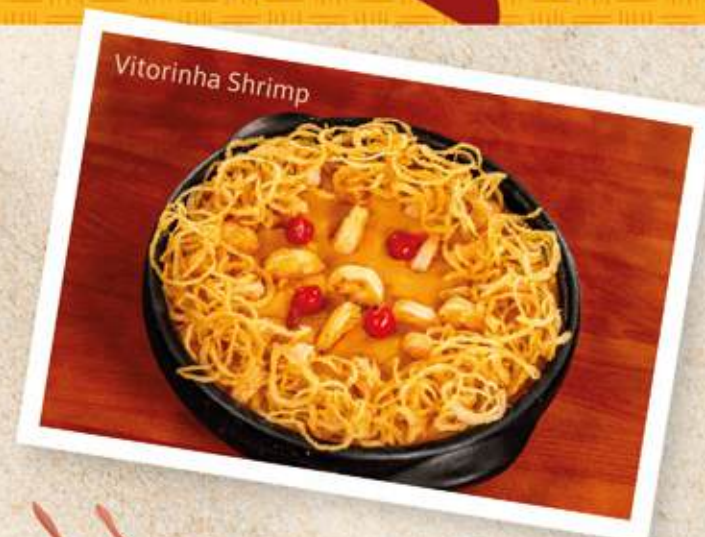
A new addition to the menu, this dish presents Special Shrimps (230g for 2 people or 460g for 4 people) sautéed in a rich noisette butter. The shrimps are elegantly served over a bed of smooth, creamy cassava purée and a delicious fresh heart of palm moqueca, then beautifully finalized with crispy homemade onions and accompanied by white rice.

2 people | 4 people
169,00 | 219,00

Shrimp in the Coconut

Designed to comfortably serve up to 3 people, this tropical specialty includes 460g of Special Shrimps drowned in a succulent, savory coconut cream sauce. The entire dish is served inside a real coconut shell and is beautifully finished with homemade shoestring potatoes, served alongside a classic side of white rice.

3 people
199,00



Prainha Shrimps 🌱

This healthy seafood option features 460g of Special Shrimps sautéed with a mix of grilled vegetables. The dish is beautifully flavored with a fresh basil sauce, shaved parmesan cheese, olives, and sweet biquinho peppers, coming accompanied by sides of green rice and smooth mashed potatoes.

2 people
189,00

Creamy Jurema Fish 🌱

This comforting yet light dish offers 500g of grilled fish fillet completely smothered in a creamy sauce made with 230g of Special Shrimps. The recipe is enhanced with tender heart of palm and confit tomatoes, served alongside green rice and mashed potatoes.

2 people
169,00

Castanheiras Fish 🌱

500g de filé de Peixe branco grelhado, servido com legumes mediterrâneos cozidos e grelhados, cortados em rodelas. Finalizado com manteiga e amêndoas laminadas. Acompanha arroz verde e purê de batata.

2 people
149,00

Dona Penha's Fish 🌱

This rich platter delivers 500g of grilled white fish fillet topped with 230g of sautéed Special Shrimps. The fish is served with a colorful sautéed vegetable mix consisting of peas, potatoes, carrots, broccoli, heart of palm, yellow and red bell peppers, red onion, olives, and biquinho peppers, accompanied by green rice and mashed potatoes.

2 people
169,00

Caesar Salad

A traditional salad option composed of crisp iceberg lettuce, crunchy croutons, and shaved parmesan cheese, all tossed in a delicious, classic Caesar dressing.

Individual
44,00

Chicken Caesar Salad

This classic salad features crisp iceberg lettuce, croutons, and shaved parmesan cheese tossed in Caesar dressing, served with a healthy portion of 150g of tender, grilled chicken breast strips.

Individual
64,00

Beef Tenderloin Caesar Salad

A heartier version of the salad that combines traditional iceberg lettuce, croutons, and shaved parmesan cheese with savory Caesar dressing, topped with 150g of grilled beef tenderloin strips.

Individual
74,00

Shrimp Caesar Salad

The premium salad choice brings together the classic mixture of iceberg lettuce, crunchy croutons, shaved parmesan cheese, and Caesar dressing, beautifully topped with 230g of sautéed Special Shrimps.

Individual
84,00

Light Dishes

LIGHT CHOICES

Castanheiras Fish





Octopus in Butter



Madalena-Style Octopus



Octopus Rice



Ilha's Specials

FOR DISCERNING PALATES

Traditional Capixaba Pie

185,00

This dish features 800g of our traditional Capixaba recipe made with codfish, shredded fish, shrimp, heart of palm, olives, and herbs, all cooked in a savory moqueca capixaba sauce. It comes served with a side of classic white rice.

Capixaba Codfish Pie

185,00

A variant of the traditional recipe, this option delivers 800g of a pie made exclusively with codfish, shredded fish, heart of palm, olives, and herbs, cooked slowly in a rich moqueca capixaba sauce. The comforting meal is accompanied by a side of white rice.

*Grilled Lobster

389,00

This premium dish offers approximately 400g of a combination of grilled lobster tails, served with 115g of almond Special Shrimps that are pre-cooked in noisette butter. The seafood is presented over a rich, creamy paste made of potato, pupunha heart of palm, leek, and a touch of moqueca sauce, accompanied by white rice.

***Sometimes available! :)**
Due to the fishing closed season (DEFENSE).

Octopus in Butter

129,00

This dish features 400g of octopus sautéed in a rich blend of butter, garlic, and olive oil, then deglazed with white wine and beautifully finished with granulated fried garlic, Sicilian lemon, cilantro sprigs, and chopped fresh herbs. The plate comes accompanied by small bread rolls and contains gluten.

Madalena-Style Octopus

129,00

This creation consists of 400g of octopus sautéed in olive oil, garlic, onion, tomato, cilantro, and parsley, enhanced with a citrusy touch of Sicilian lemon and pickled plantains. It is elegantly finished with granulated fried garlic and sprigs of cilantro, served with a side of small bread rolls, and contains gluten.

Octopus Rice

129,00

This comforting rice dish includes 400g of octopus sautéed in olive oil and garlic, deglazed with white wine, and cooked in a flavorful "Moqueca Capixaba" in other words a broth. It is served as a wet, saucy rice (arroz molhadinho) and beautifully finished with crispy sweet potato strings, drops of aioli, and smoked paprika.

Seafood Rice

169,00

This rich rice combination features 500g of mixed seafood including special shrimp, squid, octopus, and mussels, all sautéed with olive oil and garlic and deglazed with white wine. The seafood is cooked in a traditional "Moqueca Capixaba" broth, served as a wet rice, and finished with a crunchy topping of sweet potato crisps.



“Moqueca is only Capixaba, the rest is just fish stew”

Cacau Monjardim



Moqueca

ALL MOQUECAS SERVE 2 PEOPLE AND ARE ACCOMPANIED BY WHITE RICE, FISH PORRIDGE (PIRÃO), AND A SMALL SIDE STEW OF PLANTAINS (MOQUEQUINHA DE BANANA DA TERRA).

Special Shrimp Moqueca 🍤🍤

199.00

Marked as a chef's suggestion (Sugestão do Gugu), this traditional stew features 460g of Special Shrimps cooked in a classic regional style. Like all moquecas on this page, it serves 2 people and comes accompanied by sides of white rice, fish porridge (pirão), and a small side stew of plantains (moquequinha de banana da terra).

VM Shrimp Moqueca 🍤🍤

219.00

This premium option features 500g of medium-large VM Shrimps stewed with a rich blend of traditional ingredients. Designed to serve 2 people, this meal comes complete with sides of white rice, savory fish porridge (pirão), and a small regional plantain stew (moquequinha de banana da terra).

VG Shrimp Moqueca 🍤🍤

389.00

An exquisite choice highlighting 600g of giant VG Shrimps, which equals approximately 16 pieces of shrimp stewed to perfection. The dish serves 2 people and is accompanied by traditional sides of white rice, fish porridge (pirão), and a small plantain stew (moquequinha de banana da terra).

Seafood Moqueca 🍤🍤

199.00

This abundant combination features a 750g mix of seafood including shark (cação), mussels, squid, octopus, and special shrimp cooked together in a flavorful regional broth. Prepared to serve 2 people, the platter comes served with sides of white rice, fish porridge (pirão), and a small side of plantain stew (moquequinha de banana da terra).



Capixaba



ALL MOQUECAS SERVE 2 PEOPLE AND ARE ACCOMPANIED BY WHITE RICE, FISH PORRIDGE (PIRÃO), AND A SMALL SIDE STEW OF PLANTAINS (MOQUEQUINHA DE BANANA DA TERRA).

Moqueca de Badejo 🍽️🍽️
500g of Badejo fish steak.

219,00

Moqueca de Cação 🍽️🍽️
500g of Cação fish steak.

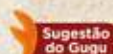
169,00

Moqueca de Badejo e Camarão Especial 🍽️🍽️
500g of Badejo fish steak + 230g of Special Shrimp.

259,00

Moqueca de Cação e Camarão Especial 🍽️🍽️
500g of Cação fish steak + 230g of Special Shrimp.

209,00



Moqueca de Badejo e Camarão VM 🍽️🍽️
500g of Badejo fish steak + 250g of VM Shrimp.

279,00

Moqueca de Cação e Camarão VM 🍽️🍽️
500g of Cação fish steak + 250g of VM Shrimp.

229,00

Moqueca de Badejo e Camarão VG 🍽️🍽️
500g of Badejo fish steak + 300g of VG Shrimp (approximately 8 units).

389,00

Moqueca de Cação e Camarão VG 🍽️🍽️
500g of Cação fish steak + 300g of VG Shrimp (approximately 8 units).

349,00

MENU

KIDS

Para crianças de até 14 anos!



Little Beef Kids Meal

49,00

This children's plate features 150g of grilled beef strips, served alongside classic white rice, beans, a choice of French fries (or mashed potatoes), and a small side salad

Little Chicken Kids Meal

42,00

Perfect for younger guests, this meal offers 150g of grilled chicken strips accompanied by white rice, beans, your choice of French fries or mashed potatoes), and a small side salad.

Little Fish Kids Meal

42,00

A seafood option for kids that consists of 150g of breaded and deep-fried fish cubes, served with a side of white rice, beans, your choice of French fries (or mashed potatoes), and a small side salad.

Carango Baby Burger

46,00

This fun meal comes with 2 mini artisanal burgers featuring a 60g grilled beef patty each, melted mozzarella cheese, and a small lettuce and tomato salad. It is served with a mini portion of French fries, mayonnaise, and ketchup.



Side Dishes

Moquequinha de Banana da Terra 300g	30,00	Fried Plantains 400g	23,00
Fried Cassava / Yuca 300g	35,00	Potato Sticks 150g	20,00
Fish Porridge 300g	20,00	French Fries 300g	35,00
White Rice 300g	20,00	Add Vinaigrette (Porçãozinha)	4,00
Beans in Broth 300g	16,00	Add Farofa (Porçãozinha)	4,00
Mashed Potatoes 400g	23,00		



Individual Delights

Mini Shark Moqueca 🍷🍷 92,00

This single-serving dish features 350g of firm shark steak cooked slowly in a traditional moqueca capixaba sauce.

Mini Shark and Shrimp Moqueca 🍷🍷 125,00

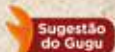
A seafood combination consisting of 350g of shark steak paired with 115g of Special Shrimps, all stewed together in a savory moqueca capixaba sauce.

Mini Crab Moqueca 🍷🍷 114,00

This regional specialty includes 250g of shredded crab meat cooked in an authentic moqueca capixaba broth.

Mini Crab and Shrimp Moqueca 🍷🍷 129,00

An elevated pairing featuring 150g of shredded crab meat combined with 115g of Special Shrimps, cooked in a rich moqueca capixaba sauce.



Mini Special Shrimp Moqueca 🍷🍷 135,00

A dedicated shrimp dish containing 230g of premium Special Shrimps stewed in a traditional moqueca capixaba sauce.

Mini Octopus Moqueca 🍷🍷 109,00

Marked as a chef's suggestion (Sugestão do Gugu), this dish offers a generous portion of 400g of tender octopus cooked in a rich regional sauce.

Mini Vegan Moqueca 🍷🍷🍷 92,00

A plant-based alternative featuring a vegan plantain moqueca prepared with rich coconut milk, cashew nuts, pupunha heart of palm, and cilantro, all beautifully wrapped in a classic moqueca sauce. It is served hot and comes accompanied by a side of white rice.

Mini Shrimp "Bubblegum" 92,00

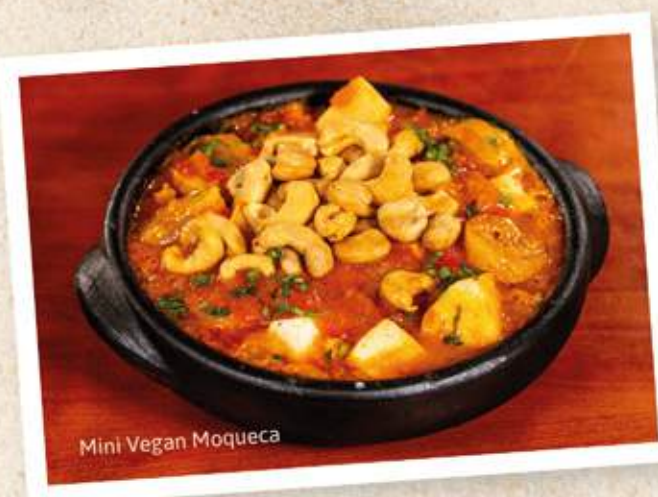
This individual version features 115g of sautéed Special Shrimps submerged in a pure cheese cream prepared with fresh tomato and cilantro, gratinéed with mozzarella and parmesan cheese. It comes accompanied by white rice and artisanal shoestring potatoes.

Mini Sensational Shrimp 89,00

A single portion consisting of 115g of sautéed Special Shrimps served over a creamy rice mixed with ham and peas, gratinéed with melted mozzarella and parmesan cheese, and finished with a crunchy layer of artisanal shoestring potatoes.

Mini Capixaba-Style Shrimp 89,00

This dish features 115g of sautéed Special Shrimps served over a creamy rice inspired by the traditional flavors of moqueca capixaba. The plate is gratinéed with mozzarella and parmesan cheese and beautifully finished with a topping of fried plantain cubes.



***ALL MINI MOQUECAS ARE ACCOMPANIED BY A SMALL BREAD ROLL.
CONTAINS GLUTEN.**



The Perfect Filet

Meats

Filet Mignon with Cheese Sauce

149,00

This dish features 350g of juicy Filet Mignon cubes cooked with onions and completely covered in a rich cheese sauce. The steak portion comes accompanied by classic French fries.

Filet Mignon Strips

139,00

A traditional favorite consisting of 350g of succulent Filet Mignon cubes prepared with sautéed onions. The dish is served alongside a generous side of golden French fries.

Sugestão
do Gugu

Sun-Dried Beef

139,00

This regional specialty offers 350g of sun-dried beef sautéed in olive oil, garlic, cherry tomatoes, and onions. It comes accompanied by fried cassava with cheese sauce and crispy bacon cubes, featuring a dining experience finalized right at your table.

The Perfect Filet

2 people 4 people
179,00 | 245,00

Marked as a chef's suggestion (Sugestão do Gugu), this dish serves tender Filet Mignon medallions (300g for the 2-person option or 600g for the 4-person option) seasoned with fresh chimichurri sauce. The entire platter comes accompanied by green rice and crispy French fries.



Filet Mignon Strips



Sun-Dried Beef



Poultry



Chicken Parmigiana

129,00

This classic dish features 300g of chicken breast fillets coated in crispy panko breadcrumbs and deep-fried. It is served with the restaurant's signature house tomato sauce and covered in a rich, melted layer of gratin cheese sauce, accompanied by smooth mashed potatoes and white rice, with the dining experience finalized directly at your table.

Filet Mignon Parmigiana

189,00

A premium take on the parmigiana, this dish consists of 300g of tender Filet Mignon cutlets breaded in crunchy panko flour and fried. It comes smothered in house tomato sauce and a cascading layer of au gratin cheese sauce, served alongside creamy mashed potatoes and white rice as the culinary experience is finalized at your table.

"Oh, Trem Bão" Filet Platter

2 people 4 people
179,00 | 245,00

This substantial meat dish features succulent Filet Mignon medallions (300g for the 2-person option or 600g for the 4-person option) seasoned with fresh chimichurri sauce. The entire skillet is beautifully dressed with crispy bacon strips, potato chips, and a fried egg, served over a rich rice cooked in a special broth filled with seasonal vegetables including carrots, peas, and zucchini.

Desserts for those who want to share

Scrape Me, I Like It, Churros

49.00

This playful treat features artisanal churros served vertically inside a cup filled to the brim with delicious dulce de leche. The cup itself arrives completely smeared and rolled in the restaurant's secret sweet crumb blend so you can scrape your churros along it—and if you want, you can even lick it too, because the important thing is to be happy.



Sugestão do Gugu

The Nutritionist's Pride

39.00

Marked as a chef's suggestion (Sugestão do Gugu), this dessert jokingly calls itself a mix of temptations that would make any nutritionist cry. It consists of a moist, rich chocolate cake covered in both white and dark brigadeiro, chocolate sprinkles, Ovomaltine crumbs, and is finished off with a scoop of vanilla ice cream, jokingly offering a lifetime contract guarantee with the nutritionist.



Island Petit Gateau

42.00

A sharing-sized classic featuring a chocolate lava cake that is completely creamy on the inside. It is served over a bed of the house's secret sweet crumb mix and accompanied by two generous scoops of vanilla ice cream drizzled with chocolate syrup.



Desserts for those who do not want to share

Little Milk Flan

18.00

Bringing the traditional grandma's house recipe straight to the restaurant, this single-serving dessert features a mini milk flan swimming in caramelized syrup. It comes beautifully plated with whipped cream, a sweet red berry coulis, and fresh strawberry slices.



The Coconut Macaroon Queen

25.00

A light, flavorful, and classic individual dessert featuring a delicious baked coconut macaroon (cocada de forno) infused with a bright passion fruit syrup. The warm baked treat is served directly with a cold scoop of vanilla ice cream.



Sodas, Juices, and Non-Alcoholic Drinks



Pink Fresh

A refreshing non-alcoholic blend made with orange juice, a slice of Bahia orange, strawberry syrup, and cubed ice.

24,00



Sea Breeze

Soda water, fresh mint, refined sugar, a slice of Sicilian lemon, and cubed ice.

24,00



Convento da Penha

Named after a local landmark, this drink mixes sparkling water with fresh lemon, strawberry syrup, and blueberry syrup.

24,00



Canela Verde



Marked as a chef's suggestion (Sugestão do Gugu), this drink blends Persian lime juice (limão taiti), soda, fresh basil, green apple syrup, cinnamon stick, and cubed ice.

24,00

Juices 300ml (Sweetened at the table)

Whole Orange or Natural Lime Juice	14,50
Strawberry, Passion Fruit, or Mango	14,50
Orange with Strawberry	14,50
Red Berries	19,90
Whole Grape Juice - Bottle	19,90

Juice Jars 750ml (Sweetened at the table)

Whole Orange or Natural Lime Pitcher	26,90
Strawberry, Passion Fruit, or Mango Pitcher	26,90
Orange with Strawberry Pitcher	26,90
Red Berries Pitcher	32,90

Mais Bebidas

Water 500ml	7,90
Sparkling Water 500ml	9,20
H2O 500ml	12,50
Soda / Soft Drink	9,20
Red Bull Energy Drink	21,00
Fresh Coconut Water	12,50
Expresso Coffee	8,90



Caipirinhas & Drinks

Caipis 315ml

Caipirinha (cachaça and sugar)

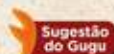
Lime, Strawberry or Passion Fruit	29.00
Red Berries	36.00

Caipiríssima (rum e açúcar)

Lime, Strawberry or Passion Fruit	38.00
Red Berries	36.00

CaipiAbsolut (vodka Absolut e açúcar)

Lime, Strawberry or Passion Fruit	38.00
Red Berries	36.00



Caipivodka (vodka and sugar)

Lime, Strawberry or Passion Fruit	29.00
Red Berries	36.00



Classic Drinks



Gin Tônica 450ml

Clássico dos clássicos! A classic of classics! A shot of Gin, tonic water and lime.

35.00



Moscow Mule 270ml

The customers' favorite! A shot of Vodka, ginger syrup, soda, Persian lime juice and ginger foam.

37.00



Negroni 315ml

An Italian classic with a striking and full-bodied flavor! A shot of Campari, Martini, gin and Bahia orange peel with ice cubes.

37.00



Gin Tropical 450ml

Classic and a favorite with a tropical touch! A shot of Gin, tropical energy drink and Persian lime juice.

39.00



Mojito 450ml

A refreshing classic, light and citrusy! A shot of Rum, Persian lime juice, refined sugar, sparkling water, fresh mint and ice cubes.

37.00



Fitzgerald 315ml (Fifi Geraldão)

This one is for those looking for refreshment and sophistication! A shot of Gin, Persian lime juice, simple syrup, angostura bitters.

39.00



Penicillin 315ml

A contemporary classic with a smoky, spicy and striking touch! A shot of Whisky, ginger syrup, Persian lime juice and preserved ginger.

45.00



Margarita 200ml

A Mexican classic! Balanced and full of personality! A shot of Tequila, cointreau liqueur, Persian lime juice, agave syrup, lime peel and finished with refined salt.

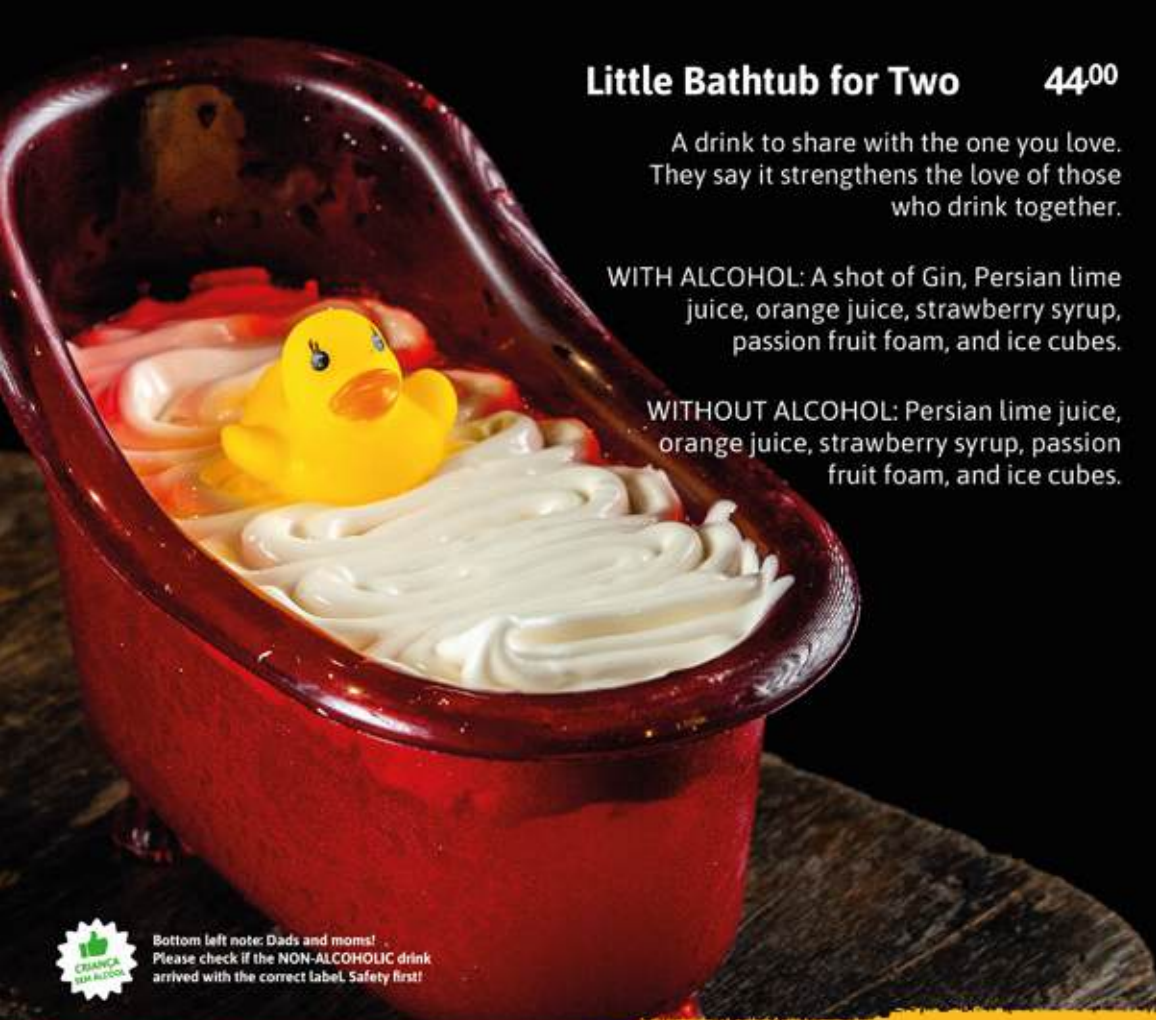
37.00



Cosmopolitan 200ml

An elegant, citrusy drink with a fruity touch! A shot of Vodka, Cranberry syrup, Cointreau liqueur, Persian lime juice, lime peel and ice cubes.

42.00



Little Bathtub for Two 44,00

A drink to share with the one you love. They say it strengthens the love of those who drink together.

WITH ALCOHOL: A shot of Gin, Persian lime juice, orange juice, strawberry syrup, passion fruit foam, and ice cubes.

WITHOUT ALCOHOL: Persian lime juice, orange juice, strawberry syrup, passion fruit foam, and ice cubes.



Bottom left note: Dads and moms! Please check if the NON-ALCOHOLIC drink arrived with the correct label. Safety first!



Shark Attack 42,00

Straight from the bottom of the sea to the island!

WITH ALCOHOL: A shot of Vodka, Persian lime juice, Blue Curaçao liqueur, Cointreau liqueur, blueberry mix with strawberry, and ice cubes.

WITHOUT ALCOHOL: Persian lime juice, orange juice, soda, tropical blue syrup, and ice cubes.



Bottom left note: Dads and moms! Please check if the NON-ALCOHOLIC drink arrived with the correct label. Safety first!

Signature Drinks



Morena Capixaba 39,00

A mixture of flavors that surprises!

A shot of cachaça, red wine, Persian lime, syrup, and ginger foam.



Jaguar 39,00

A work of art in the form of a drink that highlights tropical flavors!

A shot of vodka, Cointreau liqueur, coconut syrup, passion fruit pulp and foam, and ice cubes.



Super Fruity 39,00

For those in love with red berries! A shot of vodka, red berry pulp, Persian lime juice, orange juice, cinnamon stick, and ice cubes.



Passion Mule 39,00

A reimagining of the traditional Moscow Mule. With a refreshing, slightly citrus touch and a memorable finish!

A shot of vodka, Persian lime juice, ginger syrup, soda, passion fruit foam, and ice cubes.



House Shake

The house favorite!

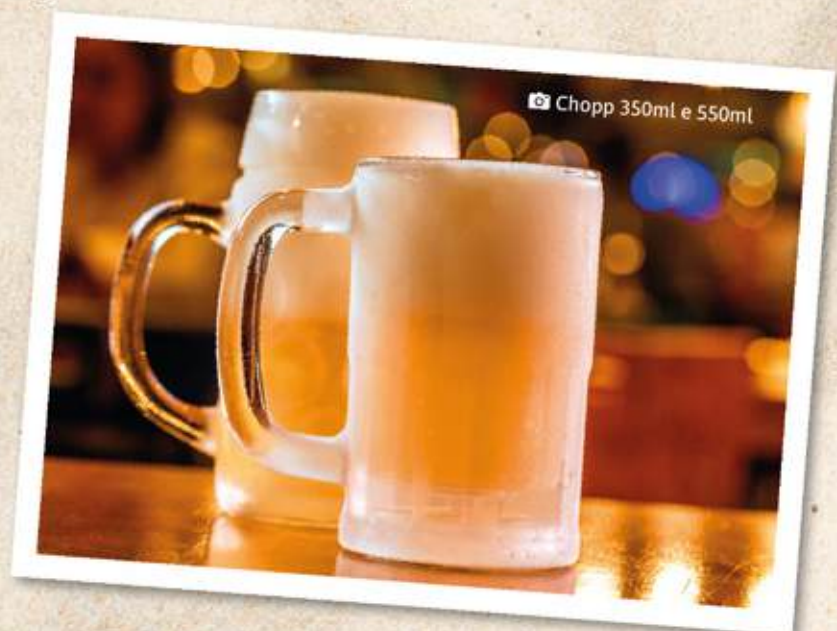
*Ask for available flavors

50ml	125ml
8,50	17,00

Draft Beers, Beers and Shots

Draft Beers

Chopp Brahma 350ml	16,90
Large Brahma Draft 550ml	21,50
Draft Beer of the Day 350ml	21,90
Large Draft Beer of the Day 550ml	25,50



Shots

Cachaça	14,90
Cachaça Premium	19,50
Campari	14,90
Domecq Brandy	14,90
National Gin	23,50
Martini	14,90
Rum Bacardi	17,50
Tequila	25,50
Vodka Absolut	27,50
National Vodka	17,50
8-Year Whisky	27,50
12-Year Whisky	35,50

Beers 600ml

Brahma	19,90
Original Premium	19,90
Spaten Lager	19,90
Stella Artois	19,90
Stella Artois Gold	22,90
Corona	22,90

Long Neck Beers

Non-alcoholic Beer	14,50
Budweiser	14,50
Malzbier	14,50
Stella Artois	14,50
Stella Artois Gold	16,50
Corona	16,50



6 PARQUINHO MAIS MASSA



Fotos parquinho Vila Velha



The Coolest Playground

We hope your experience at Ilha has been unforgettable. Rest assured that our team dedicated themselves to doing the best for that. Thank you for your visit! Come back soon, always come back.

Gugu Barbaoli
Gugu Barbaoli





The Tourist Spot of Capixaba Cuisine

E S P Í R I T O S A N T O - B R A S I L

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UMA EMPRESA DO GRUPO ILHA.