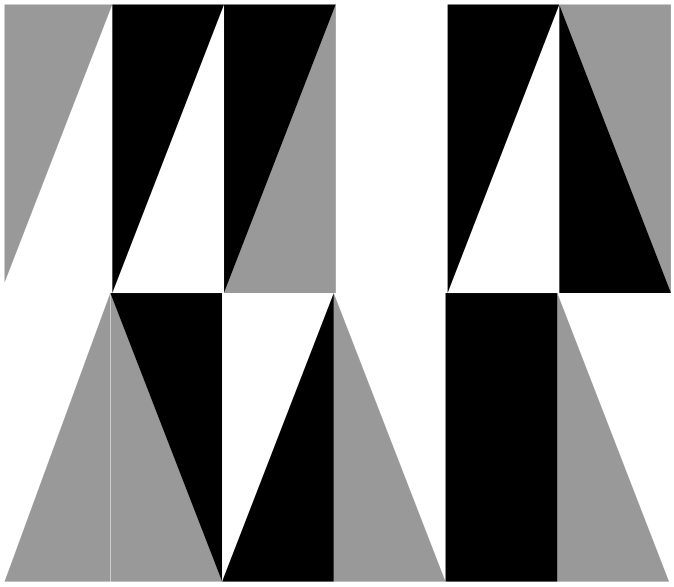
d e b u t m e n u



balaio IMS

by Rodrigo Oliveira and team

popcorn with crispy pork crakling and jiquitaia $12
naturally fermented bread, butter $14

tidbits

dadinhos de tapioca – we had to have them... $16/25

vegetable and canastra cheese filled pastry $14

bragantina's sausage croquette $19

couscous, garden leaves, crunchy corn,
house curd $16

beijupirá ceviche, fresh coconut, umbu's milk $29

cured meat, popcorn mayonnaise, corn crisp $29

montau's pork rojão, corn farofa $29

selection of artisanal cheeses $49

salads

spring salad - greens, flowers, fruit, heart of palm, macadamia nuts $25

green bean vinagrete, quibebe, goat's cheese,
brazilian nuts $25

- vegan - glúten free - lactose free

executive menu

see the waiter

mains

mushrooms, sweet potato, hibiscus,
citrus, greens $49

fubá's creamy polenta, poached egg, ora-pro-nóbis,
vegetables, canastra cheese $49

bragantina's sausage rice, ribs, okra $54

fish of the day, seafood pirão, plantain $59

chicken, manioc purée with pequi,
caruru tempura $54

cupim de panela, corn couscous, fava beans $49

hanger beef
with rice, beans, manioc, pumpkin vinagrete $54
or
with charcoaled season vegetables $54

to share *(2 ppl)*

caju's moqueca, heart of palm, plantain,
red rice, farofa $98

caldeirada caiçara, red rice, farofa $149

roasted lamb shank, baião cremoso,
roasted vegetables $158

desserts *by Alex Miyaki and team*

manioc bread pudding $14

fig, fennel, honey $15

chocolate, cupuaçu's caramel, white chocolate farofa $18

guava pie, guava sorbet with pink pepper $18

ice creams: chocolate with passion fruit and nibs /
roasted coconut with rapadura $9

sorbets: red guava with pink pepper /
straberry with basil $9

classic cocktails

manhattan / hanky panky / martinez / margarita / americano / il cardinale / penicillin / blood and sand / godfather / bramble / espresso martini / Fitzgerald /clover club / dark & storm / last word

exclusive cocktails *by Rafael Welbert and team*

bode mary #2 – tequila jimador, meat essence, handmade tomato juice, pork crackers $27

spicy, spicy with notes of meat

caju atômico – mazzaropi cachaça, cashew shrub with spices, lemon, cashew scent $27

citrus, spicy

criolo – cachaça santa Terezinha sassafrás, bitter mix, mix vermouth $27

bitter, spicy

canjica colada – rum havana, canjica mix, cumaru syrup, pineapple, coconut burned, skim milk $27

fruity, creamy with coconut notes

capixaba cocktail – blends of cachaça princess isabel, liqueur jabuticaba, vermouth, robusta coffee $27

slightly bitter, slightly fruity with coffee notes

gin tônica do sertão – gin amazzoni with cashew and lemon $27

refreshing, slightly bitter and slightly fruity

gin tônica – see the waiter $27

bombeirinho - cachaça porto do vianna american oak, amarena syrup, white fernet, citrus mix $27

fruity, light citrus and aromatic, light balsamic

acid fashioned - whiskey wild turkey, saccharum bitter citrus $27

full-bodied, light citrus and spicy

cine belas artes – whiskey wild turkey, popcorn noisette, ginger beer, cola, bitter $27

refreshing, spicy

smoked tommy caipirinha - weber haus cachaça 7 woods, mix citrus, ardbeg whiskey, agave syrup $27

citrus, smoked

bacalhau – gin ivy mar, wakame brine, dry vermouth, hiriko $27

dry with salty touch

alcohol-free

organic - umbu, mint, cucumber, sparkling water $17

herbaceous, citrus, refreshing

caipirinhas

três limões - lemon blend, spice sugar $27

passion fruit, tangerine, honey $27

prepared with your favorite cachaça:
colombina jatobá / sagatiba velha carvalho americano / saliníssima balsamo

beers

walkeriana – farmhouse ale 375ml $25
reticulata - witbier 375ml $25
bohemian - pilsen 300ml $17
session citra – session ipa 300ml $17
praya – witbier 355ml $17
heinenken - lager 330ml $12

beer of the week

coruja – lager 355ml **$17**

soft drinks

soda $8,50
tônica índia fever tree $14
tônica light fever tree $14
ginger beer fever tree $14
juice $10
mate ice tea with lime $10
still or sparkiling water $6

cachaças

gouveia brasil premium, carvalho, umburana, jequitibá-rosa $25
porto do vianna, carvalho americano $14
colombina chita, jatobá $16
weber haus, umburana $16
sagatiba velha, carvalho americano $16

coffees and teas

filtered coffee $7 with milk $8
espresso $7 with milk $8
teas $6 / infusions $6

balaio IMS
carta de vinhos

¼ bottles (187ml)

white

alamos – chard./ mendoza $30

red

carmen insigne – c. sauv. / vale central $30

sparkling

cave geisse brut / pinto bandeira $135

vallontano - moscatel / vale dos vinhedos $110

aurora procedências brut rose / pinto bandeira $85

white

aurora - chardonnay / pinto bandeira $85

guaspari – sauv. blanc / espirito santo do pinhal $175

pizzato legno - chardonnay / vale dos vinhedos $180

portillo - sauvignon blanc / mendoza $100

catena zapata - chardonnay / mendoza $170

bourgogne blanc joseph drouhin – chard. / bourgogne $250

trimbach - riesling / alsácia $345

altano branco - moscatel, viosinho e rabigato / douro $125

paço teixeiró - avesso, loureiro e trajadura / vinho verde $120

tokaji mandolás - furmint e harslevelu / tokaj $275

rose

lagoalva rosado - touriga nacional / tejo $95

bayanegra – tempranillo / albacete $75

le jaja de jau – syrah / languedoc $110

red

vallontano - cabernet sauvignon / vale dos vinhedos $90

aurora pequenas partilhas – c. franc / bento gonçalves $90

pizzato concentus – merl., tannat e c. sauv. / serra gaúcha $180

vallontano oriundi - tannat, teroldego / vale dos vinhedos $200

guaspari vista do chá - syrah / espírito santo do pinhal $260

carmen premier - pinot noir / vale central $135

montes alpha - cabernet sauvignon / vale central $210

carmen insigne - carménère / vale central $95

aquitania – syrah / vale de maipo $165

alamos - malbec / mendoza $100

angelica zapata - cabernet franc / mendoza $255

rutini - cabernet sauvignon e malbec / mendoza $215

rosso piceno - montepulciano e sangiovese / marche $110

gaja barolo dagromis - nebbiolo / piemonte $900

sassoalloro biondi santi - sangiovese grosso / toscana $375

vega sicilia macán clásico - tempranillo / rioja $655

pingus psi - tempranillo e garnacha / ribera del duero $525 BIO

luis pato - baga e touriga / bairrada $145

conversa - touriga nacional, tinta roriz e outras / douro $165

côtes du rhône belleruche - grenache e syrah / rhône $185 BIO

dessert wines

tokaji late harvest - furmint / tokaj $325

s. & schÿler sauternes - semillon e sauv. blanc / bordeaux $275

graham's fine tawny - corte tradicional / porto $170

madeira 3 yrs rainwater - tinta n. mole e verd. / madeira $105