



MAKANI

English Menu



BRAZILIAN CUISINE



STARTERS

Antipasto of the day

Served with bread.

R\$ 23

Diced Tapioca

10 units – served with a home-made spicy jam.

 Sparklings

R\$ 28

Pastry filled with shredded jerked beef and Catupiry

8 units – served with a vinaigrette sauce.

 Sparklings

R\$ 34

Shrimp Fried Pastry

8 units - filled with shrimp, Catupiry cream cheese and basil. Served with vinaigrette.

R\$ 38

Sea Trio

8 units – served with either tangerine or tartar sauce

 Sparklings  Sirene Rose

R\$ 79,90



Fish Bites (Pollock in battered strips)

R\$ 55

Fried Battered Squid or Stir fried Squid with garlic and herbs

R\$ 58

Fried Battered Shrimps

R\$ 59

Stir Fried Prawns with Garlic and Herbs

R\$ 85



SEA TRIO



Sparklings



Sirene Rose



STARTERS



Crunchy Medium Sized Prawns

R\$ 102

8 units – served with either tangerine or tartar sauce.

Filet Mignon Strips with Sliced Onions

R\$ 63

Served with bread slices.

 Emília Malbec / Cabernet Sauvignon / Alfredo
Roca Syrah / Carmenere / Pinotage



French Fries

R\$ 28

Fried Cassava Sticks

R\$ 34

White Fish Ceviche

R\$ 48

Raw fish, red onion, coriander, chilli pepper and Brazilian chillies –served with cooked sweet potatoes.

 Sparklings  Nederburg 1791 Sauvignon Blanc

(V) Pineapple and Palm Heart Ceviche

R\$ 44

Red onion, coriander, parsley, chilli pepper, coconut milk, and lime. Garnished with fine lemon shavings (vegan).

 Nederburg 1791 Sauvignon Blanc



Octopus à vinaigrette

R\$ 50,90

Red onion, mint, coriander, cherry tomatoes, salt, with a citrus sauce (Tahiti lemon, Sicilian lime and orange) and olive oil – served with small toasted bread.

 Nederburg 1791 Sauvignon Blanc



FILET MIGNON STRIPS WITH SLICED ONIONS

 Emília Malbec / Cabernet Sauvignon /
Alfredo Roca Syrah / Carmenere / Pinotage





PINEAPPLE AND PALM HEART CEVICHE

 Nederburg 1791 Sauvignon Blanc





SALADS

(V) Salad with Tangerine Sauce

R\$ 38

Assorted leaves, cherry tomatoes, Japanese cucumber , radish, toasted sesame seed and tangerine sauce (vegan).

 White and Rose wines

Salmon Caesar Salad

R\$ 46

Iceberg Lettuce , Salmon, Caesar dressing and croutons.

 White and Rose wines

Prawns Caesar Salad

R\$ 52

6 medium sized prawns, iceberg lettuce, Caesar dressing and croutons.

 White and Rose wines



MAIN DISHES

Pollock à Belle Meuniere

R\$ 76

Grilled Pollock Fillet covered with capers , mushrooms and shrimps. Served with white rice, brócolis, roast potatoes or vegetables stir fried in butter.

 Cefiro Chardonnay / La Promessa Pinot Grigio DOC / Isidora Riesling / Roceno Grillo/ Lumà Grillo

Salmon Fiorentina

R\$ 66

Salmon covered with spinach sauce. Served with white rice and mashed potatoes.

 Cefiro Chardonnay / La Promessa Pinot Grigio DOC / Isidora Riesling / Roceno Grillo/ Lumà Grillo

“Moqueca Baiana” an exotic regional

R\$ 78

Shrimp Stew from Bahia

With palm oil, bell peppers, gremolata (a garnish of finely chopped parsley, garlic and lemon), tomatoes, onions, coconut milk and bisque. Served with white rice and an onion farofa (Brazilian-style breadcrumb flour stuffing)

R\$ 138
(for 2)

 Sparklings  Cefiro Chardonnay / Manon Cotes du Provence / Roceno Grillo/ Lumà Grillo



“Moqueca Baiana” an exotic regional

R\$ 74

Fish Stew from Bahia

With palm oil, bell peppers, gremolata (a garnish of finely chopped parsley, garlic and lemon), tomatoes onions, coconut milk and fumet (fish stock). Served with white rice and an onion farofa (Brazilian-style breadcrumb flour stuffing).

R\$ 132
(for 2)

 Sparklings  Cefiro Chardonnay / Manon Cotes du Provence / Roceno Grillo/ Lumà Grillo



SALMON FIORENTINA

 Cefiro Chardonnay / La Promessa Pinot
Grigio DOC / Isidora Riesling / Roceno Grillo/
Lumà Grillo





MOQUECA BAIANA



Sparklings



Cefiro Chardonnay / Manon
Cotes du Provence / Roceno Grillo/ Lumà
Grillo





PRINCIPAL

Seafood Moqueca Baiana an exotic regional Seafood Stew from Bahia

R\$ 92

Medium sized prawns, fish, squid and mussels cooked with palm oil, bell peppers, onions and coconut milk . Served with white rice and pirão, a Brazilian regional dish made with Cassava flour and fish stock

R\$ 172
(for 2)

 Sparklings  Cefiro Chardonnay / Manon Cotes du Provence / Roceno Grillo / Lumà Grillo

Seven Seas Rice

R\$ 88

White rice with bell peppers, peas, Thai cuisine spices, octopus, shrimp, squid and mussels.

 Nederburg 1791 Sauvignon Blanc / Manon Cotes du Provence / Cefiro Carmenere / Roceno Grillo/ Lumà Grillo

Flambéed Prawns in Sugar Cane (cachaça)

R\$ 79

4 big sized prawns, served with black rice and topped with an olive oil containing Thai spices.

 Nederburg 1791 Sauvignon Blanc / Manon Cotes du Provence / Roceno Grillo/ Lumà Grillo

Provençal Prawns

R\$ 77

8 medium sized prawns , sealed in garlic, parsley and white wine. Served with wholegrain rice, brocolis and roast potatoes.

 Sparklings  Nedeburg Blanc

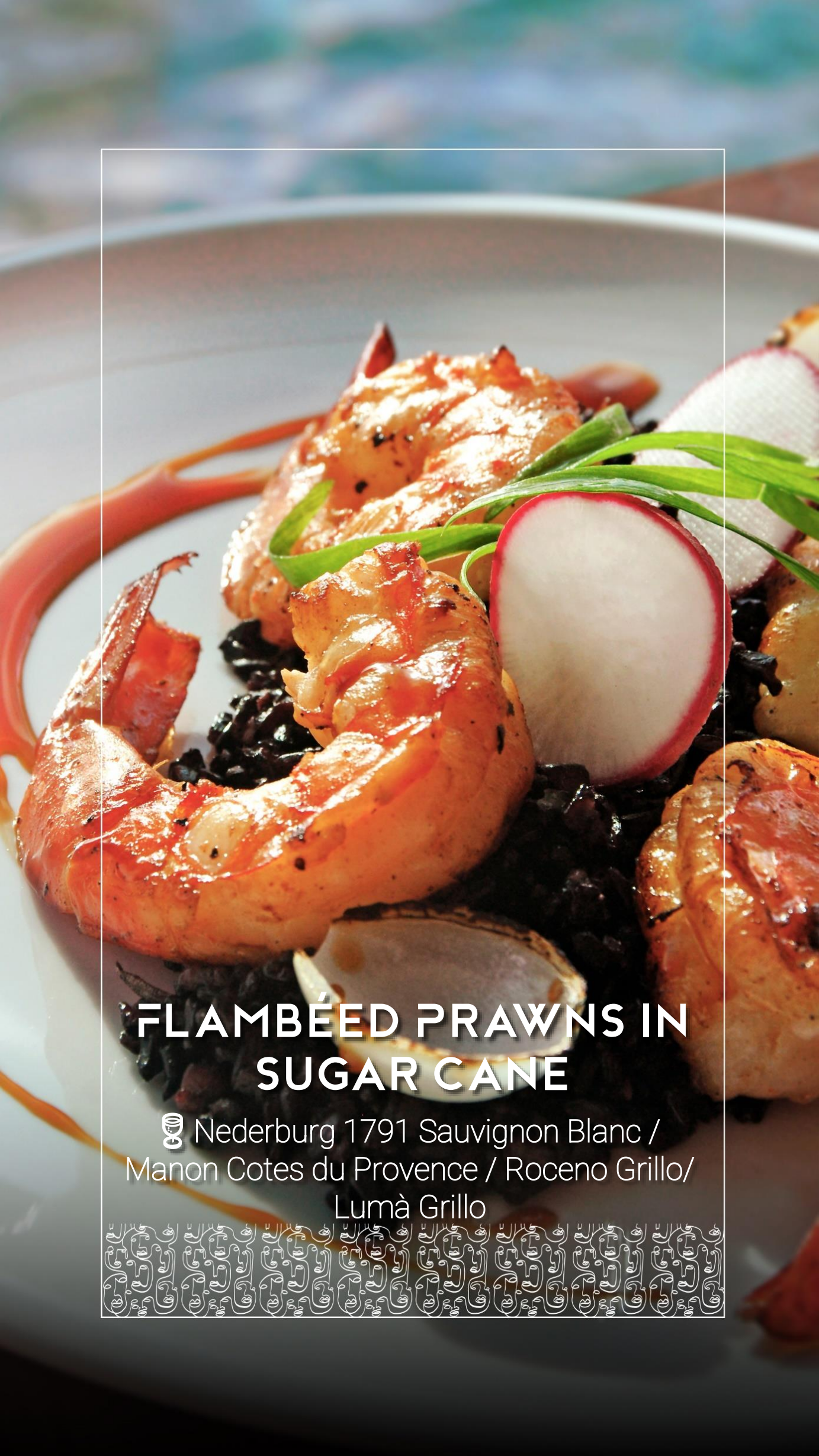




SEVEN SEAS RICE

🍷 Nederburg 1791 Sauvignon Blanc / Manon
Cotes du Provence / Cefiro Carmenere / Roceno
Grillo/ Lumà Grillo





FLAMBÉED PRAWNS IN SUGAR CANE

 Nederburg 1791 Sauvignon Blanc /
Manon Cotes du Provence / Roceno Grillo/
Lumà Grillo





PROVENCAL PRAWNS

 Sparklings  Nedeburg Blanc



PRINCIPAL



"Bobó de Camarão"

Contains 8 medium sized prawns as well as shrimps. Served with white rice and french fries.



Sparklings

R\$ 79

R\$ 138
(for 2)

Shrimps Au Gratin

Three Cheese Shrimps Au Gratin served with white rice and French fries.

 Nederburg 1791 Sauvignon Blanc / Manon Cotes du Provence / Cefiro Carmenere / Isidora Riesling

R\$ 84

R\$ 154
(for 2)

Filet Mignon , Catupiry Cream cheese and crunchy garlic

Filet mignon with catupiry cream cheese topped with crunchy garlic stir fried in butter. Served with white rice and a mix of butter stir fried vegetables.

 Emília Malbec / Lucarelli / Alfredo Roca Syrah / Santa Carolina Syrah

R\$ 72,90

Three Cheese Sirloin Steak Medallion

Served with white rice, french fries and a three cheese sauce (catupiry – a Brazilian cream cheese, parmesan and gorgonzola).

 Emília Malbec / Lucarelli / Alfredo Roca Syrah / Santa Carolina Syrah

R\$ 72,90

R\$ 131
(for 2)

Parmigiana Filet

Served with Special rice containing fresh peas and thinly chopped carrots and Fresh fries.

 Emília Malbec / Cabernet Sauvignon / Alfredo Roca Syrah / Nederburg pinotage / Nieto Senetiner Pinot Noir/ Lucarelli

R\$ 70,90

R\$ 126
(for 2)



Steak Strogonoff

Filet mignon strips with garlic e spices in brandy (optional), plus tomato sauce, cream, mushrooms and ketchup

 Emília Malbec / Lucarelli / Alfredo Roca Syrah / Santa Carolina Syrah

R\$ 58



* Our suggested sparkling / wine pairing



THREE CHEESE SIRLOIN STEAK MEDALLION

 Emília Malbec / Lucarelli / Alfredo Roca Syrah /
Santa Carolina Syrah





PARMIGIANA FILET

 Emília Malbec / Cabernet Sauvignon / Alfredo
Roca Syrah / Nederburg pinotage / Nieto
Senetiner Pinot Noir/ Lucarelli



PASTA



Makai Spaghetti

R\$ 63

Spaghetti with a home-made tomato sauce, shrimp, catupiry (a Brazilian cream cheese) and garnished with prawns.

 Sparklings  Cefiro Chardonnay / Manon Cotes du Provence / Nedeburg Blanc / La Promessa

Spaghetti Al Sugo

R\$ 42

Spaghetti with a home-made tomato sauce and basil.

 Nieto Estate Bottled Pinot Noir / Alfredo Roca Syrah

(V) Banana Gnocchi

R\$ 48

(Made with banana and rice flour) with a home-made tomato sauce and mushrooms (vegan, no gluten e zero lactose).

 Nieto Estate Bottled Pinot Noir

PASTA



Lasagna with Fresh Tomato Sauce

R\$ 48

Lasagna with layers of minced meat, mozzarella cheese and tomato sauce. Baked with Parmesan and Mozzarella Cheese and tomato sauce.

R\$ 78
(for 2)

 Emília Malbec / Cabernet Sauvignon - Santa Carolina Reservado

Buffalo Mozzarella Ravioli with Fresh Tomato Sauce

R\$ 59

Buffalo Mozzarella Cheese and Creamy Tomato Sauce Ravioli with tomato sauce and Sicilian lemon zest .Pinot Noir

 Lumà Grillo / Nedeburg Blanc

Pear and Chestnut Ravioli

R\$ 59

With a three cheese sauce (catupiry – a Brazilian cream cheese, parmesan and gorgonzola).

 Sparklings  Isidora Riesling





PEAR AND CHESTNUT RAVIOLI

 Sparklings  Isidora Riesling



RISOTTOS



File Mignon Risotto with Shitake Mushroom

R\$ 68

Rice with filet mignon stripes and shitake mushroom. 🍷 Nieto Estate Bottled Merlot / Emília Malbec

Assorted Prawn and Shrimp Risotto with Almonds

R\$ 71

Risotto rice with medium sized prawns and shrimps, garnished with toasted almonds.

🍷 Sparklings

Assorted Prawns , Mango and Curry Risotto

R\$ 71

Risotto rice, containing mango, curry and assorted prawns and shrimps.

🍷 Sparklings 🍷 Nederburg 1791 Sauvignon Blanc / Roceno Grillo/ Lumà Grillo

Cod Risotto

R\$ 71

Risotto rice containing Cod pieces, bell peppers and black olives.

🍷 Varanda do Conde DOC - Portugal

EXECUTIVE DISHES



Served with: Mini Salad, rice, black beans with bacon, garlic and leaves. Banana farofa (Brazilian breadcrumb flour) prepared with, boiled egg and onions, French fries and cabbage.

Grilled Tenderloin Steak

R\$ 39,80

 Emília Malbec / Santa Carolina Cabernet Sauvignon / Alfredo Roca Syrah/ Santa Carolina Syrah / 99 Rosas

Boneless Chicken Thighs and Drumsticks

R\$ 39,80

 Cefiro Chardonnay / Nieto Estate Bottled Pinot Noir / Nederburg Blanc

Roasted Porkribs

R\$ 39,80

 Sparklings  Manon Cotes du Provence / Emília Malbec / Cabernet Sauvignon / Nederburg Pinotage



Grilled Fillet of Fish with a Prawn sauce

R\$ 39,80

 Sparklings  Nederburg 1791 Sauvignon Blanc / Isidora Riesling

"Moqueca de Camarão " an exotic regional Prawn Stew (seasonal)

R\$ 39,80

 Sparklings  Cefiro Chardonnay

Eggplant parmigiana au gratin

R\$ 39,80

 Emilia Malbec / Santa Carolina Reserva Cabernet Sauvignon / Nieto Senetiner Pinot Noir



ROASTED PORK RIBS

 Sparklings  Manon Cotes du Provence
/ Emilia Malbec / Cabernet Sauvignon /
Nederburg Pinotage



DESSERTS



Traditional Condensed Milk Pudding (Cream Caramel)

R\$ 15

"Dadinho de chGrape"

R\$ 15

Diced fried tapioca " sprinkled with sugar and cinnamon with toffee.

Brownie with white chocolate ganache/fudge and Passion Fruit

R\$ 20,80

Brownie 50% cocoa, chestnut and white chocolate ganache/fudge with passion fruit.



Chocolate mousse pie with red fruit filling (slice)

R\$ 20,80

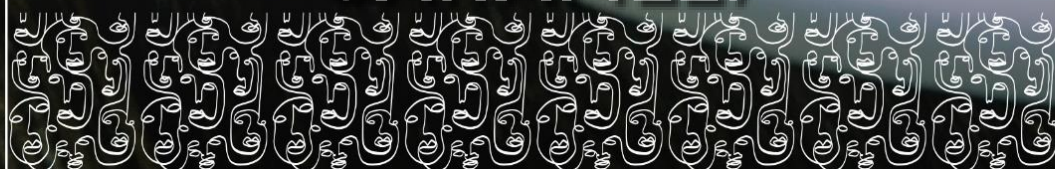
Meringue Cup (seasonal fruits)

R\$ 20,80

Petit Gateau with cream ice cream

R\$ 20,80

**TRADITIONAL
CONDENSED MILK
PUDDING (CREAM
CARAMEL)**





DADINHO DE CHOCOLATE





**BROWNIE WITH WHITE
CHOCOLATE
GANACHE/FUDGE
AND PASSION FRUIT**





IZAKAYA & SUSHI BAR



IZAKAYA & SUSHI BAR



SET MIXED DISHES

Set Mixed Dish 1 - 21 pieces

R\$ 83

6 Hot Rolls, 4 Salmon and Cucumber Hossomaki, 4 Salmon and Philadelphia Uramaki, 4 Niruiris, 2 Joe, 5 Sashimi (salmon/tuna/white fish).

Set Mixed Dish 2 - 46 pieces

R\$ 127

12 Hot Rolls, 6 Salmon and Cucumber Hossomaki, 6 Uramaki, 8 Niguri (salmon/tuna/white fish); 10 Sashimi (salmon/tuna/white fish).



 /   /  * Our suggested sparkling / wine pairing for **Izakaya**:

Sake Sparkling Grapppfruit / Sake Sparkling Pears



 Sparklings  Nederburg 1791 Sauvignon Blanc / Cefiro Chardonnay / Manon Cotes du Provence / Nieto Estate Bottled Pinot Noir / Lumà Grillo/ Roceno Grillo/Isidora Riesling / Sirene Rose Pays / Pinot Noir (este último para pratos quentes e robatas)

 /  * Our suggested sparkling / wine pairing



SET MIXED DISHES





SAKE SPARKLING



STARTERS



Shimeji In Butter

R\$ 32

Shimeji stir fried in butter with a touch of sake, sesame oil and chive.

Vegetable Harumaki

R\$ 19

4 units – accompanied by sweet and sour sauce.
Harumaki: Spring Roll

Salmon Temaki

R\$ 28

Cream cheese or mayonnaise, salmon and chive.



Skin Temaki

R\$ 20

Hot Temaki

R\$ 33

Salmon Tartar Makai

R\$ 43

4 units of Tartar wrapped in breaded seaweed

Tuna/ Salmon or White Fish Nigiri

R\$ 26

6 units



SALMON TEMAKI



POKE BOWL



Poke Makai

R\$ 48

Tuna, avocado, grilled cashew nuts, toasted sesame, chive and sweet potato chips. Served with Gohan rice and Hawaiian sauce.



Poke Siriuba

R\$ 46

Salmon, mango, toasted cashew nuts, sunomono, toasted sesame, chive and cherry tomatoes. Served with Gohan rice and Hawaiian sauce.

Poke Viana

R\$ 40

Shimeji, toasted cashew nuts, sunomono, purple cabbage, cherry tomatoes and crispy cabbage leaf. Served with Gohan rice and Hawaiian sauce.



Poke Santa Tereza

R\$ 49

Salmon with cream cheese, chive, ginger and banana chips. Served with Gohan rice and Hawaiian sauce.



POKE MAKAI





POKE VIANA



TOKAI



Shimeji wrapped in slices of salmon.

Tokai Cocaia

R\$ 36

6 units - shimeji mushrooms wrapped in salmon fish with passion fruit sauce.

Tokai Ponta das Canas

R\$ 36

6 units - shimeji mushroom wrapped in raw salmon and tarê sauce.

ROBATA

Robata is a grilled Japanese (skewered) kebab.
2 units

Salmon Robata with Cherry Tomatoes

R\$ 30

Medium Shrimp Robata

R\$ 38

Serlion Steak Robata

R\$ 35

JOE

Salmon Joe

R\$ 26

6 units of Salmon Joe finalized in one of the following ways: eggs, shimeji, pepper jam or cream cheese. Just let us know your choice.

BATERA



Pressed Sushi

Salmon Batera

R\$ 35

8 units - salmon, chive, toasted sesame, crispy cabbage leaf and tarê sauce.



Tuna Batera

R\$ 38

8 units - tuna, chive, toasted sesame, breadcrumbed shimeji , togarashi (spicy) and tarê sauce.

SASHIMI

Marinated Sashimi

R\$ 51

10 cuts – slices of salmon marinated in fried garlic and chive.

Salmon Sashimi

R\$ 48

10 cuts

Tuna Sashimi

R\$ 52

10 cuts

Marinated White Fish Sashimi –

R\$ 49

Ussuzukuri

10 cuts – slices of white fish marinated in Ponzuu sauce. (lemon citrus, shoyu and a touch of sesame oil)



SALMON BATERA



URAMAKI



Rice rolls with fillings.

Uramaki Philadelphia

R\$ 38

8 units - salmon, cream cheese, chive and salmon.

Uramaki Ebi Makai

R\$ 35

8 units – breaded prawn wrapped in salmon and avocado with togarashi hot green sauce

Spicy Uramaki Makai

R\$ 38

8 units – breadcrumbed salmon with cream cheese wrapped in avocado, salmon, tuna and spicy mayonnaise.

Uramaki Spicy Tuna

R\$ 36

8 units - tuna, togarashi (spicy) and chive.

HOSSOMAKI

Wrapped in seaweed with rice and filling inside.

Salmon Hossomaki

R\$ 31

8 units

Cucumber Hossomaki

R\$ 24

8 units

Tuna Hossomaki

R\$ 35

8 units

HOT ROLL MAKAI



Made with crispy pastry.

Salmon Hot Roll

Salmon, cream cheese, chive and tarê sauce.

R\$ 37



Salmon with Shimeji Mushroom Hot Roll

Salmon with shimeji, cream cheese, chive and tarê sauce.

R\$ 42

Shimeji Mushroom with Shrimp Hot Roll

Shimeji with shrimp, cream cheese, chive and tarê sauce.

R\$ 42

Salmon and Shrimp Hot Roll

Salmon, shrimp, cream cheese, chive and tarê sauce.

R\$ 48

HOT DISHES

Katsu Sando

Battered Crunchy Pancetta sandwich served in white crustless bread with oyster sauce and cabbage mayonnaise.

R\$ 35

Tebá

Sweet and Sour, slightly hot , spiced drumsticks and chicken wings – 6 units.

R\$ 42



Nasu Dengaku

Japanese delicacy containing miso sauce, traditionally served with aubergines, daikon, tofu, konnyaku and other vegetables .

R\$ 19



HOT ROLLS





KATSU SANDO





TEBA





PIZZA POINT



PIZZA POINT



(Pizza served from 18h onwards)

Our dough is prepared with wholewheat semolina and fresh tomato sauce.

Pizza Crust starter

R\$ 21

Individual / Large

Mozzarella

R\$ 43 / 60

Fresh tomato sauce, mozzarella cheese and oregano.

 Cefiro Chardonnay / Nieto Estate Pinot Noir

"Marguerita Especial"

R\$ 46 / 69

Fresh tomato sauce, mozzarella, basil pesto and slices of tomato.

 Cefiro Chardonnay / Nieto Estate Pinot Noir

Calabresa (Brazilian Sausage)

R\$ 47 / 70

Fresh tomato sauce, slices of calabresa (Brazilian sausage), onions and black olives.

 Jacobs Creek Cabernet Sauvignon / Santa Carolina Cabernet / Nederburg Pinotage

"Calabresa Artesanal" (Brazilian Sausage)

R\$ 48 / 73

Fresh tomato sauce, mozzarella, slices of home-made calabresa (Brazilian sausage), black olives and red onions.

 Jacobs Creek Cabernet Sauvignon / Nederburg Pinotage

Portuguesa

R\$ 48 / 71

Fresh tomato sauce, mozzarella, ham, egg, white onion and black olives.

 Nieto Estate Merlot





PORTUGUESA

 Sparklings  Cefiro Chardonnay /
Cabernet Sauvignon - Santa Carolina
Reservado



PIZZA POINT



Individual / Large

Caprese

R\$ 48 / 74

Fresh tomato sauce, buffalo mozzarella , basil pesto and tomatoes confit

 Cefiro Chardonnay / Nieto Estate Pinot Noir

Toscana

R\$ 46 / 75

Fresh tomato sauce, mozzarella, grated calabresa (Brazilian sausage), catupiry (Brazilian cream cheese) and black olives. Optional extra: red onions.

 Jacobs Creek Cabernet Sauvignon / Nederburg Pinotage

Catupiry with garlic (Brazilian cream cheese)

R\$ 46 / 70

Fresh tomato sauce, catupiry (Brazilian cream cheese) and fried garlic.

 Sparklings  Cefiro Chardonnay / Nieto Estate Bottled Pinot Noir

Quatro Queijos/Four Cheeses

R\$ 48 / 73

Fresh tomato sauce, mozzarella, gorgonzola cheese, catupiry (Brazilian cream cheese) and parmesan cheese.

 Cefiro Chardonnay / Nieto Estate Bottled Pinot / 99 Rosas/ Emília Malbec

Atum (Peruvian Tuna)

R\$ 48 / 74

Fresh tomato sauce, tuna, chopped tomato, white onion, mozzarella and catupiry (Brazilian cream cheese). Optional extra: without mozzarella or catupiry (Brazilian cream cheese).

 Cefiro Chardonnay / Manon Cotes du Provence / Nieto Estate Pinot Noir

Pomodoro

R\$ 50 / 63

Fresh tomato sauce, mozzarella, parmesan cheese and tomato confit.

 Cefiro Chardonnay / Manon Cotes du Provence / Nieto Estate Pinot Noir

PIZZA POINT



Individual / Grande

Peperoni

R\$ 48 / 73

Fresh tomato sauce, mozzarella, pepperoni and smoked provolone cheese.

 99 Rosas Tempranilo / Cabernet Sauvignon / Nieto Senetiner Pinot Noir / Jacob's Creek e Santa Carolina Cabernet

Champignon Prime

R\$ 52 / 81

Fresh tomato sauce, buffalo mozzarella, parma ham and artichoke hearts.

 99 Rosas Tempranilo / Cabernet Sauvignon

Abobrinha Itália (Courgette)

R\$ 48 / 73

Fresh tomato sauce, slices of seasoned courgette, slices of tomato and polenguinho cheese (a Brazilian soft cheese).

 Cefiro Chardonnay

Aliche Napolitano (Anchovy)

R\$ 48 / 75

Fresh tomato sauce, anchovies, parmesan cheese, mozzarella and tomato confit

 Sparklings  Cefiro Chardonnay

Parma

R\$ 54 / 81

Fresh tomato sauce, mozzarella, parma ham and black olives.

 99 Rosas Tempranilo / Cabernet Sauvignon / Pinot Noir / Merlot

(VG) Sundried Tomato with Arugula Leaves

R\$ 46 / 71

Fresh tomato sauce, mozzarella, sundried tomato covered with arugula leaves (vegetarian).

 Sparklings





SUNDRIED TOMATO WITH ARUGULA LEAVES



Sparklings





Ο ΒΑΡ ΔΟ ΜΑΚΑΙ



MAKAI BAR

BEERS



Heineken 600 ml R\$ 20

Tiger 600 ml R\$ 18

Amstel 600 ml R\$ 16

Eisenbahn 600 ml R\$ 16

Long Neck Heineken R\$ 11



Long Neck Sol R\$ 9

Cerveja Art. Baden Baden Ipa 600 ml R\$ 25

Cerveja Art. Baden Baden Golden 600 ml R\$ 25

Cerveja Art. Baden Baden Cristal 600 ml R\$ 25

Cerveja Art. Baden Baden Witbier 600 ml R\$ 25

SOFT DRINKS

Mineral Water/ Sparkling Mineral water R\$ 6

Soft Drinks, H2O, Ice Tea, Tônica R\$ 9

Red Bull R\$ 16

Natural Fruit Juices R\$ 14

Orange, Lime, Pineapple, Pineapple with mint and Watermelon

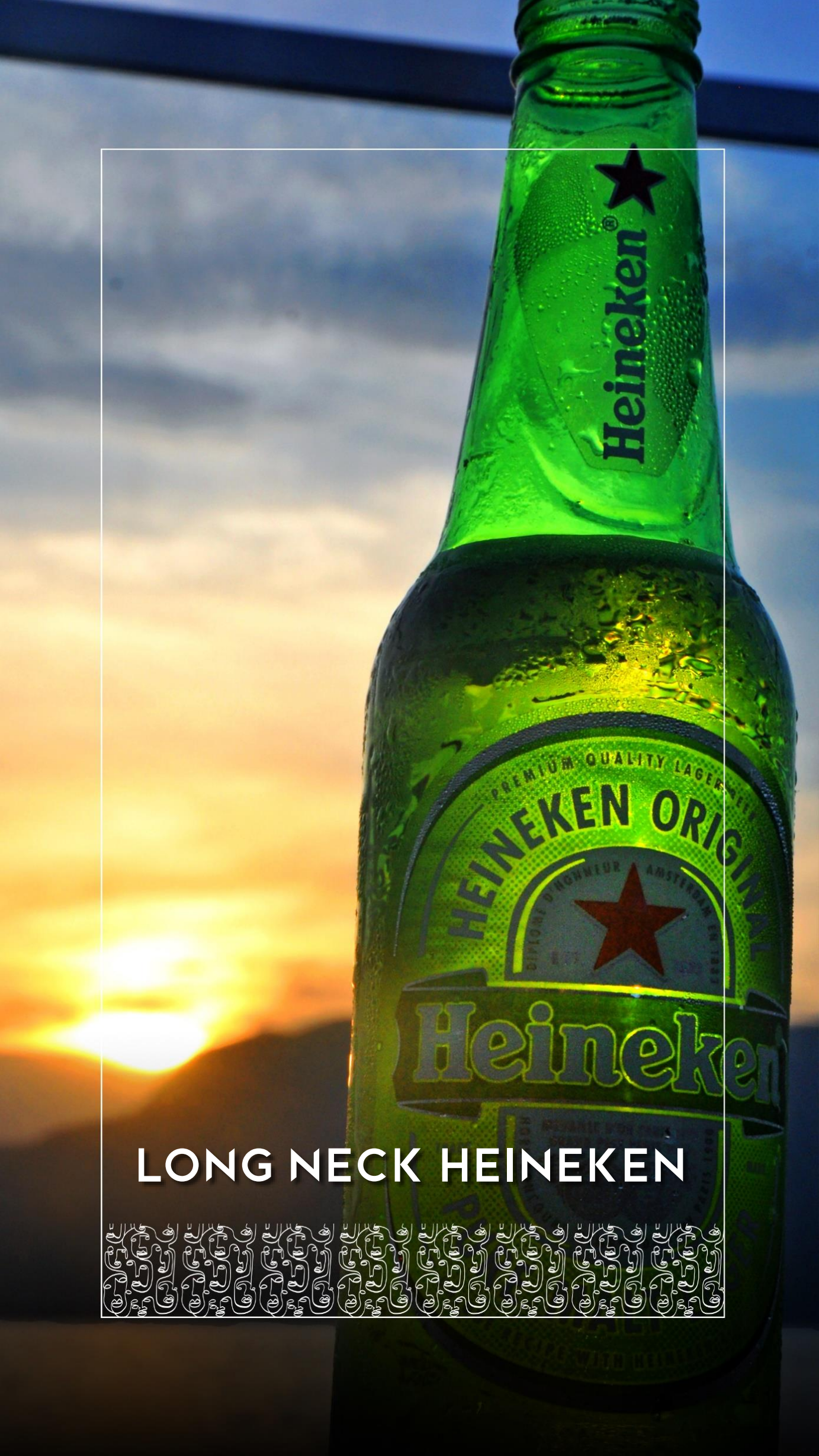
Frozen Fruit (Pulp) Juices R\$ 12

Cashew, Mango, Passion Fruit, Guava and Strawberry

Mixed (2 pulps) Fruit Juices – Swiss Lemonade R\$ 13,80

Espresso Lavazza R\$ 5,90





Heineken®

PREMIUM QUALITY LAGER BEER

HEINEKEN ORIGINAL

DIPLOME D'HONNEUR AMSTERDAM 1889

Heineken

LONG NECK HEINEKEN

SPECIALS (DRINKS)



Makai Signature Drink

R\$ 40

Vodka premium, red fruits, peach liquor and prosecco.

Pineapple Ilhabela

R\$ 40

Cachaça premium, mint syrup, Sicilian lemon and pineapple.

Makai Ilhabela

R\$ 40

Cachaça premium, tangerine syrup, lime and passion fruit juice

Makai Beach

R\$ 40

Vodka, sugar syrup, infusion of hibisco flower with ginger

Makai GT

R\$ 40

Gin premium, tonic, passion fruit and energy drink.

Makai GT Watermelon

R\$ 40

Gin premium, tonic, watermelon and energy drink.

Sex On the Pier

R\$ 40

Vodka Premium, grenadine, peach liquor and orange juice.

Margarita Frozen

R\$ 40

Tequila, cointreau, Blue curaçau and lemon juice with ice.

Blue Candy

R\$ 40

Gin, blue curaçao, pineapple juice and sugar syrup



CLASSIC DRINKS



Negroni

R\$ 36

Gin, vermute, Campari and a slice of orange

Mojito

R\$ 36

Rum, mint, lemon juice, sugar and sparkiling water

Margarita

R\$ 36

Tequila, lemon juice, cointreau with a salt rim

Blood Mary

R\$ 36

Tomato juice, salt, vodka, lemon juice, pepper, Worcester sauce and parsley stalk

Whisky Sour

R\$ 40

Whisky bourbon, angostura, lemon juice, sugar syrup and egg white (opcional)

Old Fashioned

R\$ 40

Whisky, sugar, angostura bitter and sparkling water

Daiquiri

R\$ 36

Rum, lemon juice and sugar syrup

Clericot taça

R\$ 40

Batida, Pina Colada

R\$ 36

Aperol Spritz

R\$ 40

Martinis

R\$ 34

Saque Sparkling Pears

R\$ 16

Saque Sparkling Grappefruit

R\$ 16

PREMIUM CAIPIRINHAS



Lime, strawberry, passion fruit, kiwi, lime, pineapple
or red fruits

Vodka, sake and national rum

R\$ 26

Absolut

R\$ 34

Ciroc

R\$ 38

Ketel One

R\$ 32

Premium Sake

R\$ 34

CACHACA CAIPIRINHAS

Lemon, strawberry, passion fruit, kiwi, lime,
pineapple or red fruits

Sagatiba

R\$ 21,80

Seleta

R\$ 21,80

Espírito de Minas

R\$ 38

GIN AND TONIC



Lime, mango, blackberries, pink pepper or hibiscus

Gordon

R\$ 33

Tanqueray

R\$ 40

Bombay

R\$ 40

Atlantis

R\$ 33

SPECIAL GINS

Value according to the chosen gin

Clássico

Gin, tonic, Sicilian lemon, rosemary and juniper

Sunset

Gin, tonic, lychee syrup, lemon juice and hibiscus

Passion Fruit

Gin, tonic, basil and passion fruit pulp

Makai

Gin, tonic, smoked cinnamon, honey syrup, orange and rosemary

Watermelon

Gin, tonic, watermelon, aperol, sugar syrup, lemon juice

Peach Fizz

Gin, tonic, peach syrup, Tahiti and Sicilian lemon juice



DOSES



Red Label	R\$ 25
Black Label	R\$ 31
Jack Daniels	R\$ 28
Chivas	R\$ 28
Absolut	R\$ 22
Atlantis	R\$ 21
Ciroc	R\$ 24
Ketel One	R\$ 20
Smirnoff	R\$ 10,90
Tanqueray	R\$ 27,80
Bombay	R\$ 26,30
Tequila Cuervo	R\$ 22
Rum	R\$ 13
Sake Nacional	R\$ 16
Sake importado	R\$ 23
Seleta	R\$ 12
Espírito de Minas	R\$ 22
Sagatiba	R\$ 10,90
Taça de Vinho do Porto	R\$ 26
Licor	R\$ 26,90

(Drambuie, Cointreau, Limoncello, Amarula)

WINE LIST



CHAMPAGNES E SPARKLINGS

**Don Roman - Cava - Marques de
Tomares – Espanha**

R\$ 146

Grapes: Macabeo, Parellada, Xarel-Lo

La Roche Brut – Bordeaux – França

R\$ 140

Grapes: Airen ugni blanc (Trebbiano)

**Champagne Veuve Clicquot –
Reims, Champagne France**

R\$ 720

Grapes: Chardonnay, Pinot Noir Petit Meunier

Don Giovanni Brut - Pinto Bandeira – Brasil

R\$ 161

Grapes: Chardonnay e Pinot Noir

Chandon Passion

R\$ 170

Grapes: Moscato Canelli, Malvasia Cândia, Pinot
Noir, Maison Chandon, Brasil

Chandon Brut Rose

R\$ 170

Grapes: Chardonnay, Pinot Noir, Riesling Itálico,
Maison Chandon, Brasil

(R\$ 70 Baby)

Chandon Reserve Brut

R\$ 160

Grapes: Chardonnay, Pinot Noir, Riesling Itálico
Maison Chandon, Brasil

(R\$ 70 Baby)

Veuve du Vernay – Brut – Bologna

R\$ 170

Grapes: Colombard, Sauvignon Blanc, Chardonnay

RED WINES



**Cabernet Sauvignon - Santa Carolina
Reservado - 375ml**

Grape: Cabernet Sauvignon

R\$ 55



**Cabernet Sauvignon - Santa Carolina
Reservado - 750ml**

Grape: Cabernet Sauvignon, Malbec, Syrah e Merlot

R\$ 85

**Jacob's Creek Cabernet Sauvignon –
South Eastern – Austrália**

Grape: Cabernet Sauvignon

R\$ 140

**99 Rosas Tempranillo Cabernet Sauvignon –
Castilla – Espanha**

Grape: Tempranillo

R\$ 130

**Cefiro Reserva Carmenere - Valle do Rapel –
Chile**

Grape: Carmenere

R\$ 128

**Emilia Nieto Senetiner Malbec –
Mendoza – Argentina**

Grape: Malbec

R\$ 120

**Nieto Senetiner Merlot - Mendoza -
Argentina**

Grape: Merlot

R\$ 148

**Nieto Senetiner Pinot Noir –
Mendoza – Argentina**

Grape: Pinot Noir

R\$ 128

**Nederburg 1791 Pinotage –
Paarl - Africa do Sul**

Grape: Pinotage

R\$ 105

Lucarelli Rosso Puglia IGP - Púglia – Itália

Grapes: Sangiovese, Malvasia Nera e Aglianico

R\$ 128

Alfredo Roca Syrah - Mendoza – Argentina

Grape: Syrah

R\$ 105



**CABERNET SAUVIGNON
- SANTA CAROLINA
RESERVADO**



ROSE WINES



**Siréne Méditerranée Rose Pays DOC IGP –
Côtes de Gascogne – França**

Grape: Cinsault

R\$ 180

**Manon Côtes de Provence Rosé –
Provence – França**

Grapes: Grenache, Cinsault e Syrah

R\$ 220

WHITE WINES

**Sauvignon Blanc - Santa Carolina
Reservado 375ml**

Grape: Sauvignon Blanc

R\$ 55

**La Promessa Pinot Grigio DOC - Vêneto –
Itália**

Grape: Pinot Grigio

R\$ 153

**Isidora Riesling – Cousiño Macul –
Maipo – Chile**

Grape: Riesling

R\$ 151

**Nederburg Sauvignon Blanc –
Paarl -África do Sul**

Grape: Sauvignon Blanc

R\$ 115

Varanda do Conde DOC - Monção- Portugal

Vinho Verdes – Grapes: Alvarinho e Trajadura

R\$ 142

Roceno Grillo DOC - Sicilia – Itália

Grape: Grillo

R\$ 105

**Cefiro Reserva Chardonnay –
Valle de Casablanca –Chile**

Grape: Chardonnay

R\$ 128

Lumà Grillo IGT- Sicilia – Itália

Grape: Grillo

R\$ 158



Makai, from the hawaiian:

"To the sea"



MAKAI

