



MAKANI

Menu



BRAZILIAN CUISINE



STARTERS

Antipasto of the day

Served with bread

R\$ 30

Tapioca Dice

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

R\$ 33

 Chandon Passion

Cheese pastry

8 units – served with a Brazilian vinaigrette.

R\$ 37

 Chandon Réserve Brut

Pastry with shredded jerked beef and Pumpkin Sweet fillin

8 units – served with a Brazilian vinaigrette.

R\$ 43

 Chandon Brut Rosé

Fried Shrimp Pastry

8 units – Pastry filled with shrimp, Catupiry cream cheese and basil. Served with Brazilian vinaigrette.

R\$ 45

 Chandon Réserve Brut

Sea Trio

Crunchy Battered Shrimps, Squid and Fish bites

R\$ 93

 Excellence Brut ou Rosé



 /  *Wine and Sparkling Wine Pairing Recommendations.

Menu pairings suggested by top professionals in Brazil:

- **Sommelier Eduardo Sartori**, President of the Brazilian Association of Sommeliers in Campinas;
- **Sommelier Sandor Szarukan** from Grupo La Pastina and World Wine;
- **Sommelier Renato Lutgens** from Casa Flora Importadora;
- **Winemaker François Hautekeur** from Moët – Hennessy - Chandon Brasil.



SEA TRIO



Excellence Brut ou Rosé



STARTERS



Fish Bites (Battered strips of Pollock)

R\$ 67

 Chandon Réserve Brut

Batter-Fried or Stir-Fried Squid with garlic and herbs

R\$ 78

 Chandon Brut Rosé

Batter-Fried Shrimp

R\$ 65

 Espumantes brancos e rosés

Stir-Fried Prawns with Garlic and Herbs

R\$ 98

300grs medium sized prawns

 Chandon Brut Rosé



Crunchy Battered Prawns

R\$ 128

8 units of large sized prawns served with Tartar sauce (mayonnaise, gherkins and onions)

 Chandon Réserve Brut ou Rosé

Filled shrimp shells (unit)

R\$ 45

 Chandon Brut Rosé



Filled crab shells (unit)

R\$ 40

 Chandon Brut Rosé

Filet Mignon Strips with Sliced Onions

R\$ 63

Served with sliced bread.

 Cabernet Sauvignon / Cefiro Carmenere / Nederburg 1791



French Fries

R\$ 28

Fried Cassava / Manioc Sticks

R\$ 34



STIR-FRIED PRAWNS WITH GARLIC AND HERBS



Chandon Brut Rosé





FILLED SHRIMP SHELLS



Chandon Brut Rosé





FILET MIGNON STRIPS WITH SLICED ONIONS

 Cabernet Sauvignon / Cefiro Carmenere /
Nederburg 1791



STARTERS



White Fish Ceviche

R\$ 48

Fresh Raw fish, red onion, coriander and Brazilian chillies –served with cooked sweet potatoes chips



Chandon Réserve Brut



Veuve Clicquot Brut

(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



Fish Dumplings

R\$ 28



Chandon Réserve Brut

Octopus à vinaigrette

R\$ 50,90

Octopus served with Brazilian vinaigrette containing red onion, mint, coriander, cherry tomatoes, salt, sugar cane syrup , citrus sauce (Tahiti lemon, Sicilian lime and orange) and olive oil – served with sliced toasted bread.



Chandon Brut Rosé ou Excellence Rosé



/  * Our suggested sparkling and wine menu pairing.



WHITE FISH CEVICHE



Chandon Réserve Brut



Veuve Clicquot

Brut





PINEAPPLE AND PALM -HEART CEVICHE

 Nederburg 1791 Sauvignon Blanc





SALADS

Salmon Caesar Salad

R\$ 48

Iceberg Lettuce, Salmon, Caesar dressing and croutons.

 Chandon Réserve Brut ou Lat.33 Chardonnay

Prawns Caesar Salad

R\$ 54

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

 Chandon Réserve Brut ou Lat.33 Chardonnay



(V) Makai Salad

R\$ 42

Mix of torn salad leaves, diced mango, cherry tomato, cherry buffalo mozzarella, sesame, cashew nuts and pesto sauce on the side.

 Chandon Brut Rosé ou Passion

A top-down view of a white plate containing a Prawn Caesar Salad. The salad features a central pile of bright green, shredded lettuce. Scattered around and on top of the lettuce are several large, cooked prawns with a reddish-orange hue. The salad is garnished with numerous small, white, cubed croutons and a sprinkling of black sesame seeds. A light dressing is visible, coating the ingredients. The plate is set against a blurred background of a wooden table and a red object.

PRAWNS CAESAR SALAD

 Chandon Réserve Brut ou Lat.33
Chardonnay





KIDS

All dishes are served with a starter salad and a side order of white rice, beans and French fries (except the Spaghetti)

Sugo Spaghetti (tomato sauce)

R\$ 32,90

Served with a side order of a chosen protein (chicken or beef)

Tenderloin

R\$ 38



Fish Fillet

R\$ 32,90

Omelette

R\$ 32,90



TENDERLOIN



MAIN DISHES



Fresh Fish , serves 2 (ask)

Grilled fish steak, served with a salad started. Served with broccoli, sautee potatoes , farofa (Brazilian manioc stuffing) or french fries and beans.

 Cefiro / DAVO / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Chandon Réserve Brut / Terrazas Chardonnay Reserva

R\$ 128
(for 2)

Pollock à Belle Meuniere

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

 Cefiro / DAVO / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Chandon Excellence Brut

R\$ 76

Salmon Fiorentina

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

 Cefiro / DAVO / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Chandon Réserve Brut / Chandon Brut Rosé

R\$ 69

Prawn by Dalton Rangel

"Thai Style Prawn Stew ". Prawns fried with garlic in with coconut oil and Brazilian chillies, in a sauce made with coconut milk, curry, vegetables stock , chopped peanuts and mangoes. Served with Jasmine white rice, shredded coconut pieces and sesame seeds.

 Marquês de Borba / Chandon Passion

R\$ 108

R\$ 198
(for 2)





POLLOCK À BELLE MEUNIERE

 Cefiro / DAVO / Latitude 33 / Altos del
Plata / Andeluna Raices - Chardonnay /
Lumà Grillo / Chandon Excellence Brut





SALMON FIORENTINA

 Cefiro / DAVO / Latitude 33 / Altos del
Plata / Andeluna Raices - Chardonnay /
Lumà Grillo / Chandon Réserve Brut /
Chandon Brut Rosé





PRAWN BY DALTON RANGEL

 Marquês de Borba / Chandon Passion





DALTON RANGEL

Chef, Restaurateur, and Presenter



PRINCIPAL



Prawns Pastorela Makai

Crunchy deep fried battered prawns stuffed with catupiry cream cheese and shimeji mushrooms. Served with Greek Rice (rice with carrots, peas and butter) and roast potatoes



Excellence Brut / Excellence Rosé / Altos Del P.



White

R\$ 128

(for 1)

R\$ 218

(for 2)

Baked prawns served in the pumpkin

Prawns baked in a sauce of pumpkin cream and catupiry cream cheese served in the pumpkin and with french fries



Lumà Grillo / Chandon Brut Rosé / Terrazas Reserva / Veuve Clicquot Rosé

R\$ 212

(p/ 2)

Prawns flambayed in cachaça (sugar cane rum)

Glazed prawns flambayed in cachaça (sugar cane rum), served with black rice



Nederburg 1791 Sauvignon Blanc / Manon Cotes du Provence / Lumà Grillo / Veuve Clicquot Brut / Excellence Brut / Terrazas Reserva

R\$ 92

Provençal Prawns

Medium sized prawns, cased in garlic, parsley and white wine. Served with wholegrain rice, broccoli and roast potatoes.



Chandon Brut Rosé / Excellence Rosé / Veuve Clicquot Rosé

R\$ 91



Shrimps Au Gratin

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



Nederburg 1791 Sauvignon Blanc / Manon Cotes du Provence / Whispering Angel Cefiro Carmenere / Chandon Brut Ou Rosé

R\$ 108

R\$ 208

(for 2)



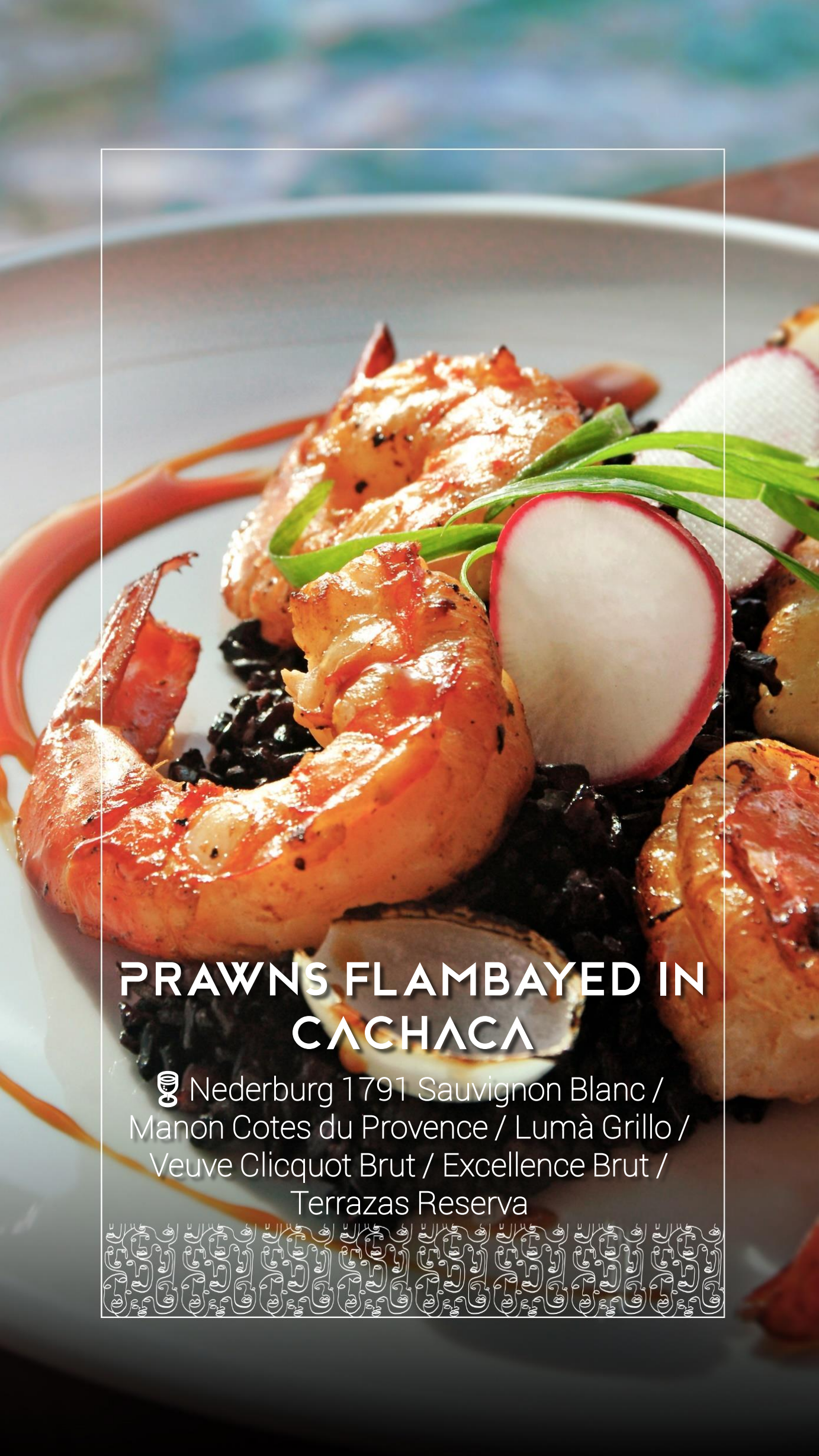
/  * Our suggested sparkling and wine menu pairing.



BAKED PRAWNS SERVED IN THE PUMPKIN

 Lumà Grillo / Chandon Brut Rosé /
Terrazas Reserva / Veuve Clicquot Rosé





PRAWNS FLAMBAYED IN CACHACA

 Nederburg 1791 Sauvignon Blanc /
Manon Cotes du Provence / Lumà Grillo /
Veuve Clicquot Brut / Excellence Brut /
Terrazas Reserva





PROVENCAL PRAWNS



Chandon Brut Rosé / Excellence Rosé /
Veuve Clicquot Rosé



PRINCIPAL



"Bobó de Camarão"

Bobó de camarão, is a chowder-like Brazilian dish of shrimp and prawns in a purée of manioc with coconut milk, herbs and other ingredients. Served with white rice and French fries.

 Marquês de Borba / Chandon Réserve Brut / Veuve Cliquot Brut

R\$ 101

R\$ 178
(for 2)

"Moqueca Baiana" with Fish

An exotic regional Fish Stew from Bahia with bell peppers, onions, fish stock, cooked with palm oil and coconut milk. Served with white rice and Pirão, (a Brazilian regional dish made with Cassava flour and fish stock)

 Cefiro Chardonnay / Varanda do Conde / Altos Del P. / Whispering Angel / Veuve Cliquot Rosé

R\$ 78

R\$ 168
(for 2)

Seafood Moqueca Baiana

An exotic regional Seafood Stew from Bahia with Medium sized prawns, fish, squid and mussels cooked with palm oil, bell peppers, onions, fish stock and coconut milk. Served with white rice and Pirão, (a Brazilian regional dish made with Cassava flour and fish stock).

 Cefiro Chardonnay / Varanda do Conde / Altos Del P. / Whispering Angel / Veuve Cliquot Rosé

R\$ 118

R\$ 212
(p/ 2)

Moqueca Baiana with Shrimps

An exotic regional Shrimp Stew from Bahia cooked with palm oil, bell peppers, onions, shrimp bisque and coconut milk. Served with white rice and Pirão, (a Brazilian regional dish made with Cassava flour). Served with white rice and an farofa (a Brazilian regional dish made with Cassava flour and fish stock).

 Cefiro Chardonnay / Varanda do Conde / Altos Del P. / Whispering Angel / Veuve Cliquot Rosé

R\$ 101

R\$ 208
(p/ 2)





MOQUECA BAIANA WITH SHRIMPS

 Cefiro Chardonnay / Varanda do Conde /
Altos Del P. / Whispering Angel / Veuve
Cliquot Rosé



PRINCIPAL



Seven Seas Rice

R\$ 113

White rice with bell peppers, peas, spices, octopus tentacles, prawns, squid and mussels.

 Cefiro / DAVO / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Varanda do Conde / Chandon Réserve Brut / Veuve Cliquot Brut

Black Sea Rice

R\$ 97

Octopus tentacles and Black Sea Rice made with vegetable stock, sliced stir fried octopus with herbs and butter and garnished with mango dices

 Espumantes  Nedeburg Blanc / Cefiro / DAVO / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Chandon Brut Rosé ou Passion



Filet Mignon , Catupiry cream cheese and crunchy garlic

R\$ 72,90

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

 Lucarelli Rosso Puglia IGP / Sexy Fish Malbec

Three Cheese Filet Mignon Medallion

R\$ 78,90

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

 Lucarelli Rosso Puglia IGP / Sexy Fish Malbec

R\$ 158
(for 2)

Parmigiana Filet Mignon

R\$ 74,90

Served with white rice and fresh fries.

 Cabernet Sauvignon / Nederburg 1791 / Lucarelli Rosso Puglia IGP

R\$ 138
(for 2)





SEVEN SEAS RICE

🍷 Cefiro / DAVO / Latitude 33 / Altos del Plata /
Andeluna Raices - Chardonnay / Lumà Grillo /
Varanda do Conde / Chandon Réserve Brut /
Veuve Clicquot Brut





BLACK SEA RICE

 Lucarelli Rosso Puglia IGP / Sexy Fish
Malbec



A close-up photograph of a gourmet dish featuring three medallions of seared filets of beef. Each medallion is topped with a thick, smooth, white cheese sauce. The dish is garnished with fresh green herbs, possibly chives or scallions, and is served on a white plate. The background is a blurred outdoor setting with a wooden table and a view of the ocean under bright, natural light.

THREE CHEESE FILET MIGNON MEDALLION

 Lucarelli Rosso Puglia IGP / Sexy Fish
Malbec





PARMIGIANA FILET MIGNON

 Cabernet Sauvignon / Nederburg 1791 /
Lucarelli Rosso Puglia IGP



PASTA



Makai Spaghetti

R\$ 69

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

 Espumantes  Cefiro Chardonnay / Manon Cotes du Provence / Whispering Angel / Nedeburg Blanc / Chandon Brut Rosé / W. Angel

Spaghetti al sugo

R\$ 41

Spaghetti with a home-made tomato sauce and basil.

 Sexy Fish Malbec / Nederburg 1791 / Chandon Brut Rosé / W. Angel

(V) Banana Gnocchi

R\$ 54

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

 Sexy Fish Malbec / Nederburg 1791 / Chandon Brut Rosé Ou Passion

Seafood Spaghetti

R\$ 83

Prepared with shrimps, medium prawns, shellfish and Provencal style octopus (with herbs and butter)

 Espumantes  Cefiro / DAVO / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Manon Cotes du Provence / Whispering Angel / Nedeburg Blanc / Terrazas Reserva / Veuve Clicquot (Brut Ou Rosé)





SEAFOOD SPAGHETTI

 Espumantes  Cefiro / DAVO / Latitude 33 /
Altos del Plata / Andeluna Raices - Chardonnay /
Lumà Grillo / Manon Cotes du Provence /
Whispering Angel / Nedeburg Blanc / Terrazas
Reserva / Veuve Clicquot (Brut Ou Rosé)



PASTA



Lasagna Bolognaise

R\$ 48

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

R\$ 78
(for 2)

🍷 Emília Malbec / Cabernet Sauvignon - Santa Carolina Reservado / Chandon Brut Rosé / W. Angel

Spaghetti with Shrimp and Cuttlefish Ink

R\$ 99

Black Cuttlefish Ink Spaghetti with Shrimp and Confit Cherry Tomatoes in a Provençal Style

🍷 Garzon pinot grigio de corte

Buffalo Mozzarella Ravioli with Fresh Tomato Sauce

R\$ 59

Buffalo Mozzarella Cheese and Creamy Tomato Sauce Ravioli

🍷 Lumà Grillo / Nedeberg Blanc / Chandon Brut Rosé / W. Angel

Pear and Brazil nut Ravioli

R\$ 65

Ravioli with Brazil Nut and pear in a three-cheese sauce (catupiry – a Brazilian cream cheese, parmesan and gorgonzola)

🍷 Cefiro Reserva Chardonnay / Terrazas Reserva Chardonnay



Low Carb Makai Spiral Spaghetti

R\$ 42

Courgette, aubergine, carrot, shimeji mushrooms, aubergine, served with a protein of your choice (chicken, fish, steak, shimeji omelette or soya protein)

🍷 Nederburg Sauvignon Blanc / DAVO / Cefiro Reserva Chardonnay / Chandon Brut Rosé / W. Angel

Aubergine Lasagne

R\$ 40,80

Baked Aubergine (eggplant) lasagne.

🍷 Lucarelli Rosso Puglia IGP / Nederburg 1791 / Cefiro Carmenere



PEAR AND BRAZIL NUT RAVIOLI

 Cefiro Reserva Chardonnay / Terrazas
Reserva Chardonnay



RISOTTO



Filet Mignon Risotto with Shitake Mushroom

R\$ 68

Italian recipe. Risotto rice with filet mignon strips and shitake mushroom.

 Sexy Fish Malbec



Shrimp and Brie Risotto

R\$ 79

Italian Preparation. Arborio rice, sautéed medium-sized and seven-beard shrimp, Brie cheese, apricot, and chestnuts, finished with crunchy jumbo shrimp, butter, and Parmesan

 Marquês de Borba / Brancos

Assorted Prawns, Mango and Curry Risotto

R\$ 71

Rissoto rice with mango, curry ,prawns and shrimps stir fried in butter and parmesan cheese

 Nederburg 1791 / Lumà Grillo / Marquês de Borba / Brancos / Chandon Passion

Cod Risotto

R\$ 76

Italian recipe . Risotto rice with Cod pieces, bell peppers and black olives, butter and parmesan cheese

 Varanda do Conde DOC – Portugal / Excellence Brut / Veu. C. Brut

**FILET MIGNON RISOTTO
WITH SHITAKE
MUSHROOM**



Sexy Fish Malbec



EXECUTIVE DISHES



*Served with: Mini Salad, white or wholemeal rice, beans with bacon, garlic and bay leaves. Banana farofa (Brazilian stuffing made with manioc and banana, boiled egg and onions), French fries and kale.

For vegetarian and vegan options:

- Consult the Chef for daily choices;
- Request stuffing and beans without bacon.

*Grilled Tenderloin Steak

R\$ 49,80

 99 Rosas / Sexy Fish Malbec / Santa Carolina Cabernet / Shiraz / Malbec

*Grilled Chicken Filet

R\$ 44,80

Ask about the sauce of the day

 Cefiro Chardonnay – Santa Carolina Sauvignon Blanc / Whispering Angel / Chandon Brut Rosé

*Grilled Fish Filet with your choice of sauce

R\$ 44,80

shrimp sauce or capers with mushrooms or spinach sauce

 Chandon Réserve Brut / Brut Rosé 
Nederburg 1791 Sauvignon Blanc



Diced filet mignon in a sauce

R\$ 51

Served with French fries, rice, carrots and farofa (a Brazilian stuffing made with manioc flour)

 99 Rosas / Sexy Fish Malbec / Santa Carolina Cabernet / Shiraz / Malbec

Beef Stroganoff

R\$ 51

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

 Lumà Grillo IGT

Grilled soy protein

R\$ 44,80

 Nederburg Rose e Brancos / Chandon Brut Rosé / Veuve Cliquot Brut ou Rosé

Parmigiana soy protein

R\$ 47,80

 Nederburg Rose / Chandon Brut Rosé / Veuve Cliquot Brut ou Rosé



/  * Our suggested sparkling and wine menu pairing.



GRILLED FISH FILET

 Chandon Réserve Brut / Brut Rosé
 Nederbuerg 1791 Sauvignon Blanc



DESSERTS



Traditional Condensed Milk Pudding (Cream Caramel)

R\$ 17

 Vinho do Porto (Port Wine)

"Dadinho de chuva"

R\$ 27

Diced fried tapioca "sprinkled with sugar and cinnamon with toffee

 Vinho do Porto (Port Wine)

Brownie with white chocolate ganache/fudge and Passion Fruit

R\$ 31

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

 Vinho do Porto (Port Wine)



Chocolate mousse pie with red fruit filling (slice)

R\$ 31

 Vinho do Porto (Port Wine)

Petit Gateau with ice cream

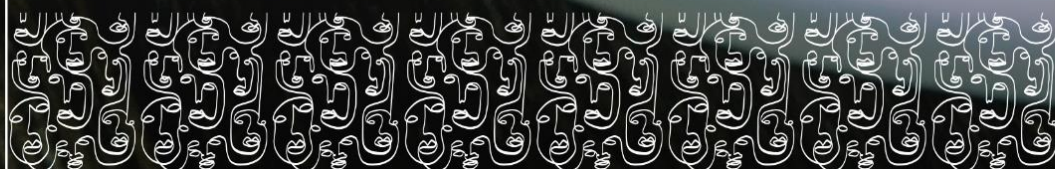
R\$ 31

 Vinho do Porto (Port Wine)



TRADITIONAL CONDENSED MILK PUDDING

 Vinho do Porto



A close-up photograph of a dark, fudgy brownie. A thick, wavy dollop of bright yellow white chocolate ganache is piped onto the top left corner of the brownie. The brownie has a cracked, moist texture. In the background, another brownie is partially visible.

BROWNIE WITH WHITE CHOCOLATE GANACHE/FUDGE AND PASSION FRUIT

 Vinho do Porto





DADINHO DE CHUVA

 Vinho do Porto





IZAKAYA & SUSHI BAR



IZAKAYA & SUSHI BAR



SET MIXED DISHES

Set Mixed Dish 1 - 25 pieces

R\$ 101

6 Hot Rolls, 4 Salmon Hosomaki, 4 Salmon Philadelphia Uramaki, 4 Nigiris, 2 Joe, 5 Sashimi

Set Mixed Dish 2 - 50 pieces

R\$ 188

12 Hot Rolls, 8 Salmon Hosomaki, 8 Uramaki, 4 Joe, 8 Nigiris; 10 Sashimi



Set Mixed Dish 3 - 50 pieces

R\$ 228

12 Hot Rolls, 8 Salmon Hosomaki, 8 Uramaki, 4 Joe, 8 Nigiris; 10 Sashimi. Comes with a serving of sunomono, shimeji, and 4 Vegetable Harumaki

Set Mixed Dish 3 - 57 pieces

R\$ 248

12 Hot Rolls, 8 Salmon Hosomaki, 8 Uramaki, 4 Joe, 8 Nigiris, 2 Shrimp Nigiris, 10 Sashimi, and 5 Octopus Sashimi. Comes with a serving of sunomono, shimeji, and 4 Vegetable Harumaki

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

 Sparkling wines  Nederburg 1791 Sauvignon Blanc / Cefiro Chardonnay / Manon Cotes du Provence / Lumà Grillo / Pinot Noir (este último para pratos quentes e robatas)



SET MIXED DISH 2



STARTERS



Sunomono

R\$ 21

Shimeji In Butter

R\$ 42

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

Vegetable Harumaki (Spring roll)

R\$ 21

4 units – accompanied by sweet and sour sauce.

Salmon Temaki

R\$ 34

Cream cheese , salmon and chive.



Skin Temaki

R\$ 22

Hot Temaki

R\$ 40

Salmon Filling, in batter and fried

California Temaki

R\$ 22

Cucumber, mango and kani (crab sticks)

Grilled salmon Temaki

R\$ 30

Tuna Temaki

R\$ 37

Cream cheese and chives



SALMON TEMAKI



STARTERS



Salmon Tartar Makai

R\$ 45

4 units of Tartar wrapped in shisso or seaweed with spicy mayonnaise sauce.

Tuna Tartar Makai

R\$ 49

4 units of Tartar wrapped in shisso or seaweed with spicy mayonnaise sauce and avocado

Tuna / Salmon / White Fish Nigiri

R\$ 34

6 units

Fish dumplings

R\$ 32

8 units , with cream cheese and tare sauce





FISH DUMPLINGS



POKE



Poke Makai

R\$ 51

Tuna, avocado, grilled cashew nuts, toasted sesame seeds, sunomono, chives and sweet potato chips. Served with Shari rice and Hawaiian sauce.



Poke Siriuba

R\$ 49

Salmon, mango, toasted cashew nuts, sunomono, toasted sesame seeds, chives and cherry tomatoes. Served with Shari rice and Hawaiian sauce.

Poke Viana

R\$ 43

Shimeji, toasted cashew nuts, sunomono, purple cabbage, cherry tomatoes and crispy kale leaves. Served with Shari rice and Hawaiian sauce.



Poke Santa Tereza

R\$ 52

Salmon with cream cheese, chives, ginger, sunomono and banana chips. Served with Shari rice and Hawaiian sauce.

CARPACCIO

Carpaccio

R\$ 61

Thinly sliced salmon, tuna or white fish lightly seasoned

Truffled Carpaccio

R\$ 68

Thinly sliced salmon, tuna or white fish lightly seasoned with a drizzle of truffle oil



POKE MAKAI





POKE VIANA



TOKAI



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, chives and tare sauce.

Tokai Armação

R\$ 42

6 units – breaded shrimp wrapped in raw salmon with slightly spicy sauce

ROBATA

Robata is a grilled Japanese (skewered) kebab
2 units

Salmon Robata with Cherry Tomatoes

R\$ 30

Medium Prawn Robata

R\$ 38

Filet Mignon Robata

R\$ 35



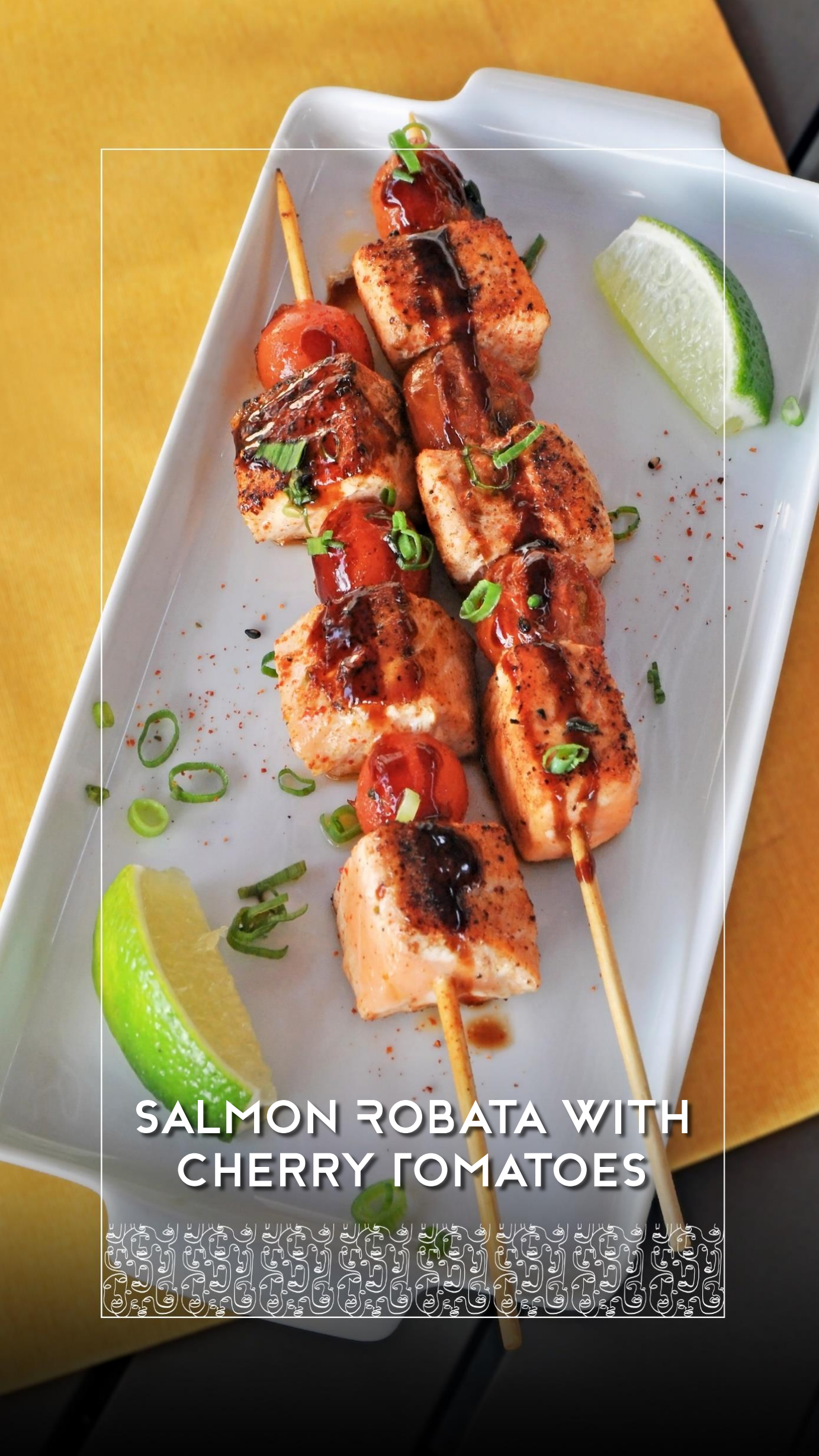
JOE

Salmon Joe

R\$ 34

6 units of Salmon Joe finalized with cream cheese and one of the following ways: shimeji, chilli jam, passion fruit jam or salmon . Just let us know your choice.



A top-down view of a white rectangular plate containing two skewers of salmon robata. Each skewer has alternating pieces of grilled salmon and cherry tomatoes, drizzled with a dark sauce and garnished with green onions. Two lime wedges and scattered green onions are also on the plate.

SALMON ROBATA WITH CHERRY TOMATOES





MEDIUM PRAWN ROBATA



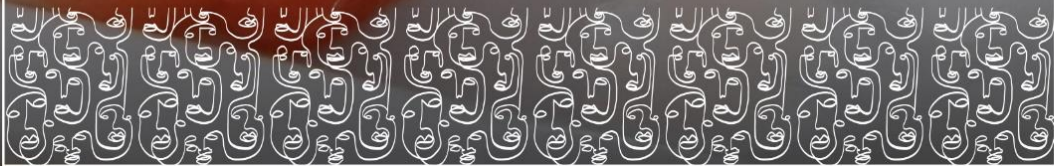
A skewer of Filet Mignon Robata is presented on a white rectangular plate. The skewer features alternating pieces of seared meat and cherry tomatoes, garnished with sliced green onions. A dark sauce is drizzled over the meat. The plate is decorated with a lime wedge, a red flower, and a sprinkle of red seasoning. The text "FILET MIGNON ROBATA" is overlaid at the bottom.

FILET MIGNON ROBATA





SALMON JOE



BATERA



Pressed Sushi

Salmon Batera

R\$ 37

8 units - salmon, chives, toasted sesame seeds ,
crispy kale leaves and tarê sauce.



Tuna Batera

R\$ 40

8 units - tuna, chives, toasted sesame seeds,
breadcrumbs shimeji , togarashi (spicy) and tarê
sauce.

SASHIMI

Marinated Sashimi

R\$ 56

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

Salmon Sashimi

R\$ 53

10 cuts

Tuna Sashimi

R\$ 57

10 cuts

White Fish Sashimi

R\$ 53

10 cuts

Marinated White Fish Sashimi –Ussuzukuri

R\$ 54

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

Tuna Tataki

R\$ 62

10 cuts – Lightly sealed, with sesame seeds and
ponzu sauce



SALMON BATERA



URAMAKI



Rice rolls with fillings.

Uramaki Philadelphia

R\$ 35

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

Uramaki Ebi Makai

R\$ 42

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



Uramaki Makai Picante

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) chives and spicy mayonnaise..

Uramaki Califórnia

R\$ 26

8 units– cucumber, mango and kani (crab sticks)

HOSSOMAKI

Wrapped seaweed with rice and filling inside.

Salmon Hossomaki

R\$ 31

8 units

Cucumber Hossomaki

R\$ 24

8 units

Tuna Hossomaki

R\$ 35

8 units

Kani (Crab sticks) Hossomaki

R\$ 28

8 units



URAMAKI EBI MAKAI



HOT ROLL MAKAI



Salmon Hot Roll – 12 units

Hot Roll with salmon, cream cheese, chives and tare sauce

R\$ 37



Salmon with Shimeji Mushroom Hot Roll – 12 units

Hot Roll with salmon, shimeji, cream cheese, chives and tare sauce

R\$ 42

Shimeji Mushroom Hot Roll – 12 units

Hot Roll with shimeji, cream cheese, chives and tare sauce

R\$ 40

Shimeji and Shrimp Hot Roll – 12 units

Hot Roll with shimeji, shrimp, cream cheese, chives, and tare sauce

R\$ 42

Salmon and Shrimp Hot Roll – 12 units

Hot Roll with salmon, shrimp, cream cheese, chives and tare sauce

R\$ 48

Salmon and Salmon Tartar Hot Roll – 12 units

Hot Roll with salmon roll, cream cheese, chives, sesame seeds, tare sauce and salmon tartar topping

R\$ 48



HOT ROLLS





PIZZA POINT



PIZZA POINT



(Pizza served from 18h onwards)

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

Pizza Crust starter

R\$ 31

Individual / Large

Mozzarella

R\$ 53 / 68

Fresh tomato sauce, mozzarella cheese and oregano.  Nederburg 1791 / Sexy Fish Malbec / Cefiro Reserva Carmenere

"Margherita Especial"

R\$ 55 / 67

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

 Nederburg 1791 / Sexy Fish Malbec / Cefiro Reserva Carmenere

Calabresa Sausage (Brazilian Sausage)

R\$ 57 / 78

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

 Jacobs Creek Cabernet Sauvignon

"Handmade Calabresa " (Brazilian Sausage)

R\$ 58 / 81

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

 Jacobs Creek Cabernet Sauvignon / Nederburg 1791

Portuguese

R\$ 58 / 79

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

 Nederburg 1791 / Sexy Fish Malbec / Cefiro Reserva Carmenere





PORTUGUESE

 Nederburg 1791 / Sexy Fish Malbec /
Cefiro Reserva Carmenere



PIZZA POINT



Individual / Large

Caprese

R\$ 58 / 82

Fresh tomato sauce, grated buffalo mozzarella, baby buffalo mozzarella, basil pesto and tomatoes
🍷 Nederburg Sauvignon Blanc

Toscana

R\$ 56 / 83

Fresh tomato sauce, mozzarella, grated calabresa sausage, catupiry (Brazilian cream cheese) and black olives. Optional extra: red onions
🍷 Jacobs Creek Cabernet Sauvignon / Nederburg 1791

Catupiry with garlic (Brazilian cream cheese)

R\$ 56 / 78

Fresh tomato sauce, catupiry (Brazilian cream cheese) and fried garlic.
🍷 Sparkling 🍷 Cefiro Chardonnay

Four Cheeses

R\$ 58 / 81

Fresh tomato sauce, mozzarella, gorgonzola cheese, catupiry (Brazilian cream cheese) and parmesan cheese
🍷 Sexy Fish Malbec / Barbera La Quercia DOC

Peruvian Tuna

R\$ 58 / 82

Fresh tomato sauce, tuna, chopped tomato, white onion, mozzarella cheese
🍷 Rosé wines

Chicken with catupiry (Brazilian cream cheese)

R\$ 58 / 79

Fresh tomato sauce, shredded chicken with catupiry cream cheese.
🍷 Cefiro Chardonnay / Manon Cotes du Provence

PIZZA POINT



Individual / Large

Peperoni

R\$ 56 / 81

Fresh tomato sauce, mozzarella, pepperoni and provolone cheese

 99 Rosas Tempranilo / Jacob's Creek

Champignon Prime

R\$ 62 / 89

Fresh tomato sauce, buffalo mozzarella, parma ham, mushrooms and artichoke Hearts

 Sexy Fish Malbec / Barbera La Quercia DOC



Abobrinha Itália (Italian Courgette)

R\$ 58 / 81

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

 Nederburg 1791 / Sexy Fish Malbec / Cefiro Reserva Carmenere

Aliche Napolitano (Napolitan Anchovy)

R\$ 58 / 83

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

 Cefiro Chardonnay / Varanda do Conde

Parma

R\$ 64 / 89

Fresh tomato sauce, mozzarella, parma ham and black olives

 Sexy Fish Malbec / Barbera La Quercia DOC

(VG) Sundried Tomato with Arugula (rocket) Leaves

R\$ 56 / 79

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

 Sparkling  Rosês





CHAMPIGNON PRIME

 Sexy Fish Malbec / Barbera La
Quercia DOC





SUNDRIED TOMATO WITH ARUGULA (ROCKET) LEAVES



Sparkling



Rosês





MAKAI BAR



MAKAI BAR



BEERS

Heineken 600 ml R\$ 25

Tiger 600 ml R\$ 20

Amstel 600 ml R\$ 20

Eisenbahn 600 ml R\$ 20

Estrela Galicia 600 ml R\$ 20

Long Neck Heineken R\$ 16



Amstel Ultra Long Neck R\$ 15

**Estrela Galicia Long Neck 1906 – Black
Coupagne** R\$ 21

Long Neck Sol R\$ 14

Long Neck Eisenbahn Pilsen R\$ 16

Cerveja Art. Baden Baden Ipa 600 ml R\$ 29

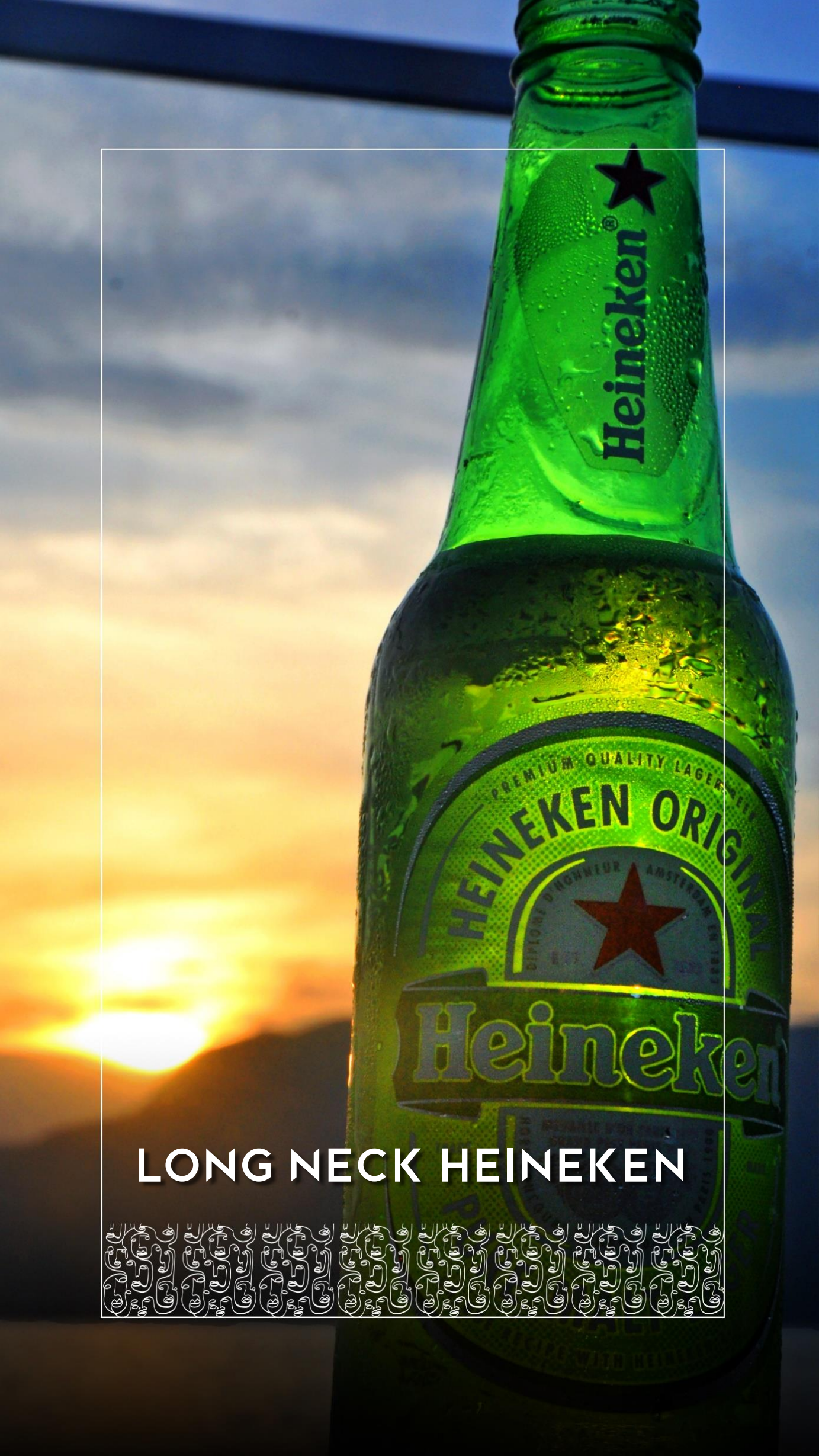
Cerveja Art. Baden Baden Golden 600 ml R\$ 29

Cerveja Art. Baden Baden Cristal 600 ml R\$ 29

Cerveja Art. Baden Baden Witbier 600 ml R\$ 29

CHOPP HEINEKEN TULIP 300 ML R\$ 19





LONG NECK HEINEKEN





CHOPP HEINEKEN



SOFT DRINKS

Mineral Water/ Sparkling Mineral water R\$ 7

Soft Drinks, H2O, Lemon Fresh, Ice Tea, Tonic Water R\$ 9,80

Red Bull R\$ 16

Natural Fruit Juices R\$ 16

Orange, Lime, Pineapple, Pineapple with mint and Watermelon



Frozen Fruit (Pulp) Juices R\$ 12

Cashew, Mango, Passion Fruit, Guava and Strawberry

Virgin Mary R\$ 20

Tomato, lime , salt, pepper, Worcestershire sauce and carrot

Mix 2 Pulps R\$ 18

Swiss Lemonade R\$ 18

Espresso Lavazza R\$ 6,90

NON ALCOHOLIC DRINKS

Pink Mule R\$ 33

Pink lemonade, concentrated red fruits, Sicilian lime juice, sugar syrup and blackberry foam

Sex On The Pier R\$ 33

Orange juice, peach syrup and grenadine.

Mate Mojito R\$ 33

Mojito syrup, lime juice, mint, mate tea and sparkling water

Italian Soda R\$ 23

Flavours to choose: red fruits, green apple, watermelon, lychee ,raspberry, Blackberry, peach, mojito, grapefruit, tangerine



JUICES



DRINKS



Wild Passion

R\$ 55

Chandon Passion Ice, Pitaya Concentrate, Coconut Water, and Ginger Foam

Pineapple Ilhabela

R\$ 45

Cachaça premium, mint syrup, Sicilian lemon and pineapple.

Makai Sun

R\$ 32

Sake, passionfruit, mango, pineapple, mint and sugar syrup.

Makai GT Red Bull Tropical

R\$ 54

Red Bull, Tropical Gin premium, tonic, passion fruit and energy drink.



Makai GT Watermelon

R\$ 54

Gin premium, tonic, watermelon and watermelon energy drink.

Sex On the Pier

R\$ 45

Vodka , grenadine, peach liquor and orange juice.



Margarita Frozen

R\$ 45

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

Blue Candy

R\$ 45

Gin, blue curaçao, pineapple juice and sugar syrup



Sake Pink Limonade

R\$ 32

Sparkling water , Cranberry syrup, Sicilian lemon and sake

Sake Feelings

R\$ 36

Sake, basil, lime, sugar syrup and passion fruit

Rusty Nail – Whisky e Drambui

R\$ 34



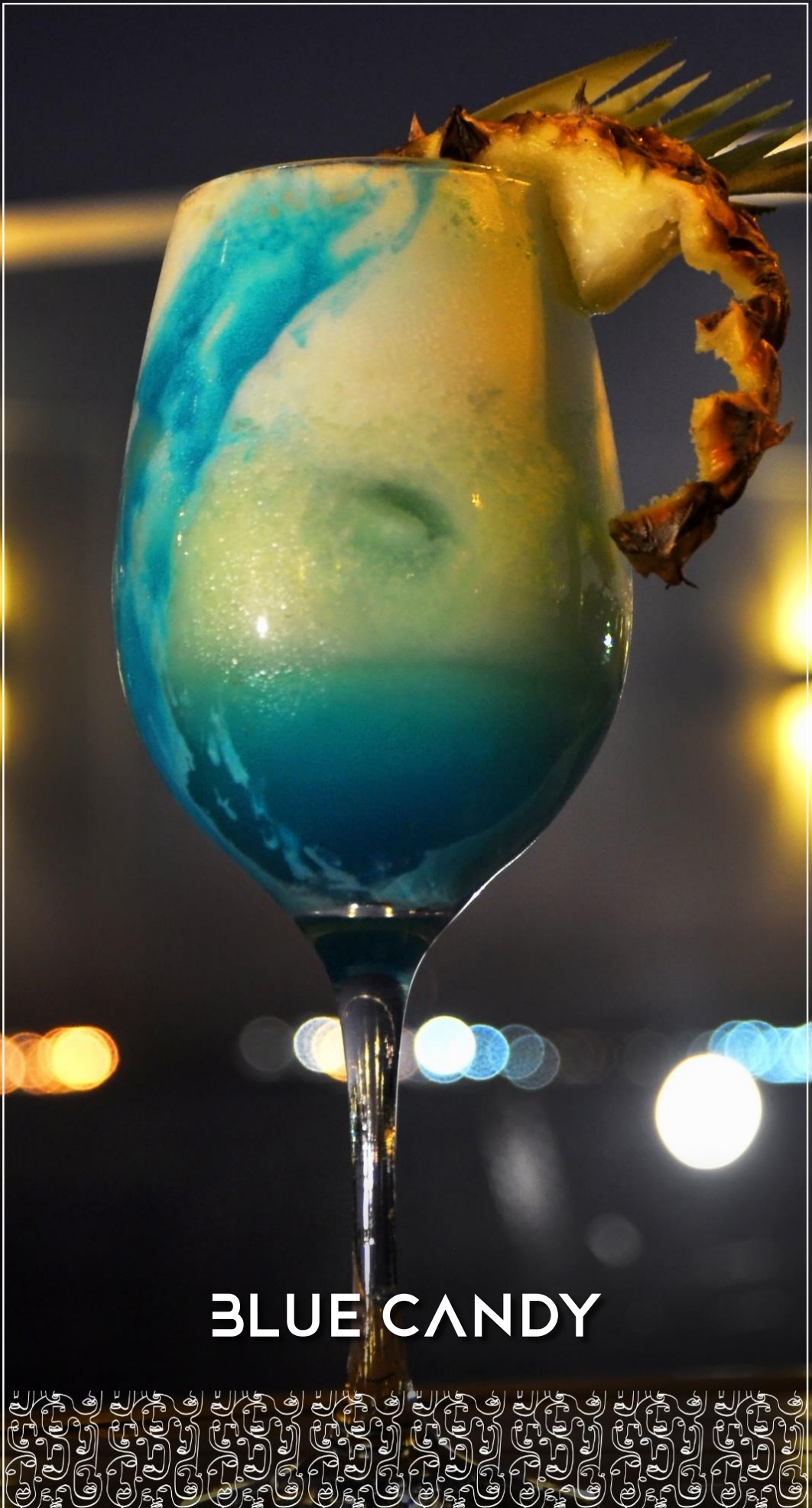
MAKAI GT RED BULL TROPICAL





SEX ON THE PIER





BLUE CANDY



CLASSIC DRINKS



Negroni

Gin, vermouth, Campari and a slice of orange

R\$ 45

Mojito

Rum, mint, lemon juice, sugar and sparkling water

R\$ 40

Margarita

Tequila, lemon juice, cointreau with a salt rim

R\$ 40

Blood Mary

Tomato juice, salt, vodka, lemon juice, pepper, Worcestershire sauce and carrot.

R\$ 40

Whisky Sour

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

R\$ 40

Old Fashioned

Whisky, sugar, angostura bitter and sparkling water

R\$ 42

Daiquiri

Rum, lemon juice and sugar syrup

R\$ 40

Clericot taça

R\$ 40

Aperol Spritz

Aperol, Brut sparkling wine, sparkling water and orange.

R\$ 40

Dry Martini

Gin, Dry Vermouth , olive and a zest of lemon

R\$ 34

CLASSIC DRINKS



Moscow Mule

R\$ 38

Vodka Ketel One, lime juice, sugar syrup , ginger beer and a creamy ginger foam.

Cosmopolitan

R\$ 40

Vodka, Cramberry juice, Orange liqueur, lime juice and cherry.

Pinã Colada

R\$ 45

White Rum ,coconut rum , pineapple , coconut milt , condensed milk , grated coconut

Lanikai

R\$ 45

Gin, aperol, red fruits reduction , cramberry juice, lime juice

O'ahu

R\$ 45

Vodka ketel one, grapefruit and flowers, sparkling wine, lime juice, red fruit concentrate and a touch of lemon grass

Kaua'i Mule

R\$ 46

Gin Tanqueray ,Sevilla´s flower, ramazzotti rosato, red fruits concentrate, lime juice and a creamy blackberry foam.

DRINKS FOR TWO



Makai Sunset

R\$ 85

Silver Tequila, watermelon syrup, orange, lemon, mint and rose sparkling wine.

Pier Pink

R\$ 85

Pink Gin with an infusion of hibiscus and strawberry, pink lemonade, strawberry, blackberry, thyme and white wine.

PREMIUM CAIPIRINHAS

Lime, strawberry, passion fruit, kiwi, lemon, pineapple, cashew or red fruits.

Vodka, Sake ou rum nacional

R\$ 36

Absolut

R\$ 44

Ciroc

R\$ 46

Ketel One

R\$ 46

Sakê premium

R\$ 43

CAIPIRINHAS WITH CACHACA (SUGAR CANE SPIRIT)



Lime, strawberry, passion fruit, kiwi, lemon,
pineapple, cashew or red fruits.

Sagatiba	R\$ 30
Seleta	R\$ 30
Espírito de Minas	R\$ 43
1922 / Reserva Casa do Engenho	R\$ 43

CAIPIRINHAS AUTORAIS (OUR OWN RECIPE)

Add R\$10 to your choice of spirit

Da Vila

Pineapple, tangerine, passionfruit jam with chilli.

Bonete

Pineapple, lemon, passionfruit jam with "rapadura"
(unrefined sugar) and lemon zest .

GIN AND TONIC



Lime, mango, blackberries, pink pepper or hibiscus

Gordon

R\$ 36

Tanqueray

R\$ 45

Bombay

R\$ 43

SPECIAL GINS

Check price according to the chosen gin + R\$ 7,00

Add Red Bull: + R\$ 12,00

(Energetic Flavours: Watermelon, Tropical and Traditional)

Classic

Gin, tonic, Sicilian lemon, rosemary and juniper

Sunset

Gin, tonic, lychee syrup, lemon juice and hibiscus

Makai Beach

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

GINS ESPECIAIS

Check price according to the chosen gin + R\$ 7,00

Add Red Bull: + R\$ 12,00

(Energetic Flavours: Watermelon, Tropical and Traditional)

Melancita

watermelon , mint and watermelon red bull.

Tropical

Gin, passionfruit, orange or lemon, basil and tropical redbull

Passion Fruit

Gin, tonic, basil, passion fruit

Watermelon

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

Peach Fizz

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





DOSES

Red Label	R\$ 27
Black Label	R\$ 36
Jack Daniels	R\$ 43
Chivas	R\$ 43
Absolut	R\$ 24
Atlantis	R\$ 23
Ciroc	R\$ 34
Ketel One	R\$ 46
Smirnoff	R\$ 18
Tanqueray	R\$ 29,80
Bombay	R\$ 28,30
Rum	R\$ 15
Sake Nacional Served in the Masu	R\$ 18
Sake importado Served in the Masu	R\$ 44
Seleta	R\$ 16
Espírito de Minas	R\$ 24
1922	R\$ 24
Reserva – Casa do Engenho Ask about this 15 year old sugar cane spirit , aged in Jequitibá barrels!	R\$ 28
Sagatiba	R\$ 18
Taça de Vinho do Porto	R\$ 28
Tequila Jose Cuervo Prata	R\$ 41
Tequila Jose Cuervo Ouro	R\$ 45
Tequila Cuervo	R\$ 24
Licor (Drambuie, Cointreau, Limoncello, Amarula, 43)	R\$ 28,90



WINE LIST

CHAMPAGNES AND SPARKLING WINES



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

Greapes: Chardonnay, Pinot Noir e Pinot Meunier

R\$ 690

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

Greapes: Chardonnay, Pinot Noir Petit Meunier

R\$ 660
(R\$ 330 / 375
ml)

**Rosé Portugal - Bairrada Filipi Pato Brut
Rose 3B**

Greapes: Baga e Bical

R\$ 248

Chandon Excellence Cuvée Prestige Rosé

Greapes: Chardonnay e Pinot Noir

R\$ 260

Chandon Excellence Cuvée Prestige Brut

Greapes: Chardonnay e Pinot Noir

R\$ 250



Chandon Brut Rose

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

R\$ 160
(R\$ 55 Baby)

Chandon Passion

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

R\$ 150

Chandon Reserve Brut

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

R\$ 150
(R\$ 50 Baby)

**Natural Brut Rosê DAVO - Brasil - Ribeirão
Branco SP**

Greape: Pinot Noir

R\$ 160

ON M
DE
POSSIBILITÉS

RICHE

CHANDON
EXCELLENCE
CUVÉE PRESTIGE BRUT

BRASIL
ELABORADO POR
Nossos Engenheiros

CHANDON EXCELLENCE
CUVÉE PRESTIGE BRUT



CHAMPAGNES AND SPARKLING WINES



Natural DAVO Chardonnay Brasil - Ribeirão Branco SP

Greape: Chardonnay

R\$ 160

Natural Extra Brut DAVO Chardonnay Brasil - Ribeirão Branco SP

Greape: Chardonnay e Pinot Noir

R\$ 160

Don Roman - Cava - Marques de Tomares – Espanha

Greapes: Macabeo, Parellada, Xarel-Lo

R\$ 146

Veuve du Vernay – Brut – Bologna

Greapes: Colombard, Sauvignon Blanc, Chardonnay

R\$ 140

RED WINE

Jacob's Creek Cabernet Sauvignon – South Eastern – Austrália

Greape: Cabernet Sauvignon

R\$ 140

99 Rosas Tempranillo Cabernet Sauvignon – Castilla – Espanha

Greape: Tempranillo

R\$ 130

Cefiro Reserva Carmenere - Valle do Rapel – Chile

Greape: Carmenere

R\$ 128

Lucarelli Rosso Puglia IGP - Púglia – Itália

Greape: Sangiovese, Malvasia Nera e Aglianico

R\$ 128

RED WINE



Barbera La Quercia DOC – Piamonte – Itália

Greape: Barbera

R\$ 128

Sexy Fish Malbec – Norton – Argentina

Greape: Malbec

R\$ 118

Nederburg 1791 – Paarl - Africa do Sul

Greape: Pinotage, Shiraz e Cabernet Sauvignon

R\$ 105

Alfredo Roca Syrah - Mendoza – Argentina

Greape: Syrah, Shiraz, Merlot, Malbec, Pinot Noir e Pinotage.

R\$ 105

Cabernet Sauvignon - Santa Carolina

Reservado – 750 ml

Greape: Cabernet Sauvignon, Malbec, Syrah e Merlot

R\$ 75



Cabernet Sauvignon - Santa Carolina

Reservado – 375 ml

Greape: Cabernet Sauvignon

R\$ 47

House Red Wine Glass

R\$ 25



CABERNET SAUVIGNON - SANTA CAROLINA RESERVADO



ROSE WINES



Whispering Angel

Greapes: Grenache, Cinsault e Rolle

R\$ 218

Manon Côtes de Provence Rosé – Provence – França

Greapes: Grenache, Cinsault e Syrah

R\$ 220



Garzón Pinot Rosè de Corte – Maldonado – Uruguai

Greapes: Pinot Noir, Cabernet Franc e Merlot

R\$ 162

Las Fincas Manzanas Rioja Rosado – Espanha

Greapes: Garnacha e Tempranillo

R\$ 128

Nederburg Rose

Greapes: Pinotage, Syrah, Cabernet Sauvignon e Merlot (com notas de frutas vermelhas)

R\$ 105

MANON COTES DE
PROVENCE ROSÉ



WHITE WHINES



Lumà Grillo IGT- Sicilia – Itália

R\$ 182

Greape: Grillo



Marquês de Borba – Alentejo – Portugal

R\$ 182

Greapes: Trincadeira, Alicante Bouschet

**Garzón Pinot Grigio de Corte - Maldonado –
Uruguai**

R\$ 162

Greape: Pinot Grigio

Varanda do Conde DOC - Monção- Portugal

R\$ 142

Vinho Verdes – Greapes: Alvarinho e Trajadura

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

R\$ 128

Greape: Chardonnay

Davo - Brasil - São Gonçalo do Sapucaí- MG

R\$ 110

Greape: Sauvignon Blanc

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

R\$ 105

Greape: Sauvignon Blanc

**Altos Del Plata Chardonnay 750ml –
Argentina**

R\$ 105

Greape: Chardonnay

**Andeluna Raices - Chardonnay - Mendoza –
Argentina**

R\$ 98

Greape: Chardonnay

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

R\$ 75

Greape: Sauvignon Blanc

Latitud 33 chardonnay 750ml – Argentina

R\$ 75

Uva: Chardonnay

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

R\$ 47

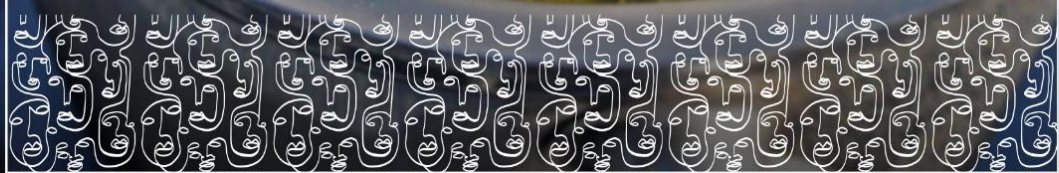
Greape: Sauvignon Blanc

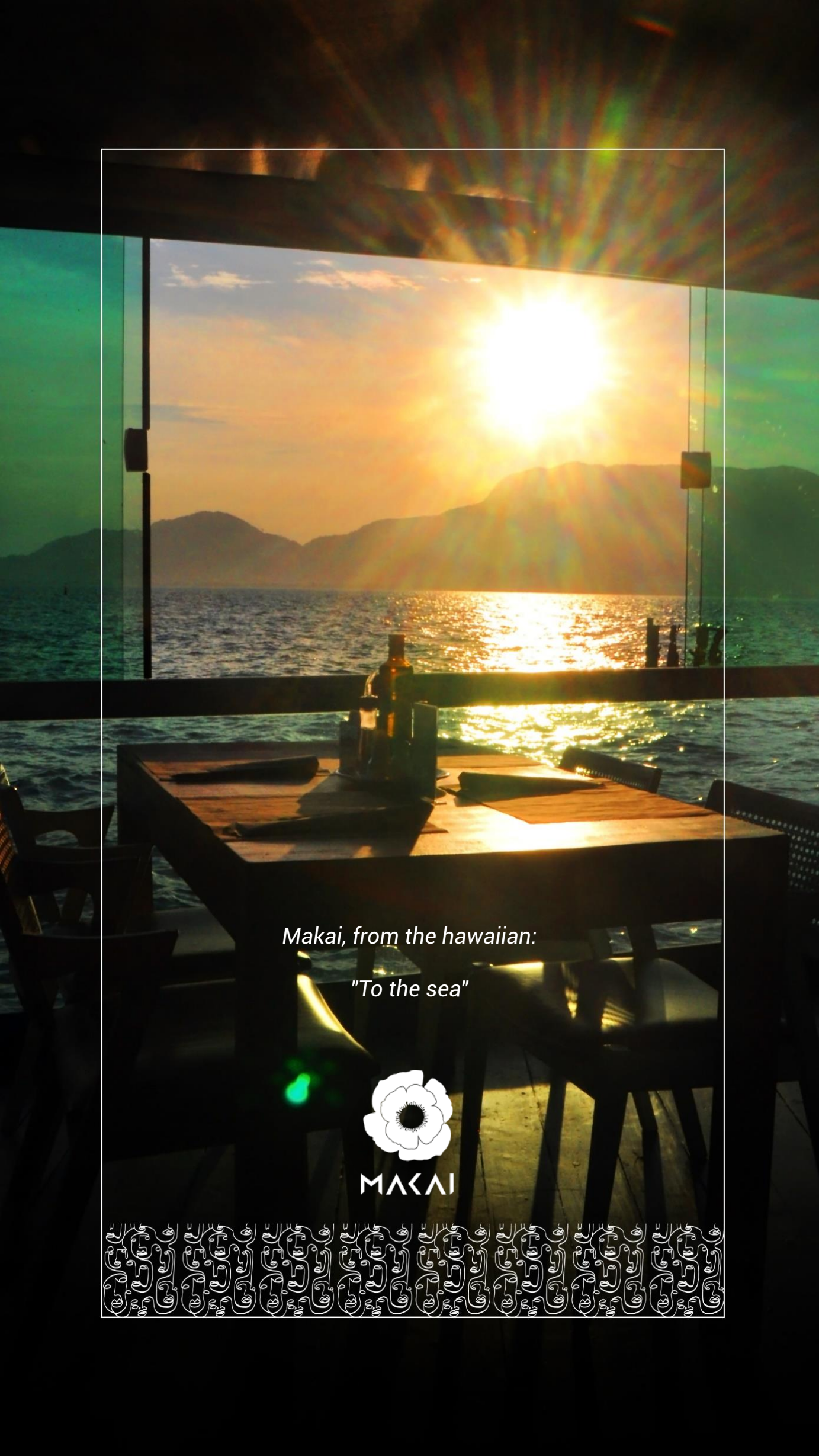
House White Wine Glass

R\$ 28



LUMÀ GRILLO IGT





*Makai, from the hawaiian:
"To the sea"*

