



MAKANI

English menu



BRAZILIAN CUSINE

STARTERS



Diced Tapioca

R\$ 28

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

 Cava don Román

Fried Cassava Sticks

R\$ 35

8 units – cooked cassava, Brazilian -style cheese and melted butter – baked and then fried.

Pastry filled with shredded jerked beef and Pumpkin

R\$ 32

8 units – served with a vinaigrette sauce.

 Cava don Román

White Fish Ceviche with Brazilian Chilli

R\$ 48

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

 Nederburg 1791 Sauvignon Blanc
– Sparkling Don Giovanni 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



* Our suggested wine pairing



WHITE FISH CEVICHE WITH BRAZILIAN CHILLI



Nederburg 1791 Sauvignon Blanc



STARTERS

Sea Trio

R\$ 79,90

Shrimp, squid and crispy fish bites.

 Sirene Rose

 Sparkling Wine Veuve du Vernay Brut



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

Sirloin Steak Strips with onion

R\$ 53

Served with toasted bread.

 Emília Malbec, Cabernet Sauvignon ou Alfredo Roca Syrah

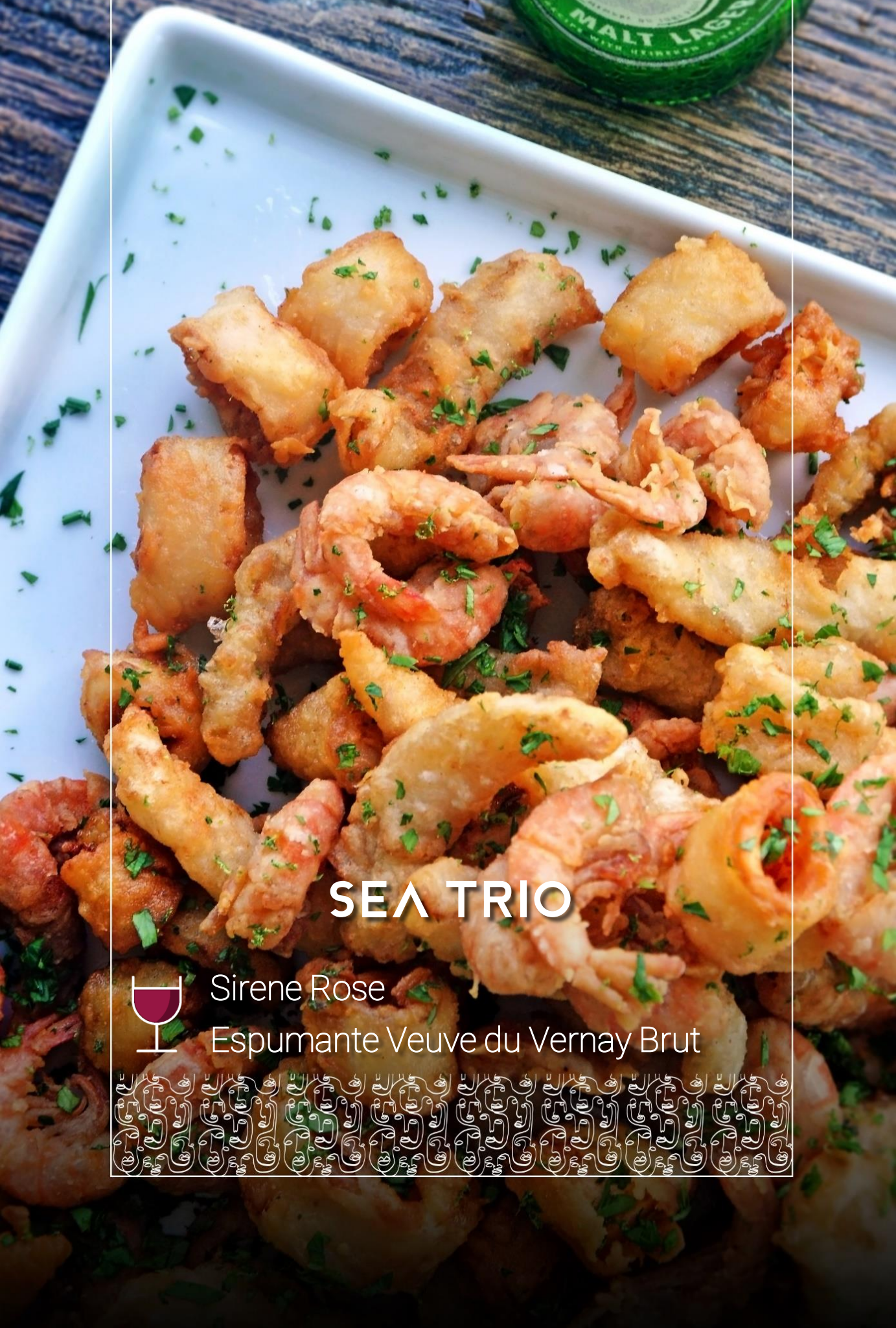
French Fries

R\$ 28



* Our suggested wine pairing





SEA TRIO



Sirene Rose

Espumante Veuve du Vernay Brut



SALADS

Rocket and mango salad with parmesan cheese

R\$ 27,80

Served with citrus sauces: orange, lemon, sweet syrup and olive oil. Vegan option without cheese and with toasted sesame seeds.

(V) Green salad with "Rapadura"

(Panela, a solid piece of sugar cane candy) R\$ 38

Mixed leaves salad , cherry tomatoes, cucumber, radish, pumpkin, toasted sesame seeds and panela sauce (vegan).

Green Salad with prawns

R\$ 80

Mixed leaves, mango, 10 prawns, oyster sauce with shoyu and cachaça (Brazilian rum).





GREEN SALAD WITH PRAWNS



MAIN DISHES

Cooked (Roasted) Fish in a Banana Leaf

R\$ 78

Seasoned fish fillet with Thai cuisine spices cooked in a banana leaf served with black-eyed bean vinaigrette and a seasoned (herb) rice.



Cefiro Chardonnay

Mandorla Pinot Grigio

(V) Flambé Acorn Squash in Cachaça (Brazilian Rum)

R\$ 59

Served with black rice and and Thai olive oil with spices (vegan).



Cefiro Chardonnay

“Moqueca Baiana” an exotic regional Shrimp Stew from Bahia

R\$ 78

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).



Cefiro Chardonnay, Cava don Román ou

Manon Cotes du Provence



“Moqueca Baiana” an exotic regional Fish Stew from Bahia

R\$ 74

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)



Cefiro Chardonnay , Cava don Román ou

Manon Cotes du Provence

(V) “Moqueca Baiana” an exotic regional Vegan Stew from Bahia

R\$ 70

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



Cefiro Chardonnay , Cava don Román ou

Manon Cotes du Provence



COOKED (ROASTED) FISH IN A BANANA LEAF



Cefiro Chardonnay

Mandorla Pinot Grigio



FLAMBÉ ACORN SQUASH
IN CACHACA (BRAZILIAN
RUM)



Cefiro Chardonnay





"MOQUECA BAIANA" AN EXOTIC REGIONAL SHRIMP STEW FROM BAHIA



Cefiro Chardonnay, Cava don Román
ou Manon Cotes du Provence



MAIN DISHES

Three Cheese Sirloin Steak Medallion

R\$ 68

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



Emília Malbec

Seven Seas Rice

R\$ 88

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



Sparkling Wine Veuve du Vernay Brut, Nederburg 1791
Sauvignon Blanc, Manon Cotes du Provence

Flambé Shrimp in Cachaça (Brazilian Rum)

R\$ 79

Served with a black rice and garnered with an olive oil of Thai cuisine spices.



Sparkling Wine Veuve du Vernay Brut, Nederburg 1791
Sauvignon Blanc, Manon Cotes du Provence



Mini Brown Rice with Octopus, Shrimp and Broccoli

R\$ 82

Mini brown rice cooked in octopus water, garnished with shrimp and broccoli and served with octopus tentacles.



Sparkling Wine Veuve du Vernay Brut, Nederburg 1791
Sauvignon Blanc, Manon Cotes du Provence

Parmegiana Steak

R\$ 65

Rice, fresh green beans, brunoise carrot and french fries.



Emília Malbec, Cabernet Sauvignon ou
Alfredo Roca Syrah

A close-up photograph of a steak medallion with a thick, creamy white cheese sauce. The steak is seared to a dark brown crust. Green herbs are garnished on top. The dish is served on a white plate with a light-colored sauce and black pepper. The background is a blurred outdoor setting with a wooden table and a blue sky.

THREE CHEESE SIRLOIN STEAK MEDALLION



Emília Malbec



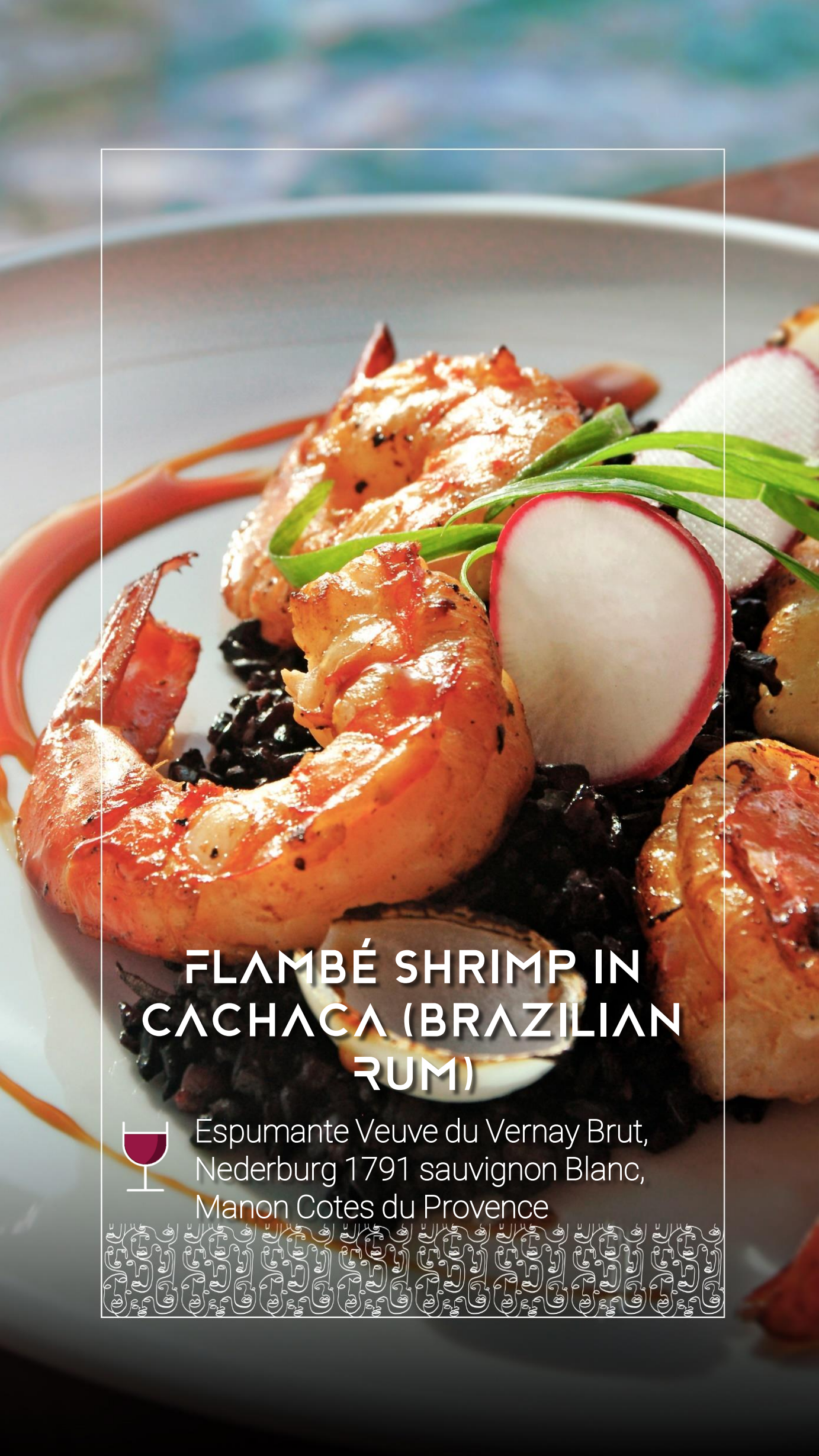


SEVEN SEAS RICE



Espumante Veuve du Vernay Brut,
Nederburg 1791 Sauvignon Blanc,
Manon Cotes du Provence





FLAMBÉ SHRIMP IN CACHACA (BRAZILIAN RUM)



Espumante Veuve du Vernay Brut,
Nederburg 1791 sauvignon Blanc,
Manon Cotes du Provence



PASTA

Makai Spaghetti

R\$ 63

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



Sparkling Wine Veuve du Vernay Brut, Cefiro
Chardonnay ou Manon Cotes du Provence

Spaghetti Al Sugo

R\$ 42

Spaghetti with a home-made tomato sauce and basil.



Nieto Estate Bottled Pinot Noir

(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

Pear and Chestnut Ravioli

R\$ 62

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



Sparkling Wine Veuve du Vernay Brut ou Cefiro
Chardonnay



MAKAI
COZINHA BRASILEIRA



PEAR AND CHESTNUT RAVIOLI



Espumante Veuve du Vernay Brut
ou Cefiro Chardonnay



RISOTTOS

“Baião de Dois” Risotto

R\$ 64

Arborio rice, black-eyed beans, jerked beef, curd cheese and melted butter – served with fried cassava.



Nieto Estate Bottled Merlot

Prawn Risotto with Almonds and Courgette

R\$ 71

Arborio rice, bisquet, prawns, almonds, courgette and parmesan cheese



Sparkling Wine Veuve du Vernay Brut, Nederburg 1791 Sauvignon Blanc



(V) Palm Heart and Courgette Risotto

R\$ 51

Arborio rice, palm hearts, courgette, a bed of vegetables and olive oil (vegan).



Nederburg 1791 Sauvignon Blanc



MAKAI
COZINHA BRASILEIRA

**PRAWN RISOTTO WITH
ALMONDS
AND COURGETTE**



Espumantes Veuve du Vernay Brut,
Nederburg 1791 Sauvignon Blanc



EXECUTIVE DISHES

Served with: Mini Salad, rice, black beans with bacon and Brazilian sausage or vegan black rice, banana farofa (Brazilian breadcrumb flour) prepared with, boiled egg and onions, French fries and cabbage.

Grilled Tenderloin Steak

R\$ 39,80



Emília Malbec

Boneless Chicken Thighs and Drumsticks

R\$ 39,80



Cefiro Chardonnay ou

Nieto Estate Bottled Pinot Noir

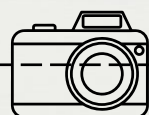
Roasted Porkribs

R\$ 39,80



Cava don Román Brut ou

Manon Cotes du Provence



Grilled Fillet of Fish with a Prawn sauce

R\$ 39,80



Cava don Román ou

Nederbuerg 1791 Sauvignon Blanc

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

R\$ 39,80



Cava don Román ou

Cefiro Chardonnay



ROASTED PORK RIBS



Cava don Román Brut ou
Manon Cotes du Provence



DESSERTS

Traditional Condensed Milk Pudding (Cream Caramel)

R\$ 15

Sweet Pumpkin with Chestnut Crumble

R\$ 17

Vegan option with no crumble.

Brownie with white chocolate ganache/fudge and Passion Fruit

R\$ 18

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

“Dadinho de chuva”

R\$ 18

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



MAKAI
COZINHA BRASILEIRA



SWEET PUMPKIN WITH CHESTNUT CRUMBLE





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





"DADINHO DE CHUVA"



IZAKAYA & SUSHI BAR



SET MIXED DISHES/COMBINADOS

Set Mixed Dish 1 - 21 pieces

R\$ 83

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

Set Mixed Dish 2 - 34 pieces

R\$ 127

12 Hot Rolls, 6 Salmon and Cucumber Hossomaki, 6 Uramaki, 4 Nigiri (salmon/tuna/white fish); 10 Sashimi (salmon/tuna/white fish).



Our suggested wine pairing for Izakaya:



Sake Sparkling Grapppfruit / Sake Sparkling Pears

Cava don Román, Espumante Veuve du Vernay Brut,
Nederburg 1791 Sauvignon Blanc, Cefiro Chardonnay,
Manon Cotes du Provence e Nieto Estate Bottled Pinot
Noir



COMBINADOS





SAKE SPARKLING

STARTERS

Shimeji In Butter

R\$ 32

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

Shitake In Butter

R\$ 33

Vegetable Harumaki

R\$ 22

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

Salmon Temaki

R\$ 24

Cream cheese or mayonnaise, salmon and chive.

Skin Temaki

R\$ 20

Hot Temaki

R\$ 33

Salmon Tartar Makai

R\$ 53

Tartar wrapped in breaded seaweed

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, sunomono, toasted sesame, chive and cherry tomatoes. Served with Gohan rice and Hawaiian sauce.

Poke Viana

R\$ 40

Shimeji, 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 VIANA



TOKAI

Shimeji wrapped in slices of salmon.

Tokai Cocaia R\$ 40

6 units - shimeji wrapped in a bladed salmon blade with passion fruit sauce.

Tokai Ponta das Canas R\$ 40

6 units - breaded shimeji in raw salmon blade and tare 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

Shitake and Broccoli Robata R\$ 21

JOE

Salmon Joe R\$ 23

4 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 –

Ussuzukuri R\$ 49

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



IZAKAYA & SUSHI BAR



URAMAKI

Rice rolls with fillings.

Uramaki Philadelphia

R\$ 31

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

Uramaki Spicy Makai

R\$ 36

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 batter and fried without rice.

Salmon Hot Roll R\$ 37

Salmon, cream cheese, chive and tarê sauce.

Salmon with Shimeji Mushroom Hot Roll R\$ 42

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

Shimeji Mushroom with Shrimp Hot Roll R\$ 42

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

Salmon and Shrimp Hot Roll R\$ 48

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

HOT DISHES

Sirloin Steak Tonkatsu R\$ 51

Breadcrumbs, cut in strips with tonkatsu sauce and a cabbage salad.

Katsu Sando R\$ 35

Breaded panceta sandwich in Panco flour, sliced shelled white bread, mayonnaise in oyster sauce and cabbage.

Tebá R\$ 42

Sweet and sour little wings and coxinha -
6 units.



HOT ROLLS





PIZZA POINT

Individual / Large

Mozzarella

R\$ 38 / R\$ 55

Fresh tomato sauce, mozzarella cheese and oregano.



Cefiro Chardonnay ou Nieto Estate Bottled Pinot Noir

“Marguerita especial”

R\$ 44 / R\$ 61

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



Cefiro Chardonnay ou Nieto Estate Bottled Pinot Noir

Calabresa (Brazilian Sausage)

R\$ 42 / R\$ 67

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



Jacobs Creek Cabernet Sauvignon

“Calabresa Artesanal”

(Handmade Brazilian Sausage)

R\$ 46 / R\$ 71

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



Jacobs Creek Cabernet Sauvignon

Portuguesa

R\$ 44 / R\$ 69

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



Nieto Estate Bottled Merlot

Individual / Large

Caprese

R\$ 46 /R\$ 65

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



Cefiro Chardonnay ou Nieto Estate Bottled Pinot Noir

Toscana

R\$ 44 /R\$ 71

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



Jacobs Creek Cabernet Sauvignon

Catupiry (Brazilian cream cheese) with garlic

R\$ 42 /R\$ 65

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



Cava don Roman, Cefiro Chardonnay ou Nieto Estate Bottled Pinot Noir

(V) Vegan

R\$ 42 /R\$ 64

Fresh tomato sauce, slices of seasoned aubergine with salt and olive oil and slices of tomato (vegan).



Cava don Roman, Cefiro Chardonnay

Quatro Queijos/Four Cheeses

R\$ 46 / R\$ 71

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



Cefiro Chardonnay ou Nieto Estate Bottled Pinot

Individual / Large

Atum (Peruvian Tuna)

R\$ 46 / R\$ 72

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 ou Nieto Estate Bottled Pinot Noir

Pomodoro

R\$ 48 / R\$ 61

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



Cefiro Chardonnay , Manon Cotes du Provence ou Nieto Estate Bottled Pinot Noir

Peperoni

R\$ 46 / R\$ 71

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



99 Rosas Tempranilo/Cabernet Sauvignon

Makai

R\$ 52 / R\$ 78

Fresh tomato sauce, catupiry (Brazilian cream cheese), shrimp, slices of tomato and medium-sized prawns.

Champignon Prime

R\$ 50 / R\$ 74

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



99 Rosas Tempranilo/Cabernet Sauvignon

Abobrinha Itália (Courgette)

R\$ 46 / R\$ 71

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



Cefiro Chardonnay

Individual / Large

Aliche Napolitano (Anchovy)

R\$ 46 / R\$ 73

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



Espumante Veuve du Vernay, Cefiro Chardonnay

Parma

R\$ 52 / R\$ 76

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



99 Rosas Tempranilo/Cabernet Sauvignon

Shitake

R\$ 44 / R\$ 72

Fresh tomato sauce, shitake mushrooms braised in olive oil with a special seasoning and mozzarella.

Havaiana/Hawaiian

R\$ 46 / R\$ 69

Fresh tomato sauce, mozzarella, chopped linguíça (spicy Brazilian sausage), Green bell pepper, pineapple and white onion.

Sundried Tomato with Rockets leaves

R\$ 44 / R\$ 69

Fresh tomato sauce, mozzarella, dried tomatoes covered with fresh rocket leaves (vegetarian).

Desserts

Individual

Banana

R\$ 35

Banana with sugar and cinnamon. Optional extra: sweet candy fudge.

Chocolate

R\$ 38

Chocolate with cashew nuts. Optional extra: M&Ms

Nutella with Strawberries

R\$ 42



MAKAI BAR



Beers

Heineken 600 ml	R\$ 18
Amstel 600 ml	R\$ 14
Eisenbahn 600 ml	R\$ 14,90
Long Neck Heineken	R\$ 12
Long Neck Sol	R\$ 10
Cerveja Art. Baden Baden Ipa 600 ml	R\$ 20,90
Cerveja Art. Baden Baden Golden 600 ml	R\$ 20,90

Soft Drinks

Mineral Water/ Sparkling Mineral water	R\$ 6
Soft Drinks, H2O, Ice Tea, Tônica	R\$ 9
Red Bull	R\$ 16

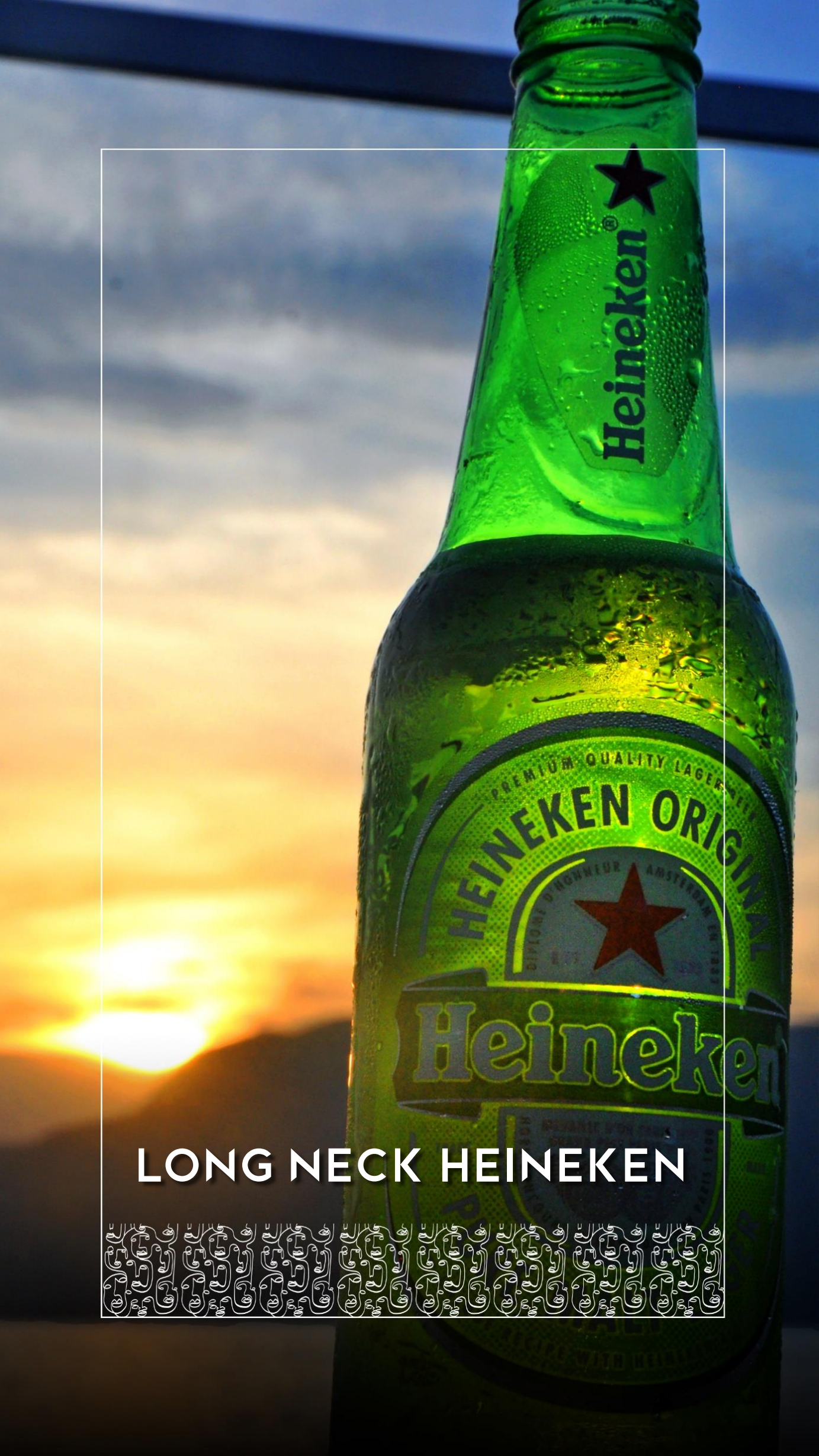
Natural Fruit Juices	R\$ 14
Orange, Lime, Pineapple, Pineapple with mint and Watermelon	

Frozen Fruit (Pulp) Juices	R\$ 12
Cashew, Mango, Passion Fruit, Guava and Strawberry	

Mixed (2 pulps) Fruit Juices	R\$ 13,80
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Espresso Lavazza	R\$ 5,90
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LONG NECK HEINEKEN



Special (Drinks)

Makai Signature Drink R\$ 40

Stoli vodka, red fruits, St. Germain liquor and Prosecco.

Makai Blossom R\$ 40

Sake, Vodka, Cointreau and cherry liquor.

Sex On the Pier R\$ 40

Raspberry vodka, peach liquor, Chambord and orange juice.

Drinks

Clericot taça R\$ 40

Mojito, Margarita Tradicional, Batida,

Pina Colada R\$ 36

Aperol Spritz R\$ 40

Martinis R\$ 34

Negroni R\$ 36

Old Fashion R\$ 34

Beer Margarita Frozen R\$ 40

Saque Sparkling Pears R\$ 16

Saque Sparkling Grapppfruit R\$ 16



Premium Caipirinhas

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

Vodka, Sake ou national rum	R\$ 26
Absolut	R\$ 34
Ciroc	R\$ 38
Ketel One	R\$ 32
Premium Sake	R\$ 34

Cachaça Caipirinhas

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

Sagatiba	R\$ 21,80
Seleta	R\$ 21,80
Nega Fulô	R\$ 38

Gin and Tonic

Lime, mango, blackberries, pink pepper or hibiscus

Gordon	R\$ 25,80
Tanqueray	R\$ 40
Bombay	R\$ 37
Atlantis	R\$ 26,80

Measures/Single Doses

Johnnie Walker Red Label	R\$ 25
Johnnie Walker 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
Nega Fulô	R\$ 22
Sagatiba	R\$ 10,90
Taça de Vinho do Porto	R\$ 26
Licor (Drambuie, Cointreau, Limoncello, Amarula)	R\$ 29,60

WINE MENU



SPARKLING CHAMPAGNES

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

R\$ 150

Grapes: Macabeo, Parellada, Xarel-Lo

Veuve du Vernay - Brut - Borgonha

R\$ 140

Grapes: Colombard, Sauvignon Blanc, Chardonnay

**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

RED WINES

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

R\$ 55

Grapes: Cabernet Sauvignon



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

R\$ 105

Grapes: Cabernet Sauvignon

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

R\$ 140

Grapes: Cabernet Sauvignon

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

R\$ 130

Grapes: Tempranillo

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

R\$ 140

Grapes: Carmenere

**Emilia Nieto Senetiner Malbec -
Mendoza - Argentina**

R\$ 120

Grapes: Merlot

Nieto Senetiner Merlot - Mendoza - Argentina R\$ 128

Grapes: Merlot

**Nieto Senetiner Pinot Noir -
Mendoza - Argentina**

R\$ 128

Grapes: Pinot Noir

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

R\$ 105

Grapes: Pinotage



**CABERNET SAUVIGNON
- SANTA CAROLINA
RESERVADO**



Lucarelli Rosso Puglia IGP - Mendoza – Itália R\$ 128

Grapes: Sangiovese, Malvasia Nera e Aglianico

Alfredo Roca Syrah - Mendoza - Argentina R\$ 105

Grapes: Syrah

ROSE WINES

**Sirène Méditerranée Rose Pays DOC IGP –
Côtes de Gascogne – França** R\$ 160

Grapes: Cinsault

**Manon Côtes de Provence Rosé –
Provence – França** R\$ 170

Grapes: Grenache, Cinsault e Syrah



WHITE WINES

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

R\$ 55

Grapes: Sauvignon Blanc

Mandorla Pinot Grigio DOC - Vêneto – Itália

R\$ 153

Grapes: Pinot Grigio

**Cuma Torrontes (Orgânico) –
Cafayte - Argentina**

R\$ 146

Grapes: Torrontes

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

R\$ 131

Grapes: Riesling

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

R\$ 105

Grapes: Sauvignon Blanc

Varanda do Conde DOC - Monção- Portugal

R\$ 142

Vinho Verdes – Uvas: Alvarinho e Trajadura

Lumà Grillo IGT - Sicilia – Itália

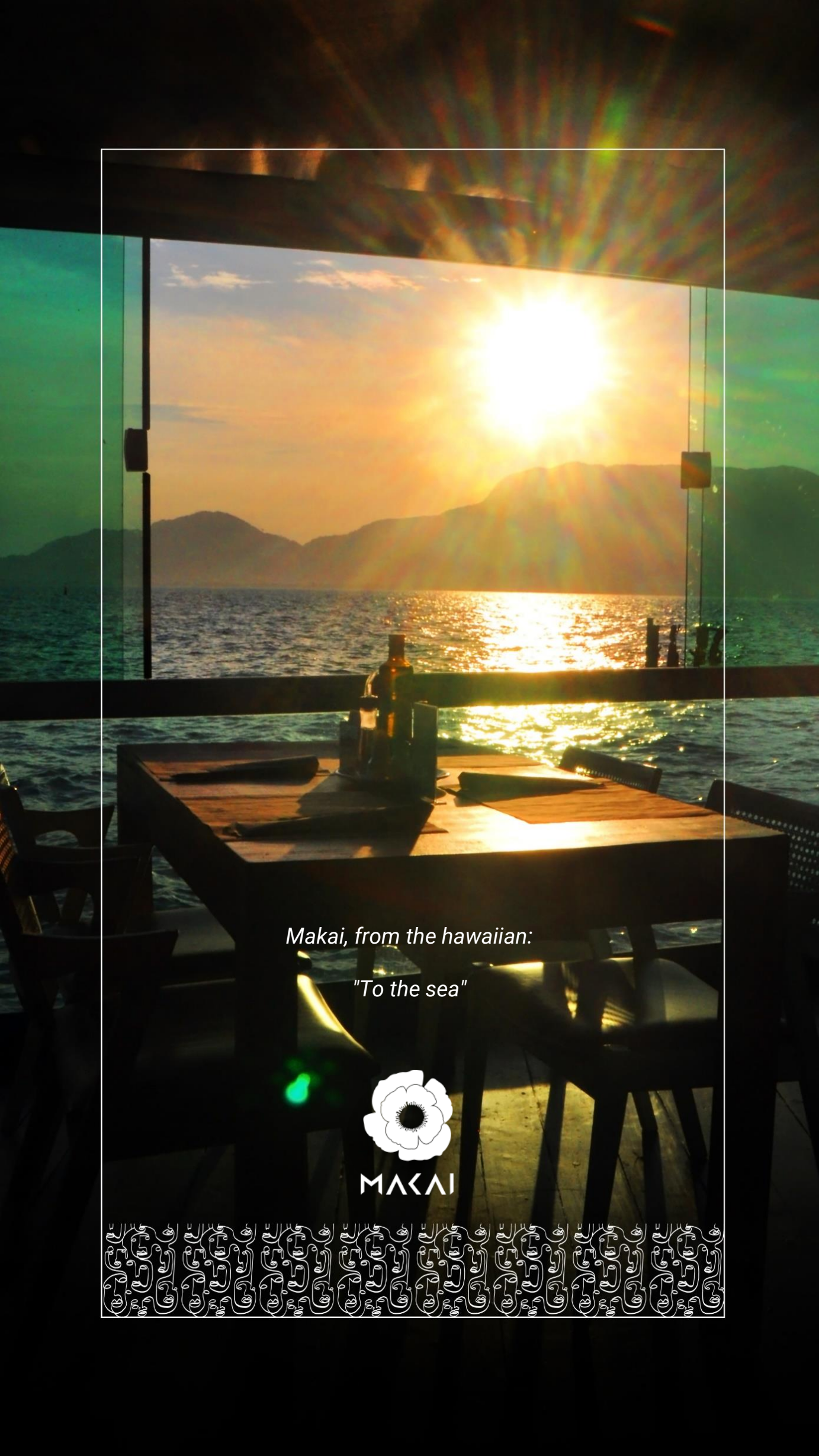
R\$ 105

Grapes: Grillo

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

R\$ 138

Uva: Chardonnay



Makai, from the hawaiian:

"To the sea"



MAKAI

