

BRAZILIAN CUISINE



STARTERS

Couvert of Pâtés and Antipasti R\$ 39

Served with a basket of naturally fermented toasts seasoned with olive oil and oregano.

Tapioca Dice R\$ 37

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

Chandon Passion

Cheese pastry R\$ 41

8 units – served with a Brazilian vinaigrette.

Chandon Réserve Brut

Pastry with shredded jerked beef and Pumpkin Sweet fillin R\$ 48

8 units – served with a Brazilian vinaigrette.

Chandon Brut Rosé



See image

/ *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.

Fried Shrimp Pastry R\$ 61

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

Chandon Réserve Brut

Sea Trio R\$ 148

Crunchy Battered Shrimps, Squid and Fish bites

Excellence Brut ou Rosé

Fish Bites (Battered strips of Pollock) R\$ 71

Chandon Réserve Brut

Batter-Fried or Stir-Fried Squid with garlic and herbs R\$ 83

Chandon Brut Rosé

Batter-Fried Shrimp R\$ 81

Espumantes brancos e rosés

Stir-Fried Prawns with Garlic and Herbs R\$ 128

300grs medium sized prawns

Chandon Brut Rosé

Crunchy Battered Prawns R\$ 158

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

Chandon Réserve Brut ou Rosé

Filled shrimp shells (unit) R\$ 55

Chandon Brut Rosé

Filled crab shells (unit) R\$ 50

Chandon Brut Rosé

Filet Mignon Strips with Sliced Onions R\$ 73

Served with sliced bread.

Cabernet Sauvignon / Nederburg 1791 / SexyFish Malbec

French Fries R\$ 34

White Fish Ceviche R\$ 58

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\$ 48

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

Nederburg 1791 Sauvignon Blanc / Latitude 33 Chardonnay

Fish Dumplings R\$ 38

 Chandon Réserve Brut

Codfish Fritters R\$ 50

 Chandon Réserve Brut

Octopus à vinaigrette R\$ 66


Red onion, cilantro, cherry tomatoes, salt, with a citrus dressing (Tahiti lime, Sicilian lemon, and orange) and olive oil – served with toast.

 Chandon Brut Rosé ou Excellence Rosé / Andeluna Raices Chardonnay

SALADS


Salmon Caesar Salad R\$ 68

Roman lettuce, Salmon, Caesar dressing and croutons.

 Chandon Réserve Brut ou Lat.33 Chardonnay


Prawns Caesar Salad R\$ 98

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

 Chandon Réserve Brut ou Lat.33 Chardonnay

(V) Makai Salad R\$ 54

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

 Chandon Brut Rosé / Passion / Lumà Grilo

KIDS

Spaghetti

or

Rice, beans and french fries

Choose Protein:

Nuggets R\$ 38

Filet Mignon Strips R\$ 48

Fish Bites R\$ 38

Omelette R\$ 35


MAIN DISHES

Fresh Fish , serves 2 (ask) R\$ 178

(for 2)


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

Note: Shrimp sauce on the side (25.00)

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


Pollock à Belle Meuniere R\$ 87

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


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

Salmon Fiorentina R\$ 88

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

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



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Prawns Pastorela Makai R\$ 168


(for 1)

R\$ 268

(for 2)

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.



 Brancos / Lumà Grillo / Altos Del P

Baked prawns served in the R\$ 278

pumpkin (for 2)

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 / Veuve Clicquot Rosé / Whispering Angel

 /  * Our suggested sparkling and wine menu pairing.

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 Cliquot Rosé

R\$ 138



📷 see image

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 / Chandon Brut Ou Rosé / Altos de Plata

R\$ 158

R\$ 268
(for 2)

“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\$ 141

R\$ 229
(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\$ 91

R\$ 188
(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\$ 138

R\$ 238
(for 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).

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

R\$ 158

R\$ 268
(for 2)

Seven Seas Rice

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

🍷 Espumantes 🍷 Nedeberg Blanc / Latitude 33 / Altos del Plata / Andeluna Raices - Chardonnay / Lumà Grillo / Chandon Brut Rosé ou Passion

R\$ 153

Black Sea Rice

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

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

R\$ 127



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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 buttered stir fried vegetables.

🍷 Lucarelli Rosso Puglia IGP / Sexy Fish Malbec

R\$ 84

Parmigiana Filet Mignon

Served with white rice and fresh fries.

🍷 Cabernet Sauvignon / Nederburg 1791 / Lucarelli Rosso Puglia IGP

R\$ 158
(for 2)

Three Cheese Filet Mignon Medallion

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\$ 91

R\$ 178
(for 2)

🍷 / 🍷 * Our suggested sparkling and wine menu pairing.

PASTA

Makai Spaghetti R\$ 88

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\$ 55

Spaghetti with a home-made tomato sauce and basil.

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

(V) Banana Gnocchi R\$ 64

(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\$ 107

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

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

Lasagna Bolognaise R\$ 64

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

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

Buffalo Mozzarella Ravioli with Fresh Tomato Sauce R\$ 68

Buffalo Mozzarella Cheese and Creamy Tomato Sauce Ravioli

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

Pear and Brazil nut Ravioli R\$ 81

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

🍷 Lumá Grilo / Altos Del Plata / Andeluna Raices / Garzón Pinot Grigio de Corte

Aubergine Lasagne R\$ 54

Baked Aubergine (eggplant) lasagne.

🍷 Lucarelli Rosso Puglia IGP / Nederburg 1791 / Cefiro Carmenere

RISOTTO

Filet Mignon Risotto with Shitake Mushroom R\$ 83

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

🍷 Sexy Fish Malbec

Shrimp and Brie Risotto R\$ 96

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



📷 see image

Assorted Prawns, Mango and Curry Risotto R\$ 88

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

Shrimp Risotto with Almonds R\$ 88

Arborio rice, 4 medium shrimp, and 7-bearded fumet sautéed with toasted almonds

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

Squid Risotto R\$ 69

Arborio rice, squid, and vegetable fumet 🍷 Nederburg 1791 / Lumà Grillo / Marquês de Borba / Brancos / Chandon Passion / Latitude 33 Chardonnay

🍷 / 🍷 * Our suggested sparkling and wine menu pairing.

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.

For vegetarian and vegan options, request farofa and beans without bacon..



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*Grilled Tenderloin Steak R\$ 67

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

*Grilled Chicken Filet R\$ 48

Ask about the sauce of the day
 Santa Carolina Cabernet / Latitude 33 / Chandon Brut Rosé

*Grilled Fish Filet with your choice of sauce R\$ 48 (a, b)

With: (a) capers and mushrooms OR R\$ 58 (b) Florentine-style OR (c) shrimp sauce (c)

Chandon Réserve Brut / Brut Rosé
 Nederburg 1791 Sauvignon Blanc

Diced filet mignon in a sauce R\$ 68

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\$ 71

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

Lumà Grillo IGT

(V) Eggplant Parmesan R\$ 48

Nederburg Rose / Chandon Brut Rosé / Latitude 33

/ * Our suggested sparkling and wine menu pairing.

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)



see image

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)



see image

Petit Gateau with ice cream R\$ 31

Vinho do Porto (Port Wine)

Homemade pies (slice) R\$ 27

Ask the waiter for the available options

Vinho do Porto (Port Wine)

* Takeout packaging fee R\$ 2



/ * Our suggested sparkling and wine menu pairing.

IZAKAYA & SUSHI BAR



SET MIXED DISHES

Set Mixed Dish 1 - 25 pieces R\$ 152

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

Set Mixed Dish 2 - 50 pieces R\$ 239

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

Set Mixed Dish 3 - 50 pieces R\$ 297

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



[▶ Watch](#)

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.

 /  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)

Salmon Temaki R\$ 45

Cream cheese, salmon and chive.



[📷 see image](#)

Salmon temaki with avocado R\$ 50

Cream cheese, salmon, chive and avocado

Skin Temaki R\$ 29

Hot Temaki R\$ 48

Salmon Filling, in batter and fried

California Temaki R\$ 24

Cucumber, mango and kani (crab sticks)

Grilled salmon Temaki R\$ 41

Salmon or Tuna Temaki without Rice R\$ 57

Tuna Temaki R\$ 37

Cream cheese and chives

Salmon Tartar Makai R\$ 56

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



[📷 see image](#)

Tuna Tartar Makai R\$ 49

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

Tuna / Salmon / White Fish Nigiri R\$ 42

6 units

Truffled Salmon Nigiri with Sicilian R\$ 50

Lemon Zest

6 units

Fish dumplings R\$ 38

8 units, with cream cheese and tare sauce



CARPACCIO

Carpaccio

Thinly sliced salmon, tuna or white fish lightly seasoned

R\$ 70

Truffled Carpaccio

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

R\$ 78

POKE

Poke Makai

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


R\$ 61

Poke Siriuba

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

R\$ 68



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Poke Viana

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

R\$ 50

Poke Santa Tereza

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

R\$ 74

Poke Ponta Azeda

Salmon with cream cheese, scallions, ginger, sunomono, nuts, sweet potato chips, sesame seeds, and two jelly joys. Served with Shari rice and Hawaiian sauce.

R\$ 84

TOKAI

Tokai Cocaia

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

R\$ 55

Tokai Ponta das Canas

6 units - shimeji mushroom wrapped in raw salmon, chives and tare sauce.

R\$ 55

Tokai Armação

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

R\$ 69


JOE

Salmon Joe

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.

R\$ 53



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BATERA

Pressed Sushi

Salmon Batera

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

R\$ 51

Tuna Batera

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

R\$ 43



SASHIMI

Marinated Sashimi R\$ 79

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

Salmon Sashimi R\$ 75

10 cuts

Tuna Sashimi R\$ 67

10 cuts

White Fish Sashimi R\$ 63

10 cuts

Marinated White Fish Sashimi – R\$ 64

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

Tuna Tataki R\$ 72

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

URAMAKI

Uramaki Philadelphia R\$ 42

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

Uramaki Ebi Makai R\$ 74

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



see image

Uramaki Makai Picante R\$ 45

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

Salmon Hossomaki R\$ 37

8 units

Cucumber Hossomaki R\$ 24

8 units

Tuna Hossomaki R\$ 35

8 units

Kani (Crab sticks) Hossomaki R\$ 28

8 units

HOT ROLL MAKAI

Salmon Hot Roll – 12 units R\$ 44

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



see image

Salmon with Shimeji Mushroom Hot Roll – 12 units R\$ 50

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

Shimeji Mushroom Hot Roll – 12 units R\$ 40

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

Shimeji and Shrimp Hot Roll – 12 units R\$ 69

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

Salmon and Shrimp Hot Roll – 12 units R\$ 71

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

Hot Roll Salmon with Salmon Tartar – 12 units R\$ 57

Salmon roll with cream cheese and green onion, topped with salmon tartar, drizzled with teriyaki sauce, and sprinkled with sesame seeds.

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\$ 55 / 73

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


“Margherita Especial” R\$ 57 / 72

Fresh tomato sauce, mozzarella, basil pesto and slices of tomato
 Nederburg 1791 / Sexy Fish Malbec / Cefiro Reserva Carmenere


Calabresa Sausage (Brazilian Sausage) R\$ 61 / 83

Fresh tomato sauce, slices of calabresa sausage, onions and black olives.
 Jacobs Creek Cabernet Sauvignon


“Handmade Calabresa ” (Brazilian Sausage) R\$ 65 / 86



Fresh tomato sauce, mozzarella, slices of home-made calabresa sausage, black olives and red onions
 Jacobs Creek Cabernet Sauvignon / Nederburg 1791

Portuguese R\$ 60 / 84


Fresh tomato sauce, mozzarella, ham, egg, white onion and black olives.
 Nederburg 1791 / Sexy Fish Malbec / Cefiro Reserva Carmenere




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 /  * Our suggested sparkling and wine menu pairing.


Caprese R\$ 60 / 87

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


Toscana R\$ 61 / 88

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


Four Cheeses R\$ 63 / 88

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


Peruvian Tuna R\$ 60 / 87

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


Peperoni R\$ 62 / 86

Fresh tomato sauce, mozzarella, pepperoni and provolone cheese
 99 Rosas Tempranilo / Jacob's Creek

Abobrinha Itália (Italian Courgette) R\$ 60 / 86

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

Parma R\$ 69 / 94

Fresh tomato sauce, mozzarella, parma ham and black olives
 Sexy Fish Malbec / Barbera La Quercia DOC



 Watch



 /  * Our suggested sparkling and wine menu pairing.


MAKAI BAR



BEERS

Heineken 600 ml	R\$ 25
Amstel 600 ml	R\$ 20
Eisenbahn 600 ml	R\$ 20
Estrela Galicia 600 ml	R\$ 20
Long Neck Estrela Galicia	R\$ 15
Long Neck Heineken	R\$ 16
Long Neck Heineken Zero	R\$ 15
Long Neck Praya Lager	R\$ 15
Amstel Ultra Long Neck	R\$ 15
Long Neck Sol	R\$ 14
Long Neck Sol Zero	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 TULIPA 300ML	R\$ 19



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SOFT DRINKS

Mineral Water/ Sparkling Mineral water	R\$ 7
Mamba Water (sparkling or not)	R\$ 8
Soft Drinks, H2O, Lemon Fresh, Ice Tea, Tonic Water	R\$ 10
Red Bull	R\$ 16
Monster Energy Drink	R\$ 16
Natural Fruit Juices Orange, Lime, Pineapple, Pineapple with mint and Watermelon	R\$ 16
Frozen Fruit (Pulp) Juices Cashew, Mango, Passion Fruit, Guava and Strawberry	R\$ 12
Virgin Mary Tomato, lime , salt, pepper, Worcestershire sauce and carrot	R\$ 18
Mix 2 Pulps	R\$ 18
Swiss Lemonade	R\$ 20
Espresso Lavazza	R\$ 7

NON ALCOHOLIC DRINKS

Pink Mule Pink lemonade, red fruit reduction, Sicilian lemon juice, and blackberry foam	R\$ 36
Sex On The Pier Orange juice, peach syrup and grenadine.	R\$ 33
Mate Mojito Mojito syrup, lime juice, mint, mate tea and sparkling water	R\$ 33
Italian Soda Flavours to choose: red fruits, green apple, watermelon, lychee ,raspberry, Blackberry, peach, mojito, grapefruit, tangerine	R\$ 23

DRINKS

Don Julio Paloma R\$ 65

Don Julio Tequila, Lemon Juice, and Grapefruit

Don Julio Margarita R\$ 65

Don Julio Tequila, Lemon Juice, and Agave Syrup

Wild Passion R\$ 65

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

Pineapple Ihabela 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.



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Margarita Frozen R\$ 45

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

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

Tonic Sake R\$ 37

Sake harmonized with pink pepper or tangerine with tonic water

Blonde Citrus Highball R\$ 45

With Johnnie Walker Blonde, lemon-lime soda, and orange soda

Amarula Shake R\$ 55

Amarula liqueur, vanilla ice cream, Ovomaltine, whipped cream, and chocolate syrup

Makai Blonde R\$ 45

Blonde whisky, blue curaçao, Tahiti lime juice, Sprite, and a lime wheel

Makai Citrus R\$ 45

Blonde whisky, orange liqueur, Sicilian lemon, and tangerine syrup

Frozen Mango Margarita R\$ 45

Tequila, blended mango, Cointreau, and lime juice

Strawberry Daiquiri R\$ 45

Rum, strawberry, strawberry syrup, and condensed milk

CLASSIC DRINKS

Negroni R\$ 45

Gin, Campari, sweet vermouth, and orange.

Mojito R\$ 40

Rum, mint, lemon juice, sugar and sparkling water

Margarita R\$ 40

Tequila, lemon juice, cointreau with a salt rim

Blood Mary R\$ 40

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

Whisky Sour R\$ 40

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

Old Fashioned R\$ 42

Scotch whisky, sugar, Angostura bitters, and sparkling water.

Rusty Nail – Whisky and Drambuie R\$ 45



CLASSIC DRINKS

Clericot pitcher	R\$ 110
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
Moscow Mule Vodka Ketel One, lime juice, sugar syrup , ginger beer and a creamy ginger foam.	R\$ 42
Fitzgerald Tanqueray, Sicilian lemon juice, Angostura bitters, and sugar syrup.	R\$ 40
Cosmopolitan Vodka, Cramberry juice, Orange liqueur, lime juice and cherry.	R\$ 40
Pinã Colada White Rum ,coconut rum , pineapple , coconut milt , condensed milk , grated coconut	R\$ 45
Kaua'i Mule Gin Tanqueray ,Sevilla´s flower, ramazzotti rosato, red fruits concentrate, lime juice and a creamy blackberry foam.	R\$ 46

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

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

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

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	Sagatiba	R\$ 18
Black Label	R\$ 36	Taça de Vinho do Porto	R\$ 28
Jack Daniels	R\$ 43	Tequila Jose Cuervo Prata	R\$ 41
Chivas	R\$ 43	Tequila Jose Cuervo Ouro	R\$ 45
Absolut	R\$ 24	Tequila Cuervo	R\$ 24
Ciroc	R\$ 34	Licor	R\$ 28,90
Ketel One	R\$ 46	(Drambuie, Cointreau, Limoncello, Amarula, 43)	
Smirnoff	R\$ 18	Don Julio	R\$ 55
Tanqueray	R\$ 29,80		
Rum	R\$ 18		
Sake Nacional	R\$ 18	Servido no Massu	
Sake imported	R\$ 44	Servido no Massu	
Seleta	R\$ 16		
Espírito de Minas	R\$ 24		





WINE LIST

CHAMPAGNES AND SPARKLING WINES

Champagne Veuve Clicquot Rosê – Reims, Champagne France R\$ 700

Greapes: Chardonnay, Pinot Noir e Pinot Meunier

Champagne Veuve Clicquot – Reims, Champagne France R\$ 670

Greapes: Chardonnay, Pinot Noir Petit Meunier (R\$ 335 375 ml)

Rosê Portugal - Bairrada Filipi Pato Brut Rose 3B R\$ 258

Greapes: Baga e Bical

Chandon Excellence Cuvée Prestige Rosê R\$ 270

Greapes: Chardonnay e Pinot Noir

Chandon Excellence Cuvée Prestige Brut R\$ 260

Greapes: Chardonnay e Pinot Noir

Chandon Brut Rose R\$ 170

Greapes: Chardonnay, Pinot Noir, Risling Itálico, Maison Chandon, Brasil (R\$ 55 Baby)

Chandon Passion R\$ 160

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

Chandon Reserve Brut R\$ 160

Greapes: Chardonnay, Pinot Noir, Risling Itálico Maison Chandon, Brasil (R\$ 50 Baby)

Don Roman - Cava - Marques de Tomares – Espanha R\$ 156

Greapes: Macabeo, Parellada, Xarel-Lo

Veuve du Vernay – Brut – Bologna R\$ 150

Greapes: Colombard, Sauvignon Blanc, Chadornay

RED WINES

Jacob's Creek Cabernet Sauvignon – South Eastern –Austrália R\$ 150

Greape: Cabernet Sauvignon

99 Rosas Tempranillo Cabernet Sauvignon – R\$ 130

Castilla – Espanha

Greape: Tempranillo

Lucarelli Rosso Puglia IGP - Púglia – Itália R\$ 138

Greape: Sangiovese, Malvasia Nera e Aglianico

Barbera La Quercia DOC – Piemonte – Itália R\$ 138

Greape: Barbera

Sexy Fish Malbec – Norton – Argentina R\$ 128

Greape: Malbec

Nederburg 1791 – Paarl - Africa do Sul R\$ 115

Greape: Pinotage, Shiraz e Cabernet Sauvignon



Alfredo Roca Syrah - Mendoza – Argentina R\$ 105
Grape: Syrah, Shiraz, Merlot, Malbec, Pinot Noir e Pinotage.

Cabernet Sauvignon - Santa Carolina Reservado – 750 ml R\$ 85
Grape: Cabernet Sauvignon, Malbec, Syrah e Merlot

Cabernet Sauvignon - Santa Carolina Reservado – 375 ml R\$ 57
Grape: Cabernet Sauvignon

House Red Wine Glass R\$ 25

ROSÉ WINES

Whispering Angel R\$ 228
Grapes: Grenache, Cinsault e Rolle

Manon Côtes de Provence Rosé – Provence – França R\$ 230
Grapes: Grenache, Cinsault e Syrah

Garzón Pinot Rosè de Corte – Maldonado – Uruguai R\$ 172
Grapes: Pinot Noir, Cabernet Franc e Merlot

99 Rosas Rosado – Terra de Castilla – Espanha R\$ 140
Grapes: Garnacha e Bobal Jovem

Latitud 33 Rosé – Argentina – 750 ml R\$ 85
Grapes: Malbec rosé

Nederburg Rose R\$ 115
Grapes: Pinotage, Syrah, Cabernet Sauvignon e Merlot (com notas de frutas vermelhas)

WHITE WINES

Lumà Grillo IGT- Sicilia – Itália R\$ 192
Grape: Grillo

Marquês de Borba – Alentejo – Portugal R\$ 192
Grapes: Trincadeira, Alicante Bouschet

Garzón Pinot Grigio de Corte - Maldonado – Uruguai R\$ 172
Grape: Pinot Grigio

Varanda do Conde DOC - Monção- Portugal R\$ 152
Vinho Verdes – Grapes: Alvarinho e Trajadura

Nederburg Sauvignon Blanc – Paarl -África do Sul R\$ 115
Grape: Sauvignon Blanc

Altos Del Plata Chardonnay 750ml – Argentina R\$ 115
Grape: Chardonnay

Andeluna Raices - Chardonnay - Mendoza – Argentina R\$ 108
Grape: Chardonnay

Sauvignon Blanc - Santa Carolina Reservado 750ml R\$ 75
Grape: Sauvignon Blanc

Latitud 33 chardonnay 750ml – Argentina R\$ 85
Uva: Chardonnay

Sauvignon Blanc - Santa Carolina Reservado – 375 ml R\$ 57
Grape: Sauvignon Blanc

House White Wine Glass R\$ 32

