



MENU
ENGLISH
DRINKS AND WINES

VISIT OUR
MENUS

TO START, TO NIBBLE, TO SHARE

BASKET OF BREAD, NUT SALT, OLIVE OIL, BUFFALO RICOTTA			24
ARGENTINIAN EMPANADA (1 unit): beef and cheese with onion	Half portion	19	34
CURDLED CHEESE toasted, served with bread slices, fig preserve and chili			32
CRISPY BURRATA baked in the oven, with roasted vegetables and mushrooms			62
Accompanies toast			
CRISPY FRIED POLENTA			32
WILD POTATO			36
CLASSIC FRENCH FRIES	Half portion	22	29
CORTÉS POTATO CHIPS crispy and thinly sliced	Half portion	22	29
LAMB "CROQUETE" homemade fried lamb rolls with a side of Dijon mustard			38
COXINHA traditional Brazilian street food, savory fried dough with a creamy filling of shredded chicken meat			36
MORCILLA	Half portion	26	48
TUSCAN SAUSAGE WITH ONION	Half portion	34	54
PORK LOIN SAUSAGE pwith biju flour "farofa" and vinaigrette			44
RUSTIC BEEF CARPACCIO with toast, shaved parmesan, lemon and caper dressing			58
THREE SMALL CHEESEBURGERS with cheddar cheese, tomato slices and lettuc			52
THREE SMALL CHORIBURGERES lightly spiced Tuscan Duroc pork sausage, cheddar cheese, chimichurri and red onion on a brioche bun			48

SALADS

HOUSE SALAD shredded leaves, tomato, almonds, cucumber, parmesan and artichoke.	small		42
Comes with a mustard or herb and yogurt dressing	family size		54
PERSIMMON TOMATO finely sliced, pearl onion caramelized in charcoal, leaves greens and black olives			44
CAESAR mixed greens, classic Caesar dressing with parmesan and bread croutons	small		42
	family size		54
CAESAR SALAD	with chicken		56
	with salmon		74
CAPRESE tomato, mozzarella, pesto and mixed greens			54

FROM THE GRILL

ALL OPTIONS COME WITH CHIMICHURRI SAUCE OR HOMEMADE VINAIGRETTE

CHORIZO BEEF cut from sirloin steak, with an outer fat border			109
ANCHO BEEF a portion of sirloin with marbled fat, a tender and flavorful cut	small	92	112
BONE-IN STRIP ROAST a symbol of the Argentinian and Uruguayan parrilla, a thinly sliced boned rib steak	small	88	118
FLANK STEAK a juicy long fiber cut, tender and with an unmistakable flavor	small	79	112
TOP SIRLOIN a lean cut, also known as coulotte steak	small	69	102
BABY BEEF corte com pouca gordura, servido em fatias e acompanhado de molho au poivre			102
EMPTY FRONTY tasty and juicy cut from the front of the vacio Suggestion: accompanied by Provençal sauce			106
PORK ANCHO STEAK cut with a lot of marbling, extracted from the sirloin cap and over shoulder extremely juicy			79
DEBONED DRUMSTICK two boneless chicken thigh			74
SALMON with sliced almonds, herbs and lemon			89
FISH OF THE DAY with herb oil, black olives and crispy garlic			89

TO SHARE

ROASTED RIBS slowly cooked at a low temperature, with a side of roasted cassava with roasted garlic butter, cheese and crunchy breadcrumb farofa			258
ROASTED CUPIM slowly roasted, finished in the parrilla. Accompanies vinaigrette.	small	149	
	regular	212	
ANCHO BEEF (550 g) a portion of sirloin with marbled fat, a tender and flavorful cut			196
RUMP STEAK (550g) classic Brazilian cut which we call "picanha"			236

VEGETARIANO

CHARCOAL-BAKED POTATO GNOCCHI with vegetable pesto, tomato, mozzarella and arugula			68
VEGETABLE PARRILLADA assorted mixed vegetables: palm heart, mushrooms, onion, sweet potato, bell pepper and zucchini			49
SPRING RICE prepared with fresh sautéed vegetables, finished with herbs, Sicilian and toasted almonds			64
HOMEMADE FETTUCCHINE prepared with sautéed fresh vegetables, mushrooms, almonds toasted, fried onion, finished with fresh herbs and lemon zest			69

SIDE DISHES

ALL OUR OPTIONS ARE CREATED TO OFFER A PERFECT MATCH WITH THE PARRILLA!

CRISPY FRIED POLENTA			32
RICE WITH BROCCOLI			29
BIRO-BIRO'S RICE	rice, capers, black olives, fried onions, eggs, sausage, finished with homemade meat sauce and straw potatoes		42
CORN CREAM	prepared with herbs, lightly peppered and finished with a cheesy tile		39
RED BEANS AND RICE			29
ROASTED CASSAVA	with roasted garlic butter, cheese and crunchy bread crumb farofa		32
RUSTIC MASHED POTATOES	charcoal roasted with herb butter and Sicilian sour cream		29
WILD POTATO			36
CLASSIC FRENCH FRIES		half portion	22 29
CORTÉS POTATO CHIPS	crispy and thinly sliced	half portion	22 29
MANIOC FLOUR WITH EGGS		half portion	24 34
BIJU MANIOC FLOUR		half portion	24 34
TWO FAROFAS	(manioc flour with eggs/ biju manioc flour)		38
ONION AND SWEET POTATO			28
CASSAVA PUREE WITH MUSHROOMS	(a touch of truffle oil)		38
HEART OF PALM			42
VEGETABLE PARRILLADA	assorted mixed vegetables: palm heart, mushrooms, onion, sweet potato, bell pepper and zucchini		49

CLASSICS

SERVED EXCLUSIVELY FROM MONDAY TO FRIDAY

DEBONED DRUMSTICK	with rice, beans, farofa and a small salad		68
BEEF PAILLARD	grilled, served with homemade fettuccine, Alfredo sauce, mushrooms and parmesan		82
FLANK STEAK	with rice with broccoli, vinaigrette and French fries		89
CLASSIC BREADED STEAK	with charcoal-roasted potatoes and Sicilian sour cream		74
FEIJOADA CORTÉS	only on Wednesdays	individual	79
	with white rice, collards, pork cuts, crispy farofa and crispy fried pork belly.	Portion for 2	134
PICADINHO CORTÉS	diced tenderloin with special reduced sauce, fried egg, crumb, banana, collards, rice and beans		79
FILLET MIGNON STROGONOF	Filet mignon and Paris mushroom cubes in your classic sauce - with rice and homemade potato chips		78
FISH OF THE DAY	served with grilled vegetables, black olives and crispy garlic ask the waiter about the option of the day		92

BURGERS AND SANDWICHES

ALL BURGERS COME WITH CORTÉS POTATO CHIPS, HOMEMADE MAYO AND KETCHUP

TODOS OS LANCHES ACOMPANHAM CHIPS CORTÉS

THREE SMALL CHEESEBURGERS with cheddar cheese, tomato slices and lettuce	52
THREE SMALL CHORIBURGERES lightly spiced Tuscan Duroc pork sausage, cheddar cheese, chimichurri and red onion on a brioche bun	48
HAMBURGER handmade charcoal grill	44
CHEESEBURGER hand-grilled on a charcoal grill with melted cheddar cheese	49
CORTÉS BURGER with cheddar cheese, caramelized onion and tomato	54
TRADITIONAL with pickled gherkin, cheddar cheese, sliced tomato, crisp head lettuce and bacon	54
HAMBURG STEAK 350 gram burger served over a grill with cheddar cheese and caramelized onion	69
CHORIPAN Tuscan sausage roasted on the grill, melted cheese, red onion and chimichurri sauce, in the baguette	46
FILE MIGNON grilled mignon on the grill, vinaigrette, melted cheese, mini arugula, dijonnaise, in ciabatta bread	59
RUMP MILANESA breaded, melted cheese, persimmon tomato, romaine lettuce and dijonnaise, in the ciabatta bread	59

DESERTS

TABLETÓN MENDOCINO rough biscuit with Argentinean dulce de leche, to share	39
BELGIAN CHOCOLATE PIE with amazon cupuaçu fruit	36
BANOFFEE crème patissière with dulce de leche, caramelized banana with lemon and nutmeg, pecan praline and fleur de sel	32
CHURRITOS served warm with Argentinian dulce de leche	34
DULCE DE LECHE PANCAKE with skim milk ice cream	36
TOASTED ORANGE with orange blossom honey, thyme and yogurt cream	28
BARILOCHE ICE CREAM CUP fresh ice cream with marshmallows, crunchy crushed nuts and hazelnut syrup	34
CUP OF CREAM OR CHOCOLATE ICE CREAM	27
FARM SWEETS (SUGAR-FREE) with yogurt	28
PINEAPPLE WITH LIME ZEST AND MINT LEAVES	22
FRESH FRUIT OF THE DAY	22
THREE MINI DESERTS	24