

CHOPPS


escadabaixo
BAR COZINHA BRASILEIRA

OUROPRETANA GOLDEN LAGER

AROMA: *Light malt presence with a subtle floral hop aroma.*

APPEARANCE: *Golden color, with persistent and crystalline foam.*

FLAVOR: *In this beer we can notice a balance between the sweetness of the malt and the bitterness of the hops, but all very subtly.*



IBU 13,5

200ml	300ml	473ml
10,00	14,00	22,00

PAIRING SUGGESTIONS: *our lighter dishes, Dadinhos de tapioca, Filé a Brasileira,*

OUROPRETANA PALE ALE

AROMA: *Malt presence with strong herbal and citrus hops.*

APPEARANCE: *Amber color, clear and bright, with white, persistent foam.*

FLAVOR: *Pronounced bitterness. The malt base, combined with the addition of brown sugar, provides the necessary sweetness to promote balance in this beer.*



200ml	300ml	473ml
11,00	15,00	23,00

PAIRING SUGGESTIONS: *Costelinha ao molho BBQ, Isca de Filé com mandioca, Steak Café Geraes.*

OUROPRETANA WEISSBIER

AROMA: *Marked presence of esters (banana aroma) and phenols (clove aroma).*

APPEARANCE: *Golden color, with persistent foam. It has a natural turbidity because it does not go through the filtering process and thus still contains yeast.*

FLAVOR: *Banana and clove from the fermentation are noticeable. Citrus finish that gives balance to the flavors. No perceptible bitterness from the hops.*



200ml	300ml	473ml
11,00	15,00	23,00

PAIRING SUGGESTIONS: *Filé de peixe com risoto de moqueca, Salmão Café Geraes, Fettuccine de cogumelos com Brie.*

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OUROPRETANA CAFÉ LAGER

AROMA: *Marked presence of coffee.*

APPEARANCE: *Golden yellow in color, with good foam formation.*

FLAVOR: *Light bitterness and notes of Cafetelier 100% arabica red catuaí coffee, from Santa Rita do Sapucaí (Minas Geras), cold extracted.*



200ml	300ml	473ml
12,00	16,00	22,00

PAIRING SUGGESTIONS: *Brownie de chocolate com sorvete artesanal de café com leite, Steak Café Geraes.*

OUROPRETANA GINGER IPA

AROMA: *Strong presence of hops and ginger.*

APPEARANCE: *Amber color, with beige and persistent foam. Slightly cloudy because it does not go through the filtering process, in order to preserve the characteristics coming from the dry-hopping.*

FLAVOR: *Fruity and citrus notes, pronounced bitterness. Aftertaste with light spiciness and freshness.*



200ml	300ml	473ml
12,00	16,00	24,00

PAIRING SUGGESTIONS: *Barriga de porco e outros.*

OUROPRETANA IPA MARACUJA

AROMA: *Fruity with strong presence of hops.*

APPEARANCE: *Clear beer, with persistent foam. Presents turbidity, because it does not go through the filtering process.*

FLAVOR: *Fruity and citrus notes with pronounced bitterness. Strong presence of passion fruit.*



200ml	300ml	473ml
14,00	17,00	27,00

PAIRING SUGGESTIONS: *Barriga de porco, Steak ao poivre, Porqueta Escadabaixo.*

FOR SHARING...

DADINHOS DE TAPIOCA - 10 units 39

Tapioca and coalho cheese cubes, served with sugar cane molasses

PASTEL DE ANGU DE CARNE - 10 units 39

Traditional Minas Gerais pastry, made with water-mill cornmeal-based dough and a meat filling. Served with apricot jam

BARRIGA DE PORCO - 10 units 42

Crispy pork belly cubes, served with guava BBQ

CROQUETE DE CARNE - 8 units 42

Traditional German croquettes with mustard sauce

CROSTINI CAÇADORA 42

Crostini of sausage Caçadora, Canastra cheese and pepper jam

BRUSCHETA JUAZEIRO 43

Traditional Italian toasted bread, pelatti, caputiry, shredded sun-dried meat and green onion

BATATAS FRITAS 43

French fries, garlic, bacon and parmesan gran formaggio

FOR SHARING...

BRIE FOLHADO 49

Brie wrapped in filo dough, apricot jam and basket of handmade breads

ISCA DE FILÉ COM MANDIOCA 79

Bait steak with roti sauce and caramelized onions, manioc cooked in manteiga de garrafa

ISCA DE FILÉ AO MOLHO DE FONDUTA DE GORGONZOLA 82

Tenderloin bait with gorgonzola fonduta sauce, walnuts and honey on crispy toast

WITH FORK AND KNIFE...

SPAGHETTI COM TIRAS DE FILÉ 65

Spaghetti with filet strips, buffalo mozzarella, tomato confit, arugula and fresh pomodoro sauce

FETTUCINE AO COGUMELOS E BRIE 66

Fettucine grano duro pulled in mushroom mix and Brie cheese, wrapped in cheese fondue sauce and sliced almonds

RISOTTO DE ABÓBORA & CARNE DE SOL 68

Risotto of pumpkin, shredded sun-dried meat and fried kale crisps

PORQUETA ESCADABAIXO 71

Special pork roasted slowly in Ouropretana Golden Lager beer, served with mashed potatoes and crispy farofa

CUPIM DA DIREITA 74

Braised and pressed termite steak in an Amburana Ouropretana sauce, with manioc purée and tapioca cubes

RISOTTO MIGNON E QUEIJO COALHO 75

Risotto of tenderloin and mushroom mix with roti sauce and coalho cheese au gratin

WITH FORK AND KNIFE...

STEAK AO POIVRE	77
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Grilled filet mignon in a crust of selected peppers and rustic potatoes with rosemary and broccoli

STEAK CAFÉ GERAES	82
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Steak with roti sauce and rapadura crystals, served with Brie risotto

FILÉ DE PEIXE COM RISOTTO DE MOQUECA	85
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Grilled fish filet on a bed of caramelized plantains, served with moqueca risotto

SALMÃO CAFÉ GERAES	85
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Grilled almond-crusted salmon, manioc purée, tomato confit, and teriyake sauce

CLASSICS FOR TWO

FILÉ A PARMEGGIANA - Serves two people 139

Traditional Italian recipe for filet mignon parmigiana, served with mashed potatoes and rice

FILÉ A BRASILEIRA - Serves two people 145

Grilled steak escalopes, served with special banana farofa, egg, fried, rustic potatoes, rice and campanha sauce

SALADS / VEGETARIAN

SALADA CEASAR ESPECIAL 42

Leaf mix, croutons, premium parmesan, grape tomatoes, Ceasar sauce and grilled chicken breast strips

SALADA SALAMANCA 45

Mix of leaves, Brie wrapped in filo pastry, mango, balsamic sauce, grape tomatoes, sour cream and house ice cream

SPAGHETTI AO PESTO RÚSTICO 55

Spaghetti in rustic pesto sauce, with grape tomatoes and buffalo mozzarella

RISOTTO DE FUNGHI AO POMODORI 65

Risotto made with shitaki, shimeji and Paris mushrooms, accompanied by pomodori pelati sauce

FETTUCINE AO COGUMELOS E BRIE 66

Fettucine grano duro pulled in mushroom mix and Brie cheese, wrapped in cheese fondue sauce and sliced almonds

RISOTTO DE MOQUECA E BANANA 67**CARAMELIZADA**

Risotto made with colored peppers, coconut milk and palm oil, accompanied by caramelized bananas

DESSERTS

DULCE DE LECHE PAVE	22
APPLE STRUDEL WITH VANILLA ICE CREAM	29
DULCE DE LECHE PASTEL WITH BANANA, SERVED WITH CHEESE ICE CREAM	29
CHOCOLATE BROWNIE WITH CAFE AU LAIT ICE CREAM	30
CRÈME BRÛLÉE WITH RED FRUITS	32

COFFEE

ESPRESSO	6
ESPRESSO WITH SPECIAL CREME	11

JUICES, SOFT DRINKS, WATER

MINERAL WATER	6
SOFT DRINKS	8
JUICE	12
<i>Orange</i>	
<i>Swiss lemonade</i>	
MIXED JUICE	12
<i>Orange, pineapple and blackberry</i>	
PEAR LEMONADE	15
<i>Lemon juice, water and pear monin puree</i>	

ITALIAN SODA

FLAVORS	14
<i>Tangerine, ginger, cramberry or green apple</i>	

LONG NECKS BOTTLE

HEINEKEN	15
STELLA ARTOIS	15

CAIPS *(pineapple / blackberry / lemon / passion fruit / strawberry)*

CAIPIRINHA	25
CAIP OUROPRETANA	25
CAIP ABSOLUT	29

LIQUEURS

JABOTICABA LIQUEUR	12
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COCKTAIL

RED - Alcohol-free	25
<i>Strawberries, orange juice, lemon juice, pomegranate syrup</i>	
ASAS DE ANJO	27
<i>Vodka, strawberry monin, cranberry juice, lemon and strawberry juice</i>	
BE HAPPY	27
<i>Gin, tangerine monin, lemon juice and sparkling water</i>	
MOJITO	28
<i>Silver rum, tahiti lemon, mint and lemon soda</i>	
MORENA TROPICANA	29
<i>Pineapple, mint, tahiti lime, cachaça and garapa ice</i>	
MICHELADA	29
<i>Tequila, ginger ale, strawberry, passion fruit monin, lemon juice and ginger foam</i>	
MIX REFRESHING - Alcohol-free	29
<i>Hibiscus flower infusion, passion fruit and orange monin mix, sparkling water, lemon juice and Sicilian lemon foam</i>	
SICILIANO	29
<i>Gin, passion fruit monin, sicilian lemon juice, tonic water and grapefruit orange slices</i>	

COCKTAIL

MARGARITA 30

Tequila prata, lemon juice and Cointreau

ALECRIM 32

Gin, strawberry puree, passion fruit monin, lemon juice, sparkling water and rosemary

MOSCOW MULE 32

Vodka, ginger ale, ginger monin, lemon juice and ginger foam

APEROL SPRITZ 32

Aperol, sparkling wine, sparkling water and orange slices

JECA TATU 32

Cachaça from Minas Gerais, jabuticaba liqueur, red wine, lemon juice with a touch of cinnamon sticks and star anise flambéed in cointreau

SPRITZ PRIME 32

Vodka, Aperol, strawberry and orange monin mix, lemon juice and Sicilian lemon foam

ESCADABAIXO 33

Cachaça from Minas Gerais, salted caramel monin, triple sec, lemon juice, mulberry, ginger foam with lemon zest and Himalayan salt rim

NEGRONI 33

Gin, red vermouth, Campari, ice and orange

CACHAÇAS

TIARA PREMIUM	7
VALE VERDE	12
CANARINHA	24

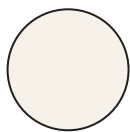
SCOTCH WHISKY

RED LABEL	20
CHIVAS REGAL	25
JACK DANIEL'S	25
WHISKY OUROPRETANA SINGLE MALT	25

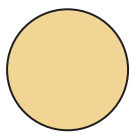
SHOTS

COGNAC DOMEQ	10
CAMPARI BITTER	15
OUROPRETANA WEISS VODKA	15
RUM BACARDI	15
GIN OUROPRETANA LONDON DRY	20
VODKA ABSOLUT	25
TEQUILA	28

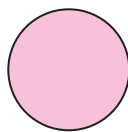
WINES



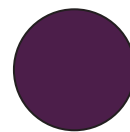
Sparkling



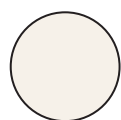
White



Rosé



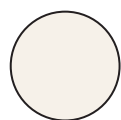
Wine



**CABRIZ BRUTO BRANCO 2017 -
PORTUGAL**

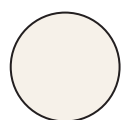
179

** top 100 melhores espumantes Wine Spectator*



QUEREU BRUT - CHILE

139



ALUD BRUT - SPAIN

92



MARIA MARIA - BRAZIL

189

Sauvignon Blanc

** Minas Gerais*



**AZUL VENTOZELO BRANCO DOURO -
PORTUGAL**

139

*Viosinho - Malvasia Fina - Códèga do
Larinho*



ARCAIA - ITALY

125

Pinot Grigio



CICONIA BRANCO - PORTUGAL

125

Antão Vaz



ARESTI ESTATE SELECTION - CHILE

119

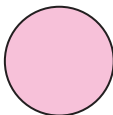
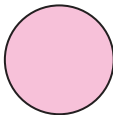
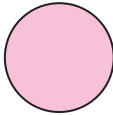
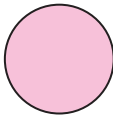
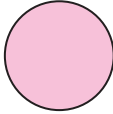



Chardonnay












QUEREU - CHILE

105

Sauvignon Blanc

	SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA <i>Pinot Noir</i>	277
	HERDADE DE SÃO MIGUEL ROSÉ - PORTUGAL <i>Aragonês - Touriga Nacional</i>	159
	PACHECA ROSÉ - PORTUGAL <i>Touriga Nacional</i>	139
	VENTISQUERO RESERVA ROSÉ - CHILE <i>Syrah</i>	139
	FALERNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	127
	SUSANA BALBO SIGNATURE BRIOSO SINGLE VINEYARD AGRELO - ARGENTINA <i>52% Cabernet Sauvignon - 23% Malbec - 19% Cabernet Franc - 6% Petit Verdot</i>	457
	QUINTA DE VENTOZELO OAK MATURID TINTO - PORTUGAL <i>Syrah</i>	342
	PACHECA VINHAS VELHAS RESERVA DOURO D.O.C. - PORTUGAL <i>Field Blend</i>	309

	PAOLOLEO PASSO CARDINALE - ITALY <i>Primitivo di Manduria</i>	282
	MÉNAGE À TROIS BOURBON BARRELS - EUA <i>Cabernet Sauvignon</i>	205
	APASSIMENTO BURDIZZO I.G.T. ROSSO PUGLIA PASSITO - ITALY <i>50% Negro Amaro - 50% Primitivo</i>	199
	MARIA MARIA - BRAZIL <i>Syrah</i> <i>* Minas Gerais</i>	189
	PATA NEGRA TORO ROBLE - SPAIN <i>Tempranillo</i>	148
	AZUL DE VENTOZELO DOURO - PORTUGAL <i>Touriga Franca - Touriga Nacional -</i> <i>Tinta Roriz</i>	145
	POUCA ROUPA RESERVA - PORTUGAL <i>Alicante - Touriga Franca -</i> <i>Touriga Nacional</i>	142
	CABINA '56 RESERVA - CHILE <i>Carménère</i>	139
	VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i>	139

WINES

	HEDONE CLASSICO - ARGENTINA <i>Malbec</i> * <i>Mendoza</i>	139
	LOIOS - PORTUGAL <i>Aragonez - Castelão - Trincadeira</i>	136
	BURDIZZO - ITALY <i>Primitivo</i>	126
	ARESTI ESTATE SELECTION - CHILE <i>Pinot Noir</i>	119
	RED OR WHITE GLASS <i>Ask the waiters</i>	29