



O SABOR DO SABER

urbana
coquetelaria

NOSSOS BEBERICÁRIOS

AUTORAIS

OUR SELECTION OF COCKTAILS WITH ALCOHOL.

Içá Yambú (Saúva e Jambu)

40

Fruity, sour and tingling

Jambuzera, Cachaça Seu Jácomo Ouro, pineapple syrup, cambuci and kombucha.

Marakaíá (Gato do Mato)

42

Fruity, sour and herbal

Silver cachaça, cinnamon liqueur, passion fruit mix, lime juice and pequi liqueur.

Sateré-Mawé (Lagarta de Fogo)

50

Herbal, refreshing and tingling

Fernet Andino, jambu liqueur, Cachaça Seu Jácomo Ouro, lime juice and guaraná tincture.

Karai Pyharé (Senhor da Noite)

45

Intense, complex and smooth

Whisky, coffee vermouth, bitter-root aperitif, brandy and cacao liqueur.

Pakowa laçã (Banana e Açaí)

45

Fruity, sweet and comforting

Whisky, banana liqueur, amaretto and lime juice. (Contains pasteurized egg white).

“U” (Comer/beber)

40

Robust and sweet

Bourbon, cachaça-and-apple aperitif, demerara sugar and moonshine.

Tenondé Porã (Futuro Melhor)

38

Wine-like, saline and smooth

Cachaça Seu Jácomo Ouro, jurupinga, jurubeba and grapes carbonated in olive brine.

Kunkuma Mankay (Cúrcuma e Manga)

45

Spiced, fruity and refreshing

Moonshine, gin, mango cordial, lime and sparkling water.



Piratininga (Peixe Seco)

Saline, spiced and intense

Gin, dry vermouth, leche de tigre and saline solution.

42



Akaïu (Fruto que Trava)

Fruity, spiced and sparkling

Cachaça Seu Jácomo Ouro, Aperol, cashew vermouth,
sparkling wine and cajuína.

45

MPB – MEDICINA POPULAR BRASILEIRA

SIGNATURE COCKTAILS, PHYTOTHERAPEUTIC TWIST, NON-ALCOHOLIC.

Pra Não Dizer Que Não Falei Das Flores

Sweet, floral and cozy

Zero-alcohol rum and hibiscus syrup.

32



Panis Et Circenses

Herbal, fruity and light

Mastruz juice milk punch and mango cordial.

30

Sangue Latino

Bold, robust and spiced

Salted açai cordial, hibiscus soda, passion fruit and white wine vinegar.

35



20 Anos Blue

Herbal, complex and refreshing

Coconut syrup, cilantro, fennel tea and tonic water.

32

Errare Humanum Est.

Creamy, sweet and robust

Yam cream, orange oleo-saccharum with coffee and water (Served hot or cold).

32

Carcará

Intense, sour and spiced

Bay leaf tea, ginger, lime juice and catuaba tincture.

32



COME QUE FAZ BEM!

1 *Amostradinho* 60

Cassava batonnet, sautéed dried beef, red onion, biquinho pepper in dendê oil, finished with cilantro.

2 *CDP* 55

Catch of the day, leche de tigre, fleur de sel, red onion, chives, dedo-de-moça chili, banana and açaí tapioca crisp, finished with pickled onion.

3 *Carne de Jaguatirica* 58

Ground beef, fleur de sel, house mustard, wasabi cream, jambu-shallot vinegar, finished with vinaigrette and cilantro powder.

4 *Pesca e Carreto* 55

Pork shoulder and shrimp sandwich in dendê oil with house mayo, finished with chives on yam bread.

5 *Encoxadinha* 52

Deboned chicken thigh, marinated and spit-roasted, sweet-and-sour sauce, sesame and chives. Served with vinaigrette.

6 *Não tem caroço nesse Angu* 70

Cornmeal pastel with vinaigrette and house slow-fermented chili. Filled with shredded beef, onion and tomato.

Não tem caroço nesse Angu 65 (Veggie)

Cornmeal pastel with vinaigrette and house slow-fermented chili. Filled with squash, mushrooms and leek.

1

2

3

6

4



5



9



7



8



11



10

7 *Jeitosinho* **55**
Sandwich of house-made sausage, coalho cheese, green mayo, arugula, pickled onion and cucumber with ponzu on yam bread.

8 *Croc de Siri e Camarão* **68**
Crab and shrimp croquette, finished with moqueca sauce and cilantro sprouts.

Croc de Carne Louca **62**
Shredded beef croquette with house ketchup and cilantro sprouts.

9 *Doguinho Caramelo* **50**
Yam bun, smoked pork sausage, mashed potato, house ketchup and mayo, vinaigrette and shoestring potatoes with paprika.

Doguinho Caramelo (Veggie) **55**
Yam bun, vegetarian sausage, mashed potato, house ketchup and mayo, vinaigrette and shoestring potatoes with paprika.

SOBREMESAS

10 *O Preferido* **45**
Salted caramel crumble and chocolate crèmeux, finished with Brazil nut shavings, olive oil and fleur de sel.

11 *Brasileirinha* **42**
Mastruz-yogurt cheesecake with mango, toasted mango-peel crumble, finished with artisanal mango compote.

CLÁSSICOS PREMIUM

Negroni 45

Campari, Free Spirit Geest gin and rosso vermouth.

Cosmopolitan 45

Vodka, San Basile triple sec liqueur, hibiscus syrup and lime.

Aperol Spritz 40

Aperol, sparkling wine and soda water.

Fitzgerald 45

Free Spirit Geest gin, lime juice, simple syrup and aromatic bitter.

Caipirinha 38

Cachaça Seu Jácomo Prata, lime and sugar.

Alaska 45

Free Spirit Geest gin, Bizantino liqueur and dry vermouth.

Cardinale 40

Free Spirit Geest gin, Campari, dry vermouth and olive brine.

Paper Plane 50

Bourbon, Aperol, lime juice and Franz bitter.

French 75 45

Gin, Tahiti lime, simple syrup and sparkling wine.

Whisky Sour 50

Bourbon, Tahiti lime juice, simple syrup. (Contains pasteurized egg white).

100% BRAZILIAN BRANDS IN THE SIGNATURE & CLASSIC LIST:



CERVEJAS

Heineken 18

Corona 18

SOFT DRINKS E ÁGUA

Coca-Cola 9

(Zero and Regular)

Guaraná Antarctica 9

(Zero and Regular)

Água 8

(Sparkling or Still)

DOSES

starting from

Destilados 45

Licores 38

Vermutes 38

Aperitivos 25

*Ask about available bottles.

Our signature list is made, mostly, with 100% national ingredients. To taste the very best of our Brazil, follow each brand's QR code and buy online.



Geest Destilaria



Bacco Destilados



San Basile Destilaria



Cia dos Fermentados



Jambuzera