



RIO

BRAZILIAN CHURRASCARIA

BEVERAGE MENU

Get a sip to savour alongside good company and good food!

REFRESHER

BRAZILIAN LEMONADE

12

MATTE LEÃO (BRAZILIAN ICE LEMON TEA)

11

An iconic Brazilian herbal tea of toasted leaves. Light-bodied and smooth with a refined roasted flavor, offering a moderate lift of natural energy.

BEER

BRAHMA BEER, SIGNATURE BRAZILIAN BEER

14

HEINEKEN

12

CORONA

12

MOCKTAIL

BRAZILIAN MOJITO

17

Refreshing lime, mint and soda with a distinctly Brazilian twist

BRAZILIAN PINA COLADA

16

Coconut and pineapple blended into a smooth tropical escape

RIO

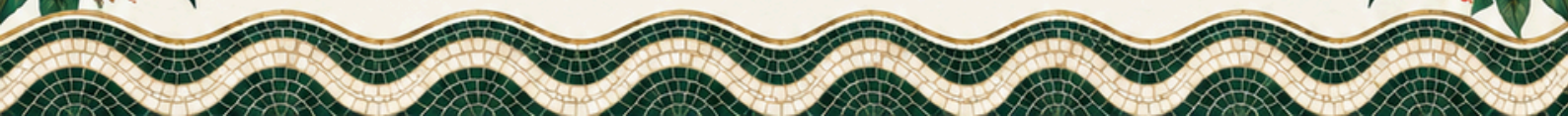
16

A vibrant blend of tropical fruits with a bright citrus

BERRY FLUSH

14

A refreshing medley of berries balanced with subtle citrus notes





COCKTAIL

CAIPIRINHA

20

Brazil's national cocktail, crafted with premium cachaça, freshly muddled lime, and raw sugar. Bright, vibrant, and beautifully refreshing.

(Cachaça is Brazil's national spirit, distilled exclusively from fermented fresh sugarcane juice.)

BRAZILIAN MOJITO

21

A Brazilian interpretation of the classic, blending white rum, fresh mint, lime, and a touch of cachaça for added depth and character.

R.L.M

23

Rose vodka, lychee, and dry vermouth come together in a delicately floral cocktail with refined fruit and an elegant, lingering finish.

BRAZILIAN PINA COLADA

21

A refined tropical classic with coconut rum, ripe pineapple, and Blue Curaçao, delivering creamy texture, bright citrus, and effortless balance.

RED/WHITE SANGRÍA

21

Red or white wine gently infused with seasonal fruits and citrus, creating a refreshing, fruit-forward classic served over ice.

RED WINE

GLS BTL

VIÑA MURIEL, TINTO RESERVA, 2016

18

72

Rioja, Spain • Medium-bodied

Elegant and smooth, with ripe red berries, vanilla, and gentle oak. Silky tannins and fresh acidity make it an effortless pairing for grilled beef and lamb.

SUSANA BALBO, CRIOS, MALBEC, 2024

19

72

Mendoza, Argentina • Full-bodied

Expressive and generous, layered with blackberry, plum, and delicate spice. Plush tannins and a rounded finish complement richly marbled churrasco cuts.

ODFJELL ORZADA, CARMENÈRE, 2021

22

88

Maipo Valley, Chile • Medium-bodied

Supple and refined, with blackcurrant, cracked pepper, and a touch of savoury herbs. Smooth in texture with a lingering, elegant finish.

BADIA A COLTIBUONO, CHIANTI CLASSICO, 2022

26

105

Tuscany, Italy • Medium-bodied

Bright and vibrant, revealing red cherry, dried herbs, and subtle spice. Fresh acidity and fine tannins provide exceptional versatility at the table.





LE MENUT DES JACOBINS, SAINT-ÉMILION, 2022 95
Bordeaux, France • Full-bodied

Structured and poised, showing cassis, dark plum, and refined oak. Silky tannins make it an ideal companion to premium grilled beef.

DEGANI, AMARONE DELLA VALPOLICELLA CLASSICO, 2021 100
Veneto, Italy • Full-bodied

Concentrated dried black fruits, dark chocolate, and sweet spice unfold over velvety tannins. An exceptional companion to Picanha or Beef Ribs.



PAUL PRIEUR ET FILS, PINOT NIOR, 2023 89
Loire Valley, France • Light-bodied

Bright red cherry, wild strawberry, and delicate florals are supported by fresh acidity and silky tannins. Beautiful alongside poultry, duck, or earthy dishes.

PIZZATO, NERVI, 2022 91
Serra Gaúcha, Brazil • Medium-bodied

Ripe blackberry, black cherry, and gentle spice are framed by polished tannins and balanced acidity. Versatile enough to accompany a broad range of grilled cuisine.

PIZZATO, SANGUE, 2021 91
Serra Gaúcha, Brazil • Full-bodied

Layers of cassis, blackberry, and subtle spice lead into structured tannins and an elegant finish. Best enjoyed with robust, slow-cooked, or charcoal-grilled dishes.

----- **WHITE WINE** -----

GLS BTL

PIZZOLATO, PINOT GRIGIO, 2024 22 72
Veneto, Italy • Light-bodied

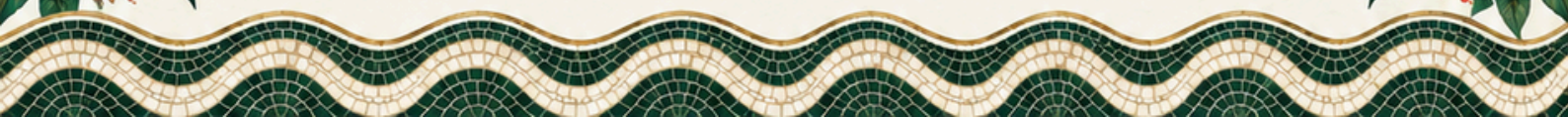
Crisp green apple, ripe pear, and citrus are lifted by vibrant acidity and delicate minerality. A graceful accompaniment to seafood, salads, and lighter fare.

CLÉMENT & FLORIAN BERTHIER, SAUVIGNON BLANC, 2023 20 70
Loire Valley, France • Light-bodied

Lively citrus, tropical fruit, and subtle herbal notes deliver remarkable freshness and precision. Particularly well suited to shellfish, grilled fruits and vegetables.

SUSANA BALBO, CRIOS TORRONTÉS, 2025 88
Salta, Argentina • Light-bodied

Fragrant jasmine, orange blossom, and bright citrus lead to a vibrant palate with refreshing acidity. An elegant choice for aromatic cuisine and soft cheeses.





SPARKING WINE

PIZZOLATO PROSECCO

Veneto, Italy · Light & Refreshing

Fresh apple, pear, and delicate citrus are complemented by fine, persistent bubbles. Delightful as an aperitif or throughout the meal.

GLS

22

BTL

88

NATURELLE, MOSCATEL

Serra Gaúcha, Brazil · Lightly Sweet

Tropical fruit, white peach, and fragrant blossoms finish softly sweet with lively freshness. A charming partner to fruit-based desserts or enjoyed on its own.

80

JUICES

ORANGE

6

CRANBERRY

6

MANGO

6

PINEAPPLE

6

SOFT DRINKS

COKE

5

COKE ZERO

5

SPRITE

5

GINGER ALE

5

SODA WATER

5

TONIC WATER

5

GUARANÁ ANTARCTICA

Brazil's most famous sparkling drink, crafted from Amazonian guaraná fruit. Exceptionally refreshing with a unique, fruity-berry sweetness and a natural energy lift.

8.3

GUARANÁ ANTARCTICA ZERO

The sugar-free, zero-calorie version of Brazil's iconic national soda.

8.3

WATER

SPARKLING WATER PERRIER (330ML)

3.5





COFFEE



AMERICANO

5.5

CAPPUCCINO

6.5

CAFÉ LATTE

6.5

CARAMEL MACCHIATO

6.5

**Extra shot + 2*

**Soy Milk + 1*

**Iced + 0.5*

TEA

ENGLISH BREAKFAST

6

EARL GREY TEA

6

JAPANESE GREEN TEA

6

PEPPERMINT TEA

6

SOUTH AFRICAN ROOIBOS

6

CHAMOMILE

6

