

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.

BEER

BRAHMA BEER

14

HEINEKEN

12

CORONA

12

RED WINE

VIÑA MURIEL, TINTO RESERVA, 2016

GLS	BTL
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 and remarkable depth 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, finishing long and refined. 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

GLS BTL

PIZZOLATO PROSECCO

22

88

Veneto, Italy · Light & Refreshing

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

NATURELLE, MOSCATEL

80

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.

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

8.3

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

GUARANÁ ANTARCTICA ZERO

8.3

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

WATER

STILL WATER/WARM WATER (IN HOUSE BRAND)

3 per bottle

SPARKLING WATER PERRIER (330ML)

3.5

COFFEE

AMERICANO	5.5
CAPPUCCINO	6.3
CAFÉ LATTE	6.3
CARAMEL MACCHIATO	6.3
<i>*Extra shot + 2</i>	
<i>*Soy Milk + 1</i>	
<i>*Iced + 0.5</i>	

TEA

ENGLISH BREAKFAST	6
EARL GREY TEA	6
JAPANESE GREEN TEA	6
PEPPERMINT TEA	6
SOUTH AFRICAN ROOIBOS	6
CHAMOMILE	6



In a Gaúcho's home, the fire is always lit and the doors are always open.

Na casa de gaúcho, o fogo está sempre aceso e as portas sempre abertas.