



Appetizers

017. Colonial Cheese

Made on the grill with honey and pecan nuts, served with toasted bread

R\$ 28 

025. Tambaqui Ribs

Grilled north Brazilian fish, served with vinaigrette salad and fried panko crumbs

R\$ 65



026. Artichoke

Artichoke hearts stuffed with cheese topped with panko flour au gratin, served with lettuce and turmeric sauce

R\$ 36 

027. Tomato Tartare

Diced tomatoes, minced onions, garlic flavoured with honey mustard balsamic vinegar reduction served on top of avocados with lime and cilantro

R\$ 31 

10063. Pupunha Lasagne

Fresh palm heart stuffed with mushrooms, black garlic and brie cheese topped with rustic cherry tomatoes sauce and parmesan cheese

R\$ 41 

1006. Crab Bowl

Shredded crab meat cooked with coconut milk au gratin

R\$ 38

10065. Shrimp Tacos

Homemade flour tortillas, grilled shrimp, spicy tomato sauce, cilantro, avocados and red onions

R\$ 41

Sandwiches and Burgers

All sandwiches and burgers are served with French or rustic fries

10015. Lamb Hamburger

Bun, 180g lamb patty, colonial cheese, tomato, rucula and basil mayo

R\$ 42

10016. Chicken Sandwich

Fried chicken sandwich, tomato, lettuce, paprika mayo and cheddar cheese

R\$ 35

10017. Classic Burguer

Sourdough bun, 180g beef blend, bacon, colonial OR cheddar cheese, tomato and lettuce

R\$ 40

10066. Special Burguer

Sourdough bun, 180g beef blend, bacon, gorgonzola cheese and caramelized onions

R\$ 40



Street

015. **Bruschettas**

Trio of toasted sourdough bread slices; One tomato and basil, one fresh grilled mushrooms and brie cheese and one with grileed eggplant puree, onions and colonial cheese

R\$ 30 

20392. **Tapioca Dices**

Deep fried tapioca dices served with papaya and pepper jam

R\$ 28

016. **Rustic French Fries**

10013. **French Fries**

R\$ 25  

R\$ 25 

020. **Polpetas da Nena**

Our famous beef stew fried pies served with peper jam

R\$ 35

023. **Codfish Patties**

Codfish, potatoes, thyme and parsley fried patties server with tartar sauce

R\$ 39

024. **Patéis**

Meat or cheese Brazilian pastéis

R\$ 25


021. **Meat sushi**

Meat rolls filled with cheese rolled with bacon strips, braised on the grill

R\$ 42

019. **Country Sausage**

100% beef sausage with aromatic herbs and spices

R\$ 39 

197. **Sliced Striploin Steak or Entraña**


Braised on the grill, served with chimichurri and vinaigrette

R\$ 70

Salads

148. **Octopus Carpaccio**

Served with citric sauce, chilli and shoots

R\$ 65 

028. **Beef Carpaccio**

*Served over roquette leaves, with caper, parmesan cheese, olive oil and salt on top.
Served with caper mayonnaise*

R\$ 52

031. **Q Caprese**

Braised cherry tomatoes, roquette pesto, Brazil nut, mozzarella and basil

R\$ 34 

029. **Fresh Salad**

Roquette, mango, mozzarella, pecan nuts, avocado, cherry tomatoes, lime, olive oil, salt and pepper

R\$ 30 

032. **Q Salad**

Lettuce mix, quinoa, red onions, sesame seeds, cherry tomato with honey mustard balsamic vinegar reduction

R\$ 33 



From the Field



188. PS Pasta

Spaghetti, olive oil, garlic, chilli, parsley and pecorino cheese

R\$ 50 

196. Mushroom Ravioli

Ravioli filled with mushrooms, ricotta cheese and spinach, served with fresh tomato and basil sauce

R\$ 65 

048. Leek Risotto

Leek risotto with parmesan cheese and heavy cream covered with leek crisps

R\$ 58 

147. Q Risoto

Mushroom, black garlic and brie cheese risotto

R\$ 59 

1007. Lamb Shin

Firstly steam cooked and then grilled, served with polenta and wine and herbs reduction

R\$ 92



033. Beef Ribs*

R\$ 93



10064. Striploin Steak*

R\$ 89



035. Chorizo Steak*

R\$ 96

036. Entraña*

R\$ 82

037. New York Steak*

R\$ 96

038. Prime Rib*

R\$ 140

039. Short Rib (Serves 2 persons)*

R\$ 158

040. Flat Iron Steak*

R\$ 96

041. Denver Steak*

R\$ 95



122. Pork Prime Rib*

R\$ 75

***Choose two options of garnishing:**

Side dishes

- Braised Potato Salad
- Grilled Tomatoes
- Grilled Asparagus
- Braised red onions, bell peppers, eggplant and courgette
- Sweet potato with fennel and colonial cheese
- Mushroom mix with courgette
- Braised Eggplant purée
- Grilled Potatoes
- Grilled Pumpkin



From the Sea

1009. **Shrimp and Pirarucu Moqueca** R\$ 98
Famous Brazilian dish made with palm oil, onions, bell peppers, coconut oil, shrimp and the biggest Amazon River fish, the pirarucu
10019. **Pirarucu with Shrimp and mushrooms sauce** R\$ 95
Served with black rice with almonds
042. **Pirarucu with lime and ginger sauce** R\$ 89
Served with palm heart fettuccine
044. **Grilled Salmon** R\$ 91
Choose two garnishing options from the steaks section
10023. **“Gomes de Sá” Codfish** R\$ 138
Roasted codfish with olives, egg, potatoes and onions
046. **Shrimp Risotto** R\$ 79
Coconut milk, shrimps and pumpkin risotto
050. **Spaghetti Nero Di Seppia** R\$ 82
With shrimps, octopus, squid, mussel, tomatoes and coriander
024. **Grilled Octopus*** R\$ 130
Choose two garnishing options
049. **Seared Tuna** R\$ 93
Seasoned with oyster sauce, served with hummus, sautéed mushrooms with soy sauce

Kids Menu

500. **Kids Special** R\$ 45
Pasta or rice, grilled filet mignon or fish and French fries
10100. **Mini Burguer** R\$ 33
Bun, 100g beef blend, cheddar cheese

***Choose two options of garnishing:**



Side dishes



- Braised Potato Salad
- Grilled Tomatoes
- Grilled Asparagus
- Braised red onions, bell peppers, eggplant and courgette

- Sweet potato with fennel and colonial cheese
- Mushroom mix with courgette
- Braised Eggplant purée
- Grilled Potatoes
- Grilled Pumpkin





Deserts

054. **Oreo cake**

White and black chocolate with oreo crumbs base covered with red fruits coulis

R\$ 25

10024. **Cocada**

Coconut sweet, dulce de leche with banana, pecan nuts and lemon ice cream

R\$ 23

051. **Coffee Crème Brûlée**

The famous French dessert combined with the also famous Italian expreso

R\$ 22

053. **Banana Pancake**

With dulce de leche, banana, caramelized nuts, and vanilla ice cream

R\$ 20

10083. **Petit Gateau**

Classic chocolate cake with creamy filling served with vanilla ice cream

R\$ 25

182. **Flambé Pineapple**

Flabéed with orange licour and served with lemon ice cream

R\$ 18



20393. **Flambé Strawberries**

Served with ice cram and chantily

R\$ 20

