

STREET FOOD

015. Bruschetas

- **Tomate:** Pão italiano de fermentação natural, alho, tomate e manjericão;
- **Cogumelo:** Pão italiano de fermentação natural, alho, cogumelos in natura na brasa e queijo colonial;
- **Berinjela:** Pão italiano de fermentação natural, berinjela assada na brasa e cebola e parmesão RAR;

016. Batatas Rústicas

Acompanha aioli de alho negro

017. Queijo Colonial Grelhado com Mel e Nozes

018. Granito

- Corte extraído do peito bovino, é uma carne com maior rigidez conferindo assim um sabor único a mesma, feitas na brasa e fatiadas finamente, acompanha chimichurri e farofa da casa.

019. Linguiça Campeira

- Artesanal bareinha tradicional 100% bovinas e temperadas com especiarias

020. Polpeta da Nena com Geléia de Pimenta

- Clássico bolinho de carne de panela do quinta estação servido com geleia de pimenta. Em memória de Nena Ruaro 8 unidades.

021. Sushi do Barea

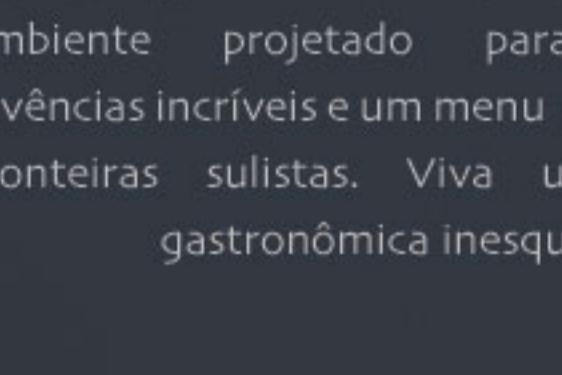
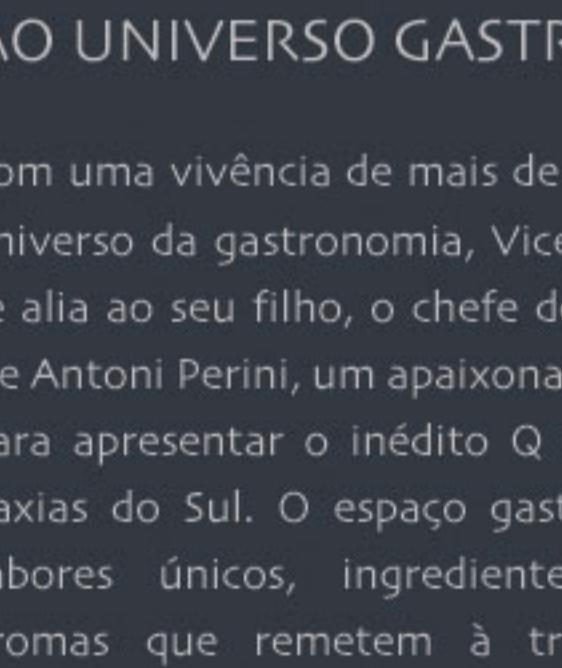
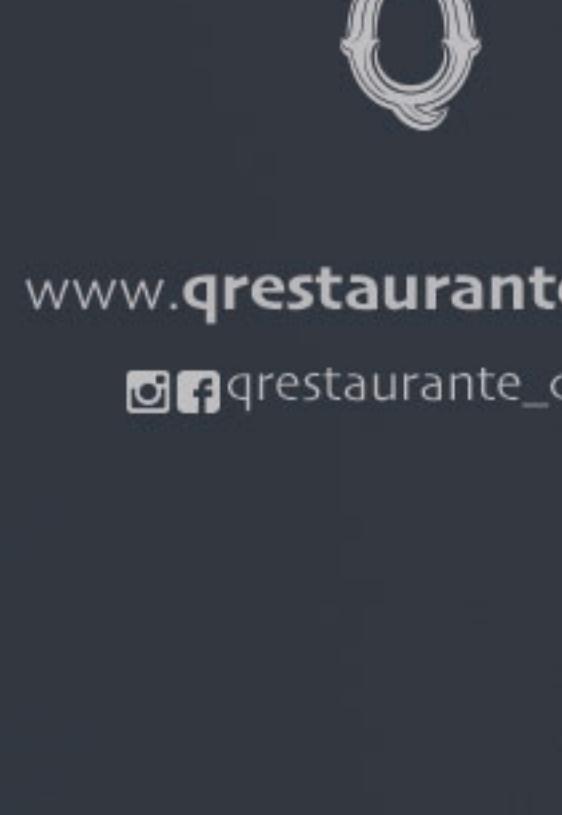
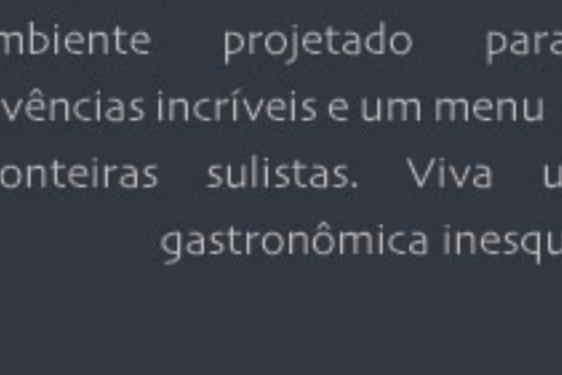
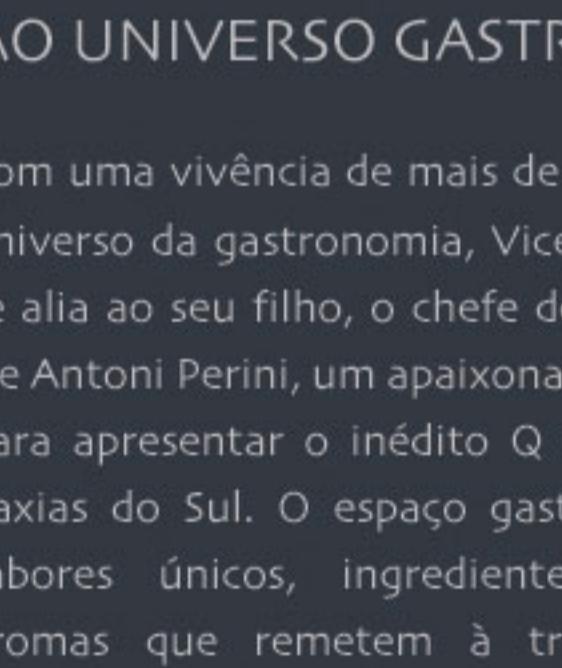
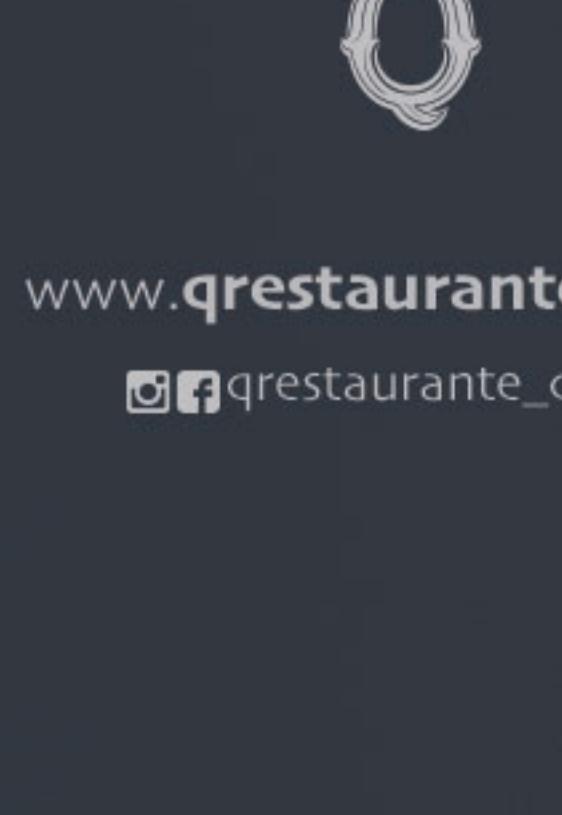
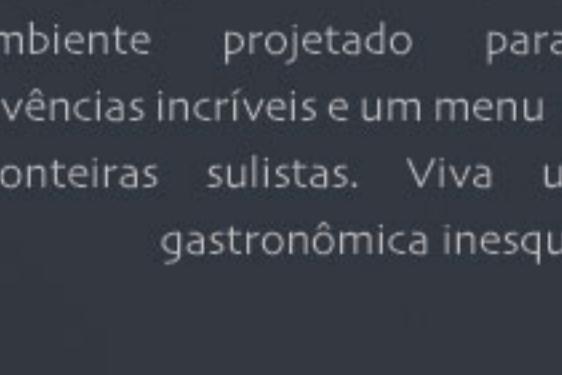
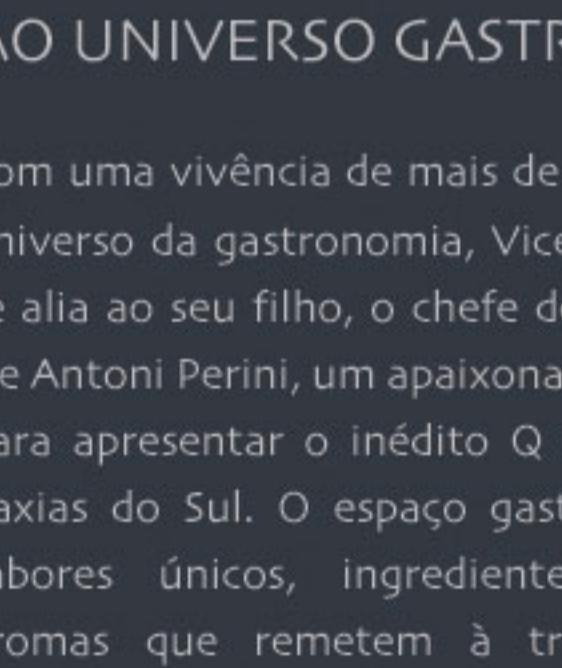
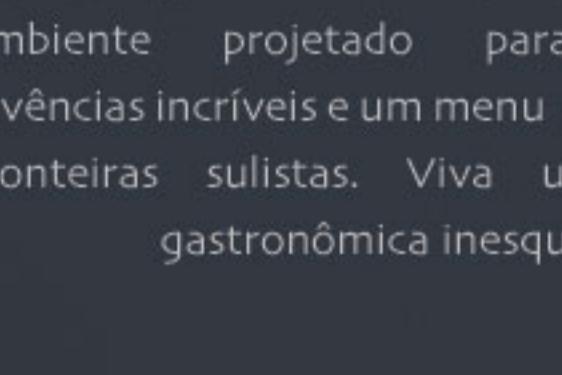
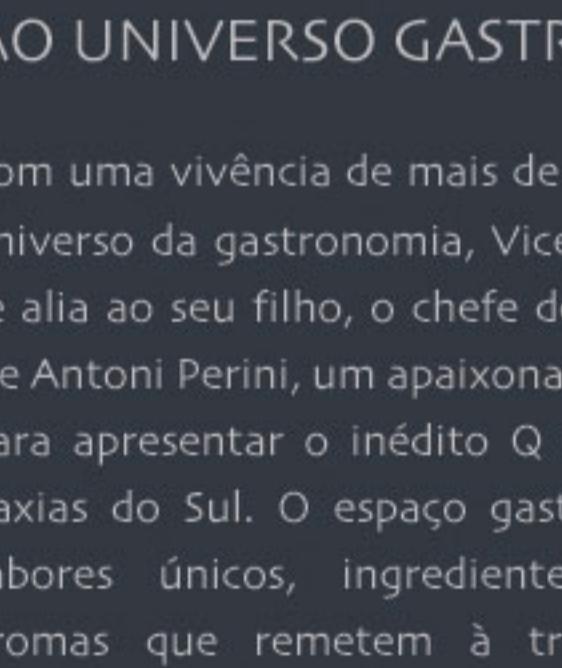
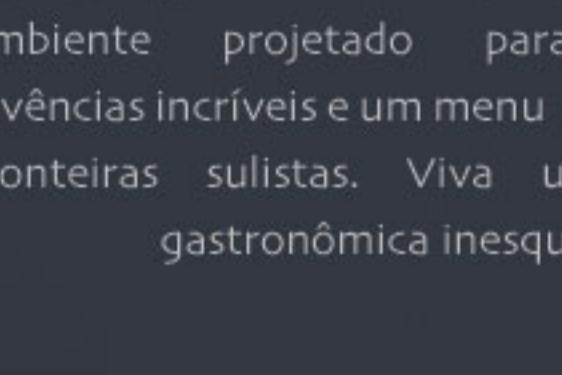
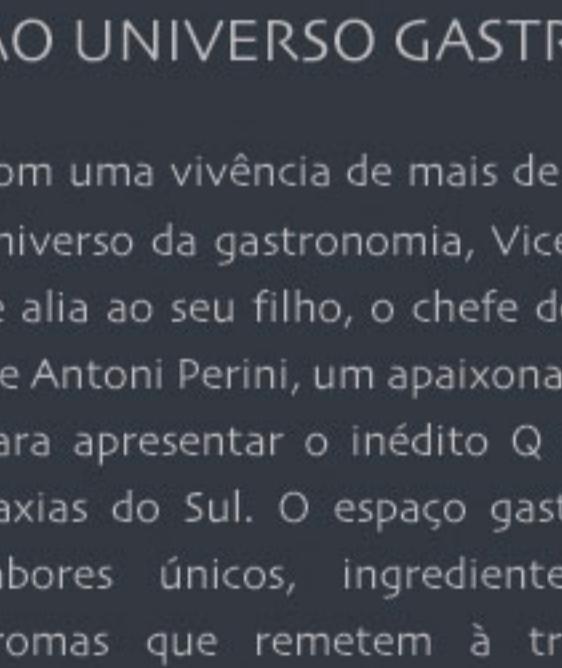
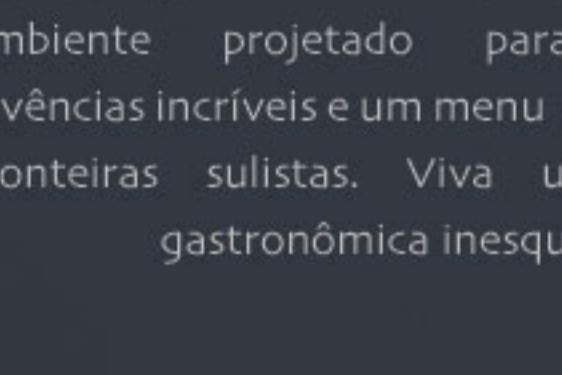
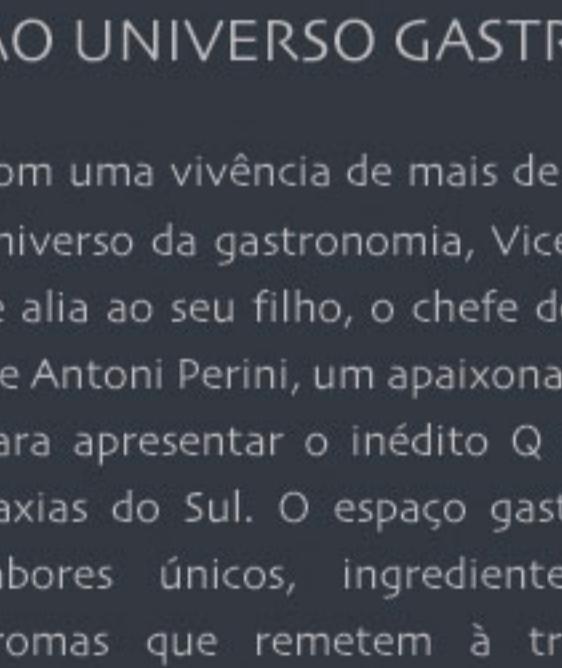
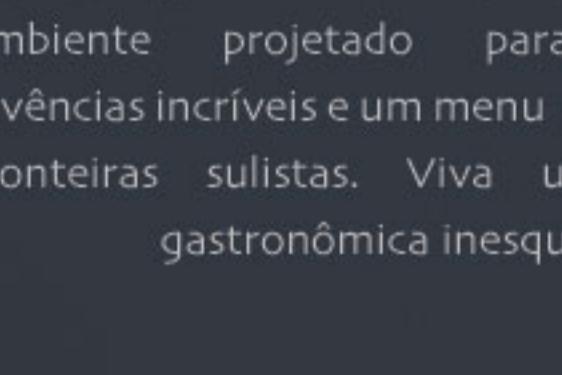
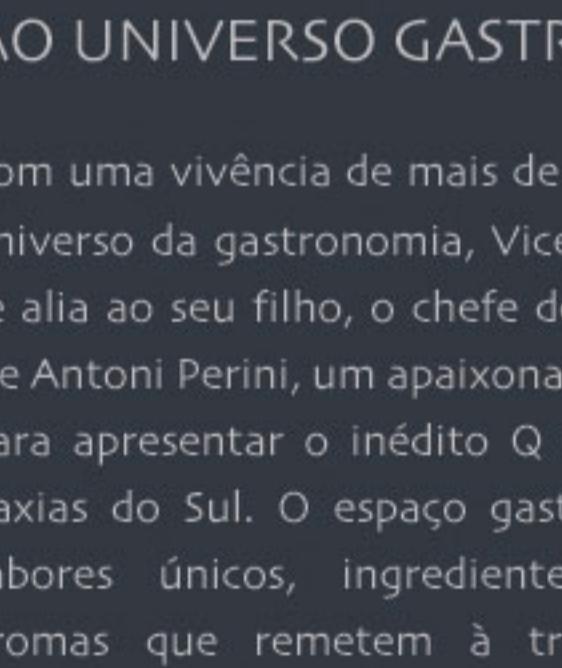
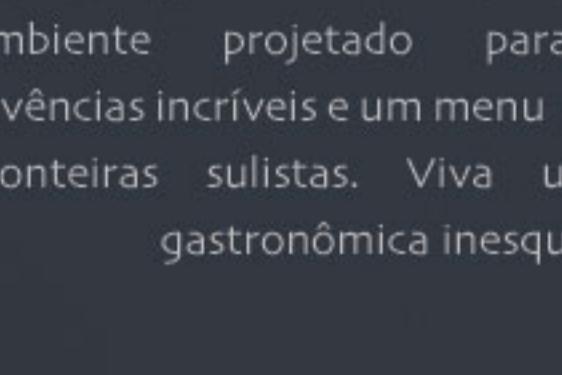
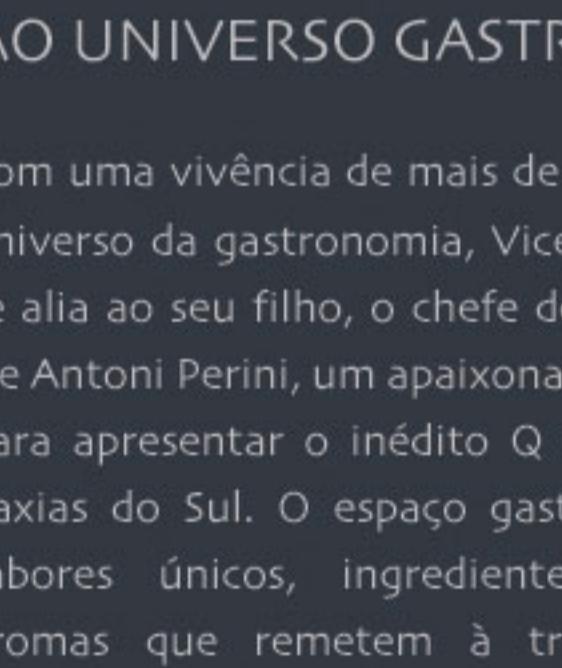
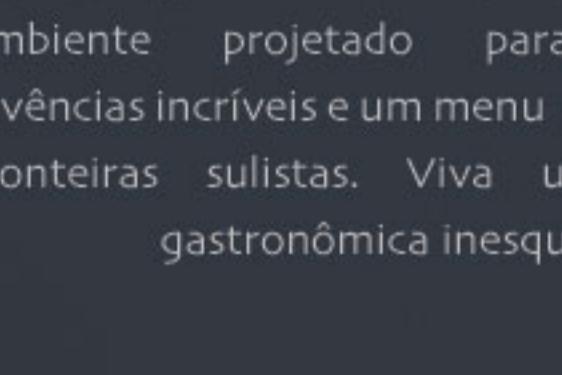
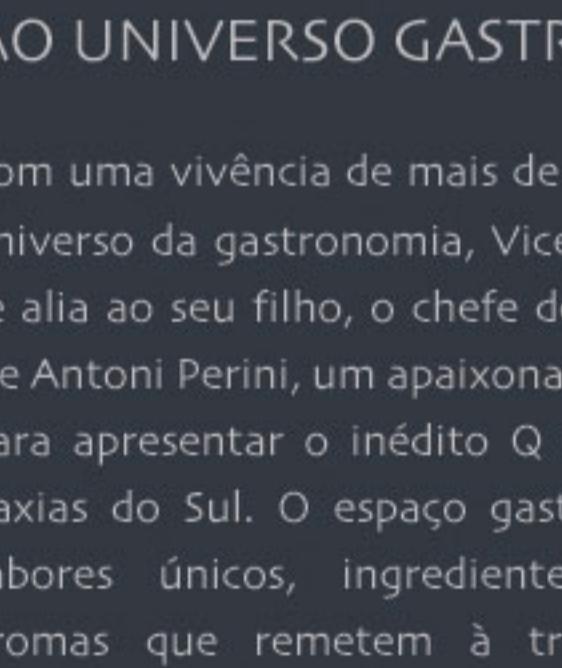
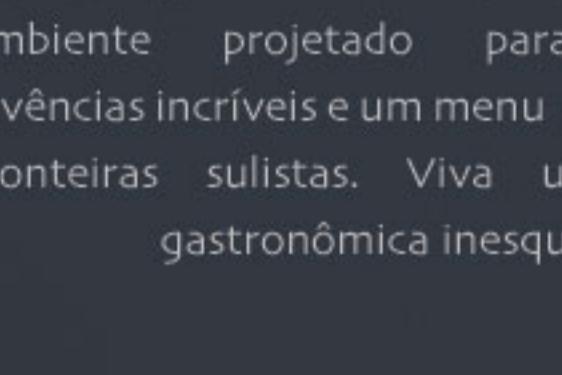
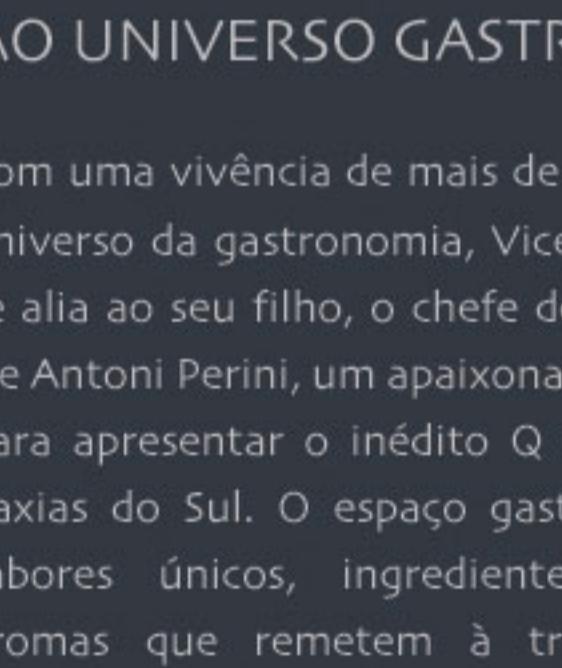
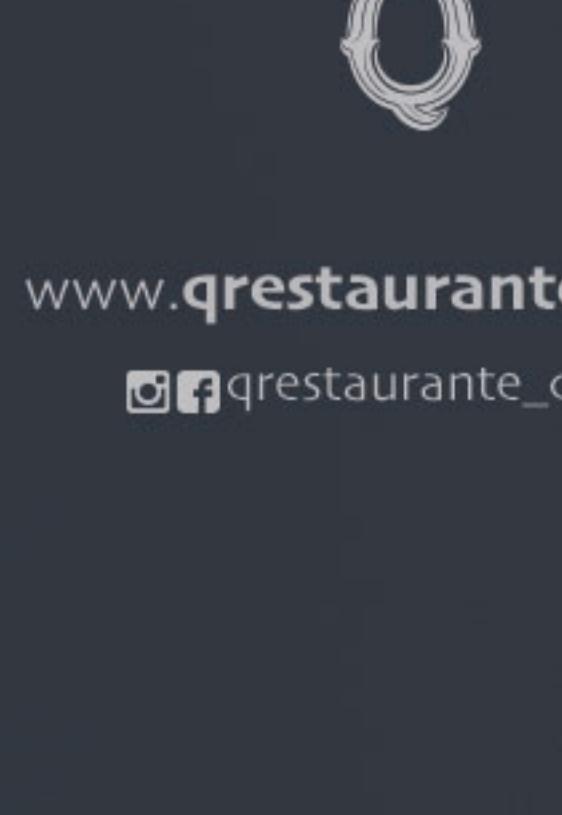
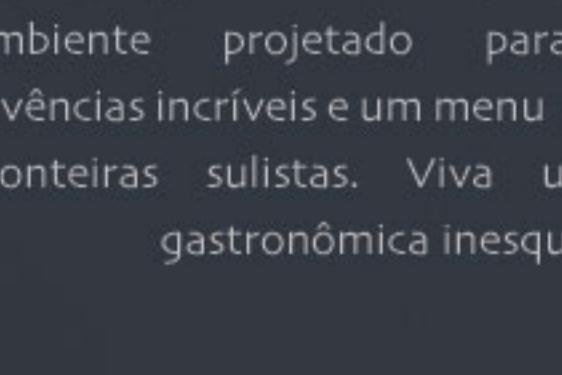
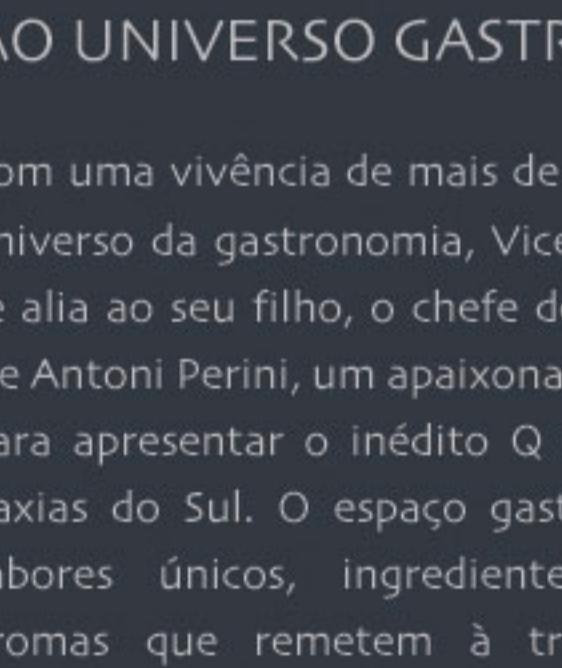
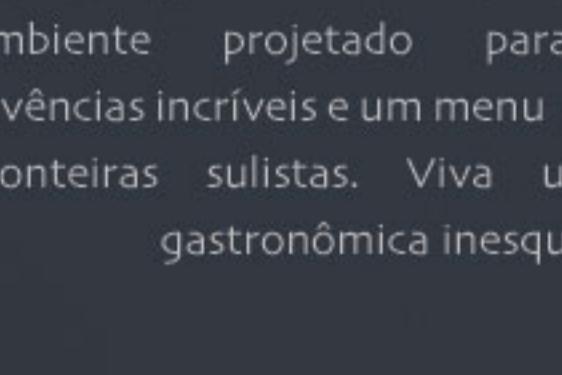
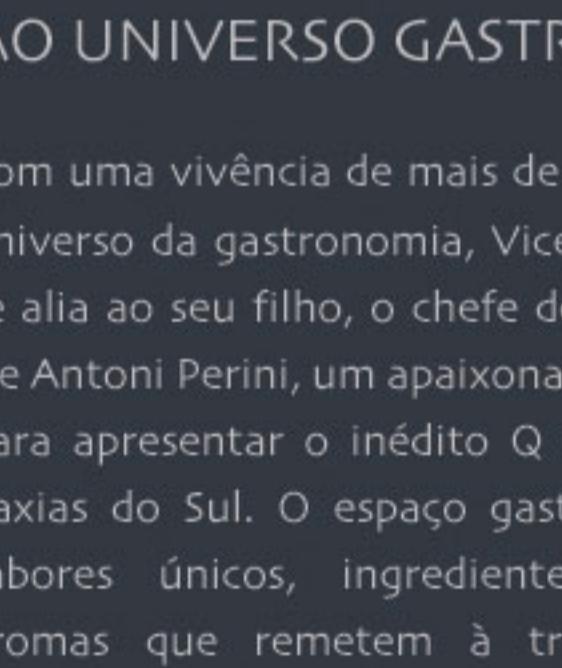
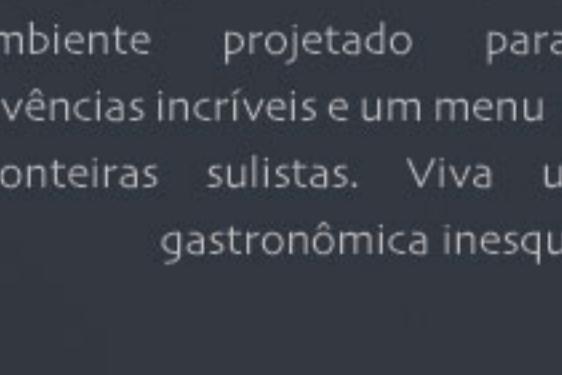
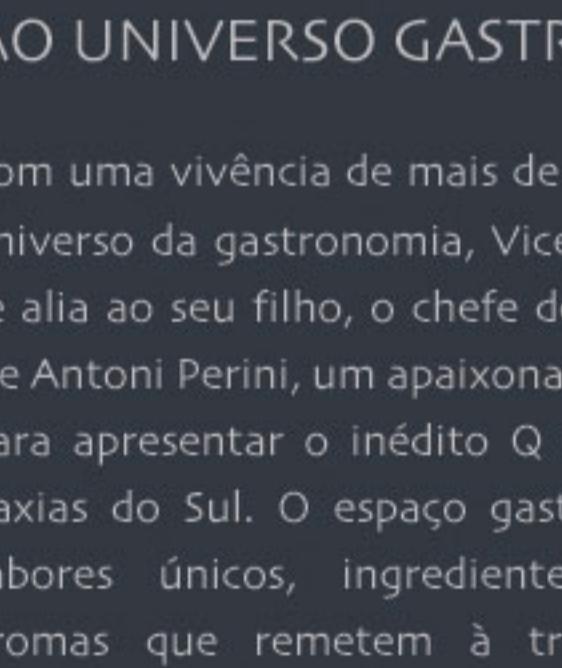
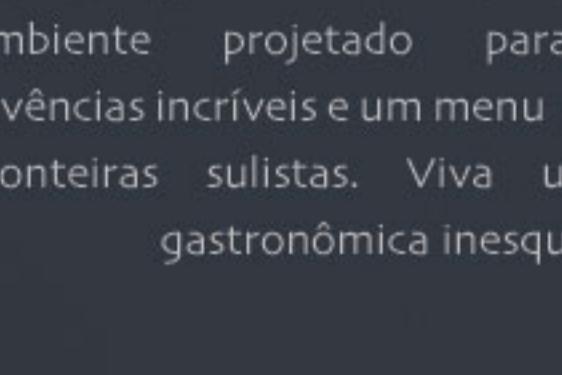
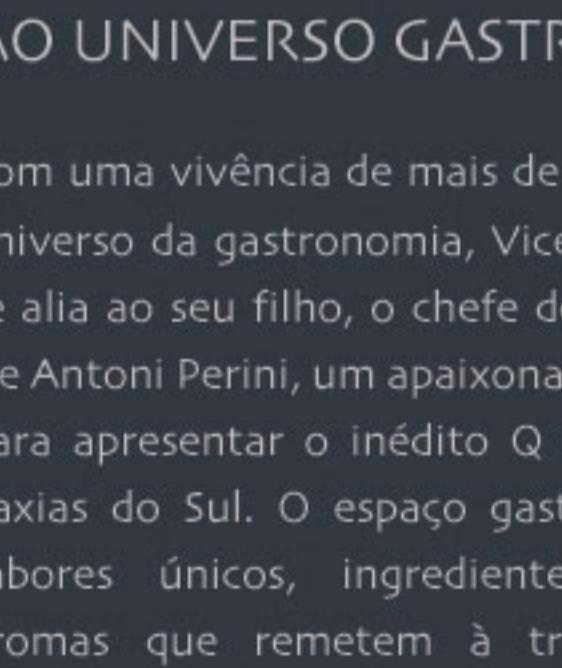
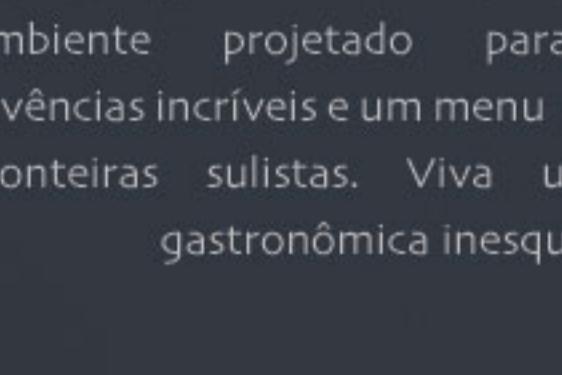
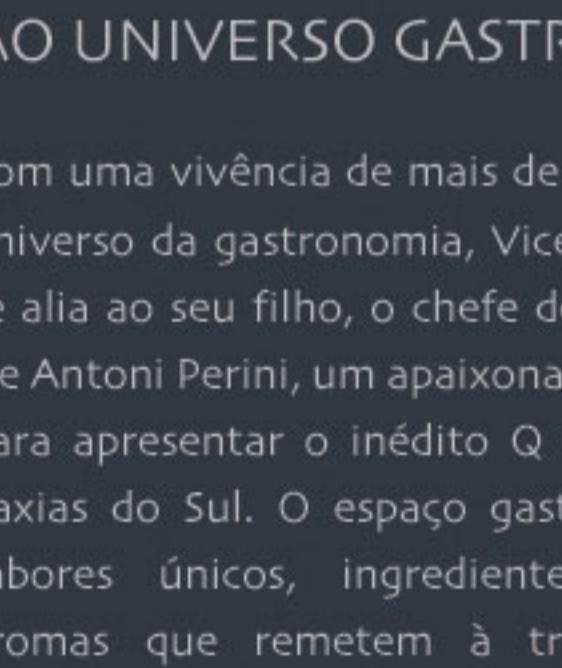
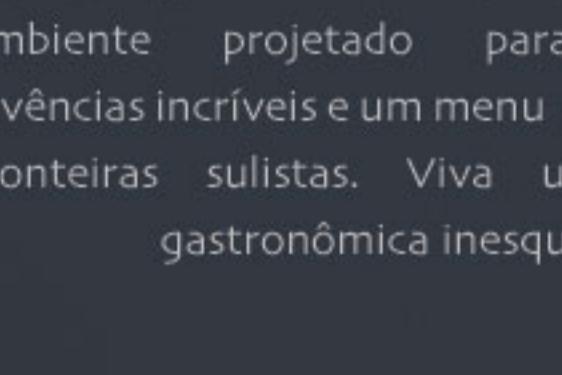
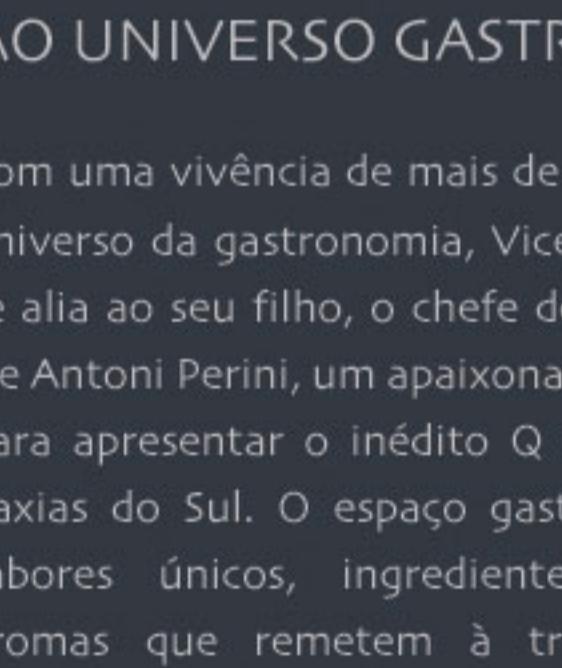
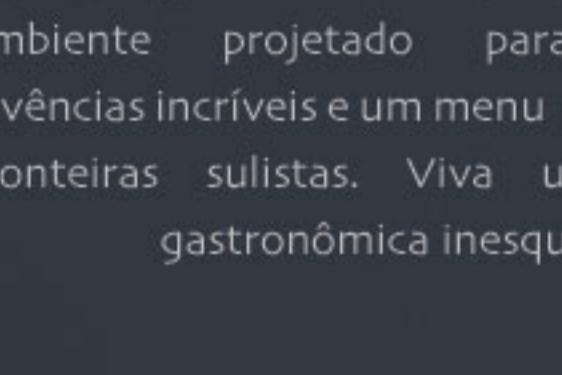
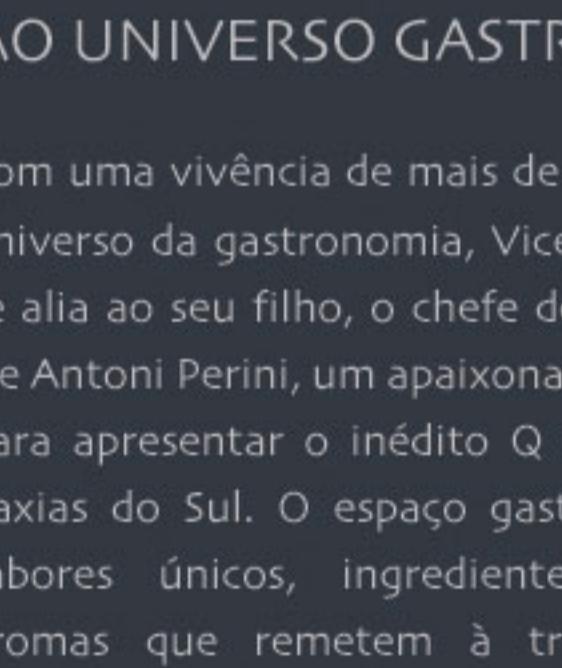
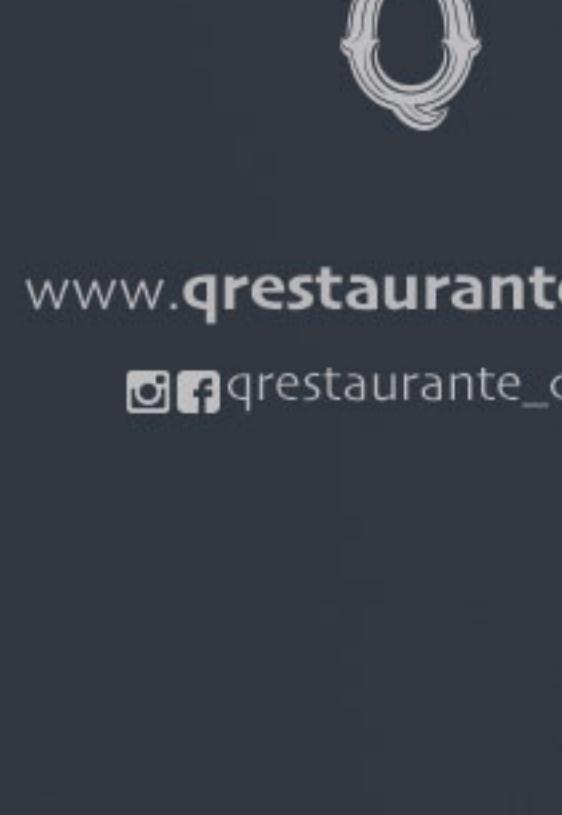
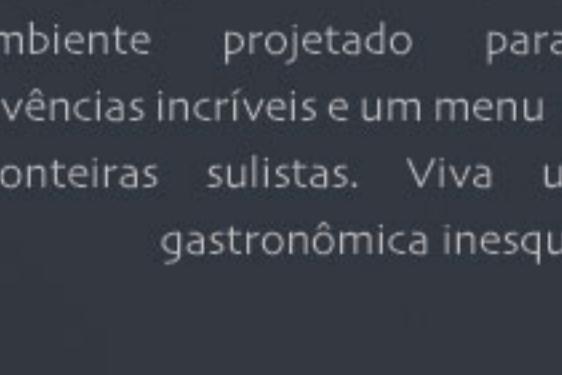
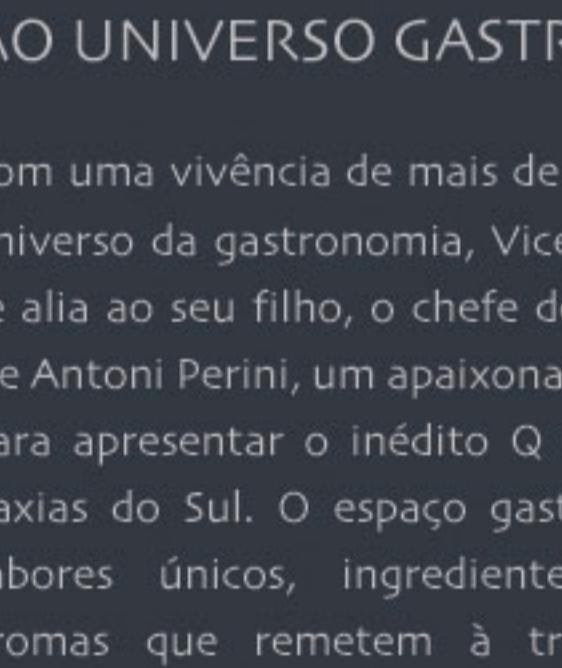
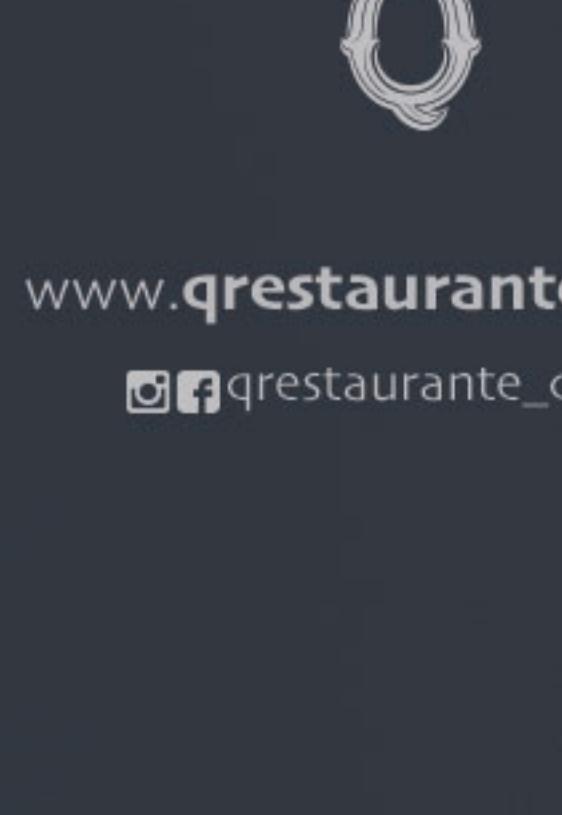
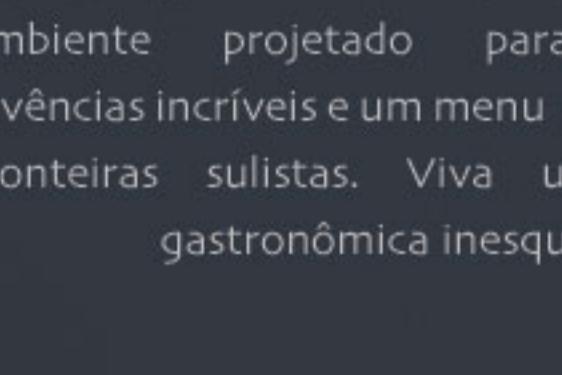
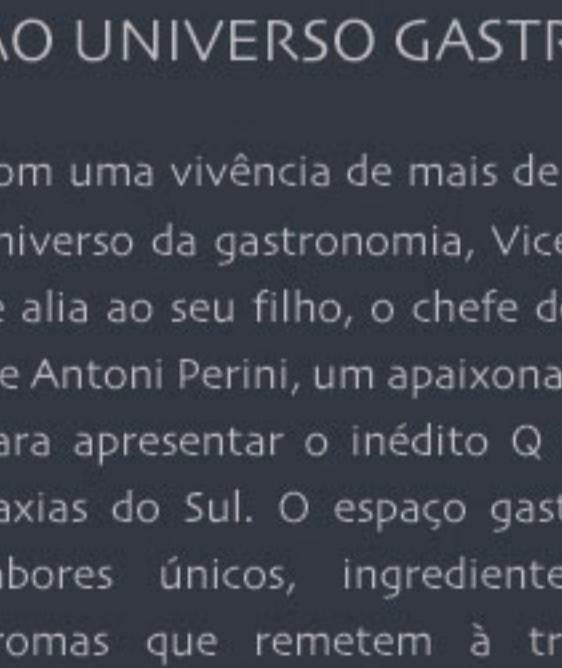
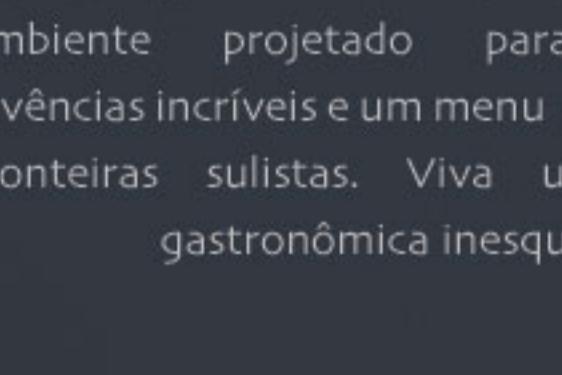
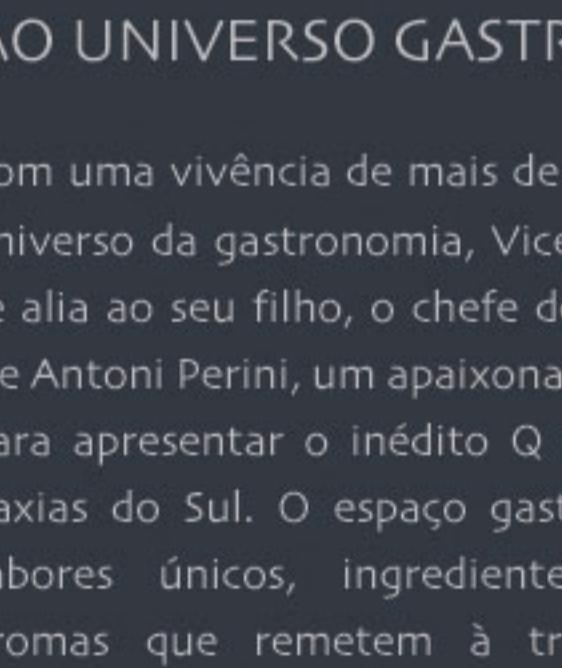
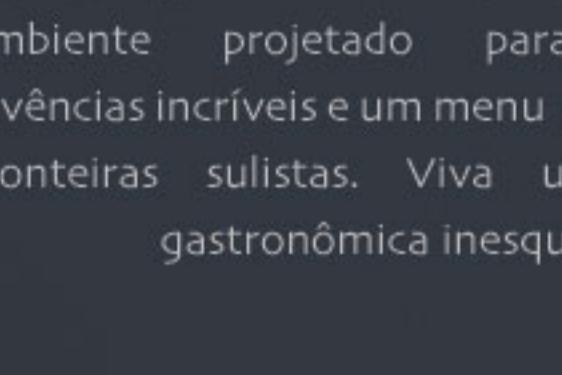
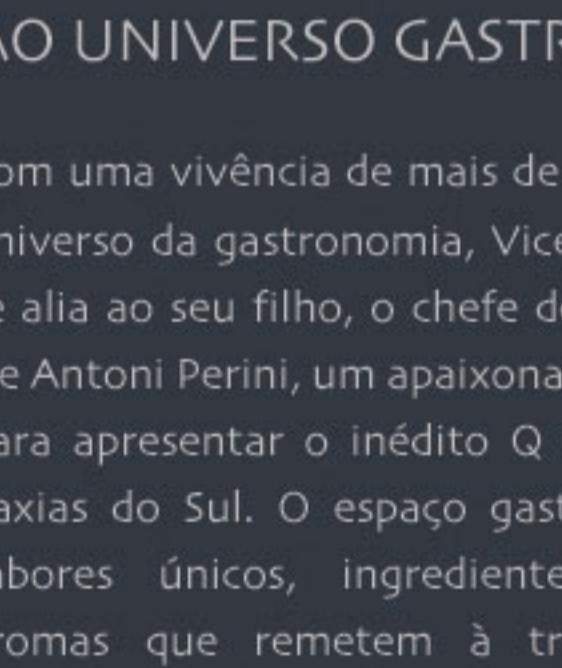
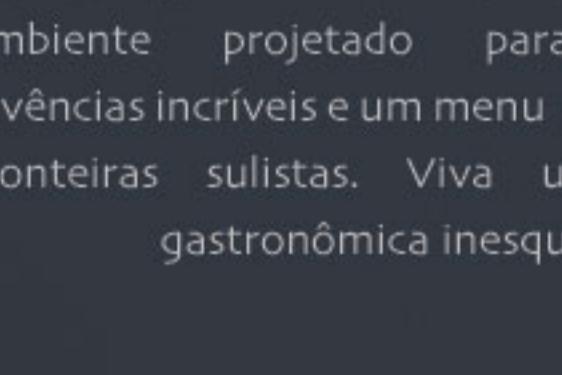
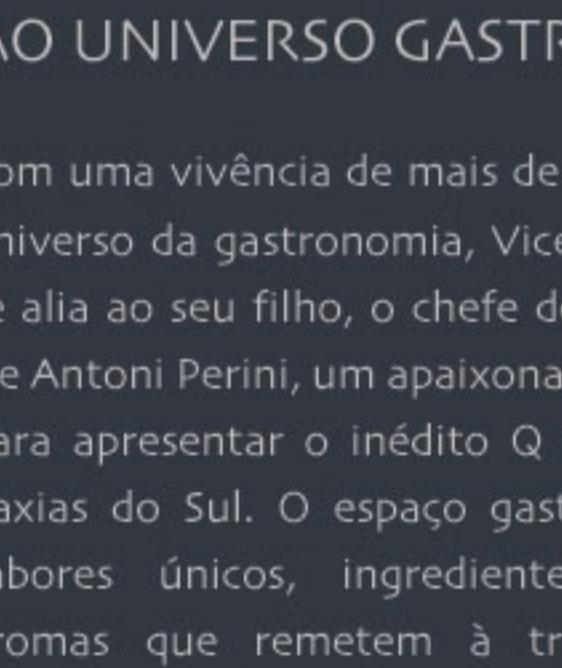
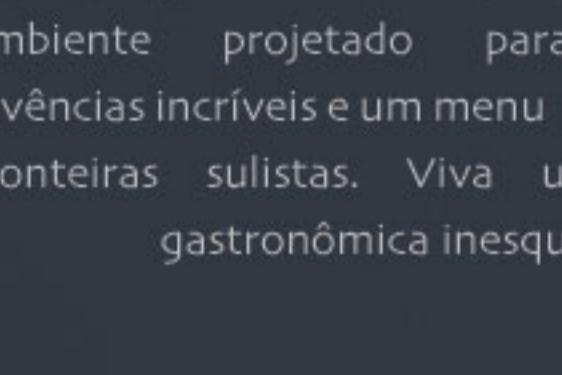
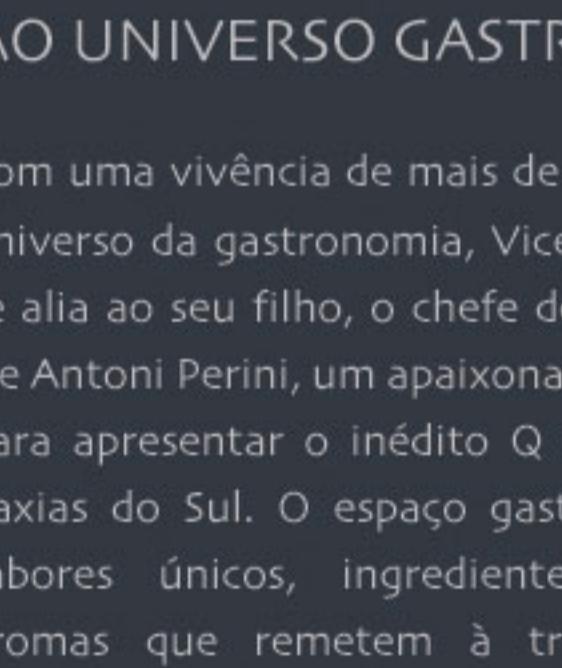
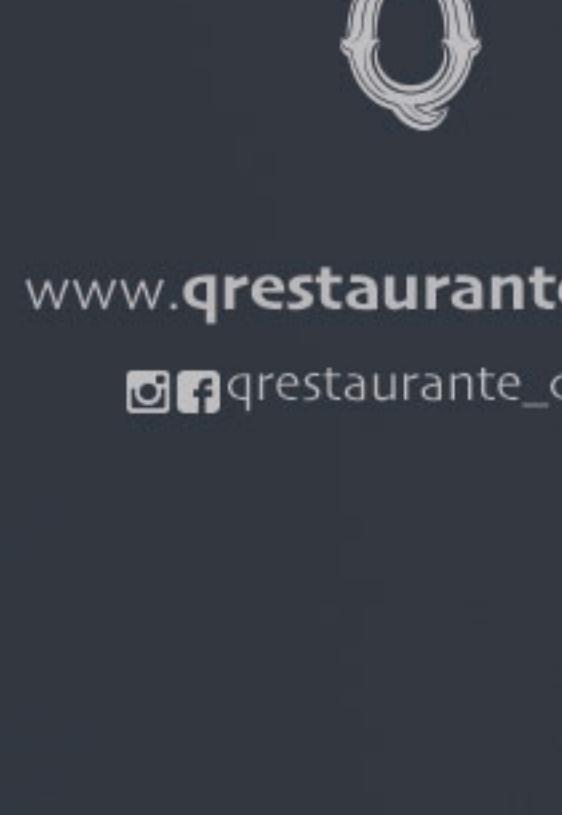
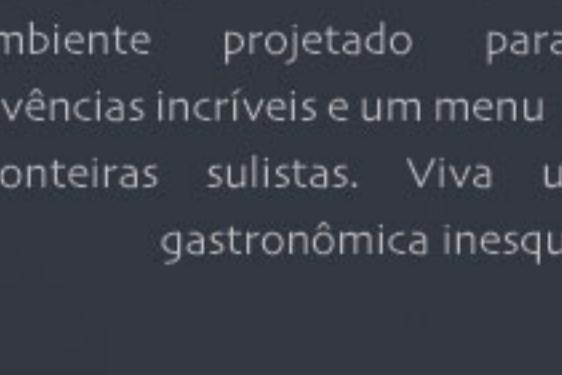
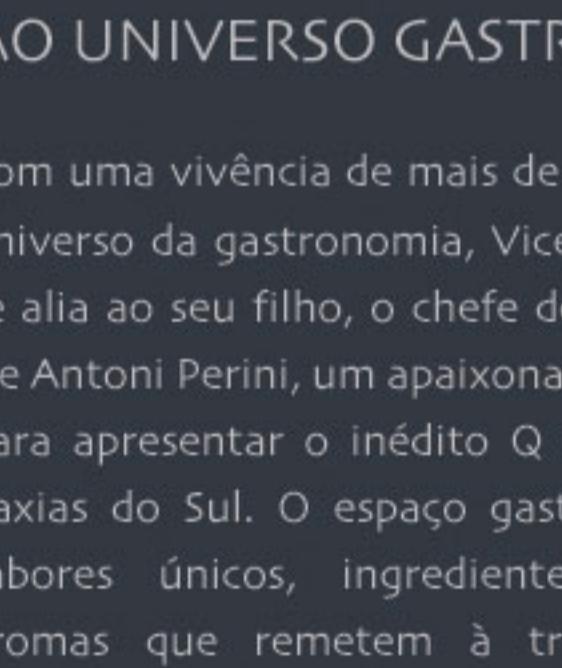
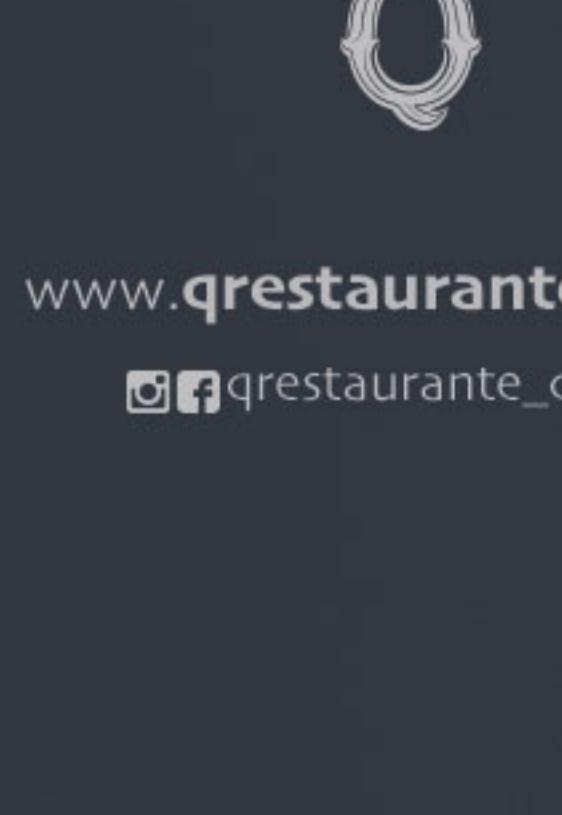
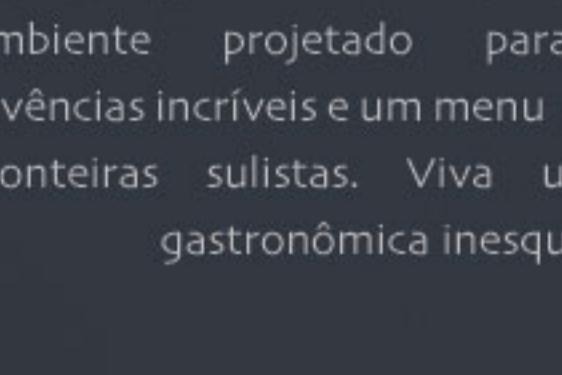
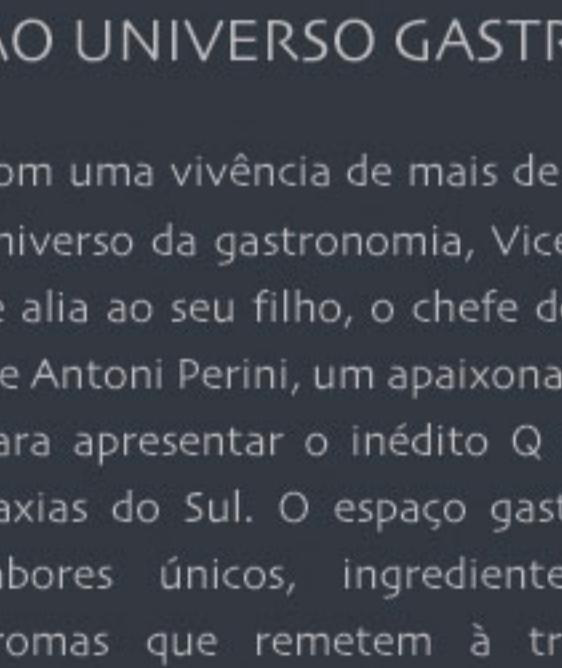
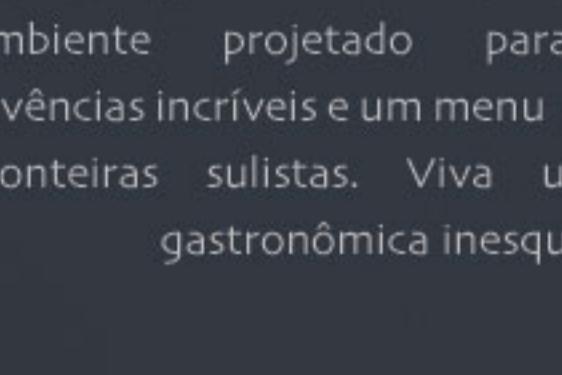
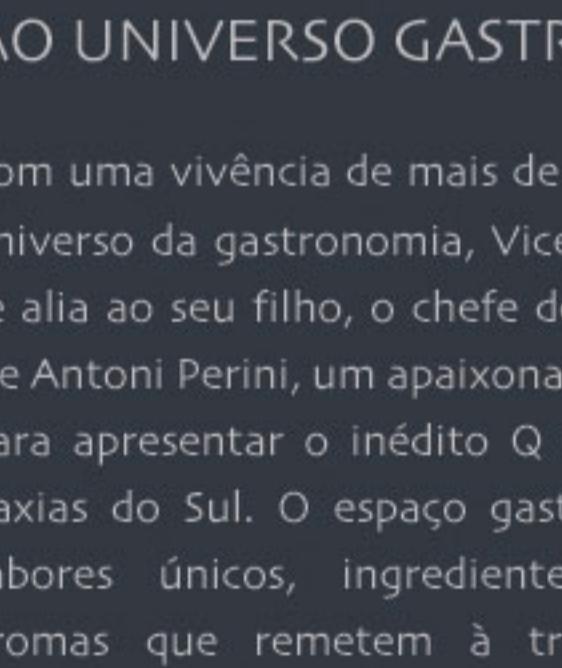
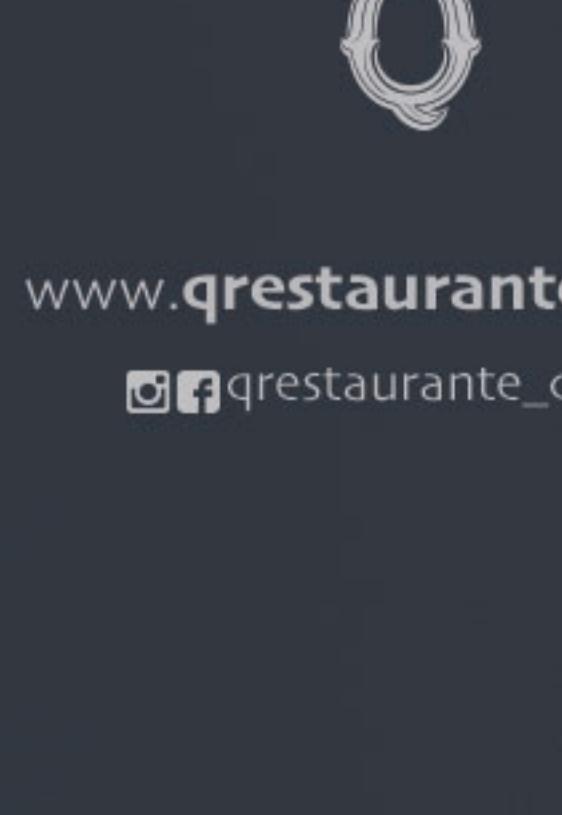
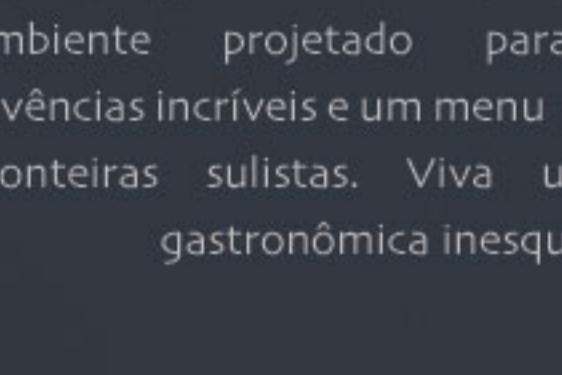
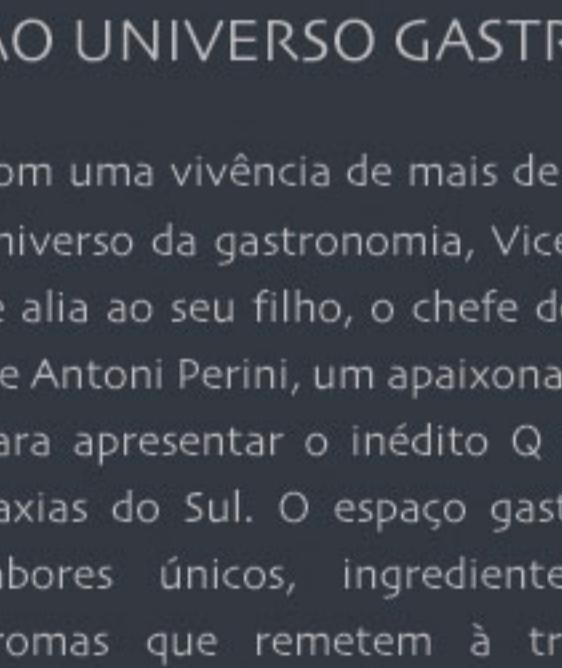
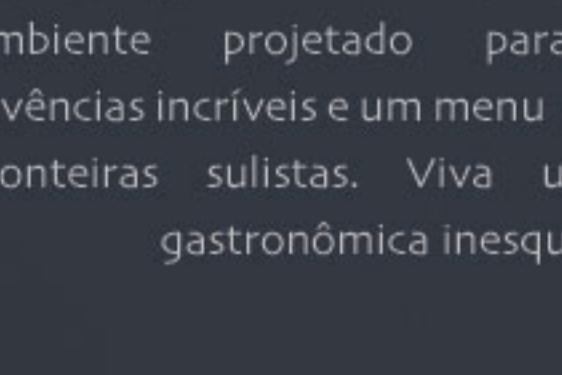
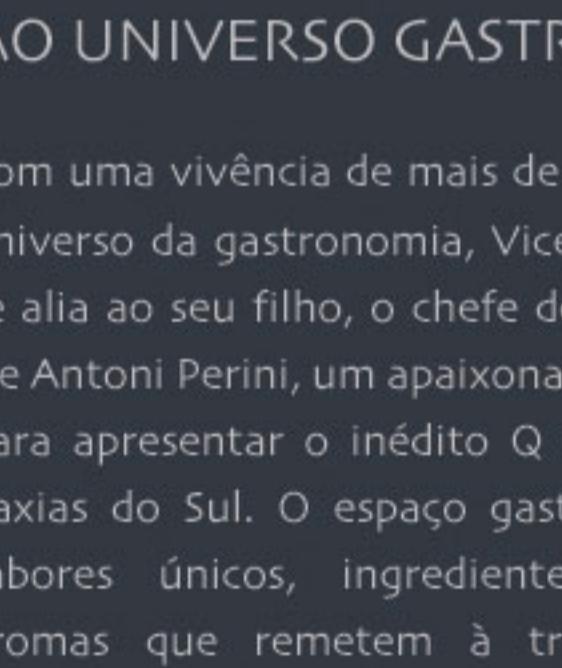
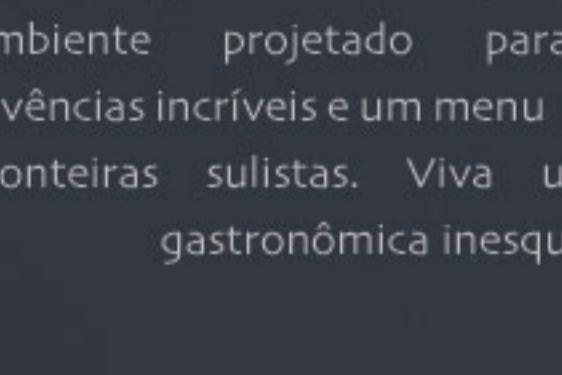
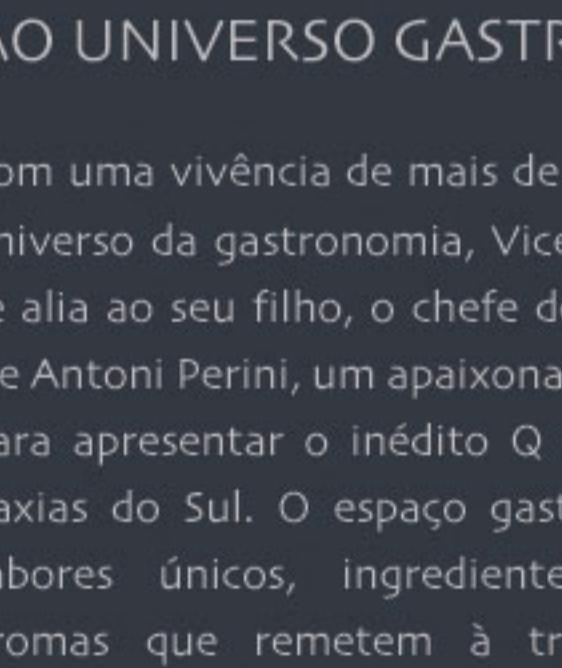
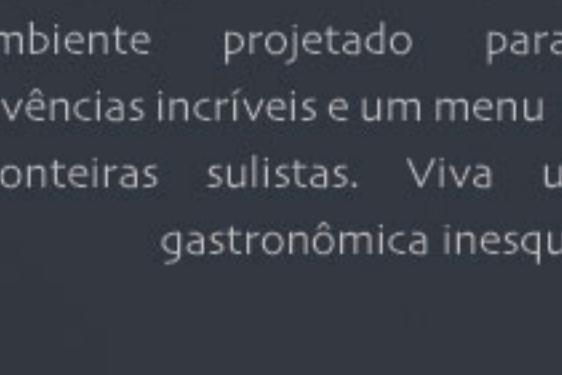
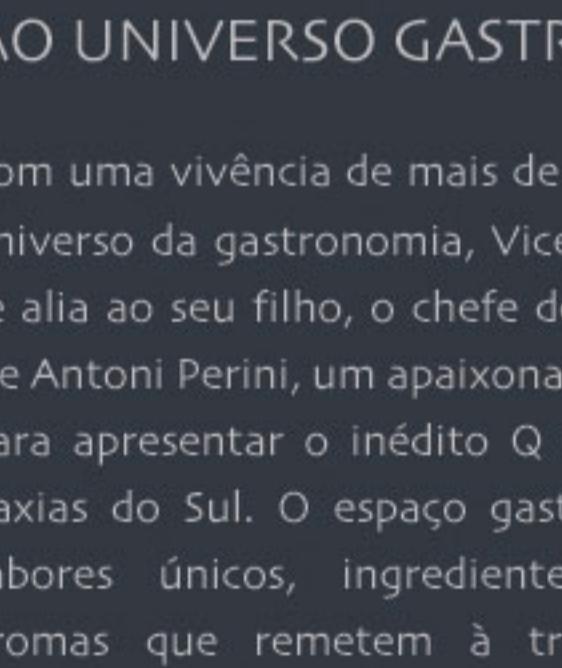
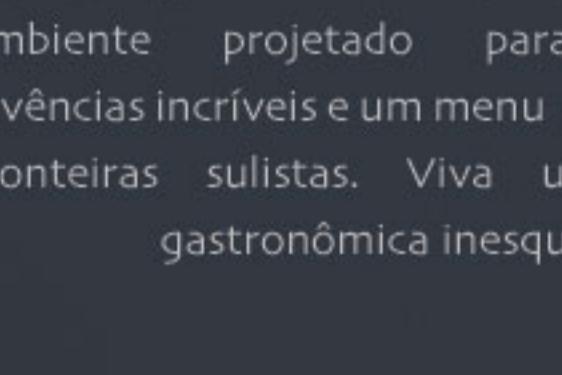
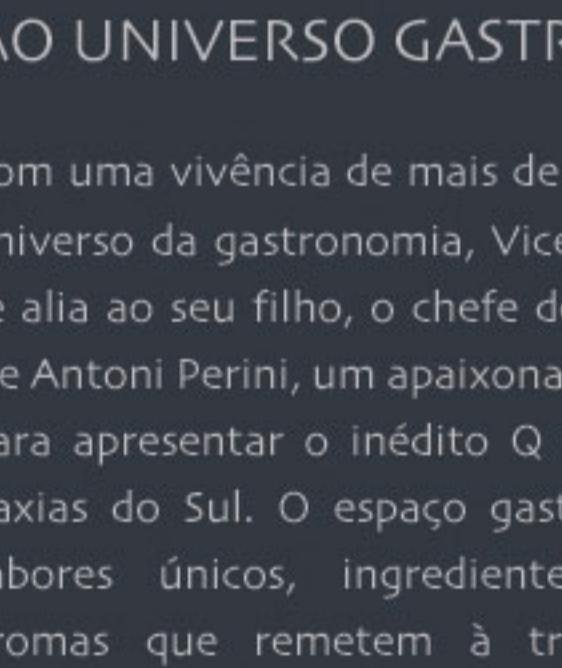
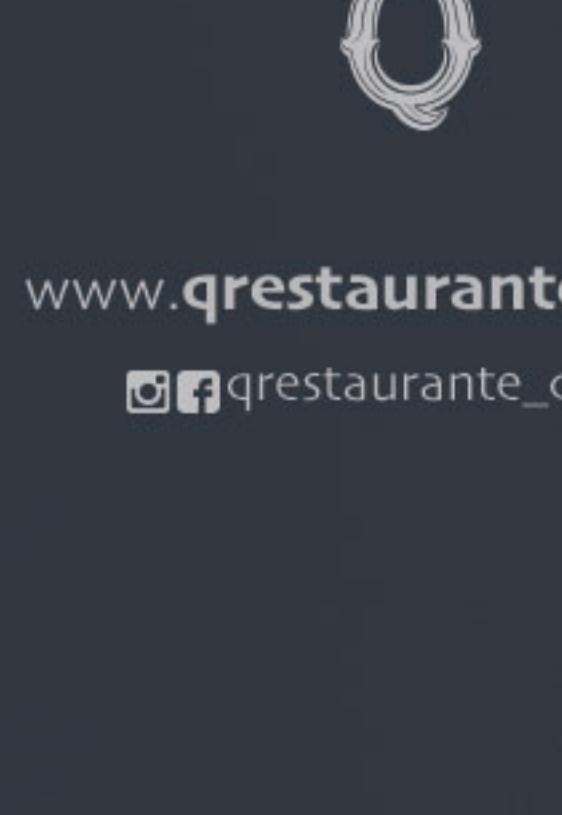
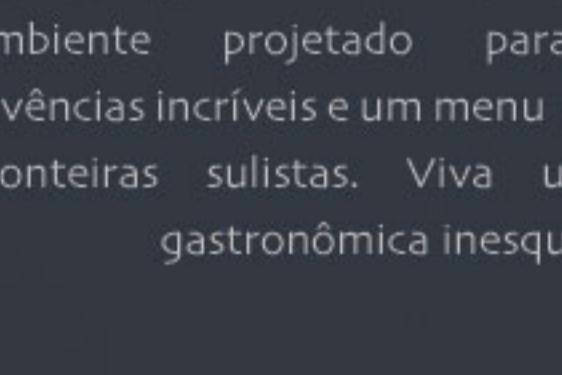
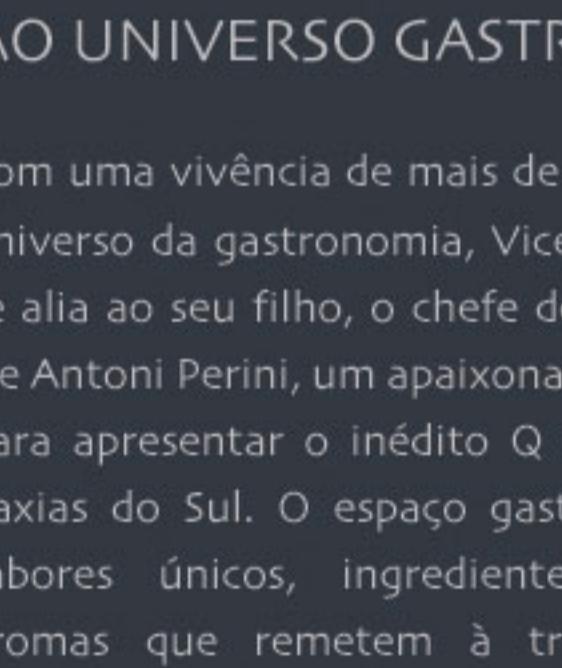
- Tiras de carne bovina, ou de frango recheado com queijo e envolto em bacon, acompanha chimichurri e farofa.

022. Hambúrguer

- Pão de hambúrguer de fermentação natural, hambúrguer blend bovino de cortes do dianteiro de 180gr, bacon, cebola caramelizada, queijo cheddar ou colonial, tomate e alface. Acompanha batatas rústicas.

023. Mini hamburguer

- Pão de hambúrguer de fermentação natural, hambúrguer blend bovino de cortes do dianteiro de 60gr, queijo cheddar ou colonial, tomate e alface. Acompanha batatas rústicas.



BEBIDAS

055. • Água com e sem gás

056. • Refrigerantes

057. • H2O

058. • Red Bull

059. • Red Bull Tropical

060. • Suco de Laranja

061. • Suco de Uva

062. • Heineken

063. • Budweiser

064. • Chopp Pilsen Hop

065. • Chopp Pilsen

066. • Café Expresso 3 Corações

218. • Chás (camomila, boldo e verde)

118. **Couvert** (opcional)

- Pães artesanais com azeite de oliva e pastinha do dia.

ENTRADAS

024. **Pollo Grelhado**

- Acompanha batata e tomates assados.

025. **Costelinha de Tambaqui**

- Costelinha de tambaqui grelhado na brasa. Acompanha vinagrete e farofa.

026. **Alcachofra**

- Fundo de alcachofras recheada com queijos gratinado com farinha panko com molho de açafrão brasileiro.

027. **Tartar de Tomate**

- Tomates e abacates picados e temperados com cebola, alho e redução de aceto balsâmico, mostarda e mel.

SALADAS

028. **Carpaccio Quinta Estação**

- Clássico da steakhouse quinta estação, acompanha salada de mini rúcula e maionese de alcaparras e parmesão.

029. **Salada de Batata na Brasa**

- Batatas pirulito assadas na brasa com cebola, tomates e maionese artesanal.

030. **Salada de mini Rúcula**

- Salada de mini rúcula e mini radicci com matambrito de porco e vinagre.

031. **Q Caprese**

- Salada de tomates cereja puxados na brasa com pesto de rúcula, castanha do pará e mozzarella de búfala.

032. **Mix de Folhas com Cogumelos e Queijo Brie**

DA GRELHA

033. **Assado de tiras (com osso)**

- Costelas cortadas em tiras finas, tendo como destaque maciez e sabor - 600gr.

034. **Bife de Tiras**

- Corte do traseiro, retirado do contra filé, se destaca pela maciez e suculência - 350gr.

035. **Bife de Chorizo (New York steak)**

- Corte do traseiro, localizado no miolo do contra filé, corte nobre que se destaca pela maciez - 300gr.

036. **Entrança**

- Retirado do interior das costelas, possui sabor diferenciado e maciez que se destaca - 300gr.

037. **Entrecot**

- Corte do traseiro, retirado do contra filé após a 10a costela, se destaca pela maciez e suculência - 300gr.

038. **Prime rib (com osso)**

- Considerado um dos cortes mais nobres do boi, esse corte do traseiro, extraído dentre a 6a e a 10a costela do boi, possui sabor, maciez e suculência ímpares - 500gr. (*serve duas pessoas)

039. **Short rib (com osso)**

- Corte do dianteiro, extraído dentre a 1a e a 5a costela do boi, se destaca pela maciez e sabor - 700gr. (*serve duas pessoas)

040. **Shoulder (Flat Iron Steak)**

- Corte do dianteiro, retirado do miolo da paleta, se destaca pela maciez e suculência - 300gr.

041. **Denver Steak**

- Corte do dianteiro, extraído do acém, possui alto nível de marmoreio e impressiona no sabor - 300gr.

Escolha dois

- acompanhamentos para o seu grelhado
- Cebola roxa, pimentões, berinjelas e abobrinhas na brasa;
 - Batatas assadas na brasa;
 - Batata doce, funcho e queijo colonial;
 - Beterrabas e cenouras orgânicas assadas na brasa com ervas;
 - Mix de cogumelos com abobrinhas na brasa.

DA COZINHA

042. **Pirarucu ao Molho de Coco**

- Pirarucu grelhado, molho de coco e purê de batata doce e moranga.

043. **Bacalhau Napolitano**

- Bacalhau assado com molho de tomates, nozes, azeitonas pretas, alcaparas, uvas passa e queijo parmesão e batatas.

044. **Salmão Grelhado**

- Com trio de cogumelos e purê de mandioquinha.

045. **Stinco de cordeiro**

- Stinco de cordeiro com purê de mandioquinha.

046. **Risoto de camarão**

- Risoto de camarão com moranga, leite de coco e limão.

047. **Risoto Triplo Alho**

- Alho branco, alho poró e alho negro.

048. **Ravióli Verde**

- Ravióli verde recheado com queijo brie ao molho de tomates frescos, manjericão e gran formaggio.

049. **Linguini alla Carbonara**

050. **Papardelle Frutos do Mar - Camarões, lulas, polvo**

119. **Prato Kids**

122. **Bisteca de Porco**

- Bisteca de porco à milanesa com molho de tomates e burrata.

SOBREMESAS

051. • Panqueca de Banana

052. • Verrine de Morango com Manjericão

053. • Sagú no Leite de Coco com Coulis de Manga

054. • Torta Negresco com Calda de Frutas Vermelhas