



Sustainable health

Here at Amendoeira, we believe that healthy cuisine can and should be both delicious and nutritious. Hence, the recipes on this menu are elaborated with fresh and wholegrain ingredients, with high nutritional value. Our focus is in organic products, directly from our vegetable garden to your table, or locally sourced from farmers around the area.

The dining experience we wish to provide you is also intimately linked to the quest for minimal impact on the beautiful nature that surrounds us. So, besides turning all food leftovers into compost, we avoid the use of packaging and destine our non-organic residues to waste recycling.

Oh, before we forget: we are ready to accommodate to your nutritional intolerances and allergies. And, throughout the menu, you will find indications of dishes that are or can become vegetarian. Our staff is at your disposal should you have any questions.

Thanks for sharing this experience with us!

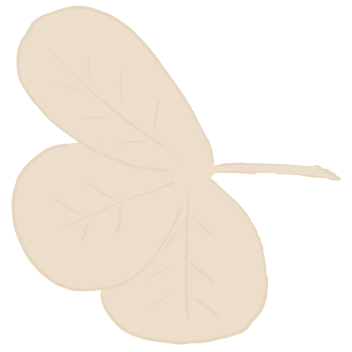
🌿 = vegetarian | → 🌿 = can become vegetarian

beach

- v Whole wheat tomato bruschetta | 30,00
- v Baked empanadas with coalho cheese | 35,00
Baked empanadas with shrimp | 56,00
- v Watermelon and fresh mozzarella salad | 30,00
- v Tapioca dices with a spicy cajá jam | 37,00
White fish ceviche | 57,00
Shrimp skewers with mango salad | 65,00
Fish Snacks in a Sesame Crust | 58,00
Pair of stuffed aratu crab shells | 42,00
Octopus vinaigrette | 62,00
- v Crispy Manioc | 35,00
- v Manioc mozzarella cakes | 42,00
- v Grilled coalho cheese | 30,00
- v Refreshing veggies (carrots, cucumbers and olives) | 28,00
- v Mixed nuts | 35,00
- v Bowl of açai (with banana and granola) | 28,00



sandwiches



Tuna

Tuna, carrots, raisins and yogurt dressing | 34,00

v **Vegetarian**

Grilled coalho cheese, eggplant, zucchini and tomato | 34,00

Ham and Cheese

Mozzarella and turkey ham | 29,00

v **Amendoa Light**

Fresh mozzarella, sundried tomato, arugula and pesto | 34,00

v **2 Cheeses**

Coalho cheese and mozzarella with tomato and basil | 32,00

wraps

v **Iraqi**

Hard-boiled egg, grilled eggplant, tomato and tahini | 34,00

Fish

Fish, yogurt and capers sauce, arugula and tomato | 50,00

Mignon

Diced filet mignon, caramelized onion e arugula | 50,00

sweet things



Cartola Amendoeira

Grilled coalho cheese and banana, sugarcane honey and cashew nuts | 27,00

Devil's Cake

Hot chocolate cake with chocolate fudge and vanilla ice cream | 33,00

Guava petit gateau with ice cream | 27,00

Hot and cold coconut sweets | 27,00

Tropicalia

Chilled tropical fruit soup with vanilla ice cream and wild berries granita | 27,00

Brazilian Chill

Tapioca ice cream with sweet coconut sauce, açai glaze and almonds | 25,00

Hello to the Queen

Vanilla ice cream with chocolate fudge, banana and coconut chips | 25,00

Ice Cream

Vanilla, chocolate, coconut and tapioca | 16,00

Grilled banana or pineapple with ice cream | 22,00

Fruit salad | 22,00

Seasonal fruit | 8,00

Brazilian coffee | 5,00

Nespresso | 7,00

Nespresso Macchiato | 8,00

Nespresso Cappuccino | 10,00

Tea | 5,00

things to Drink

Mineral Water

Jar (1 L) | 6,00

Bottle (500 ml) | 6,00

Perfumed Mineral Water

Jar (1 L) | 7,00

Fruit Juice

Glass | 11,00

Jar (1 L) | 22,00

Coconut Water

Glass | 6,50

Jar (1 L) | 13,00

Soft Drinks | 7,50

Beer

Bohemia | 10,00

Heineken/Stella Artois | 12,00

Corona | 14,00

DeBron (500 ml) | 22,00

Shots

Whisky | 26,00

Premium Whisky | 32,00

Cachaça | 16,00

Vodka | 20,00

Premium Vodka | 26,00

Gin | 28,00

Sake | 18,00

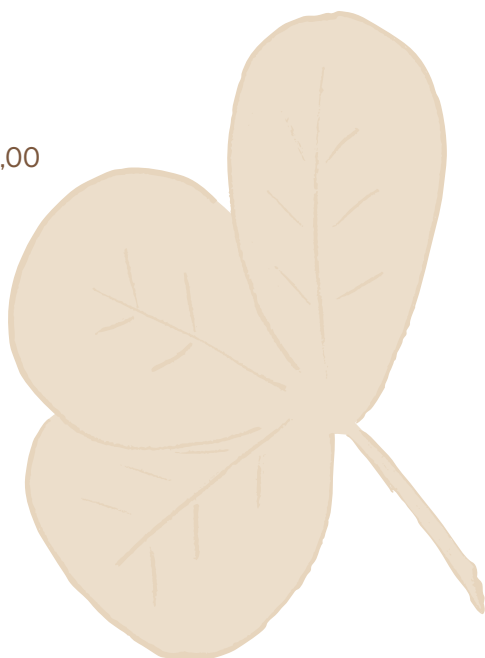
Tequila | 24,00

Grappa | 20,00

Campari | 16,00

Liqueurs | 23,00

Cognacs | 32,00



things to Drink

Wine

Check out our Wine 'Cellar'

By the Glass | 25,00

Glass of Port wine | 25,00

Brazilian Flavors

Caipirinha | 21,00

Premium Caipirinha | 27,00

Caipirinha with fruit | 25,00

Caipiroska with vodka | 25,00

Caipiroska with Absolut | 31,00

Caipirinha with sake | 27,00

Frozen fruit drink | 25,00

Special Drinks

Caipiroska with cajá, tangerine and basil | 27,00

Caipirinha with cashew, clove and sugarcane honey | 27,00

Coconut caipirinha | 25,00

Caipirinha with lime and sugarcane "rapadura" | 25,00

Watermelon Martini | 31,00

Pineapple and Lemongrass

Martini | 31,00

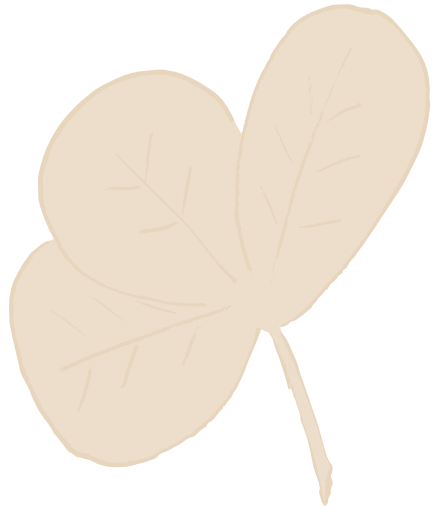
Mojito | 28,00

Bloody Mary | 32,00

Gin Tonic | 32,00

Aperol Spritz | 32,00

Clericot (jar) | 80,00



We charge a 10% service fee (optional)