

| APÉRITIF & DIGESTIF

Campari	38
Carpano Punt e Mes	
Fernet Branca	
Vermouth Bianco / Rosso / Dry	
Aperol	49
Jägermeister	38
Grappa Carpena Bianca	41
Ricard / Pernot	43
Grappa Carpena Riserva	56

| NON-ALCOHOLICS DRINKS 32

SHIRLEY TEMPLE

Soda limonada e grenadine
Soda lemonade and grenadine

VIRGIN MOJITO ROSA

Hortelã, açúcar, limão e xarope de morango
Mint, sugar, lime juice and strawberry syrup

| NÃO ALCOÓLICO / NON-ALCOHOLIC

Água Emiliano / Emiliano water	9
Água Perrier / Perrier water	21
Água Evian / Evian water	29
Água de coco / Coconut water	14
Suco de frutas / Fruit juices	17
Suco de tomate / Tomato juice	17
Red Bull /Red Bull Sugar Free	18
Água tônica / Tonic water	21
Refrigerantes / Soft drinks	11

| CAFÉ & CHÁ / COFFEE AND TEA

Café espresso Illy	9
<i>Illy espresso coffee</i>	
Chá Damman Frères	20
<i>African Breakfast Blend of Black Teas</i>	
<i>Ceylon Earl Grey Flavored Black Tea</i>	
<i>Melange 4 Fruits Rouges Flavored Black Tea</i>	
<i>Yunnan Green Mint Flavored Green Tea</i>	
<i>Camomille Herbal Tea</i>	
<i>Carcadet Nuit D'Été Flavored Blend</i>	
<i>Vanille Flavored Rooibos</i>	

EMILIANO

CHAMPAGNE BAR

Todos os preços estão em reais e sujeitos à taxa de 13% de serviço opcional.
All our prices are in Brazilian Real and subject to 13% optional service charge.



Sem lactose / Lactose free



Sem glútem / Gluten free

EXPERIÊNCIA SENSORIAL RÉMY MARTIN XO

SENSORY EXPERIENCE RÉMY MARTIN XO

Cognac feito de 100% uvas finas da região de Fine Champagne envelhecidas por até 37 anos em barris de Carvalho da floresta de Limousin na França, harmonizado com seleção de frutos e doces brasileiros selecionados

Extra-old cognac 100% fine from Fine Champagne region, aged from 10 to 37 years in barrels of Oak from the Limousin forest in France harmonized with selection of brazilian fruits and sweets

COMECE COM...

START WITH...

CHAMPAGNES

Cuvée Dom Pérignon Luminous 2010	2311
Krug Grande Cuvée Brut	3348
Amour de Deutz Brut 2007	3468
Drappier La Grande Sendrée 2008	1505
Laurent Perrier Grand Siècle Brut 2007	4772
Jean Pierre Fleury Brut Nature	1206
Pol Roger Cuvée Sir Winston Churchill Brut 2008	4214
Dom Ruinart Brut Rosé 1998	4009
Louis Roederer Brut Premier	1265
Veuve Clicquot La Grande Dame Brut Rosé 1998	4968

CAVIAR SIBERIAN RESERVE (30g) 480

Servido com clara, gema, ciboulette, creme azedo e blinis
Served with egg white and yolks, chives, sour cream and blinis

OSTRAS FRESCAS DE SANTA CATARINA

Servidas com fatias de limão fresco, molhos: mignonette, apimentado e asiático
Fresh oysters served with fresh lime, mignonett, spicy and asian sauces

Dúzia / Dozen 102

Meia Dúzia / Half Dozen 54

COGNACS

Hennessy XO	319
Courvosier XO	290
Martell XO	210
Rémy Martin VSOP	116
Hennessy VS	72

ARMAGNACS

Marquis de Caussade 10 years Bas
Armagnac Delord VSOP Marquis
de Caussade VSOP

CACHAÇAS

Anísio Santiago (Antiga Havana)	84
Ypióca 5 Chaves	58
Leblon	54
Espírito de Minas	41
Germana Caetano's	41
Yaguara ouro	41
Yaguara blended (orgânica)	39
Yaguara branca	37

TEQUILAS

Don Julio Blanco	82
Tequila Patron Añejo	77
Tequila Patron Reposado	62

RUMS

Zacapa 23	90
Bacardi Oro	44
Havana Club Añejo Blanco	41

BRANDYS

Brandy Osborne	45
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CERVEJAS / BEERS

Cerpa (350ml) , Pilsen, 5,3% alc
Heineken (330ml), Lager, 5% alc
Stella Artois (275ml) Lager, 5% alc

LICORES / LIQUEURS

Baileys	44
Amarula	
Benedictine	
Southern Comfort	
Frangelico	
Drambuie	
Licor 43	
Limoncello	
Kirsch	
Nocello	
Sambuca Strega	
Amaretto Disaronno	
Sambuca	
Grand Marnier	
Tia Maria	
Chartreuse Amarelo	77

| SINGLE MALTE WHISKY

Cardhu 12 years	78
Singleton 12 years	78
Talisker 10 years	80
Glenfiddich 12 years	52
Glenfiddich 15 years	108
Glenkinchie 10 years	58
Glenlivet Founder's Reserve	68
Glenlivet 15 years	72
Glenmorangie	72
Singleton 12 years	80
Laphroaig 10 years	80
Glenkinchie 12 years	125

| BLENDED SCOTCH WHISKY

Buchanan's 18 years	99
J&B Reserve 15 years	54
Johnnie Walker Platinum	116
Johnnie Walker Gold Label	68
Johnnie Walker Swing	69
Johnnie Walker Double Black	58
Johnnie Walker Black Label	41
Buchanan's 12 years	41
Old Parr 12 years	41
Chivas Regal 12 years	41

PREMIUM SCOTCH WHISKY

Johnnie Walker Blue Label	212
Royal Salute 21 years	202
Glenfiddich 18 years	116
Glenlivet 18 years	110
Macallan 12 year	85

| BOURBON & TENNESSEE WHISKEY

Bulleit	52
Jack Daniel's Single Barrel	60
Jim Beam	38
Jack Daniel's	38
Maker's Mark	48

| VODKAS

Ketel One	35
Ketel One Botanical (Consulte sabores)	38
Ciroc	39
Absolut	39
Stolichnaya	35

| GIN

Tanqueray Sevilla	38
Tanqueray N 10	42
Tanqueray London Dry	38
Villa Ascenti	58
Hendrick's	58
Beefeater 24	52
Beefeater	43
Bombay Sapphire	

PETISCOS & CANAPÉS

APPETIZERS & FINGER FOOD

 QUEIJOS E MEL DO BRASIL	86
Seleção de 5 tipos de queijos brasileiros acompanhados de mel de Uruçu fermentado <i>Selection of 5 types of Brazilian cheese with native stingless bee honey</i>	

 BOLINHOS DE BACALHAU	45
Bolinhos fritos de Gadus Morhua acompanhados de pimenta Sriracha <i>Cod croquette with Sriracha hot sauce</i>	

 PATO CROCANTE E TUCUPI PRETO	45
Rolinho assados de pato desfiado e molho agri-doce de tucupi preto e melaço <i>Roasted pastry duck rolls with brazilian black tucupi reduction and cane molasses sauce</i>	

PASTÉIS DE CAPRESE (9 UNID.)	44
Mozzarella de Búfala, tomate e manjeriçã <i>Brazilian deep fried dough filled with mozzarella, tomato and basil</i>	

SELEÇÃO DE TOASTS	44
Salmão defumado com sour cream, avocado com cebola roxa e caprese <i>Toast Selection: Smoked salmon with sour cream, avocado with red onion and caprese</i>	

 CAMARÕES CROCANTES	88
Camarões crocantes com molho levemente apimentado <i>Crispy fried shrimp with mild hot sauce</i>	

  CEVICHE E CAMBUCI	52
Peixe branco marinado em cítricos com toque do fruto do cambuci. Acompanha chips de batata doce <i>White fish marinated in citrus sauce and native cambuci fruit. Served with sweet potato chips</i>	

TARTARE WAGYU E BEIJU DE QUEIJO CANASTRA	88
Wagyu certificado sustentável temperado à francesa, fonduta e beijos crocantes de queijo canastra <i>Wagyu beef steak tartar mixed with onions, pickles, cappers and french seasonings served with brazilian canastra cheese fonduta and tapioca toasts</i>	

 ATUM E AVOCADO NA TAPIOCA (6 UNID)	58
Beiju de tapioca crocantes atum cru temperado e creme de avocado <i>Tapioca toasts seasoned raw tuna and avocado cream</i>	

CANAPÉS FRUTAS & QUEIJOS	52
3 duplas de canapés que misturam frutas brasileiras e queijos <i>3 capanés double that mix brazilian fruits and cheese</i>	

SANDUÍCHES

SANDWICHES

EMILIANO 66

Sanduíche aberto de presunto cru, Mozzarella de Búfala, azeitonas orgânicas, rúcula e tomates frescos servidos em nossa foccacia de fermentação natural

Open faced sandwich with raw ham, buffalo mozzarella, organic olives, arugula and fresh tomatoes served in our natural fermentation foccacia

BURGUER ANGUS 56

Hambúrguer de Bovino certificado de 190g, queijo, tomate, alface romana e maionese caseira servido no pão brioche

Certified Angus Burger, cheese, tomato, lettuce with homemade mayonnaise on brioche

CLUB CLÁSSICO 52

Duas camadas de frango desfiado orgânico, bacon, ovos cozidos, alface romana e maionese da casa servido em nosso pão caseiro rústico

Two layers of organic shredded chicken, bacon, boiled eggs, lettuce, homemade mayonnaise on rustic bread

PANINI VEGGIE 49

Abobrinha, berinjela tomate e pimentões cuidadosamente grelhados e temperados com azeite de ervas e servidos no pão ciabatta
Zucchini, eggplant, tomato and peppers carefully grilled and seasoned with herb oil on ciabatta bread

PARMIGIANA STICKS 73

Carne de Wagyu certificada empanada em farinha de pão de queijo sobre sticks de pão de forma tostados e mostarda em grãos

Certified wagyu beef fontina cheese, breaded in cheese bread flour on toasted bread sticks and granary mustard

PASTRAMI 64

Fatias de pastrami, rodela de tomates, relish maxixe, mostarda dijon e rúcula no pão Viennese

Hot pastrami, tomatoes, dijon mustard, gherkin relish and arugula leaves on Viennese bread

CLASSIC DRINKS

BRAMBLE 48

Gin Tanqueray, Suco de Limão e licor de amoras
Gin, lemon juice and blackberry liqueur

BLACK RUSSIAN 53

Vodka Ketel One e licor de café
Vodka and coffee liqueur

OLD FASHIONED 48

Bourbon Bulleit, angostura e club soda
Bourbon, angostura and club soda

SIGNATURE DRINKS

CUBO EMILIANO

Gin, Amaro Scarlatti e cítricos
Gin, Amaro Scarlatti and citrus

Dose	48
Dose + Espumante Chandon Brut	68
Dose + Champagne Moët & Chandon Brut	126

GUAVA NEGRONI 53

Infusão de goiaba, Vermute rosso e Campari
Guava and Gin infusion, Red Vermouth and Campari

HONEY MOON 55

Gin Tanqueray, Suco de Limão Siciliano, Mel e Espumante
Gin, lemon juice, honey and sparkling wine

BARÃO 47

Cachaça, Chambord, Suco de Limão
Cachaça, Chambord and lemon juice

FIRE 55

Bourbon Bulleit, Licor 43, Suco de Limão
Bourbon, Licor 43 and lemon juice

SOUTH COSTA 45

Malibu, Licor de Pêssego, Suco de Tangerina e Grenadine
Malibu, peach liqueur, tangerine juice and Grenadine