

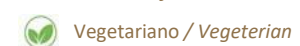


EMILIANO

JANTAR | *DINNER*
ROOFTOP

Todos os preços estão em reais e sujeitos à taxa de 15% de serviço opcional.

All our prices are in Brazilian Real and subject to 15% optional service charge.



COUVERT EMILIANO

120

TARTARE DE ALCACHOFRA COM MOSTARDA L'ANCIENNE, REMOULADE DE LAGOSTA COM CAVIAR, QUEIJO BOURSIN COM SPIRULINA E MEL, CAPONATA DE BERINGELA, CEBOLA CARAMELIZADA E AZEITONAS TEMPERADAS, SALMÃO GRAVLAX, PÃES DE FERMENTAÇÃO NATURAL INTEGRAL DE ABOBRINHA E ALHO NEGRO.

Artichoke Tartare With L'ancienne Mustard, Lobster Remoulade With Caviar, Boursin Cheese With Spirulina and Honey, Eggplant Caponata, Caramelized Onions and Seasoned Olives, Gravlax Salmon. Wholemeal Zucchini Bread and Black Garlic Bread

ENTRADAS / STARTERS

 **SALADA DE CHICÓRIA FRESCA** 165

FRUTOS DO MAR GRELHADOS, CROCANTE DE CASTANHAS BRASILEIRAS, BETERRABA CÍTRICA E ACETO DE MEL NATIVO

Fresh Chicory Salad, Grilled Seafood, Brazilian Nuts Crunch, Citrus Beetroot and Native Honey Vinegar

 **ASPARGOS MARINADOS** 113

COALHADA SECA COM KIMCHI, PICLES DE NABO, CROQUETE DE ABOBRINHA E AZEITE DE ERVAS

Marinated Asparagus, Dry Curd With Kimchi, Pickled Turnip, Zucchini Croquette and Herbal Oil

 **COUVE-FLOR BRASEADA** 105

FONDUTA DE COGUMELOS, LEITE DE AMÊNDOAS, TOMATES CONFITADOS, AMÊNDOAS LAMINADAS E AZEITE AROMÁTICO

Braised Cauliflower, Mushroom Fonduta, Almond Milk, Tomatoes Confit Sliced Almonds, and Aromatic Oil

TATARE DE ATUM 123

TEMPERADO COM AZEITE, ZESTES DE LIMÃO SICILIANO, CIBOULETTE, SALSA DE MANGA E MOLHO PONZU

Tuna Tartare, Seasoned With Olive Oil, Lemon Zest, Chives, Mango Salsa and Ponzu Sauce

Horário de abertura | Opening hour

Quarta à Sábado - 19h – 23h – Rooftop

Wed- Sat, 7pm – 11pm

N.Procon 151 - N.Vigilância Sanitária 1746

Se beber não dirija!

If you drink, please do not drive.

Atualizado: 27/04/24

ÁGUAS E SUCOS | WATER AND NATURAL JUICES

ÁGUA EMILIANO SEM GÁS 310 ml Still Water	15
ÁGUA COM GÁS 310 ml Sparkling Water	15
ÁGUA PANNA 505ml	38
SAN PELLEGRINO 505ml	38
ÁGUA DE COCO Coconut Water	17
SUCOS NATURAIS Natural Juices	20
SUCO ESPECIAL Special Juice	30

REFRIGERANTES / SOFT DRINKS

COCA COLA / ZERO	16
GUARANÁ ANTÁRTICA / ZERO	
TÔNICA SCHWEPES / Tonic	

BEBIDAS QUENTES/ HOT BEVERAGES

CAFÉ ESPRESSO / Espresso coffee	14
CAFÉ ESPRESSO DUPLO / Double Espresso Coffee	20
CAFÉ AMERICANO / American Coffee	20
CAFÉ COADO 600 ml / Coffee	20
CAFÉ LATTE / Latte	18
CAPPUCCINO	18
MACCHIATTO	18

CHÁS / TEAS

English breakfast /Earl grey/ Camomila/ Verde/Hortelã
Chamomille / Green Tea/ Mint

CERVEJAS / BEERS

HEINEKEN	330ml	24
5,0% ABV – Amsterdã, Holanda		
HEINEKEN 0 ALCOOL	330ml	24
0% ABV – Amsterdã, Holanda		
CERVEJA LAGUNITAS – IPA INDIA PALE ALE	355 ml	48
7% ABV – California, USA		
CERVEJA BLUE MOON – BELGIAN WHITE	355 ml	48
5,4% ABV – Montreal, Canada		

OPÇÃO ESPECIAL / SPECIAL OPTION

Uma Dose Do Whisky Exclusivo Johnnie Walker Blue Label Elusive Umami
Acompanhado do Canapé Umami: Toast de Brioche de Cogumelos Noisette
com Neve da Canastra, Aioli de Páprica e Brotos

A Nip of The Exclusive Whisky Johnnie Walker Blue Label
Elusive Umami With The Finer Food: Noisette Mushroom Brioche Toast
With Canastra Cheese, Paprika Aioli and Sprouts

PRATOS PRINCIPAIS / MAIN COURSES

FILÉ MIGNON GRELHADO 280
**ACELGA CHINESA, MOUSSELINE DE CENOURA TOSTADA
E MOLHO PEROLADO**
*Grilled tenderloin steak, Chinese Chard, Toasted Carrot Mousseline and
Demi-Glace Sauce*

ROBALO EM CROSTA DE MIGA 180
**FREGOLA COM CAMARÕES, CROCANTE DE COUVE MINEIRA
E MOLHO DE LIMÃO**
*Sea Bass With Corn Bread Crust, Fregola with Shrimps, Brazilian Cabbage
Crunch and Lime Sauce*

 **NHOQUE SELADO DE BATATA DOCE** 145
TOMATES CONFITADOS, AGRIÃO FRESCO E MOLHO DE GORGONZOLA
*Seared Sweet Potato Gnocchi, Tomatoes Confits, Fresh Watercress and
Blue Cheese Sauce*

 **MINI ARROZ NEGRO VEGANO COM ESPINAFRE** 110
QUEIJO VEGANO E AZEITE VERDE
Mini Vegan Black Rice With Spinach, Vegan Cheese and Green Olive Oil

CAMARÕES VG CROCANTES 176
CASARECCE NA MANTEIGA DE SALVIA E CANASTRA SERJÃO
Crispy VG Prawns, Casarecce in Salvia Butter and Serjão Canasta

PATO CONFITADO 195
**COM BATATAS AO MURRO E CHIMICHURRI, TORANJA, MOLHO
DE PATO COM CONTREAU**
*Duck Confit With Crushed Potatoes, Grapefruit, Duck and Contreau
Sauce*

 **ESPAGUETE DE CENOURA** 109
**CEBOLAS PEROLADAS CONFITADAS, CROCANTE DE PISTACHE
E PESTO**
Carrot Spaghetti, Onion Confit, Pistachio Crunch and Pesto Sauce

PESCA DA COSTA VERDE INTEIRA ASSADA 250
AO AROMA DE DILL E LIMÃO SICILIANO
Whole Catch of the Day, Roasted with Dill Aroma and Lemon

***Escolha os Acompanhamentos de Sua Preferência**
Choice Side Dishes at Your Preference

Batatas à Provençal 30 **Baroa com Wasabi** 30
Provincial Potatoes *Manioc Potato With Wasabi*

**Mix de Salada Verde, Tomate
e Gergelim** 30 **Legumes Rústicos** 30
Green Salad Mix, Tomato and *Grilled Rustic Vegetables*
Sesame Seeds

SOBREMESAS / DESSERTS

- ✓ COCO, MARACUJÁ E CHOCOLATE** 83
MOUSSE VEGANA DE CHOCOLATE COM CHANTILLY DE COCO E MARACUJÁ, COMPOTA DE MARACUJÁ, DECORAÇÃO CROCANTE DE COCO COM MARACUJÁ E CRUMBLE DE CACAU.
Coconut, Passionfruit and Chocolate - Vegan Chocolate Mousse with Coconut and Passion Fruit Whipped Cream, Passion Fruit Compote, Crunchy Coconut Decoration with Passion Fruit and Cocoa Crumble.
- CHEESECAKE DE GOIABADA E TORANJA** 83
BASE DE BISCOTO DE AMÊNDOAS COM MOUSSE CREAMCHEESE, CREME DE TORANJA E COMPOTA DE GOIABADA COM TORANJA
Guava and Grapefruit Cheesecake - Almond Biscuit Base with Creamcheese Mousse, Grapefruit Cream and Guava Jam with Grapefruit
- TACO DE PAÇOCA** 83
LÂMINA DE CHOCOLATE CROCANTE COM MOUSSE DE CHOCOLATE AO LEITE E PASTA DE AMENDOIM, BISCUIT CACAU E CAMELO SALGADO E CHANTILLY DE CHOCOLATE TOSTADO.
Peanut Sweet Taco - Peanut Sweet Crunch Chunk with Milk Chocolate Mousse, Peanut Cream, Cacao Biscuit and Salty Caramel and Roasted Chocolate

SIGNATURE COCKTAILS

- DONA DITA** 66
*Cachaça Branca, Goiabada Artesanal, Limão e Manjeriçã
White Cachaça, Sweet Guava, Lime and Basil*
- ORLA** 66
*Tanqueray Ten, Xarope De Maçã Verde E Gengibre, Limão e Emulsificante
Tanqueray Ten, Green Apple and Ginger Syrup, Lime and Emulsifier*
- MANDARINO** 66
*Tanqueray, Xarope De Gengibre e Tangerina, Limão e Água Com Gás
Tanqueray, Ginger and Tangerine Syrup, Lime and Soda Water*
- NEGRONI SBAGLIATO** 70
*Blend De Vermutes, Bitter Campari, Espumante Brasileiro e Laranja
Vermouth Blend, Campari Bitter, Brazilian Sparkling Wine and Orange*
- MANGO SOUR** 66
*Gin, Tropicool Mango, Açúcar, Limões e Pimenta
Gin, Tropicool Mango, Sugar, Limes And Pepper*
- FLORATHA** 60
*Bacardi, Chá De Frutas Silvestres, Cointreau, Aperol e Chandon
Bacardi, Red Fruits Tea, Cointreau, Aperol and Sparkling Wine*
- ACAYU** 60
*Jose Cuervo, Licor 43, Monin De Amêndoas, Suco De Caju Suco De Limão, Angostura
José Cuervo, 43 Liqueur, Almond Monin, Cashew Juice, Lime Juice And Aromatic Bitter*
- JAPA SOUR** 60
*Sake, Suco De Limão, Xarope De Açúcar, Toranja e Tabasco
Lime Juice, Sake, Syrup Sugar, Grapefruit and Tabasco*
- E.K.O PEPINO** 66
*Ketel One, Pepino, Midori, Monin Maça Verde e Tonic
Ketel One, Cucumber, Midori, Green Apple Monin and Tonic*
- E.K.O PÊSSEGO** 66
*Ketel One Pêssego e Laranja, Cointreau, Aperol, Suco De Tangerina, Suco De Limão e Tonic
Peach Ketel One, Orange, Cointreau, Aperol, Tangerine And Lime Juice And Tonic*
- E.K.O ROSÈ** 66
*Ketel One Toranja Rose, Licor 43, Xarope Pitaya, Suco De Limão
Grapefruit Ketel One, 43 Liqueur, Dragon Fruit Syrup And Lime Juice*