

EMILIANO

ROOFTOP

SIGNATURE COCKTAILS

- YELLA** 46
TANQUERAY, MALIBU, OUR SOUR, HORTELÃ, LOURO, E BURLESQUE BITTERS.
Tanqueray, Malubu, Our Sour, Mint, Laurel and Burlesque Bitter's
- MANDARINO** 40
TANQUERAY, LIMÃO TAITI, LIMÃO SICILIANO, TANGERINA, XAROPE DE GENGIBRE, E TÔNICA
Gin Tanqueray, Lemon, Sicilian Lime, Tangerine, Ginger Syrup and Tonic
- AMBROSE** 46
JOSÉ CUERVO PRATA, ANGOSTURA BITTERS, SWEET N' SOUR, ORGEAT E SAGU DE FRUTAS VERMELHAS.
José cuervo prata, angostura bitters, sweet n' sour, orgeat and Red Fruits False Caviar
- PUMPKING** 46
HAVANA CLUB 7, CORDIAL DE ABÓBORA, LIMÃO, TINTURA DE ALLSPICE E ESPUMA DE GENGIBRE.
Havana Club 7, Pumpkin Cordial, Lime, Allspice Tincture and Ginger Foam
- KOI NO YOKAN** 46
CIROC REDBERRY, NÉVOA DE SAKE, PINK SOUR, GENGIBRE E PIMENTAS.
Ciroc Redberry, Sake mist, Pink Sour, Ginger and Pepper.
- ORLA** 40
TANQUERAY, SWITCHEL, PEPINO, XAROPE DE MAÇÃ VERDE E SWEET N' SOUR.
Tanqueray, Switchel, cucumber, Green Apple Syrup e Sweet n' Sour
- COCKTAILS SEM ÁLCOOL / NON-ALCOHOLIC COCKTAILS** 25
- BANANA SMOOTHIE**
BANANA, LEITE E BAUNILHA
Banana, milk, and vanilla
- MANGO FROZEN**
MANGA, MEL E SUCO DE MAÇÃ
Mango, honey and apple juice
- LEMON GRAB**
LIMÃO SICILIANO, AMORA E XAROPE DE AÇÚCAR
Lemon, blackberry and Sugar syrup

CHARUTOS / CIGARS	<i>und</i>
PARTAGAS – SERIE P Nº2 CUBA	130
PARTAGAS – MILLE FLEUR CUBA	130
PARTAGAS – PETIT CORONA CUBA	300
ROMEO Y JULIETA – MILLE FLEUR CUBA	140

CERVEJAS / BEERS

PRAYA	Witbier355ml	24
5,3% abv - Rio de Janeiro, Brasil		
HOCUS POCUS – ORANGE SUNSHINE American Blonde Ale	300ml	28
5% abv – Rio de Janeiro, Brasil		
HOCUS POCUS – INTERSTELLAR American Pale Ale	500ml	36
7% abv – Rio de Janeiro, Brasil		
STELLA ARTOIS	Pale Lager 275ml	24
5% ABV - Leuven, Belgium		

NÃO ALCOÓLICOS / SOFT DRINKS

ÁGUA EMILIANO	12
ÁGUA DE COCO / COCONUT WATER	12
REFRIGERANTES / SOFT DRINKS	12
COCA COLA / ZERO	
GUARANÁ ANTÁRTICA / ZERO	
ÁGUA TÔNICA	
SUCOS DE FRUTAS FRESCOS / FRESH FRUIT JUICES	14
RED BULL	22

BEBIDAS QUENTES / HOT BEVERAGES

CAFÉ / COFFEE	
CAFÉ ESPRESSO / ESPRESSO COFFEE	8
REGULAR AND DECAFFEINATED	
CAFÉ AMERICANO / AMERICAN COFFEE	10
CAPPUCCINO	14
CHÁS / TEAS	12
ENGLISH BREAKFAST	Preto, Chá: 4/5 min
EARL GREY	Preto, Chá: 4/5min
CAMOMILA	Camomila - infusão: 5/6min
VERDE	Verde, infusão: 3/4 min

CHAMPAGNE

KRUG - REIMS

Grande Cuvée Brut	1980
Rosé Brut	2380

MOËT & CHANDON - ÉPERNAY

Impérial Brut	95 / 485
Impérial Brut Rosé	580
Ice Impérial Blanc	580
Ice Impérial Rosé	580
Dom Pérignon Brut 2006	1980
Dom Pérignon Brut Rosé 2004	2380

RUINART - REIMS

Blanc de Blancs Brut	780
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VEUVE CLICQUOT - REIMS

Brut Rosé	740
Brut	640

ESPUMANTES / SPARKLING WINES

BRASIL / BRAZIL

Chandon Réserve Brut	45 / 195
Chandon Brut Rosé	50 / 220
Chandon Excellence Brut	270

VINHOS BRANCOS / WHITE WINES

BRASIL / BRAZIL

Chardonnay 2016 Vallontano	175
Alvarinho Matiz 2015 Hermamn	195

FRANÇA / FRANCE

Rendez Vous Sauvignon Blanc 2017	186
Chablis 2017 Domaine de la Motte	398
Bourgogne Blanc 2014 Joseph Drouhin	415

ARGENTINA/ ARGENTINA

Chardonnay Reserva 2015 Terrazas	190
Torrentes Reserva 2016 Terrazas	45 / 170

CHILE/ CHILE

Chardonnay 2016 Tantehue	32 / 120
Sauvignon Blanc 2016 Villard	235

AFRICA DO SUL / SOUTH AFRICA

L'Avenir Chenin Blanc 2015	248
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EUA/ USA

Mer Soleil Chardonnay 2015	615
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ITÁLIA / ITALY

Pinot Grigio 2016 - Sacchetto - Veneto	234
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VINHOS ROSÉS / ROSE WINES

FRANÇA

Berne Espirit di Méditerranée 2016	228
Domaine OTT 2016	478

PORTUGAL

Covela Rosé 2017	Taça 42 198
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BRASIL / BRAZIL

Thera Rose 2017	182
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VINHOS TINTOS / RED WINES

BRASIL / BRAZIL

Merlot Luiz Argenta 2011	172
Pinot Noir Vinhedos Hood 2017	245

FRANÇA / FRANCE

Bourgogne 2013 Joseph Drouhin	415
Giocosso 2011 Domaine L'oustal Blanc	385

ITÁLIA / ITALY

Chianti Classico DOCG 2012 Volpaia	320
Dolcetto di Dogliani 2013 Marziano Abbona	275
Le Volte dell' Ornellaia IGT 2013 Ornellaia	486

ESPAÑA / SPAIN

Tempranillo / Syrah 2017 Viñamalea	35 / 120
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PORTUGAL

Meio Queijo 2016 Churchill's	185
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ARGENTINA

Malbec Reserva 2016 Terrazas	195
Cabernet Sauvignon Felino 2014 Viña Cobos	270

CHILE

Cabernet Sauvignon Mancura 2017	135
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EUA / UNITED STATES

Pinot Noir Carmel Road 2014 – Monterey – California	348
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VINHOS DE SOBREMESA / DESSERT WINES

Sauternes Schöder & Schöyler 2013 - França	68 / 380
Graham's Fine Tawny – Portuga	35 / 225

CAFÉZINHO DA MANHÃ / MORNING TREATS

Disponível desde / Available from 9:00 to 12:00

CESTA DE PÃES EMILIANO 38
SELEÇÃO DE PÃES CASEIROS E VIENNOISERIES
Homemade bread Selection and viennoiseries

CROISSANT 10

CEREAL / Cereals 27
SUCRILHOS / CORN FLAKES / GRANOLA
SERVIDOS COM IOGURTE OU LEITE
*Cereal / corn flakes / granola
Served with milk or yogurt*

GRANOLA COM IOGURTE, JUÇAI OU BOWL DE PITAIA 48
Granola with yogurt, juçai and dragon fruit bowl

CESTA DE PÃES DE QUEIJO 35
Brazilian cheese bread basket

APERITIVOS / APETIZERS

CAVIAR Polanco 30gr 550 <i>Blinis, creme de ervas e geleia de taperebá Fresh blinis and herbal cream, taperebá fruit jam</i>

OSTRAS DE SANTA CATARINA 6 unds / 12 unds 61 /97
Fresh Oysters from Santa Catarina region

LE ROYAL EMILIANO (para dividir) 290
OSTRAS, CAMARÕES, VIEIRAS, TRIO DE SASHIMI,
SUNOMONO DE POLVO,
TARTARE DE SALMÃO, ½ LAGOSTA COZIDA.
*Oysters, prawns, sea scallops, octopus vinaigrette, salmon
tartare, ½ poched lobster*

✓ CRUDITÉES / RAW VEGGIES 68
LEGUMES CRUS COM MOLHO DE IOGURTE , MEL E
HUMUS DE BETERRABA Assorted fresh
vegetables with yogurt, honey and beetroot hummus

CARPACCIO DE SALMÃO FRESCO / Fresh salmon carpaccio 62

KOKODA DE PEIXE
Ceviche a moda Fijiana / Fiji Style Ceviche

BOLINHOS DE BACALHAU	58
<i>Bolinho de bacalhau / Fried cod fish croquettes</i>	
✓ PASTEIS DE QUEIJO MINAS CURADO E MEL TRUFADO	48
<i>Pastry Filled with Minas´ cheese and truffled honey</i>	
✓ FRITAS DA CASA	46
SERVIDAS COM PARMESÃO O GRANA PADANO E MOLHO AIOLI TRUFADO	
<i>French fries, parmesan cheese and truffle aioli sauce</i>	
BURGERS & SANDWICHES	
CLUB SANDWICH	
BACON, TOMATE, MAIONESE, OVO COZIDO E ALFACE	
<i>Bacon, tomato, mayonnaise, boiled egg and lettuce</i>	
FRANGO / Chicken breast	65
PATO / Duck	70
SALMÃO DEFUMADO / Smoked salmon	68
BLACK ANGUS BURGER	68
QUEIJO GRUYERE, GUACAMOLE E PICKLES	
<i>Gruyere cheese, guacamole and pickles</i>	
SANDUÍCHE DE LAGOSTA / Lobster Sandwich	88
AIOLI, MAÇÃ, AIPO E MANJERICÃO.	
<i>Aioli, apple, celery, and fresh basil</i>	
POKE BOWLS	
<i>Com base de arroz japonês, gergelim, coberto com manga, pepino, milho, cebola roxa, tomates e abacate com molho especial servidas em bowls , Escolha sua proteína.</i>	
<i>Japanese Rice and sesame seed topped with mango cucumber, corn, red onions, tomatoes and brazilian avocado with a special dressing in a bowl . Choose your Protein.</i>	
ATUM / Tuna	65
SALMÃO/ Salmon	68
CAMARÃO / Prawns	78
LEGUMES GRELHADOS / Grilled vegetables	63
POWER BOWLS	
SPIRULINA COM MANGA / Spirulina with mango	68
COM MORANGO, GOJIBERRY, CHIA E GRANOLA	
<i>With strawberry, gojiberry, chia and granola</i>	
PITAYA COM KIWI / Dragon fruit with kiwi	65
COM BANANA FATIADA, LINHAÇA DOURADA E CÔCO	
<i>With sliced banana and coconut and golden linseed</i>	

AÇAI COM BANANA / <i>Açai with banana</i> NIBIS DE CACAU, MEL E BANANA FATIADA. <i>Cacau nibis, honey and sliced banana</i>	63
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SALADAS

✓ SALADA DE PALMITO PUPUNHA ORGÂNICO / <i>HEART OF PALM</i>	65
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ASSADO NA CASCA, PESTO TRUFADO, CASTANHAS DE CAJÚ E SALADINHA DE BROTOS

Organic heart of palm with truffled pesto sauce cashew nuts and leaves salad

SALADA DE PATO / <i>Duck Salad</i>	72
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CHUTNEY DE MANGA, LINHAÇA DOURADA E QUEIJO CABRA

Manga chutney, linseed and goat cheese

SALADA COBB	68
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FRANGO GRELHADO, ABACATE, GORGONZOLA, OVO COZIDO

TOMATES DEBORAH, BACON , ALFACE AMERICANA E VINAGRETE DE MOSTARDA

Grilled chicken, avocado, blue cheese, tomatoes, eggs, bacon, lettuce and mustard vinaigrette

SALADA CAESAR

CORAÇÃO DE ALFACE ICEBERG, GRANA PADANO, BACON, CROUTONS, MOLHO CAESAR,

Iceberg lettuce, grana padano cheese, bacon, bread croutons and Caesar dressing

PEITO DE FRANGO / <i>Chicken breast</i>	58
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CAMARÃO VG / <i>Giant prawn</i>	88
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PRINCIPAL / MAIN

ESPAGUETE DE PALMITO AO PESTO DE SPIRULINA

Palmheart spaghetti with spirulina pesto

ATUM / <i>Tuna</i>	85
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LAGOSTA / <i>Lobster</i>	98
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CAMARÃO VG / <i>Giant prawn</i>	90
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SOBREMESAS / DESSERTS

FRUTAS DA ESTAÇÃO FATIADAS	45
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Seasonal sliced fruits

SORVET DE MELÃO CANTALUP	58
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logurte natural, mel de abelha nativa e crocante de chia

Natural yogurt, native honey and chia seed crumble

Taxa de rolha / Corkage fee: R\$ 95,00

*Horário de abertura / Opening hours
Diariamente das 8:00 às 23:00*

Legendas | Subtitles

✓ Vegetarianos | Vegetarian

*Todos nossos preços estão sujeito a 13% de taxa de serviço
All our prices are in Brazilian real and subject to 13% service charge*

N.Procon 151 - N.Vigilância Sanitária 1746

*Se beber não dirija!
If you drink don't drive!*