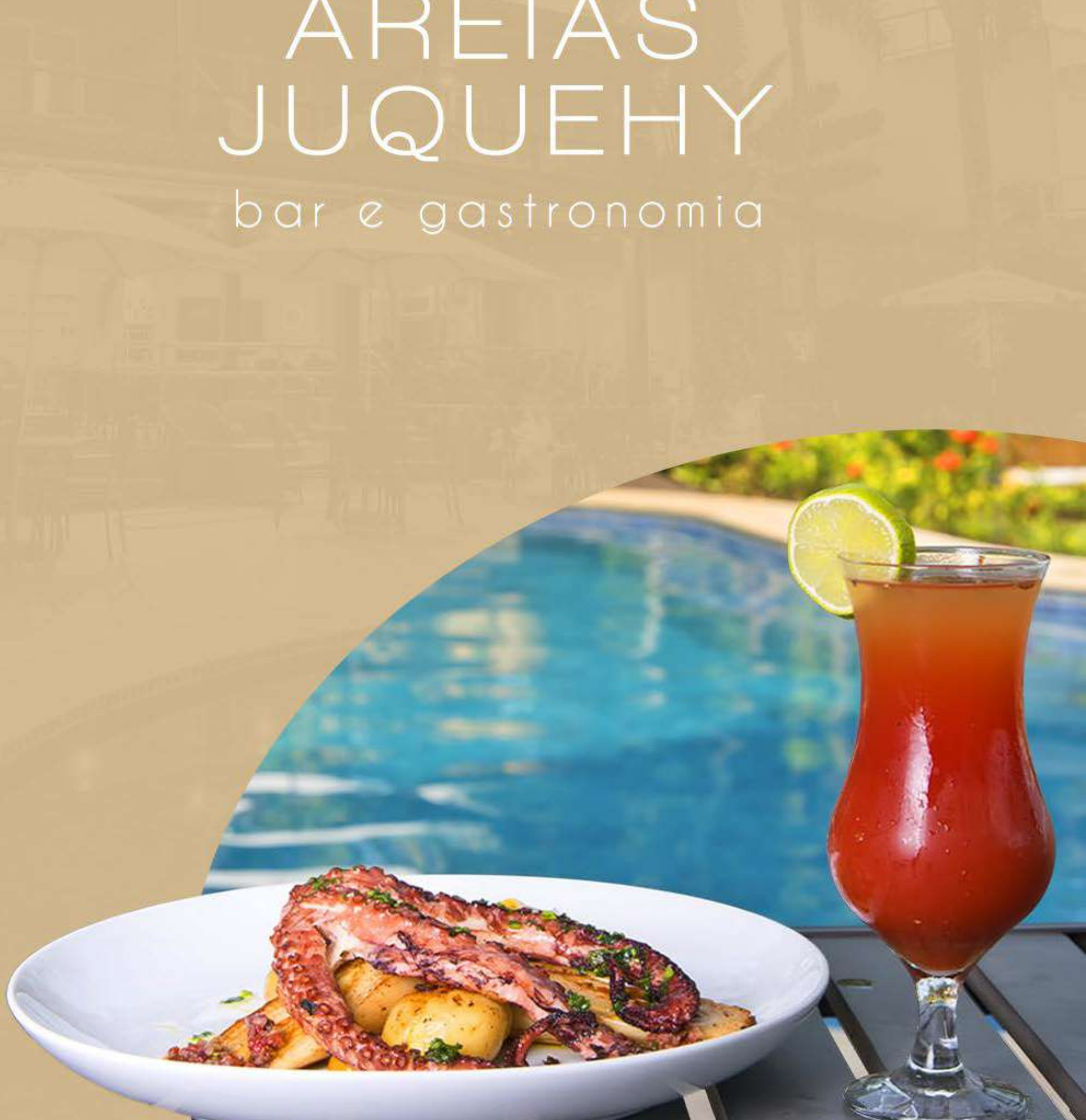
# AREIAS JUQUEHY

bar e gastronomia



# Starters & Appetizers

## *The usual suspects!*

**French Fries • 22**
Thin and crispy, seasoned with herbs salt.

**Fries & Bacon & Curd • 36**
Rustic fries, cheese curds and grilled bacon.

**Crispy Shrimp • 180**
Large size breaded, tartar sauce and special house sauce .

**Tapioca Cubes • 40**
Fried soft and crispy, and sweet and sour spicy sauce.

**Falafel • 50**
Traditional arabic dumpling, served with dill sauce and tortillas.

**Fried Squid • 100**
Seasoned and breaded, tartar sauce and special house sauce.

**Fried Cassava • 28**
Soft on the inside, golden and crispy on the outside.

**Onion Rings • 30**
Crispy and soft, and herbs mayo.

**Fried Polenta • 30**
Soft inside, golden and crispy outside, and parmesan.

**Fish Strips • 85**
Strips of cambucu and pollock, and tartar sauce and lime.

## *Irresistibles!*

**Marinated Quail Eggs and Olives • 30**
On olive oil and herbs.

**Salmon Ceviche • 72**
With lemon, ginger, black pepper and red onion.

**Tapioca & Cheese Cubes • 45**
The perfect duo, tapioca and curd cheese with sweet and sour spicy sauce.

**Veggie Sticks • 45**
Carrots, celery, tomatoes, olives, cucumber and dill sauce.

**Buffalo Mozzarela • 50**
With herb oil and olive tapenade.

**House Cured Salmon Gravlax • 72**
With pickles e toasts.

**Roman Board • 55**
Salami, copa, gouda cheese, provolone, olives, bread.

**Seafood al Pescatore • 100**
Octopus, shrimp, squid, shellfish and fish vinaigrette, with lemon and a drop of tabasco pepper, served with bread.

# *Delicious!*

**Portuguese Brandade • 95**
Portuguese codfish dough, potatoes and olive oil.

**Casquinha de Siri • 36**
Creamy crab dough, coconut milk and dendê oil.

**Shrimp Herbs and Garlic • 100**
Sautéed in butter herbs sauce.

**Jerked beef • 62**
Red onion slices, sweet biquinho pepper and bread .

**L'entrecôte • 90**
Grilled on butter and herbs, served with bread.

**Jerked beef Escondido • 30**
Gratin creamy cheese manioc purê filled with jerked beef, served with onion and tomato vinaigrette.

**Shrimp Escondido • 40**
Gratin creamy cheese manioc purê filled with shrimps, served with onion and tomato vinaigrette.

**Marinera Seafood • 100**
Octopus, shrimp, squid, shellfish and fish, in wine and herbs sauce, served with bread.

**Moules et Frites • 110**
Shellfish in wine and herbs sauce, french fries and bread.

**Grilled Octopus • 165**
Grilled with garlic, hearts of palm and potatoes.

**Basket of bread • 15**
Sliced bread.

**Extra sauce : 4**

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# Sandwiches

Fries combo: 10

**Classic Club Sandwich • 28**
Whole wheat bread, ham, mozzarela, mayo and tomato.

**Tuna Club Sandwich • 32**
Whole wheat bread, tuna paste mayo, lettuce and tomato.

**Alcatrazes Fish • 40**
Brioche bread, tartar sauce, lettuce, red onion, picles, breaded solefish, and cheddar slice.

**Falafel Sandwich • 35**
Brioche bread, herbs mayo, lettuce, tomato, red onion, picles, and falafel.

**Chicken BLT Sandwich • 35**
Brioche bread, herbs mayo, bacon, crispy chicken cutlet, lettuce and tomato and red onion.

# Burgers

**Tradiça • 38**
Brioche bread, special sauce, burger, cheddar, lettuce, tomato, red onion and picles .

**Areias • 40**
Brioche bread, chipotle mayo, burger, cheddar, picles, onion ring, bacon, jalapeño e bbq sauce.

**Double Cheddar • 38**
Brioche bread, special sauce, burger, double cheddar, grilled onion, picles and bacon.

**Jalabacon • 44**
Brioche bread, chipotle mayo, burger, cheddar, tomato, jalapeño,  picles, red onion and bacon.

**Royal • 40**
Brioche bread, special sauce, tomato, burger, cheddar, blue cheese cream, onion crispy.

**Cheese Padoca • 40**
Burger bread, mayo, tomato, burger, mozzarela, bacon, lettuce, tomato salsa.

**Zé Cayçara • 40**
Burger bread, tartar sauce, burger, mozzarela, bacon, and tomato salsa.

# Mexican Tacos

Toasted wheat tortilla, green apple cole slaw, coriander, sweet and sour.

**Breaded Pollock• 35**

**Shrimp • 35**

**Chicken • 30**

**Mignon • 35**

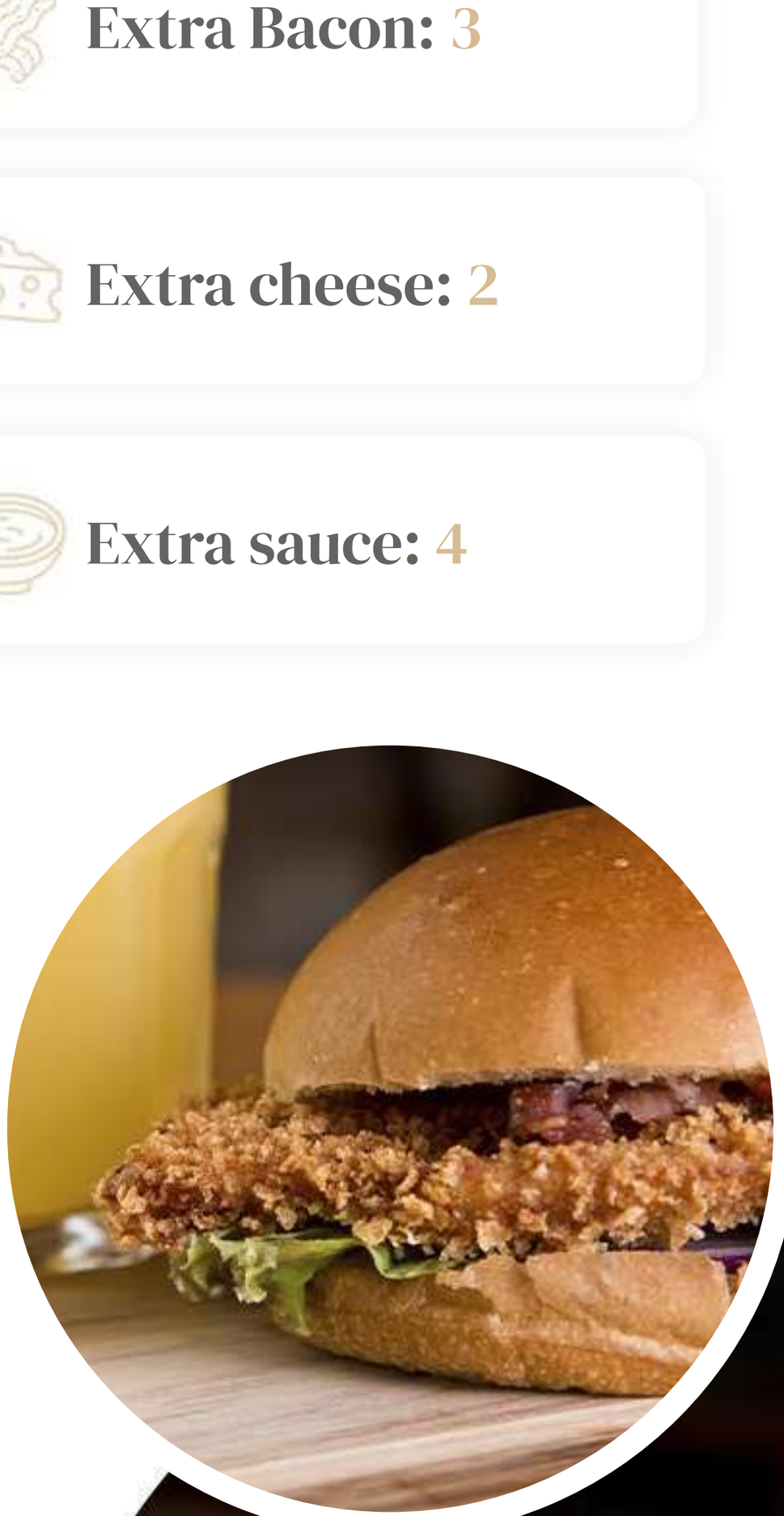
**Fries combo: 10**

**Grilled onion: 2**

**Extra Bacon: 3**

**Extra cheese: 2**

**Extra sauce: 4**



# Soups and Creams

Served with focaccia and grated parmesan

**Capeletti in Brodo • 50**
Meat broth, brunoise veggies and beef capeletti.

**Caldo Verde • 45**
Potatoes and bacon cream, kale and portuguese sausage.

**Canja • 34**
Chicken broth, rice, brunoise veggies and chicken.

**Curry Pumpkin Cream • 34**
Classic cream with indian curry.

**Mushroom Cream • 48**
Potato, fresh mushrooms and white wine.

**Veggie Cream • 34**
With or without heavy cream.

**Creme de Mandioquinha • 40**
With or without heavy cream.

**Creme de Palmito • 45**
Hearts of palm cream, very tasty.

**French Onion Cream • 38**
Classic french cream with white wine.

# Salads

Served with toasted house focaccia

**Tuna Paste • 40**
Mixed greens, tuna paste, cucumber, grape tomato, red onion, yogurt dill dressing.

**Potato Salad • 40**
Eggs, onion, celery, cucumber relish, mixed green, tomato, yogurt dill dressing.

**Caesar • 40**
Chicken filet, mixed greens, parmesan, grape tomato, caesar dressing.

**Mango Prawns • 100**
Tomato, sun flower seeds, mixed greens, house vinaigrette dressing.

**Rustic Carpaccio • 56**
Mixed greens and parmesan over rustic carpaccio grape tomato and caesar dressing.

**Bolinha Bean Vinaigrette • 40**
Mixed greens, boiled egg, coalho cheese and house dressing.

**Beach Salad • 40**
Mixed greens, heart of palm, cucumber, radish, tomato, red onion, yogurt dill dressing.

**Buffalo Mozzarela • 56**
Olives tapenade, mixed green, tomatoes, basils and house dressing.

**Areias Salad • 56**
Mixed greens, olives, artichoke, sun dried tomatoes, grape tomato, parmesan, basil and house dressing.

# Salad & Grilled

Choose your grilled

**Potato Salad**
Eggs, onion, celery, cucumber relish, mixed green, tomato yogurt dill dressing.

**Cambucu Fish • 55**

**Entrecôte • 55**

**Omelet • 36**

**Chicken fillet • 40**

**Crab cake • 42**

**Falafel • 36**

**Beach Salad**
Mixed greens, heart of palm, cucumber, radish, tomato, red onion, yogurt dill dressing.

**Cambucu Fish • 65**

**Entrecôte • 65**

**Omelet • 42**

**Chicken fillet • 45**

**Crab cake • 48**

**Falafel • 40**

# Executive Menu

## Minced Sirloin • 75
Served with rice, banana farofa, butter garlic kale, fried egg, small salad and red onion tomato vinaigrette.

## Grilled Cambucu Fish • 65
Served with rice, banana farofa, butter garlic kale, fried egg, small salad and red onion tomato vinaigrette.

## Breaded Fish Strips • 68
Served with rice, banana farofa, butter garlic kale, fried egg, small salad and red onion tomato vinaigrette.

## Grilled Chicken • 55
Served with rice, bacon farofa, butter garlic kale, fried egg, small salad and red onion tomato vinaigrette.

## Grilled Entrecôte • 65
Served with rice, bacon farofa, butter garlic kale, fried egg, small salad and red onion tomato vinaigrette.



**House Beans: 10**
Individual.

# Seafood

## Pollock with Prawn Sauce • 115
Scargot butter, sun dried tomato, concassée tomato and yellow yam.

## Prawns Bobó • 125
Served with coconut rice, banana farofa and coconut chips.

## Meunière Sole fish • 110
Prawn butter lemon capers sauce, on grilled lightly breaded fish, with mashed potatoes.

## Moquecas
For one person, banana farofa, fish pirão and coconut rice.

Pollock • 120

Pollock & Prawn • 190

Prawn • 250

Seafood • 165

Octopus • 235

## Fish of the Day • 110
Grilled and marinated zucchini, tomato, eggplant, potato, red onion, carrots, heart of palm e marinados ao balsâmico.

## Grilled Octopus • 165
Potato, heart of palm, tomato, olive tapenade, herbs oil and garlic.

## Salmon & Pappardelle • 100
Garlic and olive oil, sun dried tomato and olive tapenade.

# Meats

## Pork Chop Cutlet • 72
Breaded pork chop cutlet and potato salad eggs, celery, onion and sweet relish, and lemon.

## Vermouth Chicken Scallopini • 65
With creamy green fettuccine.

## Vermouth Sirloin Scallopini • 90
Funghi secchi risotto.

## L'entrecôte • 76
French style grilled, with butter herbs sauce and french fries.

## Gratin Sirloin Medallions • 92
And creamy mushroom fettuccini.

# Rice

## Cod Rice • 115
Cod loin, bell peppers, potato, tomato, red olives, boiled egg chives, parsley and virgin olive oil.

## Seafood Rice • 90
Octopus, shrimp, squid, shellfish and fish, tomato, escargot butter, herbs, olive tapenade and lemon.

## Baião de Dois • 65
Fradinho bean, rice, jerked beef, pumpkin, tomato, butter, bacon, curd cheese and fresh coriander.

## Funghi Risotto • 65
Traditional risotto with dried and fresh mushrooms.

## Shrimp Risotto • 180
Shrimp, escargot butter, concassée tomato and a pinch of tabasco.

# Pasta

## Seafood Spaguetti • 85
Octopus, shrimp, squid, shellfish and fish, tomato, escargot butter, concassée tomato, basil and virgin olive oil.

## Fettuccine al Ragu Bolognese • 60
Traditional recipe.

## Fettuccine al Sausage Ragu • 60
Red sauce sausage ragu and arugula.

## Linguine with Clams • 115
Fresh clams cooked on wine, garlic and olive oil, basil and concassée tomato .

## Pappardelle al Marinaio • 125
Octopus, shrimp, squid, shellfish and fish, tomato sauce, capers, manjericão, basil and concasseé tomato.

## Penne with Arugula and Mozzarela • 55
Tomato sauce and basil, arugula, bufalo mozzarela and parmesan.

## Penne and Mignon • 60
Filet mignon strips, mushrooms, concassée tomato, fresh herbs, basil and demi glace.

## Mozzarela Ravioli • 95
Tomato and basil, arugula and parmesan.

## Shrimp Rigatone • 115
Blue chesse, cream and mushrooms.

## Bacon & Shrimp Tagliatelle • 160
Olive oil, garlic and lemon.

## Funghi Tagliatelle • 65
Dried and fresh mushrooms cream and demi glace.

# Desserts

**Affogato** • 18
Espresso over ice cream of your choice.

**Bananas Flambé** • 24
Orange syrup, vanilla ice cream and orange liqueur.

**Brownie** • 24
Vanilla ice cream, chocolate syrup and cashew nuts.

**Coconut Custard Cream** • 24
With brazil nuts and coconut flakes.

**Créme Brûlée** • 25
Creamy and with a crunchy crust.

**Papaya & Cassis Cream** • 24
Vanilla ice cream, papaya and cassis liqueur.

**Seasonal Fruit** • 20
With lime zest and mint.

**Chocolate Ice Cream** • 18
Chocolate syrup and cashew nuts.

**Coconut Ice Cream** • 20
Egg yolk coconut custard cream and coconut flakes.

**Vanilla Ice Cream** • 18
Red fruits coulis and meringues.

**Tiramisu** • 28
Mascarpone cream, espresso and savoiardi biscuit.

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# Soft Drinks

**Natural water** • 7
510ml / com gás 510ml.

**H2Oh!** • 12
350ml.

**Gatorade** • 12
500ml.

**Red Bull** • 16

**Coca-Cola** / **Zero** • 8
350ml.

**Guaraná** / **Zero** • 8
Antarctica 350ml.

**Tônica** / **Zero** • 8
Antarctica 350ml.

**Schweppes Citrus** • 8

# Natural & Juices

**Natural Juice** • 14

**Salton grape juice** • 15
500ml.

**Tomato juice** • 18

**Swiss Lemonade** • 14

**Nat. Coconut Water** • 16

**Coconut water** • 8
200ml.

# Italian Soda

Carboneted water, lots of ice and refreshing mint!

**Tangerine, Peach, Lychee, Green apple, Lemon, Strawberry** • 15

# Beers

For 3 long neck bottles or 2 large bottles of beer, an ice bucket is included.

**Corona** • 15
330ml.

**Baden Baden Cristal e IPA** • 35
600ml.

**Rota 55 Lager e IPA** • 32
500ml.

**Heineken 0% Álcool** • 14
500ml.

**Heineken** • 15
330ml.

**Stella Artois** • 14
330ml.

**Budweiser** • 14
330ml.

# Cachaça & Whisky & Vodka & Gin & Rum & Tequila

Dose

**Cabaré Cachaça** • 82
Extra premium Lmtd ed.

**House Selection Oak Cachaça** • 30
Premium.

**House Selection Jequitibá Cachaça** • 20
Premium.

**51 Reserva Cachaça** • 42
American oak.

**Weber Haus Cachaça** • 30
Umburama.

**Espírito de Minas Cachaça** • 35

**Grey Goose Vodka** • 40

**Absolut Vodka** • 30

**Smirnoff Vodka** • 20

**Tanqueray Gin** • 30

**Campari** • 25

**Jameson Whisky** • 34

**Green Label Whisky** • 85
The best J.W.

**Black Label Whisky**• 40

**Red Label Whisky** • 30

**Glenfiddich 12 Whisky** • 75
Single malt.

**Macallan 12 Whisky** • 148
Sherry oak.

**Buffalo Trace Bourbon** • 40
Br. Top 3.

**Jack Daniels Whiskey** • 35

**Havana Club Rum** • 30
3 años.

**Havana Club Rum** • 55
7 años.

**Olmeca Altos Tequila** • 50
Plata.

**José Cuervo Tequila** • 35
Oro.

# Caipirinhas

**Cachaça Espírito de Minas** • 36

**House Selection Jequitibá Cachaça** • 25
Premium.

**House Selection Cachaça** • 30
Premium.

**Sagatiba Branca Cachaça** • 30

**Caipiroska Grey Goose** • 40

**Caipiroska Vodka** • 25/35
Smirnoff / Absolut.

**Caipirum** • 26/38
Bacardi / Havana Club.

**Sakerinha Thikara Ouro** • 36

# Smoothies

Without alcohol, with vodka or cachaça, condensed milk and fruit or coconut milk.

**Coconut and Grey Goose** • 55

**Coconut and vodka** • 36/56
Smirnoff / Absolut

**Coconut and premium cachaça** • 40/45
Carvalho / Espírito

**Fruit and Grey Goose** • 55

**Fruit and vodka** • 36/46
Smirnoff / Absolut

**Fruit and premium cachaça** • 40/45
Carvalho / Espírito

# Garrafadas

**Francesinha • 30**
European oak rested cachaça, vanilla bean, orange peel and umburama syrup.

**Jataízinha • 30**
European oak rested cachaça and jataí bee honey.

**Meladinha • 30**
Jequitibá rested cachaça and sugar cane molasses.

# Special Cocktails

**Fruits Cocktail • 38**
With or without vodka, orange juice, pineapple, red fruits, cond. milk.

**Mimosa • 30**
Salton prosecco and fresh orange juice.

**Bellini • 30**
Salton prosecco and peach puree.

**Kir Royale • 30**
Salton prosecco and cassis liqueur.

**French 75 • 38**
Salton prosecco, gin, lemon juice, sugar syrup.

**Aperol Spritz • 48**
Salton prosecco, aperol, carbonated water and orange slice.

**V.S. Rested Negroni • 60**
European oak, gin Hendrick's, Campari, Carpano Di Torino 1757.

**Special Rested Negroni • 50**
European oak, Tanqueray, Campari e  Punt e Mes.

**Negroni • 40**
Gin, red vermouth, campari and orange slice.

**Boulevardier Rep. Special • 55**
European oak, Buffalo Trace, Campari e Punt e Mes.

**Rabo de Galo • 42**
Cachaça repousada carvalho, Cynar 70 e vermute tinto.

**Garibaldi • 38**
Campari, orange juice, orange slice and ice.

**Blood Mary • 45/55**
Smirnoff or Absolut and tomato juice, lime juice, tabasco drop and seasoning.

**Whisky Sour • 46**
Black label, suco de limão, clara de ovo, açúcar e angustura, fatia de laranja.

**Manhattan • 50/55**
Jack daniels or Buffalo Trace, red vermouth, angustura and maraschino cherry.

**Dry Martini • 42**
Tanqueray gin, dry vermouth, orange angustura and olives.

**Cosmopolitan • 44/54**
Smirnoff or Absolut vodka, triple-sec, lime juice, cranberry syrup and lime slice.

**Fitzgerald • 50**
Gin, lemon juice, sugar syrup, angustura and lemon twist.

**Gin & Tonic • 50**
Gin, tonic water, lemon slice, spices and ice.

**Jack & Coke • 50**
Jack daniels, coca cola, ice and lemon twist.

**Cuba Libre • 40/52**
Bacardi rum or Havana prata, lime slice, Coca-Cola and ice.

**Red Gin C & C** • 42
Gin, clove and cinnamon syrup, red fruits and tonic water.

**Coco Beach** • 42/52
Smirnoff or Absolut, coconut water, coconut monin syrup and ice.

**Por do Sol** • 46
Tanqueray gin, passion fruit juice, homemade ginger syrup and mint.

**Alcatrazes Tropical** • 50
Tanqueray gin , tangerine, passion fruit, honey and tonic water.

**Caju Amigo** • 42/50
Smirnoff or Absolut vodka, cashew fruit, cashew and lime juice

**Minha Nêga** • 42
Espirito de Minas cachaça, rapadura, lemon and lime.

**Moscow Mule** • 40/44
Smirnoff or Absolut vodka, lime juice, ginger syrup.

**Piña Colada** • 38/42
Bacardi rum or silver Havana, pineapple, condensed milk and coconut milk.

**Daiquiri** • 38/42
Bacardi rum or silver Havana, lime juice, sugar syrup and lemon twist.

**Mojito** • 28/40
Bacardi rum or silver Havana, lime juice, mint, lime soda or carboneted water.

**Margarita** • 45/55
Tequila Jose Cuervo or Olmeca, triple-sec and lime juice.

**Sex On The Beach** • 36/46
Smirnoff or Absolut vodka, peach liqueur, orange juice and grenadine.

**Tequila Sunrise** • 44/54
Tequila Jose Cuervo or Olmeca, orange juice, grenadine and maraschino cherry.

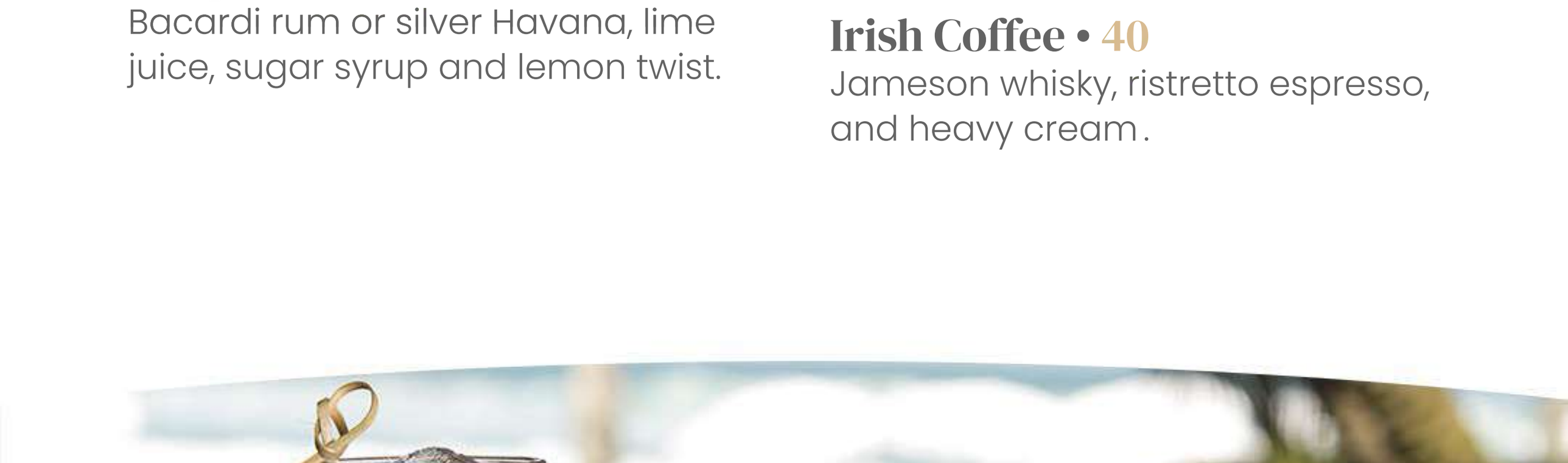
**Alexander** • 50
Brandy, cocoa liqueur, heavy cream, nuttmeg zest.

**Godfather** • 50
Disaronno amaretto liqueur, black label  whisky  .

**Abbey** • 40
Disaronno amaretto liqueur, 43 café liqueur, Absolut vodka and Amarula.

**Caradillo** • 40
Cuarenta y três 43 liqueur, ristretto espresso and ice.

**Irish Coffee** • 40
Jameson whisky, ristretto espresso, and heavy cream .



# Liqueurs & Brandies & Digestives

**Cointreau** • 32
Triple sec.

**Drambuie** • 38
Brandy de whisky.

**Fundador** • 22
Brandy de jerez.

**Baileys** • 30
Irish whisky cream.

**Jerez Alfonso G. Byass Dry** • 36

**Porto Ramos Pinto Tawny** • 38

**Limoncello Villa Massa** • 34

**Peachtree** • 32

**Licor 43** • 36

**Licor 43 Café** • 36

**Disaronno Amaretto** • 38

**Mozart** • 36
Chocolate cream.

**Amarula** • 30

**Hennessy V.S.O.P. Cognac** • 90

# Café Espresso

**Balanced Espresso** • 8

**Ristretto Espresso** • 8

**Supreme Espresso** • 8

**Decaf Espresso** • 8

# Ice

**Large bucket** • 15

**Small Bucket** • 10

# Cork

**Service** • 45

**Ice and Service** • 55

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## Entre em contato conosco

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