

Vivá



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VIVÁ

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01.

WEEK'S SPECIALS

SARGENTO'S SHRIMP R\$125

Grilled shrimp in a coconut saffron sauce, round apples and bell peppers. Served with rice on his own sauce.

DUCK RICE R\$89

Rice cooked on duck`s broth with Portuguese sausage, shredded duck and Brazilian "dedo de moça" pepper.

CRUNCHY PORK KNEE R\$95

(2 PERSONS) R\$165

Pork knee cooked in vacuum for 12 hours and deep fried. Served with pineapple risotto.

SHIN STEAK WITH RISOTTO

ALLA MILANESE R\$99

Braised very slowly with tomato and red wine. Served with creamy parmesan and saffron risotto.

BRAISED LAMB R\$99

Slowly cooked lamb for 12 hours in wine and spices sauce. Served with herbs' risotto.



Sargentos's Shrimp

APPETIZERS

BUFFALO MOZZARELLA GRATIN R\$49

Buffalo mozzarella gratin, roasted tomatoes, basil and balsamic vinegar. Served with Italian bread.



CHÈVRE BRUSCHETA R\$59

Goat cheese, tomatoes, arugula, fresh basil, olive oil and honey.

OCTOPUS ARANCINI (4 UNITS) R\$39

Deep fried dumpling made with octopus's risotto. Served with slightly spicy mayo (4 units).

MEAT DUMPLING (12 UNITS) R\$55

Traditional Brazilian meat appetizer. Served with gorgonzola cheese sauce.

SHRIMP AND 'CATUPIRY "PASTEL" (12 UNITS) R\$65

Crunchy pastry stuffed with juice shrimp garlic herbs and Catupiry (Brazilian Cheese).



CAMEMBERT VIVÁ - R\$85 / R\$55 (HALF)

Fried camembert with sweet chili sauce and homemade raisins bread.



Camembert Vivá

SALADS

CAPRESE SALAD R\$49

(R\$69 add protein*)

Traditional Italian salad with crunchy arugula leaves, sliced tomatoes and buffalo mozzarella, basil pesto sauce and croutons (toasted bread cubes).

COMPLETE SALAD R\$49

(R\$69 add protein*)

Fresh green leaf mix, sliced tomatoes, buffalo mozzarella, grated carrot, sliced palm heart, olives and croutons (toasted bread cubes).

SPECIAL SALAD R\$55

(R\$75 add protein*)

Green leaf mix, grilled pumpkin, chèvre cheese, sliced almonds, pear cooked in white wine, balsamic vinegar and croutons.

***Add Protein: choose an option among chicken steak, filet mignon, white fish or salmon.**



Caprese Salad

PASTA



BUFFALO MOZZARELLA RAVIOLLI R\$79

Ravioli stuffed with mozzarella and Sicilian lemon in a fresh tomato sauce and basil leaves.



FOUR CHEESE RAVIOLLI WITH PEAR R\$85

Ravioli stuffed with four cheese in sage butter sauce, pear cooked in white wine and spices.

SEAFOOD FETTUCCINE R\$115

Fettuccine with shrimp, sliced octopus and squid grilled in olive oil, white wine, tomato sauce and fresh herbs.

SPAGHETTI ALLA CARBONARA WITH TRUFFLE PASTE R\$79

Pasta dressed with egg yolk, pecorino Romano cheese, guanciale (smoked pork cheek) and truffle paste.

RIGATONI AL`AMATRICIANA R\$79

Classic Italian recipe rigatoni, pasta tomato sauce, white wine with pecorino Romano cheese and guanciale (smoked pork cheek).

RAGOUT LASAGNA GRATIN R\$85

Ragout lasagna gratin with parmesan. Served with demi-glace truffle sauce and white parmesan sauce.



Ragout Lasagna Gratin

RISOTTOS



MUSHROOMS AND PUMPKIN TRUFFLED RISOTTO R\$69

Pumpkin risotto with mixed fresh mushroom, roasted almonds, fresh pea and a touch of truffle oil.

CAMEMBERT & PARMA RISOTTO R\$79

Creamy camembert risotto with crunchy Prosciutto and cherry tomatoes.

TRUFFLED MEAT AND MUSHROOMS RISOTTO R\$89

Risotto with sliced steak, mushrooms, parmesan cheese and truffle olive oil.

SHRIMP AND CHÈVRE RISOTTO R\$109

Shrimp risotto with cherry tomatoes, basil and goat creamy cheese.



Mushrooms and Pumpkin Truffled Risotto

FISH AND SEAFOOD

CATCH OF THE DAY R\$85

Grilled white fish with almond crust, butter and sage sauce, served with creamy smashed “mandioquinha”.

SALMON WITH LEMON SAUCE R\$99

Grilled salmon with creamy lemon sauce. Served with basil pesto and honey grilled vegetables.

SEALED TUNA R\$115

Raw inside with sweet and sour soy sauce and ginger. Served with shitake risotto and white wine.

“LAGAREIRO” CODFISH (serves 2) R\$275

Codfish (Gadus Morhua), potato and garlic olive oil confit. Served with broccoli rice and “migas” (shredded codfish, Brazilian bean and corn flour).

SHIRIMP “BOBÓ” R\$109

Traditional Brazilian dish: Shrimp cooked in a creamy manioc and coconut milk sauce, a touch of “dendê” oil. Served with white rice and “farofa” (manioc flour and butter).

OCTOPUS VIVÁ R\$115

Octopus slowly cooked in vacuum then sealed with olive oil garlic and herbs. Served with rigatoni pasta in lemon sauce.

OCTOPUS WITH POMODORO RISOTTO R\$115

Octopus slowly cooked in vacuum with paprika and garlic. Served with creamy tomato risotto and basil.



Salmon with Lemon Sauce

STEAKS

CHICKEN WITH SPINACH AND POTATO GRATIN R\$65

Grilled chicken served with potato gratin parmesan and rosemary.

STEAK WITH PALM HEART AND VEGETABLES R\$99

Grilled steak, lightly basted demi-glace sauce, grilled vegetables and palm heart.

TRUFFLED STEAK R\$109

Grilled tenderloin beef with demi-glace and truffled olive oil. Served with parmesan cheese risotto.

TORNEDOR VIVÁ R\$99/ (2 persons) R\$199

The most tender and juicy thick cut. Served with fettucine pasta with gorgonzola butter and garlic sauce.

RIB EYE ANGUS STEAK R\$115

Thick cut of rib eye angus steak. Served with parmesan herbs risotto and Dijon mustard sauce.

LAMB “PICANHA” R\$99

Brazilian special cut of Uruguayan lamb. Served with mint risotto and spice sauce.



Rib Eye Angus Steak

MENU KIDS

1) CHOSE ONE MEAT:

Chicken breast breaded or grilled **R\$39**

Steak (grilled or sliced) **R\$49**

2) CHOSE ONE OPTION TO PAIR WITH:

Pasta

Tomato Sauce

Béchamel white sauce

Butter sauce

Rice and fries

Rice and mashed potatoes



Kid's
Menu
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DESSERTS

AMELIA`S PUDIM R\$19

Condensed milk pudim soft and creamy.

ICE CREAM R\$22

With red fruit syrup or Argentinian “dulce de leche”.

CHARDONNAY PEAR R\$29

Slowly cooked pear in chardonnay wine, raspberry syrup paired with lemon foam.

PAPAYA CREAM WITH CASSIS LIQUEUR R\$29

Tradiional dessert made of fresh papaya mixed with cream ice cream and cassis liqueur.

CHEESE CAKE WITH SYRUP R\$29

Classic creamy cheese pie. Choose one syrup to pair: red fruit syrup or Argentinian “dulce de leche”.



Cheese Cake with Syrup

DESSERTS

TRADITIONAL CREME BRÛLÉE R\$29

Traditional French dessert. Soft vanilla cream and burnt sugar crust.

GANACHE PIE R\$32

Chocolate cake with chocolate ganache, almond crumble and vanilla ice cream.

DULCE DE LECHE SEMIFREDO R\$32

Argentinian “dulce de leche” ice cream with coffee foam, chocolate syrup and toasted almond.

RAFA`S HONEY CAKE R\$29

Honey cake with “dulce de leche”, chocolate syrup and soft toasted almond.



Rafa's Honey Cake