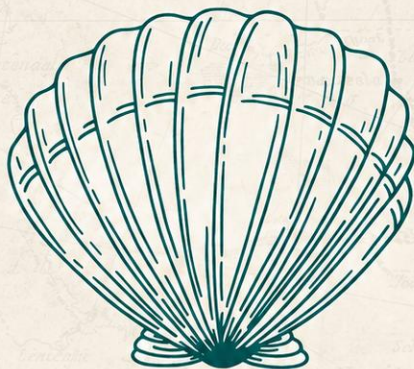




SOLEDADE

GASTROMAR

MENU





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STARTERS

- Grilled Brazilian Coalho Cheese** R\$48.00
A Northeastern Brazilian classic, grilled until golden and served with a touch of molasses.
- Bruschetta** R\$45.00
Crispy artisan bread topped with fresh tomatoes, basil and extra virgin olive oil.
- Breaded Shrimp** R\$80.00
8 crispy breaded shrimp served with our house special sauce.
- Crispy Fish Strips** R\$70.00
Breaded fresh fish strips served with lemon mayonnaise.
- Colorful Salad** R\$45.00
Fresh leaves and vegetables dressed with a citrus vinaigrette.
- Crispy Tapioca & Cheese Bites** R\$55.00
Crispy tapioca and cheese cubes served with a sweet-and-sour jam.
- Clam Pastel** R\$50.00
Crispy Brazilian fried pastry filled with fresh clams and our house seasoning.
- Salad with Protein** R\$70.00
Fresh salad served with your choice of protein.
- Fish Tartare** R\$60.00
Fresh diced fish delicately marinated with seasonings and a citrus touch.

MAIN COURSES

INDIVIDUAL FISH DISHES

- Tuna Tataki** R\$82.00
Sesame-crust seared tuna with sautéed vegetables, soy sauce and toasted sesame oil. Served rare.
- Sesame-Crusted Fish** R\$80.00
Sesame-crust fish served over coconut risotto, with sautéed vegetables and soy sauce.
- Grilled Fish with Purée & Crispy Brazil Nut Farofa** R\$79.00
Grilled fish fillet served over creamy purée with crunchy Brazil nut farofa.
- Coconut Wonder Fish** R\$90.00
Grilled fish fillet with a fresh coconut crust and shrimp purée.
- Crispy Octopus with Smoked Rice** R\$92.00

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INDIVIDUAL MEAT DISHES

- Filet Mignon with French Fries** R\$88.00
Grilled filet mignon cooked to your preferred doneness, served with French fries.
- Filet Mignon with Broccoli Rice** R\$85.00
Grilled filet mignon served with fluffy broccoli rice. Classic, light and flavorful.
- Filet Mignon with Mushroom Risotto** R\$91.00
Premium grilled filet mignon served with creamy fresh mushroom risotto.
- Soledade Filet Mignon** R\$95.00
Grilled filet mignon medallion with roti sauce, Northeastern Brazilian cheese purée and crispy manteiga de garrafa farofa.

PASTA

- Soledade Pasta** R\$82.00
Fresh pasta with sautéed shrimp in our house white sauce.
- Bolognese Pasta** R\$80.00
Traditional pasta served with slow-cooked meat ragu.
- Linguine alle Vongole** R\$85.00
Fresh pasta with clams, white wine and aromatic olive oil.
- Mediterranean Pasta** R\$88.00
Shrimp, broccoli and green beans sautéed with garlic and finished with pesto sauce.

TO SHARE

- Chef's Paella** R\$220.00
Arborio rice with octopus, shrimp and fish, finished with a touch of saffron.
- Brazilian Sun-Dried Beef Platter (serves 2)** R\$200.00
Served with cassava and grilled vegetables.
Sides: rice, farofa and creamy beans.
- Seafood Baião de Dois** R\$280.00
- Fish Moqueca** R\$180.00
Fresh fish braised in a creamy coconut milk and dendê palm oil sauce with bell peppers, tomatoes and fresh herbs. Served with rice and your choice of farofa or pirão.
- Shrimp Moqueca** R\$200.00
Fresh shrimp cooked in coconut milk and dendê palm oil with bell peppers, tomatoes and cilantro. Served with rice and your choice of farofa or pirão.
- Seafood Yakisoba** R\$200.00
Asian-style noodles with shrimp, seafood, crisp vegetables and our house special sauce.
- Grilled Fish — Pre-order Only** R\$250.00
Golden grilled fish fillet finished with aromatic herbs and extra virgin olive oil.
Sides: rice, farofa and creamy beans.

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MENU

SANDWICHES

- Burger R\$50.00
House beef blend with melted cheese on a potato bun.
- Teriyaki Chicken Mini Baguette R\$45.00
Chicken in sweet-and-savory teriyaki sauce served in a crispy baguette.
- Natural Sandwich R\$40.00
Whole-wheat bread filled with shredded chicken or tuna.
- Kids' Meal R\$55.00
Please ask the chef.
- Combo Saída Please ask the chef.

VEGETARIAN

INDIVIDUAL

- Colorful Salad R\$50.00
Fresh leaves, vegetables and greens with citrus vinaigrette.
- Vegetarian Pasta R\$75.00
Fresh pasta with broccoli, green beans and garlic sautéed in pesto sauce.

TO SHARE

- Vegetarian Moqueca R\$110.00
Seasonal vegetables in a creamy coconut milk and dendê palm oil broth with bell peppers, tomatoes and fresh herbs.
- Vegetarian Yakisoba R\$130.00
Crisp vegetables in an aromatic Asian-style sauce, finished with sesame.
- Vegetarian Paella R\$ 140.00
Aromatic rice with selected vegetables, fine herbs and subtle saffron notes.

DESSERTS

- Brazilian Condensed Milk Flan R\$ 18.00
A creamy Brazilian classic served with golden caramel sauce.
- Baked Coconut Sweet with Ice Cream R\$27.00
Warm baked coconut sweet served with vanilla or Belgian chocolate ice cream.
- Papaya Cream with Crème de Cassis R\$ 30.00
- Banana Brûlée with Cognac Ganache R\$48.00
Served with crunchy Brazil nuts and paçoca ice cream.

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AÇAÍ

Açaí Bowl R\$35.00
300 g of creamy açaí with fruit, crunchy granola and natural honey.

Açaí Juice R\$25.00
Pure blended açaí served chilled.

Energy Juice R\$25.00
Açaí blended with banana, lemon and a touch of spirulina.

BEVERAGES

Water — still or sparkling R\$5.00
Soft Drink R\$10.00
Glass of Juice R\$10.00
Pitcher of Juice R\$30.00
Coconut Water R\$10.00
Beer R\$18.00
Caipirinha — traditional cachaça R\$20.00
Caipirinha — premium cachaça R\$30.00
Caipiroska — traditional vodka R\$35.00
Caipiroska — premium vodka R\$40.00
Aperol Spritz R\$40.00
Gin & Tonic R\$40.00

SEADI FAMILY FAVORITES

Kauli Seadi — Mediterranean Pasta

Keala Seadi — Grilled Fish Fillet with Purée & Crispy Brazil Nut Farofa

Nana Seadi — Colorful Salad with Grilled Fish Fillet

Ricardo Seadi — Tuna Tataki

Cláudia Seadi — Sesame-Crusted Fish

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