



LUNCH MENU

STARTERS TO SHARE

BURRATA

With a very creamy filling, it also comes with Genoese pesto, oven-roasted raw tomatoes and naturally fermented toasted bread 170g 72

PASTRIES

This is one of the house specialties. There are 8 units of mini meat and cheese pastries with olives. With a side of the famous house pepper sauce and vinaigrette (35g each) 45

CARPACCIO

Thin slices of meat with Parmesan shavings, arugula, caper flowers, mayonnaise-based sauce, and dijon mustard. With a side of slices of bread 100g 54

STEAK TARTARE

Finely chopped and seasoned beef, served raw. With a side of leaf mix, natural fermentation bread and fries 150g 60

SALMON TARTARE

Diced salmon seasoned with Asian sauce, quinoa base, avocado bionese, mixed leaves and natural fermentation bread 150g 66

RICE BALL

This is wonderful. Eight units of our rice cake with cheese. Served with a house-made pepper sauce 35g per unit 42

TRUFFLED FRENCH FRIES

Fried and dry potatoes, drizzled with truffle oil, and covered with a shower of Parmesan and parsley 400g 45

FILLET OF PALMIT APPETIZER

Cubes of tenderloin sautéed in garlic, served with fresh heart of palm, grilled with Parmesan fonduta 400g 125

CHEESEROSINHA

If you come to Rosa and don't order this, you didn't come to Rosa. 8 units of mini beef burgers with melted cheese 50g per unit 74

TAPIOCA CUBES

This is perfect for snacking. Dadinho with curd cheese served with a delicious homemade pepper jelly 280g 49

FLANK STEAK CROQUETTE

The best croquette of your life is here. 10 pieces served with tasty aioli and vinaigrette 40g per unit 55

PARMEGIANA APPETIZER

Delicious parmigiana fillet cut into cubes for snacking 250g 96

RIB BALLS

8 delicious dumplings, made with our cooked ribs slowly and shredded 50g per unit 52

DUROK ARTISAN SAUSAGE

This is perfect to have with a cold beer. Grilled and sliced Durok pork sausage, served with our artisanal baguette 400g 70

SLICED PICANHA

Real grilled and sliced picanha, served with artisanal baguette. Served with house mustard sauce 400g 120

CHORIPAN DO ROSA

Artisanal baguette bread with Durok sausage and lots of cheese.0 Made on fire and finished with vinaigrette 250g 79

CANAPÉ LÉO'S BAR

Thin slices of toasted black bread, raw meat, pickles, onion, capers and finely chopped chili pepper. It also comes with Parmesan shavings and real Chilean olives 180g 65

*Our breads are prepared with levain, in a long fermentation process with Italian and French flours

BUFFET

Tuesday and Friday (except holidays)
Saturday, Sunday and holidays

59
74

Mix of leaves, selected grains, freshly made quiche, slices of naturally fermented bread, crispy toast, house sauces and special desserts.

Add to your lunch:

Flank steak 250g
Marinated chicken 200g
Salmon 200g

Ter - Sex
74
69
76

OS QUERIDINHOS

(INCLUDING ALL-YOU-CAN-EAT BUFFET FROM TUESDAY TO FRIDAY, EXCEPT HOLIDAYS)



MIGNON WITH MERLOT SAUCE

Grilled medallion with brie, red wine sauce accompanied
per potatoes au gratin 220g

89

MIGNON MINCEMEAT

A typical Brazilian dish: The classic combination of rice, carioca beans, egg,
thin slices of braised cabbage and cheese pastry with olives 150g

76

ENTRECOT WITH DIJON SAUCE

The classic entrecot covered in an incredible mustard sauce and fries 350g

115

BEEF RIBS

You can order it and you won't regret it. Slowly roasted ribs, served with
velvety cassava purée, garlic farofa and arugula 320g

95

FILET OF PALMIT

Cubes of mignon sautéed in garlic with a side of grilled fresh peach palm heart
with parmesan fonduta 200g

95

TERRA MARES SALMON

One of Rosa's favorites: Salmon covered in an almond and chestnut crust
topped with passion fruit sauce, avocado bionese and grilled vegetables 200g

78

CRUNKY SEABASS

Almond and chestnut crust drizzled with coconut sauce (based on peppers
and shrimp bisque), served with grilled vegetables 200g

84

SEALED TUNA WITH SESAME

Served with wonderful banana puree, spring couscous with quinoa topped
with sesame sauce 180g

79

SEAFOOD BOWL

White fish, shrimp, squid with a delicious sauce drizzled with coconut milk
and peppers. Side dish of rice and palm flour 320g

120

CARBONARA SPAGHETTI

A classic is a classic, right? Carbonara with bacon, egg, parmesan and pinch
of black pepper 420g

72

MUSHROOM RIGATONI

Fresh mushrooms drizzled with truffle oil 380g

72

SHRIMP SPAGHETTI

Italian tomato sauce, cherry tomatoes, basil leaves drizzled with white wine.
Finished with panko crumbs 200g

92

SHRIMP RISOTTO

With Italian and cherry tomatoes, basil leaves and white wine 200g

115

BRIE RISOTTO WITH MUSHROOMS

This is an unforgettable risotto: Shimeji, shitake, funghi secchi
and brie cheese 420g

75

CAPRESE RISOTTO

Fresh sun-dried tomatoes, buffalo mozzarella and basil leaves 380g

75

GRILLED SHACK OF LAMB

With mint risotto 350g

145

ROSA GRILLS

Prepared on the grill. Choose your cut and two other side dishes.
(INCLUDING ALL-you-can-eat BUFFET FROM TUESDAY TO FRIDAY, EXCEPT HOLIDAYS)

BEEF AND LAMB

FLANK STEAK 250g	82	CHORIZO ANGUS 350g	92
ROSA MIGNON 250g	79	ANCHO ANGUS 350g	95
PICANHA ARGENTINA 280g	105	BEEF OJO ANGUS 250g	98
STRIP STEAK 300g	105	SHEET OF LAMB 350g	145

POULTRY, FISH AND PORK

MARINATED CHICKEN FILLET 200g	69	PIRARUCU ON SKEW 200g	72
CHICKEN FILLET WITH PROVOLONE 200g	75	BRAZED SEABASS 200g	84
BONELESS CHICKEN 400g	72	PRIME RIB DUROK (PIG) 400g	75
BRAISED SALMON 200g	79		

CHOOSE UP TO 2 TRACKINGS

- BIRO-BIRO RICE 110g
- RICE WITH BROCCOLI AND LAMINATED GARLIC 115g
- EGG FAROFA 115g
- BANANA FAROFA 100g
- BANANA-DA-TERRA 150g
- OVEN POTATOES WITH GARLIC AND ROSEMARY 150g
- BROCCOLI SAUTEED IN GARLIC AND OIL 110g
- VEGETABLE PUREE 210g
- CASSAVA PUREE 150g
- PARMESAN RISOTO 180g
- FRIED POLENTA 150g
- POTATO FRIES 150g
- POTATO SOUFLE 150g

SALADS

CAESAR SALAD

Classic, light and tasty salad. Chopped iceberg and romaine lettuce, sprinkled with traditional Caesar sauce, Parmesan shavings, croutons and grilled chicken strips 350g 52

TUNA

Seared tuna, mixed leaves, confit tomato, purple onion and honey mustard sauce 340g 62

GREEK

With azapa olives, feta cheese, rustic bread, mixed leaves, Japanese cucumber, persimmon tomato, drizzled with olive oil and lemon 320g 58

VEGAN DISHES

VEGAN MOQUECA

With plantain, coconut milk-based sauce and peppers. Served with broccoli rice and palm flour 450g 76

MUSHROOM RISOTTO

The classic mushroom risotto with organic vegetables 340g 74

BURGUER QUERIDINHO

All served with crispy and wonderful fries

MANHATTAN

Skirt burger with melted cheddar on top. On bread, a generous layered with aioli mayonnaise and crispy red onion. Finish, selected American lettuce leaves and fresh tomato slices 150g 59

CHICAGO

Delicious flank steak burger topped with a wonderful slice of Swiss cheese, crispy bacon and caramelized onions 150g 58

OUR SANDWICHES

With a side of fries or mixed leaves

CLASSIC LOOK

Slowly roasted and shredded ham, inside a baguette bread with vinaigrette, dijon mustard and delicious provolone cheese 160g 58

ROAST BEEF AND GORGONZOLA

Homemade roast beef topped with Gorgonzola cheese. Served with caramelized onion and arugula leaves. All this, in a 160g baguette roll 59

MILANESE MIGNON

Baguette bread with breaded and fried filet mignon, roasted Italian tomato, arugula leaves and house-made aioli sauce 160g 57

ROSA MIGNON

Filet Mignon with provolone cheese, olives, iceberg lettuce leaves and special vinaigrette 160g 62

CHICKEN

Baguette bread with crispy chicken, cheese, mayonnaise, and iceberg lettuce 160g 54

FOR THE LITTLE ONES

Meal options for children

MINIONS

2 mini-burgers, with a side offries and barbecue sauce 100g 32

PETER PAN

Small cubes of filet Mignon with spaghetti in butter 120g 43

HARRY POTTER

Small cubes of chicken fillet with rice and French fries 120g 39

TO FINISH WITH A GOLDEN KEY

The most beloved desserts

NUTELLA COOKIE

With chocolate drops and Nutella filling, it arrives warm at the table with chocolate sauce and vanilla gelato from Nero Gelato. Perfect for sharing with 3 people 550g 48

APPLE CRUMBLE

Small pan filled with apple cubes roasted with spices and covered in crunchy farofa. Served with French caramel and vanilla gelato from Nero Gelato 270g 34

PETIT GATEAU

Chocolate cake with creamy interior served with vanilla gelato from Nero Gelato 210g 32

MILK PUDDING

Classic milk pudding with caramel sauce 130g 24

MESTIZO

Nutella brigadier, vanilla gelato from Nero Gelato and chopped strawberries 240g 36

NERO GELATO BOWLS

Two scoops of artisanal gelato. Choose between: vanilla, 70% chocolate, lemon sorbet and red fruit sorbet 180g 29

ROCHINHA PICCOLE

Blue ice, lemon, chocolate, coconut with dulce de leche, zero coconut and brigadier 55g 18

AFFOGATO BAILEYS

Vanilla gelato from Nero Gelato, espresso and Baileys 150g 34

COFFEE

ASTRO BOURBON

This is a classic Arabic coffee. After going through a rigorous selection process, its grains are responsible for bringing a sweet aroma, with balanced and very striking acidity. Perfect to take after meals 30ml 8,2

ASTRO DECAFFEINATED

A special coffee, with carefully selected beans and precious roasting, which maintains a sweet aroma and flavor, smooth acidity and a balanced body without caffeine 30ml 8,2

DRINKS

ALWAYS PURE WATER 330ml Carbonated or regular	7,9	ANTARCTICA TONIC 350ml	10
SAN PELLEGRINO 505ml	32	TOMATO JUICE 200ml	18
PANNA 505ml	32	SOFT DRINK CAN 350ml	10
COCONUT WATER 330ml	16	H2OH! 500ml	12
NATURAL JUICES Orange, pineapple, passion fruit, lemon, watermelon and acerola 300ml	16	LEMON GRASS JUICE 350ml	19
JUICE JAR (natural juices) 900ml	29	SUCO ANTIOXIDANTE Frutas vermelhas, água de coco e mel 300ml	25
GREEN JUICE Kale, pineapple, ginger, mint and lemon 300ml	25	ZEN JUICE Passion fruit, honey and ginger 300ml	19

ALCOHOL FREE

VIRGIN MOJITO Mint, basil, lemon, tonic or soft drink of your choice 130ml	23
CAIPIRUCO Fruit mix with juice or soft drink of your choice 200ml	22

CLASSIC COCKTAILS

NEGRONI Tanqueray London Dry, Vermouth, Campari and orange zest 90ml	42
APEROL SPRITZ Aperol, prosecco, orange slice and sparkling water 200ml	40
FITZGERALD Tanqueray n° Ten, Agostura, lemon, sugar and lemon zest 150ml	42
PEPER PLANE Bulleit Bourbon, Aperol, Amaro and lemon 100ml	42
BLOODY MARY Ketel One, tomato juice and blood mix 200ml	37
MOSCOW MULE Ketel One, lemon, ginger syrup and citrus foam 200ml	41
PENICILIN Johnnie Walker Black Label, honey syrup, lemon, macerated ginger finished with Talisker spray and crystallized ginger 140ml	44
ROB ROY Johnnie Walker Gold Label, Vermouth, Angostura and orange zest 60ml	52
BULLEIT OLD FASHIONED Bulleit Bourbon, Angostura, sugar, orange twist and cherry 100ml	44
BOULEVARDIER Bulleit Bourbon, Campari, red Vermouth and orange zest 100ml	44
WHISKY SOUR Johnnie Walker Black Label, lemon, sugar syrup, pasteurized egg whites and lemon zest 150ml	40
MOJITO Bacardi rum, lemon, sugar syrup, sparkling water and mint 130ml	34
KENTUCKY MULE Bulleit Bourbon, ginger syrup, lemon and citrus ginger foam 200ml	45
NEW YORK SOUR Bulleit Bourbon, sugar syrup, lemon, pasteurized egg white, Malbec wine and lemon zest 150ml	42
1800 COFFEE SHOTS 1800 Tequila Silver (100% agave) and coffee 50ml	46
CARAJILLO Liqueur 43 and coffee 100ml	38
MINI BEER 43 - SHOT Liqueur 43 and whipped cream 25ml	16
1800 MARGARITA Tequila Silver (100% agave), lime and triple sec 200ml	44
CUERVO MARGARITA Jose Cuervo Especial Silver, lemon and triple sec 200ml	39
CUERVO PALOMA Jose Cuervo Especial Silver, lemon juice, grapefruit syrup and sparkling water 150ml	34

DRAGONADE 36
Fireball, lemon and soda 130ml

1800 PALOMA 46
1800 Tequila Silver (100% agave), lime juice, grapefruit syrup and lime juice 150ml

ORIGINAL COCKTAILS

DON ROSA 42
Don Julio tequila, lychee puree, ginger and lemon syrup 160ml

ROYALE BRAMBLE 42
Tanqueray Royale, lemon juice, raspberry syrup and lemon slice 150ml

CUERVO MARGARITA FOAM 40
Jose Cuervo Especial Silver, lemon, cointreau and ginger cream 200ml

SOUL MATE 42
Ciroc Red Berry, Aperol, lemon, sugar syrup, pasteurized egg whites and strawberry 130ml

PEDAÇO DO CÉU 38
Liqueur 43, lemon, orange juice, Angostura, pasteurized egg white and chocolate rim 100ml

HORSE'S NECK 48
Singleton, lemon, Angostura, ginger and lemon twist 210ml

BLONDE GINGER HIGHBALL 39
Johnnie Walker Blonde, coconut water, ginger and orange slice 190ml

INDIAN SIDE 42
Tanqueray Rangpur and Royale, sugar syrup, lemon and mint 150ml

CUERVO MULETTA 41
Jose Cuervo Especial Silver, lemon, ginger syrup and citrus foam 130ml

SUNSET GIN 40
Tanqueray London Dry, lemon, sugar syrup, raspberry puree, sparkling wine and blackberries 200ml

TONICS

MOJITO SPRITZ 39
Ketel One Botanical Cucumber & Mint, lemon, sugar syrup, zero tonic and mint 190ml

GRAPEFRUIT SPRITZ 40
Ketel One Botanical Grapefruit & Roses, zero tonic, cointreau and grapefruit foam 190ml

SUNSET SPRITZ 40
Ketel One Botanical Peach & Orange Blossom, zero tonic, lychee and orange slice 190ml

GT 43
Tanqueray London Dry, tonic and lemon 200ml

GT N° TEN 49
Tanqueray n° Ten, tonic slice of lemon 200ml

GT ROYALE 43
Tanqueray Royale, tonic and lemon 200ml

GT VENTANIA 43
Tanqueray London Dry, capim-limão, hortelã, gengibre, limão siciliano e tônica 200ml

GT TRIUNFO 43
Tanqueray Sevilla, orange marmalade, strawberry, cloves, and tonic 200ml

GT DO ROSA 43
Tanqueray London Dry, lime, mint, tonic, and cashew juice 200ml

GT MEDITERRANEAN 43
Tanqueray London Dry, tonic, bouquet garni with lemon twist 200ml

GT OF THE GODS 43
Tanqueray Rangpur, cucumber, juniper and tonic 200ml

GT TANGERINE 43
Tanqueray London Dry, tonic, tangerine syrup and orange slice 200ml

CAMPARI TONIC 31
Campari, tonic and orange slice 200ml

ROSATO TONIC 42
Rosato aperitif, brut sparkling wine, tonic and strawberry 170ml

LILLET TONIC 42
Lillet, tonic, brut sparkling wine, strawberry, cucumber and mint 160ml

CAIPIRINHAS AND CAIPIROSKA 200ml
Cashew with lemon - 2 lemons - Tangerine with pepper - Kiwi with strawberry -
Watermelon with ginger - Pineapple with lemongrass - Passion fruit and tangerine
with pepper - Red fruits - Lychee with mint

LIQUOR 34
Espírito de Minas and Sagatiba

CÎROC 47


CAIPICUERVO 42
Jose Cuervo special


KETEL ONE 36


SMIRNOFF 34


SAKERINHA 34
Azuma kirin soft


RED BULL 20
Energy Drink - SugarFree - Tropical - Watermelon - Pitaya
- Strawberry and Peach

	STIMULANT 28 Red Bull, passion fruit and mango juice with basil 270ml
<small>Sem álcool</small>	

	PITAYA LEMONADE 28 Red Bull Pitaya, lemon juice, mint leaves and lemon slice 270ml
<small>Sem álcool</small>	

	HALF SEVEN 48 Red Bull SugarFree, Tanqueray London Dry and Slice lemon 300ml
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	MELANCITA 48 Red Bull Watermelon, Tanqueray London Dry and slice of sicilian lemon 300ml
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	TROPICAL GR 48 Red Bull Tropical, Tanqueray and orange slice 300ml
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TO SHARE

CLERICOT BOTANICAL Ketel One Botanical Grapefruit & Roses, tonic zero, cointreau, grapefruit and rosemary 900ml	140	SANGRIA Red Wine 900ml	140
MOSCOW MULE Ketel One, lemon, syrup ginger and citrus foam 500ml	140	CLERICOT Sparkling wine or white wine 900ml	140

SHOTS 50ml

CAMPARI	22	SAKE AME GEKKEIKAN TRADICIONAL	36
AZUMA KIRIN SOFT	30	CARPANO CLÁSSICO	29
SCHLICHTE STEINHAGER	33		

WHISKY SUPERDELUXE

JOHNNIE WALKER BLUE LABEL	150	OLD PARR 18	59
JOHNNIE WALKER AGE 18 YEARS	75	THE MACALLAN TRIPLE CASK <small>12 YEARS</small>	130
JOHNNIE WALKER GOLD RESERVE	48	CARDHU	60
JOHNNIE WALKER GREEN LABEL	60	SINGLETON	45
SWING	90	TALISKER	50
DIMPLE GOLDEN	60	GLENKINCHIE	50

WHISKY DELUXE

JOHNNIE WALKER DOUBLE BLACK	41	OLD PARR SILVER	33
JOHNNIE WALKER BLACK LABEL	39	LOGAN	36
OLD PARR	36	BUCHANAN'S	39

WHISKY

JOHNNIE WALKER RED LABEL	32	BLACK & WHITE	32
JOHNNIE BLONDE	36	WHITE HORSE	32
J&B RARE	32		

BOURBON

BULLEIT	46	BUFFALO TRACE	36
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DIGESTIVES

BAILEYS ON THE ROCK	28	COGNAC	
GRAND MARNIER		COURVOISIER	BRANDY 70
CORDON ROUGE	39	HENNESSY VSOP	88
LICOR 43	33	VILLA MASSA AMARETTO	35
JÄGERMEISTER	33	VILLA MASSA LIMONCELLO	35
FIREBALL	30	SOUTHERN COMFORT	25
COGNAC DOMEQ	SOLERA 19		

LIQUOR

ESPÍRITO DE MINAS	26	YPIÓCA SILVER	18
YPIÓCA 160	26	YPIÓCA GOLD	16
YPIÓCA 150	24	YPIÓCA 5 KEYS	29

TEQUILAS

JOSE CUERVO		JOSE CUERVO	
SPECIAL GOLD	33	PLATINO (100% AGAVE)	65
JOSE CUERVO		1800 TEQUILA	
SPECIAL SILVER	33	RESTED (100% AGAVE)	48
JOSE CUERVO		1800 TEQUILA	
TRADITIONAL (100% AGAVE)	35	SILVER (100% AGAVE)	45
1800 TEQUILA CRISTALINO		MAESTRO DOBEL	
(100% AGAVE) on the rocks	65	SILVER (100% AGAVE)	58
1800 MILENIO		DON JULIO	
(100% AGAVE)	139	(100% AGAVE)	65

VODKAS

KETEL ONE	30	SMIRNOFF	26
STOLI	33	CÎROC	39
KETEL ONE BOTANICAL		CÎROC RED BERRY	39
PÊSSEGO & FLOR DE		STOLI ELIT - ULTRA LUXURY	59
LARANJEIRA	32	KETEL ONE BOTANICAL	
KETEL ONE BOTANICAL		PEPINO AND MINT	32
GRAPEFRUIT & ROSAS	32		

GIN

TANQUERAY LONDON DRY	35	TANQUERAY RANGPUR	35
TANQUERAY N° TEN	42	TANQUERAY ROYALE	35
TANQUERAY SEVILLA	35		

CHOPP

STELLA ARTOIS

15,9

Born in Belgium, birthplace of the best brewers and produced with top quality ingredients. Stella Artois is a super premium beer with a balanced and striking flavor.

 % 5% °C 0-4°C ml 280ml

BRAHMA BLACK

14,9

Light in consistency and very creamy, this low fermentation beer brings a balanced combination of a moderately full-bodied flavor and a bitterness quite suitable for the balance, softened by sweet notes.

 % 5% °C 0-4°C ml 350ml

BRAHMA

ml 280ml 13,9

Chopp Brahma is clear, shiny and transparent. Does not undergo the process of pasteurization, and for this reason it is lighter and has an excellent taste.

ml 220ml 11

 % 5% °C 0-4°C

BEERS

ALE

COLORADO APPIA

38

The word Appia comes from Latin and means bee. The perfect name for your first beer of Brazil to use honey in its formula. An exotic combination that, in addition to honey orange trees, is made from the best barley, malted wheat and exclusive yeast for those looking for new and different flavors.

 % 5,5% °C 5-8°C ml 600ml

COLORADO INDICA

38

Indica Colorado brings the legitimate formula used by English soldiers in their long sea voyage to India. Detail: With a special touch of rapadura. No accident, was chosen by Prazeres da Mesa magazine as Beer of the Year and also received 3 stars in the English publication Pocket Beer Guide, the most respected beer guide in the world.

 % 7% °C 5-8°C ml 600ml

LAGER

CORONA EXTRA

16,5

Directly from Mexico to Brazil, this beer produced for the first time in 1925 brings a light flavor with low alcohol content.

 % 4,6% °C 0-4°C ml 330ml

STELLA ARTOIS

16,5

Born in Belgium, birthplace of the best brewmasters and produced with top quality ingredients. Stella Artois is a super premium beer with a balanced and striking flavor.

 % 5,2% °C 5-7°C ml 275ml

STELLA ARTOIS PURE GOLD

16,5

Stella Artois Beer, which has more than 600 years of tradition, presents its version gluten-free: 330ml of a crystal clear beer with a mild aroma and the same notes malts of the classic classic version, therefore maintaining the unique flavor of Stella Artois.

 % 5% °C 0-4°C ml 330ml

COLORADO RIBEIRÃO LAGER

38

This is Colorado Ribeirão Lager. A beer that the name says it all. Born in Ribeirão Preto, our home, is a light and refreshing lager, but with a Colorado feel.

A brewery that would never do more of the same: light beer with orange, with IBU 20 and 4.5% alcohol content with all the quality of the first craft brewery in Brazil.

 % 4,5% °C 2-6°C ml 600ml

COLORADO CAUIM

39

Its name Caium comes from Tupi and refers to an ancient fermented drink made from cereals and cassava, manufactured by Brazilian Indians. It is no coincidence that this delicious beer combines German yeast, Czech hops, Brazilian malted barley and, of course, the very Brazilian cassava.

 % 4,5% °C 2 - 6°C ml 600ml

PATAGONIA AMBER

39

Copper in color, Patagonia Amber Lager has a perfectly balanced flavor. Of malt and hops, without losing its refreshment. Light body with good carbonation and exceptional drinkability. The presence of Melanoidin, Carared and Carapils malts in the process gives the beer a caramel aroma, good body, natural antioxidant action and provides stability and good foaming.

 % 4,6% °C 0 - 4°C ml 740ml

BECK'S

16,5

Beck's is a traditional German pure malt beer, over 100 years old. Your style is German Pilsener. It is light, golden in color, with a smooth and refreshing flavor. 330ml of pure malt, Premium American Lager style.

 % 5% °C 0 - 4°C ml 330ml

PILSEN

PATAGONIA BOHEMIAN PILSENER

39

Patagonia Bohemian Pilsener has a deeper golden hue than its similar to Germanic or American. Classic Czech Saaz hops match the aroma fresh and fruity that jumps out of the body, attracting the attention of the nose. She keeps her original and refreshing character with brilliant clarity.

 % 4,2% °C 0 - 4°C ml 740ml

WITBIER

PATAGONIA WEISSE

39

Patagonia Weisse has a striking citrus aroma and light color, traditional characteristics Witbier-type wheat beers. Notes of orange, lemon and pineapple balance this aroma and the refreshing, slightly sweet flavor of this beer perfectly.

 % 4,4% °C 4 - 8°C ml 740ml

IPA

GOOSE ISLAND IPA

32

Goose IPA is inspired by the traditional ALEs that travel from England to India, but hoppy and alcoholic to preserve their distinct flavor during the long journey. The result is a hop lover's dream with a fruity aroma and a balanced beer.

 % 5,9% °C 0 - 4°C ml 355ml

COLORADO VIXNU

38

With the addition of rapadura, this beer has an intense bitterness, in keeping with the style American. Aroma reminiscent of notes of passion fruit. Pairs well with meats, cheeses strong and spicy foods.

 % 9,5% °C 5 - 7°C ml 600ml

SEM ÁLCOOL

BUDWEISER ZERO

14,9

Budweiser Zero is a non-alcoholic drink with just 50 calories and zero grams of sugar, is made for those who want to reduce alcohol without losing all the flavor and intensity of this beer.

 % 0% °C 0 - 4°C ml 330ml