



# LUNCH MENU

## STARTERS TO SHARE

### BURRATA

With a very creamy filling, served with Genoese pesto, oven-roasted vine tomatoes, and toasted natural fermentation bread 170g 74

### PASTÉIS

One of the house's specialties. Eight mini pastéis (brazilian pastries) filled with beef and cheese, with olives. Served with the famous homemade hot sauce and vinaigrette 35g each 47

### CARPACCIO

Thin strips of beef, with parmesan shavings, arugula, capers flowers, Mayonnaise and Dijon mustard-based sauce. Served with slices of bread 100g 55

### STEAK TARTAR

Finely chopped beef, seasoned and served raw. Accompanied by natural fermentation bread slices and French fries 150g 65

### SALMON TARTAR

Raw salmon cubes, seasoned with Asian sauce, quinoa base, Avocado bionese, Mixed greens, natural fermentation bread slices 150g 68

### RICE BALL

A must-try! 8 pieces of our rice and cheese fritters. Served with our house hot sauce. (35g each) 35g each 44

### TRUFFLED FRIES

Thin and crispy fries, drizzled with truffle oil and topped with parmesan and Parsley 400g 47

### PALMITO FILET APPETIZER

Cubed beef tenderloin sautéed with garlic, served with fresh and grilled heart of palm with Parmesan fondue 400g 125

### CHEESEROSINHA

If you come to SeoRosa and don't order this, you haven't been to SeoRosa. 8 mini beef burgers with melted cheese 50g each 76

### TAPIOCA CUBES

This is perfect for snacking. Tapioca cubes with coalho cheese, served with a delicious homemade chili jam. 280g 52

### BRISKET CROQUETTE

The best croquette of your life is here. 10 pieces served with delicious aioli sauce and vinaigrette 40g each 55

### PARMEGIANA APPETIZER

Delicious parmigiana fillet cut into cubes for snacking 250g 98

### RIB BALLS

8 delicious dumplings, made with our cooked ribs slowly and shredded 50g each 54

### DUROK ARTISAN SAUSAGE

This is perfect to have with a cold beer. Grilled and sliced Durok pork sausage, served with our artisanal baguette 400g 72

### SLICED PICANHA

Real grilled and sliced picanha, served with artisanal baguette. Served with house mustard sauce 400g 128

### CHORIPAN DO ROSA

Artisanal baguette bread with Durok sausage and lots of cheese. 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 160g 66

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

# THE FAVORITES



## TENDERLOIN WITH MERLOT SAUCE

Grilled tenderloin medallion with roti sauce, topped with a generous slice of melted brie cheese, served with gratin potatoes 220g 97

## MIGNON PICADINHO

A classic Brazilian dish: A combination of rice, carioca beans, egg, finely sliced sautéed collard greens, and cheese-and-olive pastry 150g 86

## ENTRECÔTE WITH DIJON SAUCE

The classic entrecôte covered in an amazing mustard sauce, served with fries 350g 135

## BEEF RIBS

Slow-cooked beef ribs, served with velvety mashed mandioca, garlic farofa, and arugula 320g 105

## TENDERLOIN WITH PALM HEART

Tenderloin cubes sautéed with garlic, accompanied by fresh grilled palm heart and parmesan fondue 200g 108

## TERRA MARES SALMON

One of the most beloved dishes at SeoRosa: Salmon topped with an almond and nut crust, drizzled with passion fruit sauce, avocado bionese, and grilled vegetables 200g 96

## CRISPY SEABASS

Seabass with an almond and nut crust, drizzled with coconut sauce (based on bell peppers and shrimp bisque), served with grilled vegetables 200g 94

## SEARED TUNA WITH SESAME

Served with amazing banana purée, spring couscous with quinoa, drizzled with sesame sauce 180g 92

## SEAFOOD STEW

White fish, shrimp, and squid in a delicious coconut milk-based sauce with bell peppers. Served with rice and dendê farofa 320g 142

## SPAGHETTI CARBONARA

A classic! Carbonara with bacon, egg, parmesan, and black pepper 420g 87

## MUSHROOM RIGATONI

Fresh mushrooms sautéed in truffle oil 380g 85

## SHRIMP SPAGHETTI

Italian tomato sauce, cherry tomatoes, basil leaves, and white wine. Finished with panko farofa 200g 110

## SHRIMP RISOTTO

With Italian tomatoes and cherry tomatoes, basil leaves, and white wine 200g 129

## BRIE AND MUSHROOM RISOTTO

An unforgettable risotto: Shimeji, shiitake, funghi secchi, and brie cheese 420g 86

## CAPRESE RISOTTO

Fresh sundried tomatoes, buffalo mozzarella, and basil leaves 380g 89

## GRILLED LAMB RACK

With mint risotto 350g 176

## LAMB LEG

Slowly roasted in a wood-fired oven, served with rustic potatoes, garlic, and rosemary. Serves up to 3 people. (Check availability) 2kg 390

## SEOROSA'S GRILLED

### BEEF AND LAMB

<b>FLANK STEAK</b> 250g	96	<b>ANGUS CHORIZO</b> 350g	108
<b>ROSA'S FILET MIGNON</b> 250g	89	<b>ANGUS RIBEYE</b> 350g	122
<b>ARGENTINE PICANHA</b> 280g	119	<b>ANGUS RIBEYE STEAK</b> 250g	119
<b>SKIRT STEAK</b> 300g	119	<b>RACK OF LAMB</b> 350g	169

### CHICKEN, FISH, AND PORK

<b>MARINATED CHICKEN FILET</b> 200g	88	<b>ARAPAIMA FISH ON THE STICK</b> 200g	88
<b>CHICKEN FILET WITH PROVOLONE</b> 200g	89	<b>GRILLED SNOOK</b> 200g	88
<b>BONELESS CHICKEN</b> 400g	90	<b>PRIME PORK RIB</b> 400g	96
<b>GRILLED SALMON</b> 200g	95		

## CHOOSE UP TO 2 SIDES

- BIRO-BIRO RICE** 110g
- RICE WITH SLICED GARLIC AND BROCCOLI** 115g
- EGG FAROFA** 115g
- BANANA FAROFA** 100g
- PLANTAIN** 150g
- ROASTED POTATOES WITH GARLIC AND ROSEMARY** 150g
- SAUTEED BROCCOLI WITH GARLIC AND OLIVE OIL** 110g
- VEGETABLES SKEWER** 210g
- MASHED ARRACACHA** 150g
- PARMESAN RISOTTO** 180g
- FRIED POLENTA** 150g
- FRENCH FRIES** 150g
- GRATINATED POTATOES** 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 54

### TUNA

Seared tuna, mixed leaves, confit tomato, purple onion and honey mustard sauce 340g 63

### GREEK

With azapa olives, feta cheese, rustic bread, mixed leaves, Japanese cucumber, persimmon tomato, drizzled with olive oil and lemon 320g 62

## VEGAN DISHES

### MOQUECA VEGANA

With plantain, coconut milk-based sauce and peppers. Served with broccoli rice and palm flour 450g 89

### MUSHROOM RISOTTO

The classic mushroom risotto with organic vegetables 340g 86

## THE FAVORITE'S BURGERS

They all come with wonderful french fries

### MANHATTAN

Skirt burger with melted cheddar on top. On the bread, a generous spread of aioli mayonnaise, the crunch of red onion crispy. Finally, selected sheets of American lettuce and fresh tomato slices 150g 62

### CHICAGO

Delicious flank steak burger topped with a wonderful slice of Swiss cheese, crispy bacon and caramelized onions 150g 64

## OUR SANDWICHES

Served with fries or mixed greens

### CLASSIC ROAST PORK

Slowly roasted and shredded ham, inside a baguette bread with vinaigrette, Dijon mustard and delicious provolone cheese 160g 59

### ROAST BEEF AND GORGONZOLA

Roast beef made in-house and topped with gorgonzola cheese. Served with onion caramelized and arugula leaves. All this in a baguette roll 160g 62

### MIGNON MILANESE

Baguette bread with breaded and fried filet mignon, roasted Italian tomato, arugula leaves and house-made aioli sauce 160g 59

### ROSA MIGNON

Filet mignon with provolone cheese, olives, iceberg lettuce leaves and special vinaigrette 160g 64

### CHICKEN

Baguette bread with crispy chicken, cheese, mayonnaise and iceberg lettuce 160g 55

## FOR THE LITTLE ONES

Meal options for children

### MINIONS

2 mini-burgers, with a side of fries and barbecue sauce 100g 35

### PETER PAN

Small cubes of filet Mignon with spaghetti in butter 120g 45

### HARRY POTTER

Small cubes of chicken fillet with rice and French fries 120g 40

Visit our restaurants:

GÁVIO



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