MENU
british club

BRITISH CLUB

PETISCOS
snacks

AMENDOIM _____ **R$8,00**
Peanuts

BATATA FRITA _____ **R$18,00**
French fries

BATATA A PRESIDENTE _____ **R$20,00**
French fries with garlic

AIPIM FRITO _____ **R$15,00**
Fried manioc

POLENTA FRITA _____ **R$15,00**
Fried cornmeal

QUEIJO MINAS COM MOLHO SHOYU _____ **R$19,50**
Minas cheese with shoyu sauce

CENOURA E PEPINO JAPONÊS
COM MOLHO AMERICANO OU IOGURTE _____ **R$16,80**
Carrot and japanese cucumber with american sauce or yogurt

BOLINHO DE BACALHAU *(4 unidades)* _____ **R$24,80**
Cod dumpling (4 units)

BRUSQUETA TRADICIONAL *(12 unidades)* _____ **R$26,00**
Bruschetta - tomato onion, garlic, basil (12 units)

ISCAS DE FILÉ COM FAROFA _____ **R$45,20**
Steak strips with manioc crumbs

LINGUIÇA BORRUSSIA DEFUMADA COM FAROFA _____ **R$41,00**
Smoked pork sausage with manioc crumbs

SALSICHA GRELHADA COM QUEIJO *(2 unidades)* _____ **R$12,00**
Grilled sausage with cheese (2 units)

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PASTEL DE QUEIJO _____ **R$9,50**
Fried pastry with cheese

PASTEL DE CARNE _____ **R$9,50**
Fried pastry with meat

MINI PASTEL DE QUEIJO *(4 unidades)* _____ **R$18,00**
Mini fried pastry with cheese (4 units)

MINI PASTEL DE CARNE *(4 unidades)* _____ **R$21,00**
Mini fried pastry with meat (4 units)

SALADAS *salads*

VERÃO COM FRANGO *(mix de folhas, frutas, queijo minas e cogumelo)* _____ **R$47,00**
Mixed green leaf, chicken, fruits, Minas cheese and mushroom

QUARTETO CARPACCIO *(folhas, tomate, ovo, palmito e gorgonzola)* _____ **R$54,80**
Carpaccio, mixed green leaf, tomato, egg, palm heart and gorgonzola

BRIE *(rúcula, tomate cereja e cebola caramelada)* _____ **R$47,00**
Brie, arugula, cherry tomatoes and caramelized onion

ATUM *(rúcula, tomate, queijo búfala e cebola grelhada)* _____ **R$49,60**
Tuna, arugula, tomato, buffalo mussarella and grilled onion

GREGA *(tomate cereja, pepino, cebola, azeitona e queijo minas)* _____ **R$37,00**
Cherry tomatoes, cucumber, onion, olive and Minas cheese

FÍGADO DE AVE *(manga, tomate cereja, cebola grelhada e rúcula)* _____ **R$39,20**
Foie gras, mango, cherry tomatoes, grilled onion and arugula

NIÇOISE *(mix de folhas, tomate, cebola grelhada,*
atum, anchovas, batata cozida, pimentão, ovo e azeitona) _____ **R$57,80**
Mixed green leaf, tomato, grilled onion, tuna, anchovies, boiled potatoes, bell pepper, egg and olive

MISTA
(mix de folhas, tomate, ovo cozido, cenoura cozida, pepino) **R$31,20**
Mixed green leaf, tomato, boiled egg, boiled carrot, cucumber

MIMOSA *(folhas frescas, cogumelo e brócolis)* **R$18,00**
Mixed green leaf, mushroom and broccoli

CARPACCIOS
carpaccios

DE CARNE BOVINA
(com alcaparras e queijo provolone) **R$51,90**
Beef carpaccio with capers and provolone cheese

DE SALMÃO DEFUMADO
(com alcaparras e queijo provolone) **R$68,90**
Smoked salmon carpaccio with capers and provolone cheese

OVOS
eggs

OMELETE A RAUL
(queijo, cogumelos e cebola grelhada) **R$32,00**
Omelette with cheese, mushrooms and grilled onion

OMELETE A RONALDO
(queijo, bacon, cebola e acompanha batata frita) **R$32,00**
Omelette with cheese, bacon, onion and french fries

OMELETE COM LEGUMES **R$32,00**
Omelette with vegetables

SANDUÍCHES
sandwiches

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SANDUÍCHE DE FILÉ *(pão baguete, alface, tomate e queijo)* **R$41,20**
Steak sandwich - baguette bread, lettuce, tomato and cheese

SANDUÍCHE INTEGRAL *(alface, tomate, queijo minas, cenoura e ovo)* **R$22,00**
Whole meal sandwich - lettuce, tomato, Minas cheese, carrot and egg

SANDUÍCHE ABERTO *(queijo, presunto, pepino, tomate, cenoura e ovo)* **R$52,20**
Open face sandwich - cheese, ham, cucumber, tomato, carrot and egg

BAURU CRIS *(pão de sanduíche, queijo e filé)* **R$29,30**
Sandwich bread, cheese and steak

BAURU SIMPLES *(queijo, filé, tomate e alface)* **R$34,00**
Burger bun, steak, cheese, tomato, lettuce

TORRADA AMERICANA **R$9,50**
Toasted cheese and ham sandwich

TORRADA COMPLETA *(presunto, queijo, ovo, tomate e alface)* **R$17,00**
Toasted sandwich, with cheese, ham, egg, tomato and lettuce

TORRADA ABERTA DE BANANA
OU TOMATE COM QUEIJO **R$18,60**
Open face sandwich – cheese with tomato or banana

PRENSADO **R$14,00**
Toasted burger bun with cheese and ham

CACHORRINHO QUENTE **R$3,00**
Mini hot dog

MASSAS *pastas*

DA CHEF *(camarão, cebola, zucchini, rúcula e molho bechamel)* **R$54,30**
Fettucine with shrimp, onion, zucchini, arugula and bechamel sauce

CAPRESE *(tomate cereja, queijo de búfala e manjericão)* **R$38,70**
Fettucine with cherry tomatoes, buffalo mussarella and basil

FIORI DE PRESUNTO PARMA E
FIGO AO MOLHO DE GORGONZOLA **R$39,90**
Parma ham and fig fiori in gorgonzola sauce

TORTEI AO MOLHO DE TOMATE COM MEDALHÃO DE FILÉ **R$45,80**
Tortei with tomato sauce and filet medallion

SPATZLE COM GOULASH DE FILÉ **R$51,20**
Spatzle with goulash

RISOTOS *risottos*

RISOTO DE CAMARÃO **R$53,20**
Shrimp risotto

RISOTO DE GORGONZOLA
COM MEDALHÃO DE FILÉ **R$54,10**
Gorgonzola risotto with filet medallion

RISOTO DE TOMATE SECO
E RÚCULA COM MEDALHÃO DE FILÉ **R$54,10**
Dried tomato and arugula risotto with filet medallion

RISOTO DE LEGUMES COM QUEIJO BRIE **R$50,40**
Vegetable risotto with brie cheese

RISOTO DE AÇAFRÃO,
ASPARGOS E MEDALHÃO DE FRANGO **R$45,00**
Saffron risotto, asparagus and chicken medallion

CARNES meat

FILÉ AO CAMEMBERT *(batata suíça, molho de amoras e brócolis)* **R$80,40**
Steak with camembert, rosti potato, blackberry sauce and broccoli

FILÉ AROMÁTICO *(bacon, ervas, palmito e cenoura caramelada)* **R$71,80**
Steak with bacon, herbs, palm heart and caramelized carrot

FILÉ COM MOSTARDA E MEL *(batata suíça e aspargos)* **R$70,90**
Steak with mustard and honey sauce, rosti potato and asparagus

FILÉ DA FESTA *(molho de mostarda e nata, cebola caramelada e batata noisette)* **R$68,40**
Steak with mustard and cream sauce, caramelized onion and noisette potato

FILÉ À PARMEGIANA *(recheado com presunto e queijo, molho de tomate e fritas)* **R$75,90**
Steak stuffed with ham and cheese, tomato sauce and potato chips

FILÉ AO MOLHO DE AMORAS *(batata suíça, cebola grelhada e brócolis)* **R$72,90**
Steak with blackberry sauce, rosti potato, grilled onion and broccoli

FILÉ MUSTARDI *(cogumelos, molho de mostarda, bacon, fritas e arroz)* **R$69,90**
Steak with mushrooms, mustard sauce, bacon, fries and rice

FILÉ DA CHEF *(berinjela com ricota, brócolis e pimentão agridoce)* **R$64,10**
Steak, eggplant with ricotta, broccoli and bittersweet bell pepper

PICADINHO MARIA LUIZA *(farofa, banana frita, ovo poché, arroz e fritas)* **R$63,20**
Chopped steak, manioc crumbs, fried banana, poached egg, rice and fries

PAILLARD COM MASSA AO MOLHO BECHAMEL **R$50,60**
Paillard with pasta in bechamel sauce

PAILLARD COM MASSA AO MOLHO DE QUEIJOS **R$59,60**
Paillard with pasta in cheese sauce

ISCAS DE FILÉ GUI ANTUNES **R$63,20**
(pimentões à Juliana, bacon, arroz, farofa, banana e fritas)
Steak strips, Julienne of bell pepper, bacon, rice, manioc crumbs, fried banana and french fries

FILÉ DE CORDEIRO EM CROSTA DE ERVAS **R$84,90**
(cenoura caramelada, batata suíça e aspargos)
Herb crust lamb filet, caramelized carrot, rosti potato and asparagus

FILÉ SIMPLES **R$42,20**
Steak (no side dish)

SABORES DO MAR *seafood*

LINGUADO À BELLE MEUNIÈRE *(batata noisette e aspargos verdes)* **R$115,20**
Sole belle meunière, noisette potato and green asparagus

LINGUADO À ESPANHOLA *(cebola, pimentão, tomate, palmito, ovo e azeitona)* **R$81,90**
Sole, onion, bell pepper, tomato, palm heart, egg and olive

LINGUADO AO MOLHO DE LARANJA E UVAS
(aspargos verdes e batata noizete) **R$82,90**
Green asparagus and potatoes

LINGUADO AO MARACUJÁ *(batata suíça, manga grelhada e aspargos)* **R$83,90**
Sole with passion fruit sauce, rosti potato, grilled mango and asparagus

LINGUADO EM CROSTA DE AMÊNDOAS
(zucchini, palmito, e tomate cereja salteado no gengibre e manjericão) **R$80,30**
Sole in almond crust, zucchini, palm heart and cherry tomato sautéed in ginger and basil

LINGUADO COM ALHO PORÓ E COGUMELOS
(cenoura caramelada e brócolis) **R$78,40**
Sole with leek, mushrooms, caramelized carrot and broccoli

LINGUADO COM LEGUMES **R$71,60**
Sole with vegetables

LINGUADO SIMPLES **R$44,80**
Sole (no side dish)

TILÁPIA À ESPANHOLA
(pimentão, cebola, azeitonas, palmito, molho de tomare, arroz branco e pirão) **R$49,50**
bell peppers, onions, olives, hearts of palm, tomato sauce, white rice and pirão

TILÁPIA A MILANESA COM MOLHO ROSÉ E BATATA FRITA **R$47,20**
Breaded tilapia with rosé sauce and french fries

MOQUECA DE CAMARÃO *(pirão e arroz)* **R$98,50**
Shrimp stew, rice and *pirão*

CAMARÃO COM ESPECIARIAS *(alho poró e batata noisette)* **R$98,50**
Shrimp with spices, leek and noisette potato

CAMARÃO AO GORGONZOLA *(arroz com castanha)* **R$98,50**
Shrimp in gorgonzola sauce and rice with Brazil nuts

CAMARÃO AO CAMEMBERT E BATATA SUÍÇA **R$101,50**
Shrimp in camembert sauce and rosti potato

* Poderá ter acréscimo no valor do prato caso haja alguma alteração nos componentes
* prices may vary if any change in side dishes occurs

AVES *chicken*

FRANGO COM
UVAS, LARANJA E BRÓCOLIS_____**R$45,30**
Chicken with grapes, orange and broccoli

FRANGO COM SÁLVIA E POLENTA MOLE_____**R$45,30**
Chicken with sage and cooked cornmeal

FRANGO XADREZ
*(pimentões, cebola, amendoim e shoyu)*_____**R$44,30**
Chopped chicken, bell peppers, onions, peanuts and soy sauce

FRANGO SIMPLES_____**R$27,70**
Chicken (no side dish)

* Substituição do acompanhamento por
batata suíça terá acréscimo de R$ 15,00
Replacement of side dish by rosti potato will have an increase of R$ 15.00

MENU *kids*

PRATO KIDS
*(filé, massa ao bechamel e fritas)*_____**R$33,60**
Filet medallion, pasta with bechamel sauce and french fries

PRATO DE CRIANÇA
*(filézinho picado, massa ao bechamel e fritas)*_____**R$28,40**
Chopped steak, pasta with bechamel sauce and french fries

*Poderá substituir o filé por peixe ou frango.
You can replace the fillet with fish or chicken.

PARA ADOÇAR *desserts*

DOCE DE ABÓBORA _____ **R$15,20**
Pumpkin candy

AMBROSIA _____ **R$16,20**
Curdled milk candy

CRÈME BRÛLÉE _____ **R$24,00**

SAGU DE VINHO COM CREME _____ **R$16,20**
Wine sagu with cream

SALADA DE FRUTAS _____ **R$13,90**
Fruit salad

PANQUECA DE BANANA OU MAÇÃ COM SORVETE _____ **R$27,20**
Banana or apple pancake with ice cream

PANQUECA DE BANANA OU MAÇÃ
COM DOCE DE LEITE E SORVETE _____ **R$32,80**
Banana or apple pancake with ice cream and dulce de leche

TERRINE DE CHOCOLATE COM SORVETE _____ **R$24,30**
Chocolate terrine with ice cream

ROCAMBOLE DE LARANJA COM SORVETE _____ **R$24,30**
Orange roulade with ice cream

ROMEU E JULIETA COM QUEIJO BRIE _____ **R$25,80**
Romeo and Juliet with brie cheese

TORTA DE SORVETE COM MOLHO DE CHOCOLATE _____ **R$18,00**
Ice cream pie with chocolate sauce

PETIT GATEAU COM SORVETE _____ **R$18,00**
Petit gateau with ice cream

TORTA HOLANDESA *(biscoito, chocolate, queijo cremoso)* _____ **R$18,00**
Pie with biscuit, chocolate and creamcheeese

TORTA BELGA *(biscoito, chocolate amargo, leite condensado)* _____ **R$18,00**
Belgian cake - biscuit, dark chocolate, condensed milk

BEBIDAS *beverages*

ÁGUA MINERAL_____**R$5,00**
Mineral water

REFRIGERANTE_____**R$6,50**
Soda

GATORADE_____**R$9,00**

CHÁ_____**R$6,50**
Tea

CAFÉ EXPRESSO_____**R$6,50**
Espresso

TÔNICA NORMAL E ZERO_____**R$6,50**
Antártica e Schweppes

MILKSHAKE_____**R$20,50**

SUCO 300 ML *(laranja, limão, limonada suíça, abacaxi com hortelã, uva)*_____**R$12,00**
Juice (orange, lime, swiss lemonade, pineapple mint, grape)

SUCO MISTO 300 ML_____**R$17,00**
Mixed juice

JARRA SUCO *(600ml/1 litro)*_____**R$32,00 - R$42,00**
Juice jar (600ml/1liter)

CERVEJAS *beers*

HEINEKEN *473ml*_____**R$10,00**

HEINEKEN *600ml*_____**R$16,00**

HEINEKEN *long neck*_____**R$10,00**

HEINEKEN *0.0 long neck*_____**R$10,00**

PATAGÔNIA
AMBER LAGER *740ml*_____**R$21,80**

BECK'S *long neck*_____**R$10,00**

ORIGINAL *600ml*_____**R$14,00**

SERRAMALTE *600ml*_____**R$14,00**

STELLA ARTOIS *long neck*_____**R$10,00**

DRINKS
british club

CAIPIRINHA
(VODKA IMPORTADA)____**R$32,00**

CAIPIRINHA
(VODKA NACIONAL)_____**R$24,00**

CAIPIRINHA MISTA
(VODKA NACIONAL)_____**R$28,00**

CAIPIRINHA (RUM)_____**R$18,00**

CACHAÇA COLUNINHA__**R$10,00**

GIN TÔNICA (BEEFEATER)_**R$34,00**

GIN TÔNICA (SEAGERS)__**R$24,00**

GIN TÔNICA (GORDON'S)_**R$29,00**

GIN TÔNICA (TANQUERAY)_**R$34,00**

DRY MARTINI
COM GORDON'S_____**R$34,00**

DRY MARTINI_____**R$29,00**

MARTINI (CEREJA)_____**R$20,00**

MANHATTAN_____**R$45,00**

NEGRONI_____**R$45,00**

APEROL SPRITZ_____**R$34,00**

KIR ROYAL_____**R$31,00**

CAMPARI_____**R$22,00**

COQUETEL DE FRUTAS____**R$30,00**

BLOODY MARY_____**R$30,00**

SUCO DE TOMATE_____**R$20,00**
Tomato juice

COINTREAU_____**R$29,00**

DRAMBUIE_____**R$29,00**

LIMONCELLO_____**R$27,00**

UNDENBERG_____**R$20,00**

VINHO DO PORTO_____**R$23,00**
Quinta Santa Eufémia

JOHNNIE WALKER
BLACK LABEL_____**R$32,00**

JOHNNIE WALKER
RED LABEL_____**R$22,00**

CHIVAS_____**R$28,00**

BALLANTINE'S_____**R$28,00**

BLACK AND WHITE_____**R$22,00**

CONHAQUE FUNDADOR__**R$19,00**

* Drink com Angustura terá acréscimo de R$ 8,00

ESPUMANTE *sparkling wine*

CHANDON BRUT *(brasil)* ____ **R$145,00**

FREIXENET BRUT *(espanha)* ____ **R$126,00**

CAVE GEISSE BRUT *(brasil)* ____ **R$169,00**

HORUS BRUT *(brasil)* ____ **R$82,00**

VINHO BRANCO *white wine*

PULENTA LA FLOR SAUVIGNON BLANC *(argentina)* ____ **R$180,00**

ANGELICA ZAPATA CHARDONNAY *(argentina)* ____ **R$399,00**

ALAMOS CHARDONNAY *(argentina)* ____ **R$187,00**

FAMILIA GASCÓN CHARDONNAY *(argentina)* ____ **R$139,00**

FINCA LAS MORAS CHARDONNAY *(argentina)* ____ **R$90,00**

BENEGAS CLARA CHARDONNAY *(argentina)* ____ **R$95,00**

LEYDA SAUVIGNON BLANC *(chile)* ____ **R$120,00**

PUNTO FINAL SAUVIGNON BLANC *(chile)* ____ **R$102,00**

CASA SILVA COOL COAST SAUV. BLANC *(chile)* ____ **R$123,00**

CASA SILVA CHARDONNAY *(chile)* ____ **R$78,00**

VINHO ROSÉ
rosé wine

ARROJO DOURO DOC *(portugal)* **R$113,00**
PUNTO FINAL *(argentina)* **R$110,00**

VINHO TINTO
red wine

PULENTA LA FLOR MALBEC *(argentina)* **R$174,00**

ANGELICA ZAPATA MALBEC *(argentina)* **R$549,00**

ANGELICA CABERNET SAUVIGNON *(argentina)* **R$399,00**

ALAMOS MALBEC *(argentina)* **R$187,00**

FAMILIA GASCÓN MALBEC *(argentina)* **R$129,00**

FINCA LAS MORAS MALBEC *(argentina)* **R$136,00**

BENEGAS MALBEC ESTATE *(argentina)* **R$120,00**

FAGOTE DOURO DOC GRAN RESERVA (*portugal)* **R$163,00**

TERRANOBLE RESERVA PINOT NOIR *(chile)* **R$180,00**

PIATELLI RESERVA MALBEC SALTA *(chile)* **R$117,00**

TAGUA TAGUA GRAN RESERVA CAB. SAUVIGNON *(chile)* **R$110,00**

CASA SILVA CARMENERE *(chile)* **R$147,00**

PUNTO FINAL RESERVA
MALBEC 375ML *(argentina)* **R$52,00**

*Taxa de rolha R$20,00
*Corkage fee R$20,00