

RESTAURANT
BARRA DO BIÉ

M E N U



Fillet mignon with shiitake
and mashed potatoes

Meat

Steak parmigiana with rice and
herb-buttered potatoes

Barra do Bié's Beef Stew – with rice, beans, farofa
(sautéed manioc flour) with pine seeds and fried egg

Fillet mignon with shiitake and mashed potatoes

Risotto

Pepperoni sausage and Brie cheese
Shiitake
Tomato and zucchini

Garden Salad

The season's organic greeneries

Soup

Carrot cream with ginger
Chicken soup
Onion cream
Season's vegetable cream

* Served with bread, butter and
grated Parmesan.



Vegetables cream



Grilled lamb with mint pesto and farofa (sautéed manioc flour) with pine seeds

Lamb

Grilled lamb with mint pesto and farofa (sautéed manioc flour) with pine seeds

Pasta

Fresh tomato sauce
Bolognese sauce
Sausage, tomato and eggplant sauce
*Penne, rotini or spaghetti

Cappelletti in brodo

Chicken

Chicken with spaghetti (orange and white wine sauce)

Chicken stroganoff with pine seeds, rice and buttered potatoes

Cheese fondue

For two people – served with bread and pine seeds

Dessert

Brigadeiro pavé (chocolate treat made from condensed milk), with hot fruit syrup

Goiabada cascão (guava treat) with requeijão (a type of Brazilian cream cheese)

Ice cream with hot sauce (chocolate or chestnut)

Chocolate fondue – for two people served with a variety of seasonal fruits and pine seeds



Rotini with sausage, tomato and eggplant sauce

**Lunch – from 3pm to 5pm
Reservations until 1pm**

**Dinner – from 7pm to 9pm
Reservations until 6pm**

**Shared dishes will be charged 30% extra
Book in advance at the reception**