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Av. Brasil, 1880 - Frezzarin

Americana/SP

Tel. (19) 3406.4285

SALADS.....

	1 PERSON	2 PEOPLE
Full Salad (lettuce, hearts of palm, tomatoes, peans, potatoes, beet, carrots and chayote)	R\$56,00	R\$67,00
Mixed (lettuce, hearts of palm, tomatoes, peans and onions)	R\$49,00	R\$57,00
Arugula	R\$32,00	R\$39,00
Arugula with Hearts of Palm	R\$54,00	R\$62,00
Arugula with Tomatoes	R\$37,00	R\$44,00
Arugula with Hearts of Palm and Tomatoes	R\$59,00	R\$71,00

Note: adding arugula to the mixed salad R\$7,00

MEATS.....

Served with Rice, Farofa and Vinaigrette

	1 PERSON 300g	2 PEOPLE 500g
Rump Steak	R\$82,00	R\$108,00
Neck Fillet Steak	R\$82,00	R\$108,00
Barbecue Sausage Skewers	R\$50,00	R\$61,00
Barbecue Skewers (chicken breast, sausage, pork loin and filet mignon)	R\$80,00	R\$109,00
Grilled Chicken Breast	R\$60,00	R\$76,00
Filet Mignon	R\$94,00	R\$126,00
Flank Steak	R\$86,00	R\$112,00
Flank Steak on Mustard	R\$92,00	R\$119,00
House-Style Pork Loin Roast (with tomatoes and cheese)	R\$74,00	R\$98,00
Beef Rump	R\$82,00	R\$108,00
Sirloin Cap	R\$112,00	R\$152,00

Note: the rice can be switched for greek rice (R\$12,50) or road rice (R\$17,00)

Chicken Breast, Flank Steak, Pork Loin and Filet Mignon are already seasoned with garlic.

TEPPAN.....

Served with Rice, Farofa and Vinaigrette

	1 PERSON	2 PEOPLE
Rump Steak	R\$84,00	R\$114,00
Chicken	R\$78,00	R\$105,00
Filet Mignon	R\$99,00	R\$135,00

FISH.....

Served with Greek Rice and Tartar Sauce

	1 PERSON	2 PEOPLE
Grilled Spotted Sorubim (with bacon and onion)	R\$128,00	R\$172,00
Salmon	R\$92,00	R\$122,00

PARMIGIANAS.....

Served with Rice and ½ French Fries

	1 PERSON	2 PEOPLE
Parmigiana Chicken Breast	R\$84,00	R\$114,00
Parmigiana Filet Mignon	R\$110,00	R\$156,00

SIDE DISHES.....

Fried Garlic - R\$ 13,00

Rice - R\$ 13,00

Greek Rice - R\$ 18,00

Road Rice - R\$ 24,00

Onion - R\$ 12,00

Farofa - R\$ 9,00

Beans - R\$ 13,00

Garlic Sauce - R\$ 10,00

Mustard Sauce - R\$ 10,00

Tartar Sauce - R\$ 10,00

Egg (one) - R\$ 4,00

Salad Dressing - R\$ 8,00

Vinaigrette - R\$ 6,00

Half portion will be charged 70% of the value

APPETIZERS.....

	½ PORTION	WHOLE PORTION
French Fries	R\$27,00	R\$35,00
Sausage (with Vinaigrette)	R\$35,00	R\$47,00
Dried Meat	R\$61,00	R\$83,00
Chicken Heart	R\$30,00	R\$38,00
Tropeiro Beans (tutu pasta, pork loin, sausage, cabbage and pork skin)	R\$37,00	R\$51,00
Appetizer Fillet (neck fillet strips)	R\$66,00	R\$90,00
Chicken Wings (with french fries)	R\$48,00	R\$69,00
Manioc/Cassava Fried	R\$30,00	R\$35,00
Fried Polenta	R\$27,00	R\$35,00
Provoleta	-	R\$60,00
Provolone Cheese	-	R\$50,00
Frog Legs Fried	-	R\$82,00
Frog Legs Breaded	-	R\$83,00
Pork Crackling	R\$29,00	R\$38,00

DESSERTS.....

Chocolate and Walnut Brownie with Vanilla Ice	R\$25,00
Papaya Cream with Cassis Liqueur	R\$26,00
Chocolate Petit Gateau with Vanilla Ice Cream	R\$26,00
Colorê Ice Cream (Bonbons and Pies)	R\$ 14,00
Kibon Ice Cream	(Various Prices)



BEVERAGES.....

Water / Sparkling Water	R\$6,00
Brazilian Coffee	R\$6,00
Coca Cola KS / KS Zero	R\$8,00
Dell Vale Grape Juice	R\$8,00
Red Bull Energy Drink	R\$15,00
H2O! / H2O! Lemoneto	R\$9,50
Soda Can	R\$8,50
Mitto Grape Juice	R\$18,00

NATURAL JUICES.....

Pineapple	R\$12,00
Pineapple with Mint	R\$14,00
Orange	R\$11,00
Orange with Pineapple	R\$15,00
Orange with Passion Fruit	R\$15,00
Lemon	R\$12,00
Brazilian Lemonade	R\$14,00
Passion Fruit	R\$13,00
Watermelon	R\$12,00
Strawberry	R\$15,00
Melon	R\$12,00

BEERS.....

	600ML
Brahma	R\$16,00
Heineken	R\$20,00
Original	R\$18,00
Serra Malte	R\$17,00
Stella	R\$17,00
Skol	R\$15,00
	LONG NECK
Cerpa / Tijuca	R\$14,00
Corona Zero	R\$14,00
Eisenbahn	R\$14,00
Império	R\$9,00
Heineken / Heineken Zero	R\$15,00
Malzbier	R\$14,00
Petra	R\$14,00

WHISKY.....

<i>Bell's</i>	R\$20,00
<i>Black Label</i>	R\$33,00
<i>Chivas</i>	R\$31,00
<i>Natu Nobilis</i>	R\$17,00
<i>Old Eight</i>	R\$16,00
<i>Passaport</i>	R\$20,00
<i>Red Label</i>	R\$30,00

SPIRITS.....

<i>Absolut Vodka</i>	R\$23,00
<i>Cachaça Seleta</i>	R\$13,00
<i>Campari</i>	R\$16,00
<i>Cinzano</i>	R\$13,00
<i>Domec Brandy</i>	R\$17,00
<i>Cynar</i>	R\$13,00
<i>Dreher</i>	R\$16,00
<i>Gin & Tonic</i>	R\$18,00
<i>Licor Cointreau</i>	R\$22,00
<i>Licor Drambuie</i>	R\$32,00
<i>Licor Frangélico</i>	R\$39,00
<i>Licor 43</i>	R\$24,00
<i>Martini</i>	R\$13,00
<i>Mint</i>	R\$13,00
<i>Cachaça São Francisco</i>	R\$10,00
<i>Cachaça Velho Barreiro</i>	R\$8,00
<i>Cachaça Ypióca</i>	R\$9,00
<i>Cachaça 51</i>	R\$7,00
<i>Bacardi Rum</i>	R\$13,00
<i>Sagatiba</i>	R\$14,00
<i>Smirnoff</i>	R\$16,00
<i>Steinhäger</i>	R\$14,00
<i>St. Raphael</i>	R\$13,00
<i>St. Remy</i>	R\$13,00
<i>Underberg</i>	R\$19,00

WINES.....



Almadén (White - Riesling / Red - Cabernet Sauvignon)	R\$49,00
House Wine ½ Bottle (Sweet or Dry)	R\$30,00



Concha y Toro (Red - Cabernet Sauvignon / Carménère / Malbec)	R\$67,00
Concha y Toro - Casillero del Diablo ½ Bottle (Cabernet Sauvignon)	R\$46,00
Gato Negro (Cabernet Sauvignon / Carménère)	R\$67,00
Sta. Helena (Red - Cabernet Sauvignon / Carménère)	R\$67,00
Sta. Helena ½ Bottle (Cabernet Sauvignon)	R\$46,00

CAIPIRINHAS.....

Pineapple, Lemon, Passion Fruit and Strawberry

Caipirinha with Cachaça 51	R\$21,00
Caipirinha with Cachaça São Francisco	R\$23,00
Caipirinha with Cachaça Seleta	R\$24,00
Caipirinha with Cachaça Velho Barreiro	R\$21,00
Caipirinha with Cachaça Ypióca	R\$23,00
Caipiroska with Vodka Absolut	R\$43,00
Caipiroska with Vodka Sagatiba	R\$25,00
Caipiroska with Vodka Smirnoff	R\$27,00
Caipiroska with Bacardi Rum	R\$25,00
Saquerinha with Sake	R\$26,00

Note: Adding Extra Fruit Costs R\$3,00 (Per Fruit)

Sale of alcoholic beverages to minors under 18 years old is prohibited. Law n.º 14.592 of October 19, 2011

DESSERTS.....

Bonbons

R\$ 14,00



Scottish

Dulce de leche ice cream, filled with dulce de leche paste and covered in white chocolate.



Palla Di Neve

Coconut ice cream filled with chocolate ice cream covered in shredded coconut.



Brigadier

Dulce de leche ice cream filled with brigadeiro paste, covered with chocolate and sprinkles.



Walnuts

Walnut ice cream, filled with marshmallows, chocolate topping, and walnuts.



Mint

Mint ice cream filled with chocolate ice cream and covered in chocolate.



Tartufo

Chocolate ice cream filled with vanilla ice cream and topped with cocoa powder.

DESSERTS.....

Pies

R\$ 14,00



Black Forest

Chocolate cake with Black Forest ice cream, topped with chocolate shavings and cherries.



Crunchy

White cake with crunchy ice cream and topped with caramelized cashew crumbs.



Walnuts

Walnut cake with walnut ice cream and topped with ground walnuts.



Cassata

A thin layer of white cake with vanilla ice cream, chocolate, and cream topped with candied fruit.



Sensation

Chocolate cake with strawberry ice cream and covered in chocolate sauce.



Passion Fruit

White cake soaked in passion fruit liqueur, passion fruit ice cream, and passion fruit syrup.

**All Pies Contain Gluten*