















Lobby Bar











Aperitivos / Appetizers

Porção de batata frita com cheddar e bacon 	R\$51,00
<i>Cheese fries with bacon</i>	
Palitos de frango crocantes com molho de tomate e manjeriço 	R\$73,00
<i>Crispy chicken sticks with tomato and basil sauce</i>	
Dadinhos de tapioca com geleia de pimenta  	R\$52,00
<i>Crispy tapioca fritters with pepper jam</i>	
Goujonette de peixe com molho tártaro 	R\$84,00
<i>Fish goujonette served with tartar sauce</i>	
Filé aperitivo acebolado servido com torradas 	R\$94,00
<i>Chopped beef served with toast</i>	
Bolinho de bacalhau com azeite	R\$82,00
<i>Cod balls served with olive oil</i>	
Frango à passarinho	R\$76,00
<i>Brazilian fried chicken cooked with garlic and parsley</i>	
Camarões empanados com molho aioli 	R\$121,00
<i>Crispy shrimp served with aioli sauce</i>	





Sanduíches / Sandwiches

Acompanha salada verde  ou batata frita 	
<i>Served with green salad or fries</i>	
Misto quente   ou Queijo quente  	R\$46,00
<i>Grilled ham & cheese sandwich or grilled cheese</i>	
Cheeseburger 	R\$59,00
<i>180gr de hambúrguer de Angus com cheddar, tomate e bacon</i>	
<i>180gr Angus beef Burger topped with cheddar, tomato and bacon</i>	
Sanduíche de filé com queijo 	R\$83,00
<i>Tenderloin and cheese sandwich</i>	

Pizzas

Muçarela  	R\$55,00
<i>Pomodoro sauce and mozzarella</i>	
Marguerita  	R\$66,00
<i>Muçarela, tomate e manjeriço</i>	
<i>Pomodoro sauce, mozzarella, tomato and basil</i>	
Calabresa 	R\$83,00
<i>Pomodoro sauce, mozzarella and sausage</i>	
Portuguesa 	R\$83,00
<i>Queijo, presunto, ovo, cebola, azeitonas pretas e orégano</i>	
<i>Pomodoro sauce, mozzarella, ham, hard boiled eggs, onions, black olives and oregano</i>	
Parma com rúcula 	R\$87,00
<i>Pomodoro sauce, mozzarella, Parma ham and arugula</i>	
Camarão 	R\$103,00
<i>Pomodoro sauce, mozzarella and shrimp</i>	

Sobremesas / Desserts

Pudim de leite condensado 	R\$30,00
<i>Tradicional pudim de leite condensado, com um toque de baunilha, calda de caramelo e praliné crocante</i>	
<i>Traditional sweet condensed milk flan with a touch of vanilla, caramel syrup and crunchy praliné</i>	
Mouse de chocolate com toque de Rum 	R\$33,00
<i>Mousse de chocolate belga, com uma base de bolo, glaçagem espelhada e flakes de chocolate</i>	
<i>Mirrored Belgian chocolate mousse with cake base and chocolate flakes</i>	
Brownie com sorvete  	R\$34,00
<i>Brownie tradicional com nozes, ganache de caramelo e sorvete</i>	
<i>Brownie with nuts, caramel ganache and ice cream</i>	

Cheesecake com geleia de morango  	R\$30,00
<i>Cheesecake assada e cremosa com um toque cítrico e geleia de morangos</i>	
<i>Baked cheesecake with citrus and strawberry jam</i>	
Mil folhas com crème de baunilha e geleia de frutas vermelhas  	R\$32,00
<i>Massa folheada crocante com creme de baunilha e uma geleia de frutas vermelhas</i>	
<i>Crunchy mille-feuille with vanilla cream and berry jam</i>	
Trilogia Brazuca: Quindim, brigadeirão e cocada de amendoim 	R\$30,00
<i>Trio de doces típicos brasileiros: Quindim com coco queimado, Brigadeirão e cocada cremosa de amendoim</i>	
<i>Brazilian trio: Quindim (egg yolk custard) with crunchy coconut, Brigadeirão (mousse-like brigadeiro) and creamy peanut Cocada (coconut candy)</i>	
Profiterole com sorvete de chocolate e avelã  	R\$33,00
<i>Profiterole au craquelin com caramelo salgado, praliné de castanhas e ganache de chocolate com avelã</i>	
<i>Salted caramel profiteroles with cashew praline and hazelnut chocolate ganache</i>	

Bebidas sem álcool / Soft Drinks

Água mineral com ou sem gás	R\$11,00
<i>Still or sparkling water</i>	
Refrigerante (lata) / Soda (can)	R\$14,00
Suco natural / Fresh juice	R\$15,00
Água de coco / Coconut water	R\$17,00
Mate / Ice tea / Mate tea / Ice tea	R\$14,00
Suco de Tomate temperado / Tomato juice	R\$20,00
Café Nespresso / Nespresso coffee	R\$11,00
Duplo Nespresso / Double Nespresso	R\$15,00
Cappuccino	R\$15,00
Chá Nacional / Brazilian tea	R\$11,00
Chá importado / International tea	R\$14,00
Coquetel de frutas sem álcool	R\$21,00
<i>Virgin fruit cocktail</i>	
Red Bull Red Bull Tropical	R\$27,00

Clássicos / Classics

Daiquiri	R\$36,00
Dry Martini Tanqueray Gordon's Beefeater Bombay	R\$38,00
Margarita	R\$36,00
Negroni Apogee	R\$36,00
Negroni Tanqueray Beefeater Bombay	R\$40,00
Negroni Tanqueray Ten Bulldog Hendrick's	R\$46,00

Cervejas / Beer

Bohemia (lata)	R\$16,00
Heineken (long neck/lata)	R\$20,00
Stella Artois (long neck/lata)	R\$20,00
Corona (long neck/lata)	R\$24,00
Heineken 0% álcool (long neck)	R\$20,00

 Contém lactose
With lactose

 Vegetariano
Vegetarian

 Contém glúten
With gluten

Barra
Windsor

Tequila 50ml

José Cuervo Especial	R\$28,00
1800 Silver	R\$48,00
1800 Reposado	R\$56,00

Sake 50ml

Gekkeikan	R\$28,00
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Aperitivos / Apéritifs 50ml

Cinzano Rosso – Vermouth	R\$24,00
Martini Dry Rosso	R\$24,00
Cynar	R\$26,00
Averna Amaro Siciliano	R\$29,00
Aperol Campari	R\$29,00
Tio Pepe	R\$30,00
Carpano Punt & Mes	R\$32,00
Fernet Branca	R\$32,00
Vermouth 1757 – Torino	R\$34,00

Whisky 50ml

8 anos / 8 years old

Ballantines Finest Cutty Sark Dewar's J&B Black & White	R\$35,00
Johnnie Walker Red Label	R\$35,00

12 anos / 12 years old

Ballantines Chivas Regal Logan Dewar's Buchanan's	R\$44,00
Johnnie Walker Black Label	R\$44,00
Macallan 12 anos	R\$156,00

Single Malt

Glenfiddich 12 years	R\$66,00
Glenfiddich 18 years	R\$93,00

Irish Whiskey

Jameson	R\$36,00
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American Whiskey

Howler Head	R\$33,00
Jack Daniel's	
Jim Beam Bourbon	R\$39,00
Jack Daniel's Gentleman	R\$55,00

Deluxe Whisky

Dimple	R\$69,00
Johnnie Walker Gold Label	R\$69,00
Ballantines 17 years	R\$80,00
Chivas Regal 18 years	R\$81,00
Johnnie Walker Swing	R\$81,00
Johnnie Walker Blue Label	R\$241,00
Royal Salute 21 years	R\$241,00

Gin 50ml

Apogee	R\$27,00
Tanqueray Gordon's	R\$31,00
Beefeater Bombay	
Tanqueray Ten	R\$35,00
Bulldog Hendrick's	

Cachaças 50ml

Ypióca Prata (SP)	R\$22,00
Ypióca Ouro (SP)	R\$23,00
Sagatiba (MG) Leblon (SP) Santo Grau (RJ)	R\$28,00
Magnífica Envelhecida (RJ)	
7 Engenhos Carvalho	R\$27,00

Vodka 50ml

Smirnoff	R\$28,00
Absolut	R\$32,00
Stolichnaya Wyborowa	
Ciroc Grey Goose	R\$37,00
Voa	R\$30,00

Rum 50ml

Bacardi Carta Blanca Oro	R\$26,00
Malibu	R\$31,00
Havana Club Añejo 3 anos	R\$31,00
Havana Club Añejo 7 anos	R\$38,00
Zacapa 23 anos	R\$78,00

Cognac / Brandy 50ml

Domecq Fundador	R\$32,00
Carlos I – Brandy de Jeréz	R\$82,00
Courvoisier V.S.O.P.	R\$82,00
Hennessy V.S.O.P.	
Courvoisier X.O.	R\$181,00

Licores / Liqueurs 50ml

Amaretto Disaronno	R\$35,00
Amarula	R\$35,00
Benedictine	R\$35,00
Cointreau	R\$35,00
Diego Zamora 43	R\$35,00
Drambuie	R\$35,00
Frangélico	R\$35,00
Grand Marnier	R\$35,00
Grappa Bianca Carpena	R\$35,00
Jägermeister	R\$35,00
Limoncello	R\$35,00
Peach tree	R\$35,00
Sambuca	R\$35,00
Tia Maria	R\$35,00

Drinks & Cocktails

Aperol Spritz	R\$54,00
Bloody Mary Smirnoff	R\$39,00
Caipirinha Ypióca Prata (SP)	R\$32,00
Caipirinha Ypióca Ouro (SP)	R\$33,00
Caipirinha	R\$35,00
7 Engenhos Carvalho	
Caipirinha Sagatiba (MG) Leblon (SP) Santo Grau (RJ) Magnífica Envelhecida (RJ)	R\$35,00
Caipiroska Smirnoff	R\$35,00
Caipiroska Absolut	R\$38,00
Stolichnaya Wyborowa Ketel One	
Caipiroska Giroc Grey Goose	R\$41,00
Caipiríssima	R\$34,00
Campari Orange	R\$35,00
Cuba Libre	R\$34,00
Cuba Libre Havana	R\$40,00
Fraise	R\$54,00
Gin Tônica Apogee	R\$34,00
Gin Tônica Tanqueray	R\$39,00
Beefeater Bombay Gordon's	
Gin Tônica Tanqueray Ten Bulldog Hendrick's	R\$44,00
Gin Tônica Tropical	R\$45,00
Tanqueray Beefeater Gordon's Bombay	
Tanqueray Bossa Nova	R\$46,00

Howler Head Coke/Citrus	R\$40,00
Mojito	R\$35,00
Mojito Havana	R\$39,00
Moscow Mule Smirnoff	R\$49,00
Moscow Mule	R\$56,00
Absolut Wyborowa Stolichnaya Ketel One	
Moscow Mule Giroc Grey Goose	R\$59,00
Piña Colada	R\$38,00
Piña Colada Havana	R\$44,00
Rabo de Galo	R\$34,00
Sex on the Beach	R\$40,00
Carajillo	R\$35,00
Nespresso Martini	R\$38,00
Blonde	R\$35,00
Don Paloma	R\$39,00
Don Margarita	R\$38,00

Taxa de Rolha Vinhos/Espumantes R\$80,00+10%/Taxa de Rolha Whisky e destilados R\$100,00+10% / Cervejas R\$8,00+10%

Wines/Sparkling corkage fee R\$80,00+10%/ Whiskey and distilled drinks corkage fee R\$100,00+10% / Beers R\$8,00+10%

Todos os nossos alimentos podem conter traços de glúten. / All our foods may contain traces of gluten.

Taxa de serviço cobrada conforme acordo coletivo entre o hotel e o Sindicato dos Hotéis, Bares e Restaurantes.

Prices will be increased by a 10% service fee as per the collective agreement between the Hotel and the Union

Nossa cozinha e dependências estão franqueadas à visitação. / Our kitchen and its dependencies are open to the public.

PROCON-RJ: 151/Vigilância Sanitária: 1746/Segurança Alimentar: 0800282037/Ministério Público do Consumidor (21)2550-9050

PROCON-RJ: 151/ Health Surveillance: 1746/Food Safety: 0800282037/ Consumer Public Prosecutor's Office (21)2550-9050

SE BEBER, NÃO DIRIJA / DON'T DRINK AND DRIVE

Barra
Windsor