

ENTRADAS

ENTRIES

Batata frita R\$30

Batata com Páprica Picante Spicy Potato R\$35

Batata frita, páprica picante e queijo parmesão
French fries, paprika spicy, and parmesan cheese

Isca de Peixe Fish Bait R\$68

Peixe empanado em tiras, com molho da casa
Breaded fish strips, served with house sauce

Camarão com Queijo Coalho R\$88

Shrimp with Coalho Cheese
Filet de camarão, queijo coalho e melado de cana
Shrimp with grilled "queijo coalho" cheese and cane molasses

Polvo na Manteiga & Vinagrete R\$92

Octopus in Butter & Vinaigrette
Tentáculos de polvo refogado na manteiga de ervas e vinagrete de maçã
Octopus tentacles braised in herb butter and apple cider vinaigrette

Vieiras Sal da Praia Sal da Praia Scallops R\$92

Vieiras com manteiga de ervas, servida na sua própria concha
Scallops with herb butter, served in their own shell

Filet Mignon Trinchado R\$96

Sliced filet mignon

Camarão com Manteiga e Ervas R\$88

Shrimp with Butter and Herbs
Filet de camarão refogado na manteiga de ervas
Shrimp braised in herb butter

Trio de Bruschettas R\$70

Trio of Bruschetta
Pomodoro, Queijo, Ratatouille

Maré Alta R\$36

Pão recheado com carne desfiada, acompanha salada de folhas e toque especial do chefe.



VEGETARIANOS

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Berinjelas Sal da Praia Sal da Praia Eggplants R\$58/108

Queijo coalho enrolado com finas fatias de berinjela coberto com molho pomodoro gratinado, acompanha espaguete alho e óleo.
Northeastern cheese wrapped with fine eggplant layers covered with pomodoro sauce au gratin. Served with garlic and oil spaghetti

Melanzanha de Berinjela R\$60/120

Berinjela empanada e gratinada



LAGOSTAS

LOBSTER

Lagosta do Chefe Chef's Lobster R\$142/248

Grelhada com toque especial do chefe, baião e farofa especial
Grilled with the chef's special touch, served with "baião" and special "farofa"

Lagosta Jeri Jeri Lobster R\$145/250

Grelhada na manteiga, com farofa de cuzcuz, vinagrete e pão artesanal.
Grilled in butter, with couscous "farofa", vinaigrette, and artisanal bread.

Lagosta Sal da Praia Sal da Praia Lobster R\$145/250

Acompanha arroz com ervilhas e legumes grelhados.
Served with rice, peas and grilled vegetables.



RISOTOS

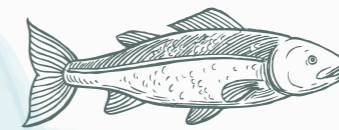
RISOTTOS

Frutos do Mar Seafood Risotto R\$82/164

Seafood Risotto

Camarão & Queijo Bree R\$72/144

Shrimp & Bree Cheese Risotto
Shrimp and Bree Cheese Risotto



FRUTOS DO MAR

SEA FOOD

Feijoada de Frutos do Mar Seafood Feijoada R\$112/224

Com crisp de couve farofa de banana e arroz branco
Seafood feijoada with crispy kale, banana "farofa," and white rice.

Camarão no Abacaxi Shrimp in Pineapple R\$68/136

Acompanha Arroz branco e batata frita
Shrimp in pineapple, served with white rice.

Camarão do Chefe Chef's Shrimp R\$64/128

Ao molho bechamel gratinado, com arroz e batata frita
Shrimp with bechamel sauce au gratin, served with rice and french fries.

Camarão no Coco Verde R\$68/136

Shrimp in Green Coconut
Acompanha Arroz de coco cítrico e chips de macaxeira
Shrimp in green coconut, served with citrus coconut rice and manioc chips.

Camarão Sal da Praia Sal da Praia Shrimp R\$86/172

Envolvido com catupiry, ervilha e arroz gratinado e coberto com batata palha
Shrimp with cream cheese, peas, and rice gratin, topped with potato sticks

Filet de Peixe à La Belle Meunière R\$106/212

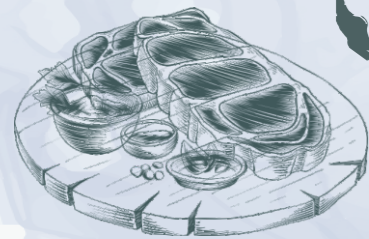
Fish Fillet à La Belle Meunière
Grelhado com molho de camarão, alcaparras e champignon, com arroz de brócolis, legumes grelhados e farofa especial
Grilled fish with shrimp sauce, capers, and mushrooms, served with broccoli rice, grilled vegetables, and special "farofa."

Salmão Grelhado Grilled Salmon R\$76/152

Grelhado ao molho de alcaparras, com legumes grelhados e arroz amarelo
Grilled salmon with caper sauce, served with grilled vegetables and yellow rice.

Moqueca de Peixe com Camarão R\$72/152

Fish Moqueca with Shrimp
Moqueca ao molho de azeite de dendê, leite de coco, cebola, pimentão e tomate, com arroz branco e farofa especial
Fish and shrimp stew with palm oil, coconut milk, onion, bell pepper, and tomato, served with white rice and special "farofa."



CARNES & AVES

STEAKS AND CHICKEN

Filé ao Molho de 2 Queijos R\$108/216

Filet with 2 Cheese Sauce

Arroz à grega, batatas recheadas com catupiry e bacon.
Served with Greek rice and potato stuffed with "catupiry" and bacon.

Maminha Argentina R\$64/128

Argentinian Skirt

Arroz cremoso, batatas baby grelhadas.
Served with creamy rice, grilled baby potatoes.

Picanha R\$115/230

Feijão tropeiro, arroz branco, batatas fritas.
Served with "tropeiro" beans, white rice.

Filé Mignon R\$108/216

Batata fritas, arroz branco.
Mignon Steak asided, French fries, white rice.

Filé de Sobre Coxa Desossada Grelhada R\$46/92

Grilled Chicken Thigh Fillet

Arroz branco, farofa de alho, vinagrete.
Served with white rice, garlic "farofa," vinaigrette.



MASSAS

PASTA

Fettuccine a Bechamel & Peixe R\$76/152

Fettuccine with Bechamel & Fish

Com filé de peixe com crosta de castanha
With fish fillet with chestnut crust

Penne ao Pomodoro R\$86/172

Com tiras de filet mignon e bacon
With filet mignon strips and bacon

Espaguete Aloha R\$76/172

Na manteiga de ervas, acompanhado de camarões
In herb butter, accompanied by shrimp



SALADAS

SALADS

Salada Ceará R\$38

Mix de folhas, cenoura ralada, palmito e azeitonas
Mix of leaves, grated carrot of palm and olives

Salada Cesar R\$46

Mix de folhas, peito de frango, parmesão e cruttons
Mix of leaves, chicken breast, parmesan and cruttons

Salada Tropical R\$44

Mix de folhas, tomate em tiras, manga, abacaxi, pepino e hortelã
Sliced tomatoes, mango, pineapple, cucumber and mint



SOBREMESAS

DESSERTS

Pudim R\$22

Pudim feito com 3 tipos de leites, cremoso e delicioso
Pudding made with 3 types of milk, creamy and delicious

Cocada Mole com Sorvete R\$48

Coconut Custard with Ice Cream

Cocada cremosa, acompanhada de sorvete e farofa de castanha
Creamy coconut sweet, served with ice cream and chestnut crumble

Brownie com Sorvete R\$48

Brownie with Ice Cream

Brownie de chocolate com sorvete de queijo
Chocolate brownie with cheese ice cream



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