

.TRINCHEIRA.

RESTAURANTE

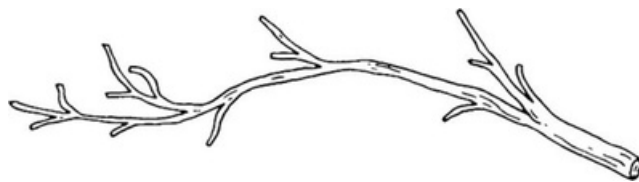
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TRINCHEIRA.

MENU

RESTAURANTE



Rustic mountain cuisine,
with dishes prepared one
by one for your dining
experience.

FOR SNACKING AND SHARING

TRADIÇÃO NA MANTIQUEIRA

R\$ 58,00

Trout fish fingers sided with caper sauce, honey mustard and ginger

BÚFALAS DA MONTANHA

R\$ 66,00

Burrata Burrata drizzled with extra virgin olive oil, roasted tomato pesto and herb butter on mini baguette

LINGUIÇA CAIPIRA

R\$ 66,00

Pork sausage flambéed in cachaça, with pine nuts crumbs, vinagrete sauce, spicy orange sauce, fresh herb sauce and sliced bread of natural fermentation

MIX DE BRUSCHETTAS

R\$ 66,00

Natural fermentation bread with roasted tomato pesto, natural fermentation bread with mushroom confit, and natural fermentation bread with smoked zucchini au gratin with parmesan cheese

TRIO DE EMPANADAS CRIOULAS

R\$ 53,00

Handmade minced beef empanada, handmade roast pork shank empanada with caramelized onions in dark beer and handmade onion empanada with mozzarella and parmesan. Served with smoked pepper jelly, ginger jelly and brazilian salsa vinaigrette



QUEIJOS REGIONAIS

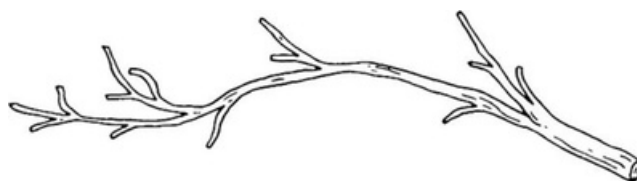
R\$ 94,00

A curation of typical regional farm cheeses served with pepper jelly, wild honey and extra virgin olive oil from Mantiqueira and a baguette of natural fermentation bread

TRINCHEIRA.

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RESTAURANTE



Cozinha rústica de montanha, com pratos preparados um a um para sua experiência à mesa.

TRINCHEIRA's KIDS

***STROGONOFF DE MIGNON

Filet mignon Strogonoff with Rice and Potato sticks

R \$ 4 9,0 0

***MINI PARMEGIANA*

Filet mignon parmigiana with rice and fries

R \$ 4 9,0 0

***FILÉ E FRITAS

Filet mignon or chicken fillet or trout fillet, sided with rice and fries

R \$ 4 9,0 0

***MASSA FRESCA

Fresh pasta (in pomodoro or in butter) accompanied by a protein(Fillet mignon, or Chicken fillet or Trout fillet

R \$ 4 9,0 0

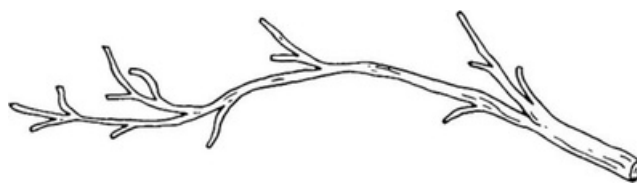


***The Kids's menu comes with a mini salad with a mix of leaves, cherry tomatoes and hearts of palm.

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INDIVIDUAL DISHES

SALADAS

BROTOS DA SERRA

Mix of garden sprouts with tomato confit, slices of buffalo cheese and balsamic caramel

R\$44,00

SABOR CAMPESTRE

Arugula leaves and purple lettuce with thin slices of smoked trout, roasted carrots, cherry tomatoes and fresh herb dressing.

R\$54,00

MIX DE FOLHAS AO CUSCUZ FRIO

Mixed leaves with cherry tomatoes, mango cubes and delicious Moroccan couscous with small cuts of shitake, broccoli, zucchini and carrots drizzled with a fresh herb sauce

R\$53,00

SOUPS

BAROA DA SERRA (CONTAIN EGG AND MILK)

Brazilian cassava broth homemade seasoning, sided with herb-buttered bread

R\$59,00

CAPELETTI DA CASA

Capeletti filled with mignon in vegetable broth emulsified with extra virgin olive oil and mustard cream, served with herb-buttered bread

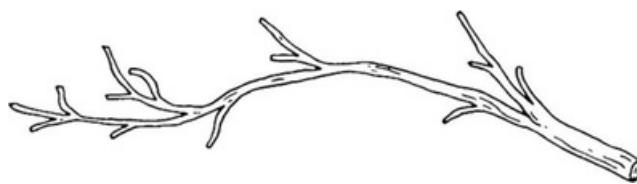
R\$59,00



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INDIVIDUAL DISHES

GRATINADA SILVESTRE (CONTAIN EGG AND MILK)

R\$ 74,00

Roasted eggplant with pomodoro sauce and fresh basil petals au gratin with buffalo cheese topped with arugula and extra virgin olive oil and slice of bread with herb butter

VEGANO À TRINCHEIRA (VEGAN)

R\$ 80,00

Creamy polenta in extra virgin olive oil with a mix of confit mushrooms, grilled toffu and watercress sprouts

MOQUECA VEGANA DASERRA (VEGAN)

R\$ 80,00

Brazilian stew prepared with heart of palm and banana, garnished with crunchy farofa with almond slices, cassava flour and fresh parsley. Served with rice.

RISOTO DE COGUMELOS (CONTAIN EGG AND MILK)

R\$ 90,00

Arborio rice flavored with homemade vegetable broth and fine wine, shitake and shimeji mushroom confit with buffalo cheese slices

RISOTO PRIMAVERA (CONTAIN EGG AND MILK)

R\$ 90,00

Arborio rice flavored with homemade vegetable broth and fine wine in a mixture of cherry tomatoes, carrots, green beans and zucchini

TRUTA À CAMPONESA

R\$ 90,00

Grilled trout filet in lemon butter garnished with wine-roasted cabotia risotto

TRUTA À TRINCHEIRA

R\$ 90,00

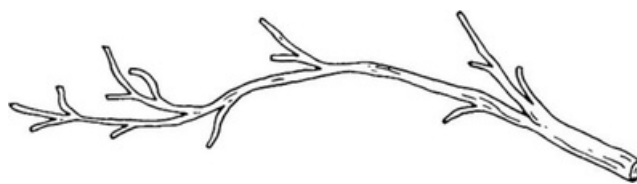
Grilled trout filet with tomato sauté, onions, basil and black olives garnished with cheese risotto



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INDIVIDUAL DISHES

RAVIOLI CAIPIRA

House-made fresh pasta ravioli with free-range chicken, cheese sauce and fresh thyme

R\$ 83,00

RAVIOLONE DA CASA

Homemade fresh pasta ravioli stuffed with mozzarella cheese, dried tomatoes and basil in a pomodoro sauce with bechamel, blue cheese and fresh basil

R\$ 83,00

TRADICIONAL LASANHA A BOLONHESA

Fresh homemade lasagna noodles interspersed with béchamel sauce, original bolognese sauce and parmesan cheese

R\$ 83,00

GALETO DE ALTITUDE

Marinated and roasted spring chicken with curd in a fresh herb sauce on a bed of mashed potatoes and roasted garlic

R\$ 94,00

PARMEGIANA

Filet mignon parmegiana with rice and fries

R\$ 92,00

FRANGO À CAÇAROLA

Grilled prime cuts served with a creamy wine-scented shitake sauce and garnished with rice

R\$ 87,00



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INDIVIDUAL DISHES

ESCONDIDINHO DECOLINA

R\$ 76,00

Red wine shredded beef interspersed with layers of
mashed potatoes au gratin with parmesan cheese.

GRELHADO RÚSTICO

R\$ 99,00

Grilled Ancho Steak, with pepper jelly, japanese pumpkin
Slices, Sweet potato slices and roasted tomatoes

TRILHA CAMPESTRE

R\$ 99,00

Grilled Ancho Steak flambéed in cachaça served with fresh homemade pasta
with pomodoro sauce and Alagoa parmesan cheese slices.

PANCETTA À MANTIQUEIRA

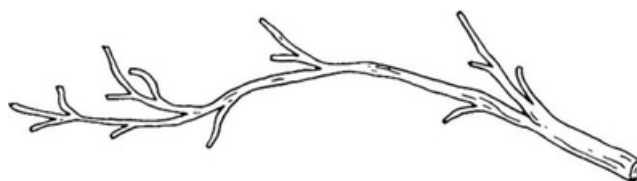
R\$ 87,00

Marinated and baked pancetta slices served on a bed of orange sauce with
honey, mustard and Mantiqueira pepper, garnished with mashed sweet potatoes
and blue cheese

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FONDUES | serves 2 people

FONDUE DE CARNE (in a broth of fine herbs)

R\$ 205,00

Filet Mignon cubes cooked in a broth of fine herbs garnished with special sauces: vigagrette sauce, garlic sauce, mushroom sauce, rosé sauce and honey mustard sauce. Served with steamed vegetables: carrots, broccoli, potatoes, and zucchini

FONDUE DE QUEIJO

R\$ 140,00

Cheese Fondue flavored with white wine, served with Italian bread and steamed vegetables (carrots, broccoli, potatoes and zucchini)

FONDUE DE CHOCOLATE

R\$ 94,00

Semi-sweet chocolate Fondue with marshmallow and selected seasonal fruits (banana, kiwi, strawberry, mango and grapes)

FESTIVAL DE FONDUE

R\$ 186 ,00
(POR PESSOA)

Sequence with three fondue options: meat, cheese and chocolate



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PIZZA

*Verificar a disponibilidade com o garçom

	BROTO (4 SLICES)	GRANDE (8 SLICES)
MARGHERITA - Tomato sauce, mozzarella, sliced tomatoes and basil	R\$55,00	R\$88,00
PORTUGUESA - Tomato, mozzarella, ham, onion, corn and egg	R\$60,00	R\$96,00
FRANGO CATUPIRY - Tomato sauce, creamy cheese and shredded chicken	R\$60,00	R\$96,00
CALABRESA - Tomato sauce, mozzarella, smoked calabrese sausage and onion	R\$60,00	R\$96,00
LOMBINHO - Tomato sauce, mozzarella, thin-sliced smoked pork ham and onion	R\$60,00	R\$96,00
LOMBINHO CATUPIRY - Tomato sauce, creamy cheese, thin-sliced smoked pork ham	R\$60,00	R\$96,00
QUATRO QUEIJOS - Tomato sauce, mozzarella, creamy cheese, gorgonzola, provolone	R\$60,00	R\$96,00
PRESUNTO PARMA - Tomato sauce, mozzarella, parma ham, arugula, and tomato	R\$66,00	R\$99,00
BRÓCOLIS - Tomato sauce, broccoli, garlic, topped with mozzarella	R\$55,00	R\$88,00
ABOBRINHA - Molho de tomate, mussarela, abobrinha e parmesão	R\$55,00	R\$88,00
ATUM - Tomato sauce, mozzarella, canned tuna fish and onion	R\$60,00	R\$96,00
PALMITO - Tomato sauce, mozzarella and heart of palm	R\$60,00	R\$96,00
RUCULA COM BRIE - Tomato sauce, mozzarella, brie cheese and arugula	R\$66,00	R\$99,00

*OREGANO AND OLIVES ARE ADDED TO OUR PIZZAS

SWEET PIZZAS

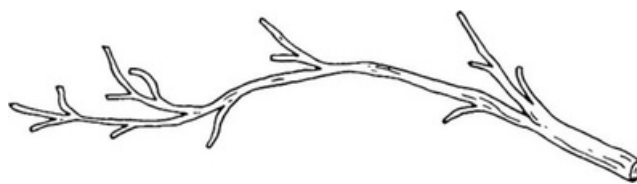
	BROTO (4 SLICES)	GRANDE (8 SLICES)
BANANA DA CASA - Banana, sugar, cinnamon, condensed milk	R\$55,00	R\$88,00
BRIGADEIRO - Chocolate covered with chocolate granules	R\$60,00	R\$96,00



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SOBREMESA

SORVETE ARTESANAL ITABAÚ

R\$ 24,00

Creamy handmade ice cream enchanting palate since 90's. Traditional cream, pistachio, dulce de leche, chocolate or strawberry.

PETIT GATEAU

R\$37,00

Small creamy chocolate cake served with homemade ice cream (custard, pistachios, dulce de leche, chocolate or strawberry)

HOT BROWNIE

R\$37,00

Homemade Brownie with dark chocolate syrup and walnut, served with homemade dulce de leche ice cream

CREME DE PAPAIA

R\$34,00

Brazilian Papaya cream whipped with homemade vanilla ice cream served with poured shot of cassis liqueur

BANANA FLAMBADA

R\$34,00

Banana flambé in fresh orange juice and cachaça oak served with vanilla ice cream

MOUSSE DE CHOCOLATE

R\$30,00

Homemade dark chocolate mousse with chocolate shavings

SALTENHA BAÚ

Artisanal empanada filled with Dulce de leche, served with a scoop of ice cream, garnished with Cocoa powder, nutmeg, and cinnamon

R\$36,00

FRUTA DA ESTAÇÃO

Watermelon, Papaya, Pineapple, mango or melon

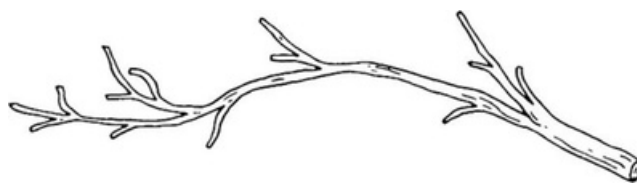
R\$21,00



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BEVERAGE

SODA (Coke,Guarana,Sprit),H 2 O	R\$7,00
WATER (Sparkling or Still)	R\$6,00
NATURAL JUICE (Lemon,Orange, Watermellon, Pineapple)	R\$14,00
WHOLE GRAPE JUICE (white / red)	R\$ 18,00
EXPRESSO	R\$6,00
NATURAL TEA OR TEA BAG	R\$5,00

CAIPIRINHA

CAIPIRINHA (ARTISANAL CACHAÇA)	R\$ 28,00
CAIPIROSKA (BRAZILIAN VODKA)	R\$28,00
CAIPIROSKA (IMPORTED VODKA)	R\$34,00
CAIPIRÍSSIMA(BRAZILIAN RUM)	R\$28,00
CAIPIRÍSSIMA(IMPORTED RUM)	R\$34,00
CAIPISAQUÊ(BRAZILIAN SAKE)	R\$28,00

Fruits: strawberry, watermelon, passion fruit, orange,
tahitian lime or pineapple

CERVEJAS

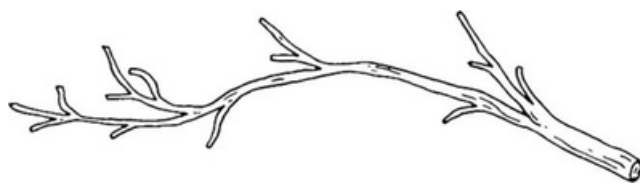
ORIGINAL 600ML	R \$ 2 1 , 0 0
HEINEKEN 600ML	R \$ 2 2 , 0 0
HEINEKEN LONG NECK	R \$ 1 6 , 0 0
STELLA ARTOIS LONGNECK	R \$ 1 6 , 0 0
MALZEBIER LONG NECK	R \$ 1 2 , 0 0



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COCKTAILS

TRINCHEIRA SOURS

R\$ 31,00

Cachaça oak, fresh basil, Tahitian lime with sugar crust

CÍTRICO DASERRA

R\$ 31,00

Cachaça stored in oak, fresh mint, passion fruit and Tahitian lime

DRY MARTINI

R\$ 31,00

Gin Lassaletti, Noilly Prat, green olive with Tahitian lime zest

NEGRONI

R\$ 31,00

Gin Lassaletti, Campari, Noilly Prat with orange slices and Tahitian lime

GINTÔNICA

R\$ 31,00

Gin Lassaletti, Tonic water and Tahitian lime slices

MARGARITA

R\$ 31,00

Tequila, Contreau liqueur, Tahitian lime juice with salt crust

MOJITO

R\$ 31,00

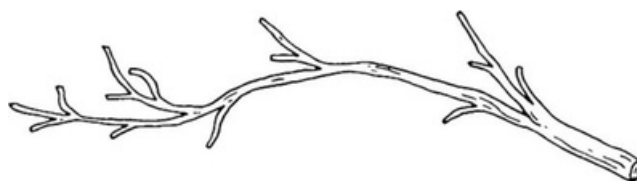
Brazilian White Rum, fresh mint, Tahitian lime juice and sparkling water



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Curated Craft Beer Pairings

BEERS

LIGHT BEERS

Light scents and flavors, balanced on acidity and bitterness

WITBIER(BAUZERA)

Harmonizes: Tradição da Mantiqueira | Brotos da Serra

R \$ 3 9, 0 0

SAIZON HIBISCO(BAUZERA)

Harmonizes: Mix de Bruschettas | Gratinada Silvestre

R \$ 3 9, 0 0

BASTIANA GERMAN PILSNER(3 ORELHAS)

Harmonizes: Queijos Regionais | Ravioli Caipira

R \$ 3 9, 0 0

MANTIQUEIRA AMBER LAGER(3 ORELHAS)

Harmonizes: Queijos Regionais | Ravioli Caipira

R \$ 3 9, 0 0

FAZENDINHA WITBIER(3 ORELHAS)

Harmonizes: Tradição da Mantiqueira | Brotos da Serra

R \$ 3 9, 0 0

FARM HOUSE ALE(3 ORELHAS)

Harmonizes: Linguiça Caipira | Raviolone

R \$ 3 9, 0 0

TREM DO AMOR SOUR(3 ORELHAS)

Harmonizes: Búfalas da Montanha | Escondidinho de Colina

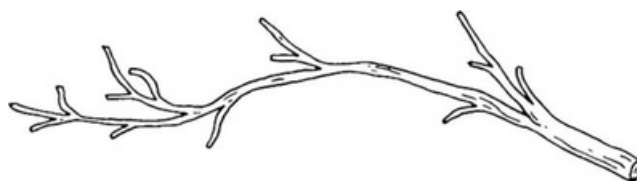
R \$ 3 9, 0 0



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Curated Craft Beer Pairings

BEERS

HOPS BEERS

Scints and flavors with notes of hops and bitterness

PALE ALE (BAUZERA)

R\$ 39,00

Harmonizes: Linguiça Caipira | Trilha Campestre

GONÇALVE-SE AMERICAN PALE ALE (3ORELHAS)

R\$ 39,00

Harmonizes: Galeto de Altitude | Truta a Camponesa

MARES DE MINAS INDIA PALE ALE (3ORELHAS)

R\$ 39,00

Harmonizes: Galeto de Altitude | Truta a Camponesa

HATORLONG ROAD HOPPY SAISON (3ORELHAS)

R\$ 39,00

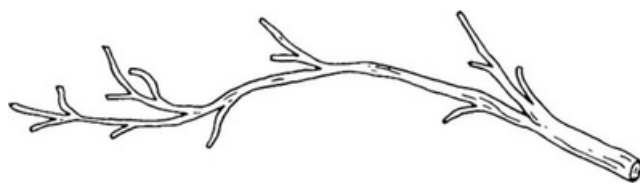
Harmonizes: Frango a Caçarola | Pancetta a Mantiqueira



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Curated Craft Beer Pairings

BEERS

MALTED OR STOUT BEERS

Possible aromas and flavors with toasted and smoky notes.

RED ALE (BAUZERA)

R\$ 39,00

Harmonizes: Frango a Caçarola | Pancetta a Mantiqueira

BLOND ALE (BAUZERA)

R\$ 39,00

Harmonizes: Escondidinho de Colina | Fondue de Queijo

BLACK IPA (BAUZERA)

R\$ 39,00

Harmonizes: Grelhado Rústico | Fondue de Chocolate

TULHA NEGRA IMPERIAL STOUT (3 ORELHAS)

R\$ 39,00

Harmonizes: Trilha Campestre | Fondue de Chocolate

