RESTAURANTE RODA D'ÁGUA



STARTERS

(250) **French Fries R$ 28,00**

(828) **Tapioca Cubes R$ 40,00**
Served with pepper jelly

(126) **Shredded Beef Pastry R$ 40,00**
04 units served with spicy vinaigrette

(395) **Filet Appetizer R$ 51,00**
Served with bacon sauce and toast

(864) **Sun-dried Meat Appetizer R$ 51,00**
Served with vinaigrette salad and cassava flour toasted in butter

(166) **Codfish Ball R$ 51,00**
06 units served with onion pickles

(532) **Breaded Fish R$ 49,00**
Tempura-Battered tilápia fillet, served with tartar sauce

SOUPS AND BROTHS

All soups and broths are served with a bread basket

(549) **Minestrone R$ 35,00**
Beef-broth-based soup with vegetables, white beans, and diced beef

(341) **Cassava Broth R$ 35,00**
Creamy soup made with cassava and shredded beef

(555) **Quenga Broth R$ 30,00**
Creamy potato soup with shredded chicken

SALADS

Roda D'água Salad R$ 41,00 (937)
Mix of salad greens, mozzarella, dried tomatoes, olives, croutons, served with yogurt and herbs dressing

Caesar Salad R$ 41,00 (167)
Mix of salad greens, croutons, little parmesan strips and caesar dressing

Or choose your salad with one of the proteins:
Filet Mignon R$ 75,00 | Pork Filet R$ 57,00 | Fish Filet R$ 72,00 | Chicken Filet R$ 52,00

HANDMADE PASTA

All pastas is produced at the Hotel de Lençóis

Igatu Lasagna R$ 65,00 (373)
Gratin with parmesan cheese, stuffed with a mix of bolognese sauce, pork filet and parmesan cream

Lapa Doce Ravioli R$ 58,00 (387)
Ravioli Pasta with ricota cheese, spinach and walnuts, served with herbs and butter

Fettuccine with Tomatoes Sauce R$ 40,00 (45)

Fettuccine with Bolognese Sauce R$ 48,00 (46)

Fettuccine with Funghi R$ 55,00 (47)

Vegetarian Food
Gluten-free food

MAIN DISHES

(216) **Roda D'água Sun-dried Meat R$ 89,00**
Filet mignon sun-dried meat cooked with sliced onions, served with mashed cassava and beans salad

(674) **Roncador Sun-dried Meat R$ 89,00**
Filet mignon sun-dried meat cooked with sliced onions, served with a mix with rice and beans and french fries

(832) **Picuá Filet R$ 85,00**
Filet mignon in a mustard sauce, served with glazed carrots and chestnut rice

(620) **Ribeirão do Meio Filet R$ 94,00**
Filet mignon served with fettuccine pasta with funghi

(372) **Castelo Filet R$ 85,00**
Parmigiana filet mignon covered with tomato sauce, gratin with mozzarella e parmesan cheese, served with potatoes and cheese musseline

(260) **Chapada's Symphony R$ 80,00**
Pork tenderloin with barbecue sauce, served with tropeito beans, breaded banana and braised kale

(381) **Torrinha's Risotto R$ 75,00**
Risotto with funghi and pieces of filet mignon

(542) **Sincorá Shrimp Risotto R$ 95,00**
Shrimp risotto, served with rustic tomatoes and pesto sauce

(149) **Diamond Chicken R$ 65,00**
Dripped tare sauce on panko breaded chicken, oriental style rice and sliced cucumber pickles

(233) **Chicken Mountain R$ 65,00**
Grilled chicken fillet with yogurt and sun-dried tomato sauce, accompanied by quinoa salad with sautéed vegetables

(562) **Spice Shrimp R$ 94,00**
Shrimp cooked in a coconut milk and peanut curry with spices and pineapple chunks. Served with rice with cumin seeds. Slightly spicy.

(271) **Mandassaia Shrimp R$ 95,00**
Sauteed shrimps covered with a homemade tomato and creamy cheese sauce, gratin with parmesan cheese, served with sauté potatoes and broccoli rice

(494) **Enchanted Shrimp R$ 96,00**
Shrimp bobó served with rice and farofa made with panko flour and palm oil.

(287) **Marimbus Fish R$ 87,00**
Grilled fish filet with herbs and caper sauce, served with lemon risotto

(35) **Zaidan Fish R$ 87,00**
Grilled fish filet, with a *moqueca* sauce (typical food of Bahia), served with mashed plantain bananas, coconut rice and cassava flour toasted in butter

HAMBURGUER, SANDWICHES AND QUICHE

Serrano's Burger R$ 65,00 (213)
180g beef burger (knuckle and hump steak blend), with brioche bread, mozzarella, tomato, lettuce and homemade herb mayonnaise, served with French fries

Igatu's Burger R$ 39,00 (245)
Crispy chicken burger on a brioche bread with ranch sauce, lettuce and tomato

Pulled Pork Sandwiche R$ 39,00 (1086)
Sandwich of pulled pork with a rub of mixed spices and smoked paprika, served with red cabbage pickle and mustard sauce

Gorgonzola Quiche R$ 40,00 (280)
Gorgonzola quiche, accompanied by green salad with mango and strawberry balsamic vinegar reduction

Leek Quiche R$ 40,00 (281)
Leek quiche, accompanied by green salad with mango and strawberry balsamic vinegar reduction

KIDS MENU

(968) **Homemade Chicken Nuggets R$ 41,00**
(761) **Chicken Breast in Cubes R$ 41,00**
(206) **Filet Mignon in Cubes R$ 56,00**

Choose one of the options to accompany your dish:
Rice and French Fries
Rice and Mashed Potatoes
Rice and Beans
Spaghetti with tomato sauce **or** with butter

DESSERTS

Morro do Camelo R$ 45,00 (391)
Petit gateau of dulce de leche accompanied by artisanal cream ice cream

Apple Treat R$ 35,00 (452)
Apple pie with crunchy walnuts served with chantilly and caramel syrup

Pai Inácio and Sinhazinha R$ 45,00 (282)
A slice of curd cheese and a slice of guava paste covered in chopped cashews, served with artisanal parmesan ice cream

Muritiba's Cocada R$ 35,00 (317)
Baked cocada served with handmade artisanal coconut ice cream

São Benedito's Brownie R$ 40,00 (546)
Brownie with intense chocolate, served with intense brigadeiro ganache

Bendito Sorvete (01 ball) R$ 29,00 (276)
Artisanal ice cream produced in Lençóis, made with typical fruits and ingredientes from Chapada Diamantina, combined with the best cocoa from the Bahian coast.

RODA D'ÁGUA DRINKS

Dom Obá R$ 30,00
Vodka-based drink with coffee, condensed milk, chocolate and chantilly

Dom Obá (alcohol free) R$ 22,00
Drink made with coffee, condensed milk, chocolate and chantilly

Gin Collins Nacional R$ 30,00 | Imported R$ 52,00
Gin-based drink, slightly sweet and flavored with hibiscus syrup

Moscow Mule R$ 32,00
Drink made with vodka, lemon, ginger and ginger foam

Mimosa R$ 22,00
Drink made with sparkling wine and orange juice

Rossini R$ 22,00
Drink made with sparkling wine and strawberries

Aperol Sunshine R$ 36,00
Drink based on aperol and martini, with a light touch of Orange

Aperol Spritz R$ 36,00
Drink made with orange, sparkling wine and Aperol

Italian Soda R$ 22,00
Non-alcoholic drink made with sparkling water and ginger syrup

CLASSIC DRINKS

(Drinks with strawberries will have an additional R$ 4.00)

Traditional Caipirinha (local cachaça) R$ 20,00
Drink made with local cachaça, sugar, ice and a fruit (lemon, passion fruit or pineapple)

Special Caipirinha (Serra das Almas cachaça) R$ 37,00
Drink made with cachaça, sugar, ice and a fruit (lemon, passion fruit or pineapple)

Caipiroska (Nacional Vodka) R$ 25,00
Drink made with vodka, sugar, ice and a fruit (lemon, passion fruit or pineapple)

Caipiroska (Imported Vodka) R$ 30,00
Drink made with vodka, sugar, ice and a fruit (lemon, passion fruit or pineapple)

Caipiríssima R$ 28,00
Drink made with rum, sugar, ice and a fruit (lemon, passion fruit or pineapple)

Citrus Aperol R$ 28,00
Drink made with aperol, vodka, sugar, ice and lemon

Gin Tônica Nacional R$ 30,00 | Imported R$ 49,00
Drink made with gin, tonic water, ice and lemon

Mojito R$ 32,00
Drink made with rum, mint, sparkling water, sugar, ice and lemon

Piña Colada R$ 35,00
Drink made with rum, coconut milk, sugar and pineapple

Fruit Cocktail R$ 32,00
Drink made with vodka, condensed milk and fruit
(papaya, mango, orange, melon, banana, grape, kiwi and watermelon)

OTHER DRINKS

NON ALCOHOLIC

Mineral Water R$ 6,00
Sparkling Water R$ 8,00
Tonic Water R$ 14,00
Mineral Water with Lemon R$ 10,00
Sparkling Water with Lemon R$ 15,00
Soda (can) R$ 13,00
Juice R$ 15,00
Strawberry juice R$ 19,00
Piña Colada R$ 28,00
Fruit Cocktail R$ 28,00

COFFEES AND TEAS

Espresso R$ 8,00
Filtered Coffee R$ 10,00
Filtered Coffee with Milk R$ 12,00
Brewed Coffee R$ 15,00
Brewed Coffee with Milk R$ 19,00
Tea R$ 12,00

LIQUEURS & PORT WINE

Imported Liqueurs R$ 30,00
Port Wine R$ 30,00

BEER

Heineken R$ 19,00 (330ml)
Corona R$ 19,00 (330ml)
Spaten R$ 17,00 (355ml)
Stella Artois R$ 19,00 (330ml)
Alcohol free Beer R$ 19,00 (330ml)
Handcrafted Beer R$ 49,00 (500ml)
Baden Baden R$ 36,00 (600ml)

WHISKIES

Johnny Walker Red R$ 25,00
Chivas Regal Extra R$ 30,00
Johnny Walker Black R$ 30,00
Jack Daniels R$ 30,00

SHOTS

Artisanal Cachaça R$ 15,00
Cachaça Serra das Almas Especial R$ 30,00
Tequila Jose Cuervo Silver R$ 25,00
Tequila Jose Cuervo Black R$ 30,00
Tequila Jose Cuervo Reposado R$ 25,00