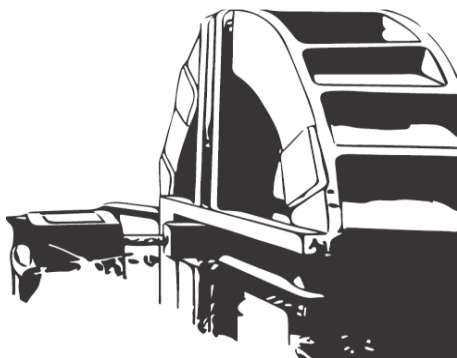


RESTAURANTE RODA D'ÁGUA



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

 (829) **Shepherd's Jerky Beef R\$ 51,00**

Mashed cassava and gratin with brazilian typical cheese

(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

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\$ 68,00 | Pork Filet R\$ 52,00 | Fish Filet R\$ 68,00 | Chicken Filet R\$ 49,00

SOUPS

Made 100% with natural and lactose-free products. All soups come with a bread basket

 (148) **Chicken and Rice Soup R\$ 36,00**

 (285) **Pumpkin and Jerky Beef Soup R\$ 36,00**

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

Fettuccine with Shrimp R\$ 82,00 (270)

Served with tomato sauce

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) 

Margherita Pizza R\$ 40,00 (76) 

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\$ 80,00**

Parmigiana filet mignon covered with tomato sauce, gratin with mozzarella e parmesan cheese, served with mashed potatoes and broccoli rice

(260) **Chapada's Symphony R\$ 80,00**

Pork tenderloin with barbecue sauce, served with tropeito beans, breaded banana and braised kale

(933) **Polpetone Requisado R\$ 65,00**

Large meatball with mozzarella, served with fettuccine with tomato sauce

(726) **Pai Inácio's Risotto R\$ 69,00** 🍷

Risotto with beef jerky with diced onions and pumpkin

(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

(519) **Spice Chicken R\$ 65,00** 🍷

Chicken cooked in a coconut milk and peanut curry with spices and pineapple chunks. Served with rice with cumin seeds.

(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

(271) **Mandassaia Shrimp R\$ 94,00** 🍷

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\$ 91,00**

Shrimp bobó served with rice and farofa made with panko flour and palm oil.

(287) **Marimbus Fish R\$ 84,00** 🍷

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 Pie R\$ 35,00 ⁽³⁷⁴⁾

Creamy dark chocolate pie, served with chantilly

Bendito Sorvete (01 ball) R\$ 29,00 ⁽²⁷⁶⁾

Artisanal ice cream produced in Lençóis, made with typical fruits and ingredients 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, 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 (LONG NECK)

- Heineken R\$ 19,00
- Corona R\$ 19,00
- Spaten R\$ 17,00
- Stella Artois R\$ 19,00
- Alcohol free Beer R\$ 19,00
- Handcrafted Beer R\$ 49,00

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