
STARTERS

1012 / Cream Cheese & Walnut Stuffed Shrimp (8 pieces)

Shrimp stuffed with Brazilian cream cheese, smoked walnuts, and crispy kale

R\$ 98.00

1014 / Baked Oysters with Cream, Brazilian Cream Cheese & Parmesan

R\$ 92.00

1016 / Fish Cakes with Chili Pepper Jelly

R\$ 82.00

1017 / Bruschetta (5 pieces)

Artisan sliced bread, baked with tomato, parmesan, and basil

R\$ 56.00

1019 / Crab Meat with Gouda Cheese Gratin

Crab meat in the chef's special sauce, topped with melted Gouda cheese

R\$ 56.00

1031 / French Fries (300g)

R\$ 48.00

1033 / Breaded Shrimp (300g)

R\$ 112.00

1035 / Fried Squid

R\$ 92.00

1036 / Fish Strips (400g)

R\$ 76.00

1037 / Beef Tenderloin Strips with Gorgonzola Sauce

R\$ 98.00

SALADS

1060 / Mediterranean Salad

Mixed leafy greens with cherry tomatoes, Gouda cheese, orange segments, and walnuts

R\$ 62.00

1061 / Tropical Salad

Mixed leafy greens with sliced mango and cucumber, drizzled with mustard dressing

R\$ 54.00

1062 / Caprese Salad

Tomatoes, buffalo mozzarella, and fresh basil leaves, finished with olive oil and fleur de sel

R\$ 68.00

1063 / Chef's Salad with Shrimp

Mixed leafy greens with cherry tomatoes, Gouda cheese, orange segments, walnuts, and sliced mango

R\$ 88.00

DISHES FOR TWO

501 / Seafood Risotto (Al Mare)

Shrimp, squid, and octopus sautéed in butter with onion and garlic, tomato sauce, coconut milk, and Brazilian cream cheese, finished with olive oil

R\$ 332.00

503 / Chef's Style Salmon

Salmon steak with asparagus and cherry tomatoes, served over a creamy parsley root purée. Accompanied by rice with broccoli

R\$ 302.00

504 / Mirador Style Beef Medallions

Grilled beef tenderloin medallions with cheese sauce.

Served with pappardelle pasta in Neapolitan tomato sauce, finished with a hint of basil

R\$ 276.00

505 / Mirador Moqueca

Traditional Brazilian fish stew with sea bass and shrimp, served with potato mousseline and white rice

R\$ 322.00

RISOTTOS

1079 / Neapolitan Risotto with Beef Tenderloin Strips

Risotto with beef tenderloin strips, Gouda cheese, Parmesan, cherry tomatoes, and basil

R\$ 102.00

1080 / Praia do Rosa Shrimp Risotto

Shrimp risotto in tomato sauce with Gouda cheese, Parmesan, and a hint of basil

R\$ 118.00

PASTAS

1201 / Gorgonzola Cream Pasta with Sautéed Salmon & Caramelized Onions

Penne pasta in a creamy gorgonzola sauce with sautéed salmon and caramelized onions

R\$ 102.00

1202 / Carbonarrísima

Spaghetti with bacon, Parmesan cheese, cream, chives, and dehydrated egg yolk

R\$ 88.00

1203 / Dijon Pappardelle

Pappardelle pasta with beef tenderloin strips, Dijon and whole-grain mustard blend, cream, brandy, and arugula

R\$ 96.00

1204 / Pasta of the Sea

Pappardelle pasta in tomato sauce with sautéed shrimp

R\$ 118.00

SHRIMP

1100 / Sunset Mirador

Shrimp sautéed in olive oil with rice, coconut milk, and fresh fruits, pepper purée and pesto sauce, finished with walnuts

R\$ 132.00

1101 / Shrimp with Fresh Mushrooms & Nut Farofa

Shrimp sautéed in butter with fresh mushrooms and cream.
Served with nut farofa and white rice

R\$ 136.00

1102 / Shrimp in Gorgonzola Cream Sauce

Shrimp sautéed in creamy cheese and gorgonzola.
Served with rustic potatoes and white rice

R\$ 118.00

FISH

1125 / Mirador Salmon

Puff pastry-wrapped salmon stuffed with sautéed spinach and cream cheese, served over black rice (subject to availability)

R\$ 136.00

1127 / Pesto Salmon with Nut Risotto

Oven-baked salmon drizzled with basil pesto.
Served with Parmesan and nut risotto

R\$ 136.00

1128 / Salmon with Sautéed Vegetables & Rice

Oven-baked salmon with sautéed vegetables and white rice

R\$ 112.00

1130 / Tropicália

Oven-baked sea bass with plantain purée and coconut milk, salted sweet potato chips, mint pesto, and nut farofa

R\$ 142.00

1131 / Sunrise Octopus

Grilled octopus with creamy parsley root purée and butter-sautéed vegetables

R\$ 162.00

STEAK

1151 / Beef Wellington

200g beef tenderloin medallion wrapped in mushroom duxelles and puff pastry, served with potato mousseline and demi-glace sauce

R\$ 132.00

1152 / Beef Tenderloin Medallions with Cheese Risotto

R\$ 132.00

1155 / Beef Tenderloin with Mushroom & Cabernet Sauvignon Sauce

Beef tenderloin cubes with mushrooms in a Cabernet Sauvignon wine and cream sauce. Served with white rice and potato mousseline

R\$ 128.00

1153 / Beef Tenderloin Medallions with Pumpkin Risotto

Arborio rice, wine, pumpkin cream, Gouda and Parmesan cheese, butter, crispy leeks, and beef tenderloin medallions

R\$ 118.00

CHICKEN

1175 / Portuguese-Style Chicken

Grilled chicken breast sautéed in olive oil with tomatoes, onions, olives, and fresh thyme. Served with white rice and French fries

R\$ 82.00

1176 / Chicken in Dijon Sauce

Grilled chicken cubes in Dijon mustard sauce. Served with rice and nuts

R\$ 84.00

VEGETARIAN

1226 / Vegan Plantain “Escondidinho”

Mashed plantain with coconut milk, sautéed mushrooms in tomato sauce, crispy kale, and nut farofa

R\$ 88.00

1078 / Mushroom Risotto with Gouda Gratin & Crispy Kale

Mushroom risotto topped with Gouda and Parmesan gratin and crispy kale

R\$ 104.00

KIDS

1250 / Mirador Kids (for children up to 12 years old)

Grilled beef, fish, or chicken strips.
Served with white rice and French fries

R\$ 68.00

1254 / Bolognese Pasta

Penne pasta with beef tenderloin Bolognese tomato sauce

R\$ 68.00

DESSERTS

1279 / Chef’s Style Mille-Feuille

Puff pastry layered with house-made pastry cream and dulce de leche, finished with chopped strawberries. Serves two

R\$ 88.00

1280 / Strawberry Tartare with Chocolate Ganache

R\$ 48.00

1281 / Chocolate Petit Gâteau

R\$ 58.00

1282 / Dulce de Leche Flan

R\$ 34.00

SNACKS

1305 / Artisan Burger

Served with lettuce, tomato, cheese, and caramelized onions

R\$ 52.00

1306 / Grilled Ham & Cheese Sandwich

R\$ 26.00

1307 / Grilled Cheese Sandwich

R\$ 22.00

1308 / Vegetarian Sandwich

Sliced white bread with carrot, tomato, lettuce, and mozzarella cheese

R\$ 36.00

1309 / Turkey or Ham Sandwich

Bread with carrot, tomato, lettuce, mozzarella cheese, and house special sauce

R\$ 36.00

1311 / Cheese Omelette

Mozzarella cheese omelette with ham and tomato

R\$ 36.00

1313 / Vegetable Omelette

Omelette with butter-sautéed vegetables, seasoned with salt and pepper

R\$ 36.00

1314 / Tapioca Crepes

Gorgonzola cheese or turkey breast with tomato and mozzarella cheese, or dark chocolate with strawberries

R\$ 44.00

1316 / French Fries

R\$ 48.00

*** The snack menu is available exclusively to hotel guests.**

BEVERAGES

FRESHLY SQUEEZED JUICES

251 / Pineapple R\$ 22.00

252 / Orange R\$ 22.00

253 / Passion Fruit R\$ 22.00

254 / Strawberry R\$ 22.00

255 / Brazilian-Style Lemonade R\$ 22.00

Fresh lime juice, sugar, ice, and water

256 / Italian Soda R\$ 22.00

Green apple or Sicilian lemon syrup, sparkling water,
and fresh mint

ENERGY DRINKS

220 / Red Bull (250 ml) R\$ 28.00

223 / Red Bull Tropical (250 ml) R\$ 28.00

COFFEE & HOT DRINKS

1320 / Espresso R\$ 12.00

1325 / Tea R\$ 8.00

MINERAL WATER

201 / Still Mineral Water R\$ 10.00

202 / Sparkling Mineral Water R\$ 10.00

SODAS

203 / Coca-Cola R\$ 12.00

204 / Coca-Cola Zero R\$ 12.00

205 / Guaraná R\$ 12.00

206 / Guaraná Zero R\$ 12.00

209 / Schweppes Citrus R\$ 12.00

210 / Tonic Water R\$ 12.00

COCKTAILS

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|---|-------------------|
| 103/ Whiskey Sour | R\$ 48.00 |
| Whiskey, Sicilian lemon juice and egg white | |
| 104/ Kir Royal | R\$ 44.00 |
| Crème de cassis and sparkling wine | |
| 105/ Gin & Tonic | R\$ 46.00 |
| Gin, lime and tonic water | |
| 467/ Carajillo | R\$ 49.00 |
| Licor 43, espresso and cinnamon | |
| 106/ Tropical Gin | R\$ 52.00 |
| Gin, Red Bull Tropical and orange | |
| 107/ Margarita | R\$ 44.00 |
| Tequila, lime juice and orange liqueur | |
| 108/ Mojito | R\$ 42.00 |
| White rum, sparkling water, sugar, fresh mint and lime | |
| 109/ Piña Colada | R\$ 44.00 |
| Rum, coconut milk, pineapple juice and sweetened condensed milk | |
| 110/ Sunset | R\$ 44.00 |
| Strawberry liqueur, orange juice and vodka | |
| 111/ Aperol Spritz | R\$ 44.00 |
| Aperol, sparkling wine and orange slices | |
| 112/ Dry Martini | R\$ 44.00 |
| Gin, dry vermouth and olive | |
| 113/ Clericot Pitcher | R\$ 180.00 |
| White wine with fresh fruit (strawberry, pineapple, apple and orange) and sugar | |
| 114/ Acapulco | R\$ 44.00 |
| Tequila, lime juice, passion fruit juice and grenadine | |
| 115/ Negroni | R\$ 52.00 |
| Gin, Campari and vermouth | |
| 116/ Jäger Tonic | R\$ 48.00 |
| Jägermeister, tonic water and lime slices | |

CAIPIRINHA

122/ Cachaça R\$ 42.00

CAIPIROSKA

123/ Absolut R\$ 52.00

124/ Smirnoff R\$ 42.00

125/ Grey Goose R\$ 60.00

ALCOHOLIC BEVERAGES

BEERS

55/ Patagonia IPA 740ml R\$ 42.00

351/ Patagonia Weisse 740ml R\$ 42.00

601/ Patagonia Pilsen 740ml R\$ 42.00

602/ Stella Artois 330ml R\$ 20.00

With or without gluten

603/ Corona R\$ 20.00

604/ Heineken 330ml R\$ 20.00

Regular or non-alcoholic

VODKA (shot)

459/ Absolut R\$ 38.00

460/ Smirnoff R\$ 34.00

490/ Grey Goose R\$ 44.00

GIN (shot)

465/ Tanqueray R\$ 38.00

466/ Hendrick's R\$ 55.00

TEQUILA (shot)

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|------|---------------------------|------------------|
| 457/ | José Cuervo Gold | R\$ 32.00 |
| 458/ | José Cuervo Silver | R\$ 32.00 |
| 470/ | Don Júlio | R\$ 46.00 |

WHISKY (shot)

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|------|-----------------------------------|------------------|
| 461/ | Ballantine's | R\$ 38.00 |
| 462/ | Jack Daniel's | R\$ 42.00 |
| 463/ | Johnnie Walker Black Label | R\$ 44.00 |
| 464/ | Johnnie Walker Red Label | R\$ 38.00 |
| 468/ | Chivas | R\$ 44.00 |

LICOR (shot)

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| 469/ | Licor 43 | R\$ 40.00 |
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AMARULA (shot)

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| 455/ | Amarula | R\$ 38.00 |
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JÄGERMEISTER (shot)

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| 600/ | Jägermeister | R\$ 38.00 |
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The Mirador team thanks you for your preference.

We look forward to welcoming you again!