



## OUR HISTORY

In colonial times, Cunha was a stopping point between Guaratinguetá and Paraty, one of the most important routes that connected the sea and the interior. Due to the critical conditions of the road, the mountain range was called QUEBRA CANGALHA. Because it was steep and winding, it made it difficult for troops carrying loads of gold on the back of mules to climb, often breaking their pack saddles. QUEBRA CANGALHA is our home. Every detail tells a little of our history.



# Welcome!

## Opening hours

Mon - Wed from 12 p.m to 4 p.m

Thu - Sat from 12 p.m to 10 p.m

Sun from 12 p.m to 7 p.m

Holidays - open every day (Sun until 9 p.m  
and other days until 10 p.m)

Follow us on our social media!



## APPETIZERS

<i>Couvert (2 people)</i> ✓	R\$ 25,00
Homemade bread and dips.	
<i>Organic Mushroom Casserole</i> ✓	R\$ 35,00
Shiitake, shimeji, champignon mushroom and cream cheese au gratin.	
<i>Cangalhinha</i>	R\$ 40,00
Pork cracklings, crispy cassava and homemade sausage.	
<i>Saladinha</i> ✓	R\$ 30,00
Mix of leaves, buffalo mozzarella, cherry tomatoes, grilled pineapple and mango.	
<i>Lamb Ragù with Polenta</i>	R\$ 42,00

## BROTHS

<i>Please, check availability.</i>	R\$ 30,00
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## FONDUE \*

<i>Chesse Fondue (serves 2 people)</i>	R\$ 90,00
<i>Chocolate Fondue (serves 2 people)</i>	R\$ 90,00
<i>*check availability.</i>	

## PATATÁ (CHILDREN'S MENU)

Minced eye-fillet, French fries and rice. Kids	R\$ 30,00
Adults	R\$ 45,00

## FISH

<i>Grilled Trout with Capers</i> Grilled fillet with leek risotto.	R\$ 72,00
<i>Grilled Trout with mixed organic mushroom</i> Grilled fillet, golden brown potatoes and rice.	R\$ 72,00
<i>Grilled Trout with sliced almonds in butter</i> Grilled fillet with leek risotto.	R\$ 80,00
<i>Grilled Salmon</i> Served with honey crust and mustard seeds, parmesan or salmon risotto.	R\$ 85,00
<i>Grilled Flounder</i> A touch of lemon, plantain puree and leek or red rice risotto.	R\$ 85,00

## PASTA

<i>Organic Mushroom Open Ravioli</i> ✓ Shiitake, shimeji, champignon mushroom and blue cheese.	R\$ 55,00
<i>Mediterranean Penne</i> ✓ Served with cherry tomatoes, basil, buffalo mozzarella and black olives.	R\$ 48,00
<i>Peruvian Partnership Gnocchi</i> ✓ Served with tomato sauce and basil.	R\$ 48,00
<i>Mediterranean Spaghetti</i> ✓ Served with cherry tomatoes, basil, buffalo mozzarella and black olives.	R\$ 48,00
<i>Tagliolini</i> ✓ Sun-dried tomatoes and rockets sautéed in butter.	R\$ 48,00

## RISOTTOS

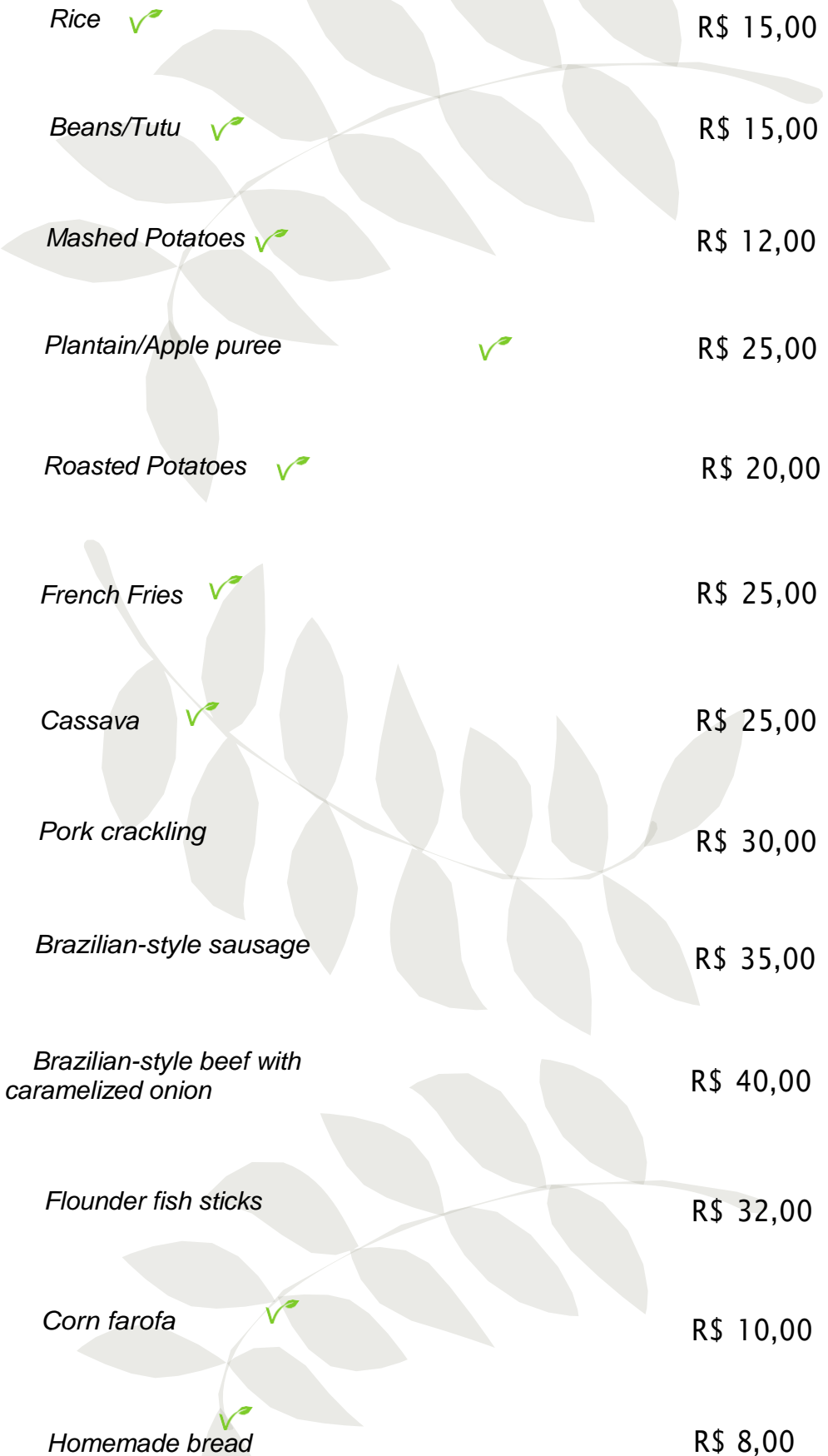
<i>Parmesan risotto with grilled eye-fillet</i>	R\$ 105,00
<i>Pumpkin risotto</i> with jerked beef.	R\$ 60,00
<i>Organic shiitake risotto</i> ✓	R\$ 60,00



## MEAT

<b><i>Rosemary Lamb</i></b> Leg lamb with rosemary sauce, white rice and apple puree. (serves 2 people)	R\$ 170,00
<b><i>Lamb Shoulder</i></b> Sliced lamb shoulders au jus with white rice and roasted potatoes.	R\$ 80,00
<b><i>Leitoa à Pururuca</i></b> Brazilian style oven-roasted suckling pig with rice, beans and kale. (serves 2 people)	R\$ 180,00
<b><i>Grilled New York Steak</i></b> Noble cut of sirloin served with grilled broccoli, bacon, roasted potatoes and rice.	R\$ 90,00
<b><i>T-Bone</i></b> Side dishes (check availability)	R\$ 90,00
<b><i>Grilled Ribeye Steak</i></b> Side dishes (check availability)	R\$ 101,00
<b><i>Prime Rib</i></b> Side dishes (check availability)	R\$ 90,00
<b><i>Pork Steak</i></b> Side dishes (check availability)	R\$ 50,00
<b><i>Roasted chicken (Galeto)</i></b> With a mix of vegetables and rice. 1 person 2 people	R\$ 40,00 R\$ 65,00
<b><i>Mixidinho</i></b> A mix of rice, beans, kale, onions and bacon bites.	R\$ 45,00
<b><i>Feijoada on Saturdays (check availability)</i></b> Pork and bean stew served with rice, corn farofa and sautéed kale. (Serves 2 people)	R\$ 80,00

## SIDE DISHES



<i>Rice</i> ✓	R\$ 15,00
<i>Beans/Tutu</i> ✓	R\$ 15,00
<i>Mashed Potatoes</i> ✓	R\$ 12,00
<i>Plantain/Apple puree</i> ✓	R\$ 25,00
<i>Roasted Potatoes</i> ✓	R\$ 20,00
<i>French Fries</i> ✓	R\$ 25,00
<i>Cassava</i> ✓	R\$ 25,00
<i>Pork crackling</i>	R\$ 30,00
<i>Brazilian-style sausage</i>	R\$ 35,00
<i>Brazilian-style beef with caramelized onion</i>	R\$ 40,00
<i>Flounder fish sticks</i>	R\$ 32,00
<i>Corn farofa</i> ✓	R\$ 10,00
<i>Homemade bread</i> ✓	R\$ 8,00



## BEVERAGES

<i>Seasonal fruit juice</i>	R\$ 10,00
<i>Brazilian Lemonade</i>	R\$ 12,00
<i>Soft drinks</i>	R\$ 7,00
<i>Mineral water spring/sparkling</i>	R\$ 6,00
<i>Long Neck Beer (check availability)</i>	R\$ 12,00
<i>Heineken (bottle)</i>	R\$ 20,00
<i>Domestic beer Original (bottle)</i>	R\$ 18,00
<i>Caipirinha "Surpreenda-me"</i>	R\$ 25,00
<i>Caipilanda (with lavender flowers)</i>	R\$ 25,00
<i>Caipirinha</i>	R\$ 20,00
<i>Caipirosca (Smirnoff)</i>	R\$ 25,00
<i>Saquerinha</i>	R\$ 20,00
<i>Domestic Whiskey Passport</i>	R\$ 18,00
<i>Whiskey 8 year old (Red Label)</i>	R\$ 20,00
<i>Cuba Libre</i>	R\$ 15,00
<i>Gin/Campari/Vodka Smirnoff</i>	R\$ 18,00
<i>Liqueurs</i>	R\$ 20,00

## DESSERTS

<i>Pies (check availability)</i>	R\$ 15,00
<i>Condensed milk pudding</i>	R\$ 12,00
<i>Flambéed banana, mango or pineapple</i>	R\$ 15,00
<i>Served with a scoop of vanilla ice-cream.</i>	

## COFFEE

<i>Espresso</i>	R\$ 6,20
<i>Espresso Italiano Lavazza Aroma &amp; Sabor</i>	

## PAYMENT METHODS

*Credit/Debit cards*

*Cash*

*Pix*

## RED WINE

### Chile



<b>Anakena</b> <i>Red Blend</i>	R\$ 80,00
<b>Anakena Birdman</b> <i>Cabernet Sauvignon</i>	R\$ 82,00
<b>Alto Las Nieves</b> <i>Cabernet Sauvignon</i>	R\$ 80,00
<b>Anakena</b> <i>Cabernet Sauvignon</i>	R\$ 85,00
<b>Anakena Birdman</b> <i>Merlot</i>	R\$ 82,00
<b>One Bottle</b> <i>Cabernet Sauvignon</i>	R\$ 80,00
<b>Anakena</b> <i>Pinot Noir</i>	R\$ 123,00
<b>Paso Del Sol</b>	R\$ 90,00
<b>Molino Reserva</b> <i>Carménère</i>	R\$ 80,00
<b>Molino Reserva de Familia</b>	R\$ 120,00
<b>De Martino Reserva Estate</b> <i>Carménère</i>	R\$ 90,00
<b>De Martino</b> <i>Carménère</i>	R\$ 86,00
<b>7 Colores Reserva</b> <i>Carménère</i>	R\$ 85,00
<b>7 Colores</b> <i>Carménère</i>	R\$ 75,00

## RED WINE

### Argentina

<b>De Los Cerros</b> <i>Cabernet Sauvignon</i>	R\$ 75,00
<b>De Los Cerros</b> <i>Malbec</i>	R\$ 75,00
<b>De Los Cerros</b> <i>Reserva Cabernet Sauvignon</i>	R\$ 95,00
<b>Pacheco Pereda</b>	R\$ 70,00
<b>Dalton</b> <i>Red Blend</i>	R\$ 68,00
<b>Norton Coleccion</b> <i>Merlot</i>	R\$ 95,00
<b>Norton Calel</b> <i>Malbec</i>	R\$ 72,00
<b>Norton Cosecha Tardia</b>	R\$ 95,00

### Spain

<b>Don Mantillon Vegano</b>	R\$ 85,00
<b>Ujue Garnacha</b>	R\$ 85,00
<b>Roureda Poniente</b> <i>Viniferas Fresca 2017</i>	R\$ 82,00
<b>Roureda Levante</b> <i>Viniferas Fresca 2017</i>	R\$ 82,00

### Portugal

<b>Conto Alentejano</b>	R\$ 79,00
<b>Conto Alentejano Reserva</b>	R\$ 92,00



## **WHITE WINE**

<i>Norton La Colonia Chardonnay</i>	R\$ 70,00
<i>Anakena Chardonnay</i>	R\$ 87,00
<i>Pacheco Pereda Blanc</i>	R\$ 70,00
<i>Norton 1895 Torrontes</i>	R\$ 100,00
<i>Dalton White Blend</i>	R\$ 68,00
<i>7 Cores Sauvignon Blanc</i>	R\$ 82,00
<i>Norton Cosecha Tardia</i>	R\$ 85,00

## **SPARKLING WINE**

<i>Delozonne Blanc</i>	R\$ 124,00
<i>Salton Ouro</i>	R\$ 80,00
<i>One Bottle Bubbles Viniferas Fresca 2017</i>	R\$ 89,00
<i>Roureda Levante Viniferas Fresca 2017</i>	R\$ 82,00
<i>Glass of wine</i>	R\$ 25,00