



## 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. The restaurant QUEBRA CANGALHA, since 1996, has maintained its tradition of quality, efficient service, and a welcoming atmosphere that makes your moment special.



# Welcome!

## Opening hours

Call for details:

12 3111-2391

12 99745-1902

Follow us on our social media!



## APPETIZERS

- Couvert (2 people)** ✓ R\$ 35,00  
Homemade bread and dips.
- Organic Mushroom Casserole** ✓ R\$ 42,00  
Shiitake, shimeji, champignon mushroom and cream cheese au gratin.
- Cangalhinha** R\$ 45,00  
Pork cracklings, crispy cassava and homemade sausage.
- Saladinha** R\$ 35,00  
Mix of leaves, buffalo mozzarella, cherry tomatoes, grilled pineapple and mango.

## BROTHS

- Please, check availability.** R\$ 35,00

## RISOTTOS

- Parmesan risotto or Leek risotto** R\$ 105,00
- Pumpkin risotto with cashew nuts** R\$ 60,00
- Shitake, Shimeji and Champignon Mushroom Risotto** R\$ 60,00

## PATATÁ (CHILDREN'S MENU)

Minced eye-fillet, French fries and rice.

Kids R\$ 40,00

Adults R\$ 55,00

✓ **Vegetarian dishes**

## FISH

### **Grilled Trout with Capers**

Grilled fillet with leek risotto.

R\$ 72,00

### **Grilled Trout with mixed organic mushroom**

Grilled fillet, golden brown potatoes and rice.

R\$ 72,00

### **Grilled Trout with sliced almonds in butter**

Grilled fillet with leek risotto.

R\$ 80,00

### **Grilled Salmon**

Served with honey crust and mustard seeds, parmesan or salmon risotto.

R\$ 85,00

### **Grilled Flounder**

A touch of lemon, plantain puree and leek or red rice risotto.

R\$ 85,00

### **Grilled Salmon**

Served with honey crust and mustard seeds, parmesan or salmon risotto.

R\$ 85,00

## PASTA

### **Organic Mushroom Open Ravioli** ✓

R\$ 55,00

Shiitake, shimeji, champignon mushroom and blue cheese.

### **Mediterranean Penne** ✓

R\$ 48,00

Served with cherry tomatoes, basil, buffalo mozzarella and black olives.

### **Peruvian Partnership Gnocchi** ✓

R\$ 48,00

Served with tomato sauce and basil.

### **Pumpkin Gnocchi** ✓

R\$ 48,00

Served with Gorgonzola Cream Sauce



## MEAT

### **Rosemary Lamb**

R\$ 180,00

Leg lamb with rosemary sauce, white rice and apple purée. (Serves 2 people)

### **Slow-roasted leg of lamb**

R\$ 90,00

Sliced lamb shoulder in its own jus, served with white rice and golden potatoes.

### **Leitão à Pururuca**

R\$ 190,00

Brazilian style oven-roasted suckling pig with white rice, corn *farofa*, beans and sautéed collard greens. (serves 2 people)

### **Grilled Filet Mignon**

R\$ 105,00

Served with Parmesan or Leek risoto.

### **Grilled Chorizo Steak (Striploin Cut)**

R\$ 105,00

Three side dishes to choose from. (\*)

### **T-Bone**

R\$ 95,00

Three side dishes to choose from. (\*)

### **Grilled Ribeye Steak**

R\$ 115,00

Three side dishes to choose from. (\*)

(\*) Rice, beans, French fries, tutu (mashed beans with cassava flour), small salad, farofa (toasted cassava flour), and mashed plantain or apple purée

### **Mixidinho**

R\$ 48,00

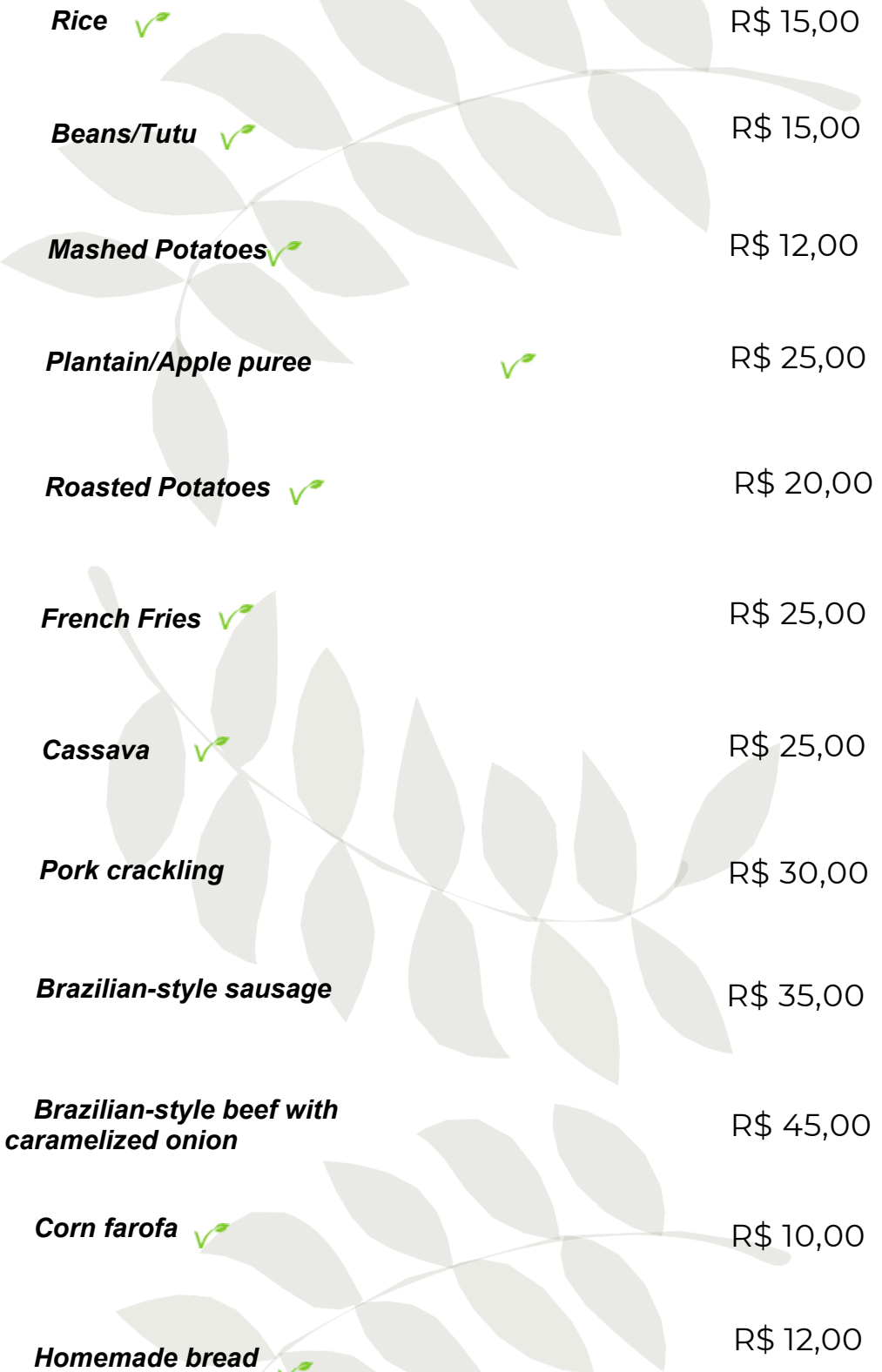
Amixofrice, beans, kale, onions and bacon bites.

### **Feijoada on Saturdays (check availability)**

Pork and bean stew served with rice, corn farofa and sautéed kale. (Serves 2 people)

R\$ 80,00

SIDE DISHES



<b>Rice</b> ✓	R\$ 15,00
<b>Beans/Tutu</b> ✓	R\$ 15,00
<b>Mashed Potatoes</b> ✓	R\$ 12,00
<b>Plantain/Apple puree</b> ✓	R\$ 25,00
<b>Roasted Potatoes</b> ✓	R\$ 20,00
<b>French Fries</b> ✓	R\$ 25,00
<b>Cassava</b> ✓	R\$ 25,00
<b>Pork crackling</b>	R\$ 30,00
<b>Brazilian-style sausage</b>	R\$ 35,00
<b>Brazilian-style beef with caramelized onion</b>	R\$ 45,00
<b>Corn farofa</b> ✓	R\$ 10,00
<b>Homemade bread</b> ✓	R\$ 12,00



## BEVERAGES

<b>Seasonal fruit juice</b>	R\$ 18,00
<b>Brazilian Lemonade</b>	R\$ 20,00
<b>Soft drinks</b>	R\$ 8,00
<b>Mineral water spring/sparkling</b>	R\$ 6,00
<b>Tonic Water</b>	R\$ 9,00
<b>H2O</b>	R\$ 10,00
<b>H2O</b>	R\$ 12,00
<b>Long Neck Beer (check availability)</b>	R\$ 18,00
<b>Heineken (bottle)</b>	R\$ 22,00
<b>Domestic beer Original (bottle)</b>	R\$ 18,00
<b>Caipirinha "Surpreenda-me"</b>	R\$ 30,00
<b>Caipilanda (with lavender flowers)</b>	R\$ 30,00
<b>Caipirinha</b>	R\$ 25,00
<b>Caipirosca (Smirnoff)</b>	R\$ 25,00
<b>Saquerinha</b>	R\$ 20,00
<b>Saquerinha</b>	R\$ 25,00
<b>Whiskey 8 year old (Red Label)</b>	R\$ 25,00
<b>Cuba Libre</b>	R\$ 20,00
<b>Gin/Campari/Vodka Smirnoff</b>	R\$ 30,00
<b>Liqueurs</b>	R\$ 22,00
<b>Glass of Wine</b>	R\$ 35,00

## DESSERTS

Please, check availability.

## COFFEE

<b>Espresso (Três corações)</b>	R\$ 8,50
<b>Hot chocolate</b>	R\$ 8,50
<b>Cappuccino</b>	R\$ 8,50
<b>Tea</b>	R\$ 8,50

## PAYMENT METHODS

**Credit/Debit cards**

**Cash**

**Pix**

## VEGAN OPTIONS

**Couvert** R\$ 35,00  
Sourdough bread and dips (check flavors).

**Salad** R\$ 35,00  
Mix of leaves, cherry tomatoes, cucumbers, carrots, cabbage and flambéed fruits in chestnut butter.

**Mixed mushroom casserole** R\$ 42,00

**Open ravioli** R\$ 65,00  
Served with palm heart and mixed mushrooms.

**Mixed mushroom risotto** R\$ 75,00

**Pumpkin risotto with cashew nuts** R\$ 70,00

**Leek risotto** R\$ 70,00  
They are served with salad or grilled mixed vegetables.

**Plantain stew (for 1 person)** R\$ 65,00  
Served with rice and corn farofa.

**Feijoada (for 1 person)** R\$ 55,00  
Served with rice, corn farofa and kale.