

## BREWED COFFEE

CHOOSE YOUR FAVORITE ILLY COFFEE. SERVED IN A 250 ML JAR

• **CLASSIC:**  
well-rounded notes

• **ETHIOPIA:**  
floral notes (except aeropress)

• **INDIA:**  
notes of black pepper and  
extra bitter chocolate

• **GUATEMALA:**  
chocolate notes

• **COLOMBIA:**  
fruity notes



HARIO V60

### HARIO V60

16,90

An acrylic brewer shaped in a 60 degree cone lined with spiraling lines for optimal water flow resulting in a fresh and pure brew.



CLEVER

### CLÉVER

16,90

Shaped like a paper strainer, but equipped with a special valve which only allows dripping when it is on a cup. This results in maximum immersion for flavor extraction.



AEROPRESS

### AEROPRESS

16,90

Coffee is immersed in hot water in the cylindrical chamber, being extracted under manual pressure, which forces the drink to pass through a filter located at its base. It produces soft and aromatic coffees.



FRENCH PRESS

### PRENSA FRANCESA

16,90

This method infuses coffee with water in a glass cylinder. Filtering is done by pressing a metal plunger which separates the grounds at the bottom of the container. The result is a brew rich in essential oils and high caffeine content.

## SPECIAL DRINKS / ICED DRINKS

### FARRO'S COFFEE

22,90

Espresso, on hot chocolate, crispy hazelnut cream rim topped with coffee whipped cream.

### FRAPPÉ

18,90

Creamy and iced espresso shake, topped with whipped cream, ganache and cinnamon

### MOCHACCINO

16,90

Espresso, steamed milk, chocolate ganache and whipped cream.

### COCONUTS

16,90

Double espresso blended with coconut milk, ice and sugar.

### COPACABANA

16,90

Espresso coffee with steamed coconut milk, served with whipped cream and star aniseed.

### ICED TEA STRAWBERRIE

17,90

Damman Ceylon O.P 4 Fruits Tea (black tea flavored with red fruits), ice, fresh strawberries and sparkling water.

### ESPRESSO FREDDO

16,90

Double espresso blended with ice and lemon

### ICED TEA LEMON

16,90

Damman Yunnan Mint Tea (Aroma-flavored with mint), ice, sparkling water and slices of Sicilian lemon.

### AFFOGATO

18,90

Cream ice cream with espresso coffee.



## TRADITIONAL COFFEE

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### ESPRESSO I DOUBLE 7,90 | 15

Try this unique illycaffè blend created from the 9 best Arabicas in the world.

### DECAF ESPRESSO

Illy espresso with less than 0.007% caffeine content

### CARIOCA COFFEE

Short espresso with water.

### BREWED COFFEE 4,50 | 8

Medium roast Illy instant coffee. Mild and harmonious flavor. Small or large.

### 7,90 PINGADO COFFEE 5 | 9

Brewed coffee dripped with milk. Small or large.

### 7,90 MÉDIA COFFEE 10

Half coffee and half milk.

## CLASSICS WITH MILK

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### CAFFELATTE 14,90

Espresso coffee with plenty of hot milk and froth.

### VIENNESE ESPRESSO 9,90 | 16,90

Espresso coffee and whipped cream.

### MACCHIATO 8,90 | 15,90

Espresso covered with a thick layer of milk, served in a cup of espresso coffee.

### CAPPUCCINO 14,90

Espresso with hot frothed milk, served in a large cup. Cinnamon and powdered chocolate are optional.

### VIENNESE CAPPUCCINO 16,90

Espresso with hot frothed milk and whipped cream served in a large cup. Cinnamon and chocolate powder are optional.

### CHOCOLATE 16,90

Served hot or cold.

### BELGIAN CHOCOLATE 25,90

Callebaut Bitter Chocolate 811 (flavored full-bodied, solid cocoa body and notes thin and fruity) with steamed milk and espresso coffee.

## DAMMAN FRENCH TEA 4/5 MINUTE INFUSION 14,90

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### BREAKFAST BLACK TEA

Combination of Ceylon, Darjeeling and Assam tea. Intense flavor for those who like an intense morning. Great with milk.

### EARL GREY BLACK TEA

A subtle marriage between teas from Ceylon Calabrian. The result is a balanced Premium Earl Grey.

### 4 FRUITS ROUGE BLACK TEA

A blend of teas originated from Ceylon and flavored with cherry, strawberry, raspberry and currant. The result is a real fruity bouquet. Embellished with pieces of strawberry and currant.

### ADD MILK 5,90

### ADD VEGETAL MILK

### HIBISCO CARCADET NUIT D'ETÉ

Blend of hibiscus flowers, pieces of dried apple, and rosehip and aromas of raspberry, strawberry and cream.

### ROOIBOS VANILLE

This infusion is a subtle harmony between these two plants. The sweetness of Madagascar's vanilla joined with the smoothness of Rooibos flavor.

### YUNNAN MINT GREEN TEA

Yunnan green tea naturally flavored with mint leaves, results in lasting and bitter flavor, combined with the freshness of Nanah mint leaves.

### TISANE DU SOLEIL

A sunny infusion of rosehip, chamomile, orange blossom, hibiscus, lemon grass, sweet mint, mint and orange flavor.




## DRINKS

<b>WATER</b> mineral or sparkling bottled water	<b>6</b>	<b>SODA</b>	<b>8</b>
<b>COCONUT WATER</b> Bottled natural coconut water	<b>9</b>	<b>WHOLE FRUIT ORGANIC JUICE</b> Lemonade: regular, with Raspberry or Ginger Apple or Grape	<b>12</b>

## HOUSE DRINKS No added sugar. 350 ml or 500 ml

<b>YELLOW JUICE</b> Mango, Passion Fruit and Ginger	<b>12   16</b>	<b>ORANGE JUICE</b>	<b>12   16</b>
<b>RED JUICE</b> Watermelon, strawberry and a touch of basil	<b>12   16</b>	<b>MATE - ORGANIC</b> Yerba mate tea: Natural or with ginger and lemon grass	<b>7   10</b>
<b>GREEN JUICE</b> Kale, ginger, apple and lemon	<b>12   16</b>	<b>CARIOCA MATE</b> Organic yerba mate tea from the house shaken with plenty of ice and lemon. Choose how you prefer to sweeten it!	<b>11</b>

## ALCOHOLIC BEVERAGES

<b>CARCADET GIN TONIC</b>  Gin, tonic, lemon slices, Carcadet infusion and ice. Damman Carcadet tea is a blend of hibiscus, dried apple, rosehip and aromas of raspberry, strawberry and cream.	<b>28,90</b>
<b>ROOIBOS VANILLE GIN TONIC</b>  Gin, tonic, lemon slices, passion fruit, honey, Rooibos infusion and ice. This infusion is a blend between these two plants. The sweetness of Madagascar's vanilla combined with Rooibos flavor.	<b>28,90</b>
<b>FARRO'S CAIPIRINHA</b>  Refreshing combination of Illy espresso coffee, cachaça, lemon, liquid sugar and lots of ice.	<b>22,90</b>
<b>GLASS OF WINE</b> White or red	<b>18,90</b>
<b>LONGNECK BEER</b>	<b>12,90</b>

## ICE CREAM

Add a scoop of handmade vanilla ice cream to your dessert for R \$ 8.

<b>FARRO'S SUNDAE</b> Bowl of handmade vanilla ice cream with chocolate ganache, crispy hazelnut cream rim and topped with whipped cream and a cherry.	<b>26,90</b>
<b>BROWNIE AND ICE CREAM</b> A piece of our dark chocolate and walnut brownie served hot with vanilla ice cream, whipped cream and chocolate ganache.	<b>29,90</b>

## SIDES

<b>FRUIT SALAD</b> 	<b>15</b>	<b>SPECIAL CHEESE</b>	<b>10</b>
<b>CHANTILLY</b>	<b>5</b>	2 slices of gruyere or 2 slices of buffalo mozzarella	
<b>JAM</b> house strawberry 	<b>5</b>	<b>CHEESE</b>	<b>6</b>
<b>BACON</b> 3 slices	<b>6</b>	2 slices of mozzarella or standard mines	
		<b>HAM</b> 2 slices	<b>6</b>

## COMBOS

Our production is daily and handcrafted.

Check availability before ordering

- COMBO 1** **44,90**  
Carioca's Mate OR French Tea OR Double Espresso + Scrambled Eggs with Bacon and Sourdough slice + Fruit Salad
- COMBO 2** **46,90**  
Medium Coffee OR Large Brewed Coffee OR Coconut Water + Mushroom Omelet OR Caprese Omelet OR Farro Omelet + Fruit Salad
- COMBO 3** **39,90**  
Juice OR French Tea OR Cappuccino + Petrópolis Toast OR Bread on the Plate + Slice of Banoffe OR Cheesecake
- COMBO 4** **34,90**  
Juice OR Hot or Cold Chocolate + 6 cheese breads OR Italian cake + Slice of Cake of Chocolate OR Slice of Banana Cake with Chocolate Chips
- COMBO 5 - Vegan**  **49,90**  
Juice OR Coffee in the French Press + Classic Tartine + 2 Vegan Truffles OR Vegan Carrot Cake
- COMBO 6 - Protein** **48,90**  
Carioca's Mate OR French Tea OR Double Espresso + Creamy Scrambled Eggs with Bacon + Diet Cheesecake

## EGGS

served with a slice of our traditional Sourdough bread

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|---|--|
| <b>SCRAMBLED EGG</b> <span style="float: right;"><b>21,90</b></span>    | <b>MUSHROOM OMELETTE</b> <span style="float: right;"><b>29,90</b></span> |
| Creamy scrambled eggs. Served with bacon slices                         | Cheese and garlic sauteed mushroom mix                                   |
| <b>CAPRESE OMELETTE</b> <span style="float: right;"><b>29,90</b></span> | <b>BENEDITINE EGG</b> <span style="float: right;"><b>39,90</b></span>    |
| Buffalo mozzarella, tomato and pesto                                    | Our sourdough bread, ham, cheese, pouché eggs and bernaise sauce         |
| <b>FARRO'S OMELETTE</b> <span style="float: right;"><b>26,90</b></span> |  |
| Cured cheese, caramelized onions, finished with chives                  |  |

## TARTINES

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|--|---|
| <b>CLASSIC</b>  <span style="float: right;"><b>29,90</b></span> | <b>MIX OF MUSHROOMS</b> <span style="float: right;"><b>32,90</b></span>                                       |
| Traditional sourdough bread, confit tomatos and basil  | Traditional sourdough bread with garlic sauteed Paris and Shitake mushrooms and caramelized onions and cheese |

## WRAPS

- |   |  |
|---|--|
| <b>SMOKED CHICKEN</b> <span style="float: right;"><b>29,90</b></span> | <b>TOMATO CONFIT</b> <span style="float: right;"><b>29,90</b></span>   |
| Smoked chicken, catupiry and lettuce                                  | Homemade confit tomato, mozzarella buffalo, arugula and special sauce. |

## CLASSICS

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### GRILLED BREAD

12,90

Generous slice of our Sourdough (Traditional or Wholemeal or Olive oil with rosemary) or baguette grilled with butter.

### VEGAN GRILLED BREAD 15,90

Choose your Sourdough bread: Traditional or Wholemeal or Olive oil with rosemary. Serve with pesto or tapenade or caponata.

### PETRÓPOLIS TOAST

14,90

Slice of our brioche served with butter and jam

### FARRO'S TOAST

17,90

Slice of our brioche topped with Parmesan cheese and toast.

### GRILLED CHEESE

Cured and canastra cheese. Choose your bread:

SOURDOUGH 1/2 portion   whole	17   30,90
BRIOCHE or BAGUETTE	22,90
CROISSANT	24,90

### GRILLED HAM AND CHEESE

Ham, cured and canastra cheese. Choose your bread:

SOURDOUGH 1/2 portion   whole	19   34,90
BRIOCHE or BAGUETTE	26,90
CROISSANT	28,90

### PIZZA SLICE

15

Pizza au levain. Varied flavors.

## SANDUICHES

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### CROQUE MONSIEUR

42,90

Sourdough bread with béchamel sauce, ham, gruyere cheese and parmesan au gratin. Add a fried egg with soft yolk for another \$3.

### CROQUE MADEMOISELLE 42,90

Sourdough bread with béchamel sauce, gruyere cheese, bed of caramelized onions, and parmesan au gratin

### FARRO'S NATURAL

32,90

Smoked chicken salpicão in our toasted brioche

### RIBS BAGUETTE

39,90

Roasted pork ribs, mustard mayonnaise, cured cheese, arugula, house pickles and honey

### ITALIAN TOSTINE

30,90

Sourdough Bread with Olive Oil and Rosemary, house pomodoro, cured cheese and basil pesto.

### WHOLEMEAL

30,90

Wholemeal Sourdough Bread, ricotta paste seasoned with herbs, buffalo mozzarella, tomato, lettuce and special Farro sauce.

### CIABATTA PASTRAMI

39,90

Ciabatta bread, artisanal pastrami, pickles house and mustard mix.

## VIENNOISERIE

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### DANISH

14,90

Semi-Puff Pastry in the flavors: caprese; Pepperoni with catupiry or Mushroom Mix.

### ITALIANINHO

13,90

Brioche stuffed with: Cheese OR Cheese and ham.

### CINNAMON ROLL

14,90

Our cinnamon roll is amazing, try it hot.

### ALMOND CROISSANT

17,90

Filled with almond cream and sliced almonds topping.

### HAZELNUT CROISSANT

18,90

Homemade hazelnut cream and chocolate ganache topping.

### PAIN AU CHOCOLAT

11,90

With 2 French Chocolate sticks.

### PAIN AUX RAISINS

11,90

Brioche roll with pastry cream, black and white raisins and sliced almonds.

### PASTEL DE NATA

6,90

### FRENCH TOAST

10,90

House brioche baked with milk, sugar and cinnamon.

### APPLE STRUDEL

14,90

Puff pastry stuffed with apples roasted with spices. Add artisanal cream ice cream for R\$ 8.


## CAKES

SLICE

SLICE | HALF | WHOLE  
5 slices | 10 slices

<b>AIPIM</b> Cassava with coconut.	<b>12</b>	<b>BANANA</b> chocolate chips	<b>8   35   70</b>
<b>CREAMY CORN</b> with coconut milk	<b>11</b>	<b>CHOCOLATE</b> Covered with chocolate ganache	<b>8   35   70</b>
<b>CARROT &amp; BRIGADEIRO</b>	<b>16,90</b>	<b>ORANGE</b>	<b>7   32   64</b>
<b>RED VELVET</b>	<b>16,90</b>	<b>LEMON</b> Covered with Italian meringue	<b>8   35   70</b>
<b>VEGAN CAKE</b>  CARROT with cocoa syrup ORANGE with orange jam CHOCOLATE with cocoa syrup	<b>14,90</b>	<b>WHOLE APPLE</b> With walnuts and almonds	<b>8   35   70</b>

## CLASSICS

<b>BANOFFE</b> Almond sable, banana, whipped cream finished with 100% cocoa. Whole for R\$ 140	<b>17,90</b>	<b>CARAMEL ENTREMET</b> Dark chocolate cake base, salted caramel layer and finished with coffee ganache	<b>18,90</b>
<b>BROWNIE'S BONBON</b>	<b>7,90</b>	<b>HONEY BREAD</b> covered by dark chocolate	<b>8,90</b>
<b>NUTELLA'S BONBON</b>	<b>8,50</b>	<b>QUINDIM</b>	<b>12,90</b>
<b>BROWNIE</b> Creamy with dark chocolate and walnut	<b>14,90</b>	<b>TARTELET</b> Nuts with Dulce de Leche; Salted Caramel; Sicilian Lemon; Chocolate with Nuts; Pear with Almond Cream	<b>14,90   17,90</b>
<b>CHEESECAKE</b> Strawberry OR Sicilian lemon. Whole for R\$ 135	<b>16,90</b>	<b>BELGIAN PIE</b> Genoise Biscuit, Belgian chocolate mousse and 100% cocoa	<b>24,90</b>
<b>CHEESECAKE DIET</b> Sweetened with xylitol and base made with cashews and almonds. Whole for R\$ 150	<b>18,90</b>	<b>BELGIAN TRUFFLE</b> Callebaut belgian chocolate mousse finished with 100% cocoa	<b>9,90</b>
<b>FARRO'S DOME</b> Genoise biscuit, chocolate mousse, crunchy dark chocolate with croustillant feuillantine and 100% cocoa glazing	<b>18,90</b>	<b>VEGAN TRUFFLE</b>  Dates, almond flour, 100% cocoa, xylitol and sliced almonds Lactose and sugar free	<b>7,90</b>
<b>MILLEFEUILLE</b> Puff pastry with: Pastry cream or Dulce de leche	<b>16,90</b>	<b>COOKIE PIE</b> Farro cookie dough with salted caramel ganache. Whole for R\$ 135.	<b>16,90</b>
<b>NEST TANZANIA</b> Pasta sablée, Belgian chocolate mousse Callebaut, chocolate and almond sigh caramelized	<b>18,90</b>		

## CAKES BY ORDER







**FESTIVITY CAKES** 3 layers of dough and 2 layers of filling.  
4 Leches with Strawberry  
Chocolate, Hazelnuts and Caramel  
Milk and White Brigadeiro  
Carrot with Brigadeiro  
Red Velvet

**Small** (10 slices) **119,90**  
**Medium** (25 slices) **149,90**  
**Big** (40 slices) **194,90**

## DAILY BREADS





<b>BAGUETTE</b> TRADITIONAL OR WHOLE GRAIN 450 G UNIT 	<b>10</b>
<b>SMALL BAGUETTE</b> 100 G UNIT 	<b>3</b>
<b>BRIOCHE</b> 450 G   900 G	<b>20   40</b>
<b>CIABATTA</b> UNIT 	<b>5</b>
<b>SIMPLE CROISSANT</b> UNIT	<b>9</b>
<b>FOCACCIA SOURDOUGH</b> UNIT 375 G	<b>14,90</b>
Tomatoes with rosemary 	
Azapa black olives 	
Blue Cheese with walnuts	
<b>TRADITIONAL SOURDOUGH</b> HALF 500 G   WHOLE 1 KG 	<b>14   28</b>
<b>SOURDOUGH CANASTRA AND THYME</b> HALF 500 G   WHOLE 1 KG	<b>20   40</b>
<b>SOURDOUGH OLIVE OIL AND ROSEMARY</b> 500 G UNIT 	<b>18</b>
<b>SOURDOUGH WHOLE GRAIN</b> 500 G UNIT 	<b>18</b>
<b>GRANDMA ALDA'S BREAD</b> 500 G UNIT	<b>29</b>
Sweet bread with coconut cream filling	
<b>BABKA</b> braided bun 450 G UNIT	<b>25,90</b>
Sweet fillings: Cream and Chocolate Chips; Nuts with Dulce de Leche; Guava and Cheese	
Savory fillings: Cheese and Ham, Calabresa, 3 Cheese	

## SPECIAL SOURDOUGH OF THE DAY HALF 500 G | WHOLE 1 KG

<b>MONDAY</b>	<b>MULTIGRAIN</b> 	<b>16   32</b>
<b>THURSDAY</b>	<b>PUMPKIN</b> 	<b>18</b>
<b>WEDNESDAY</b>	<b>AZAPA BLACK OLIVES</b> 	<b>18   36</b>
<b>THURSDAY</b>	<b>BLUE CHEESE WITH WALNUT</b>	<b>18   36</b>
<b>FRIDAY</b>	<b>MULTIGRAIN</b> 	<b>16   32</b>
	<b>PUMPKIN</b> 	<b>18</b>
<b>SATURDAY</b>	<b>BLUE CHEESE WITH WALNUT</b>	<b>18   36</b>
	<b>AZAPA BLACK OLIVES</b> 	<b>18   36</b>

## DIPS

120g

<b>TAPENADE</b> azapa black olive dip 	<b>19</b>
<b>CAPONATA</b> zucchini, eggplant, peppers, olives, capers 	<b>16</b>
<b>CONFIT TOMATOS</b> 	<b>16</b>
<b>PESTO</b> of basil 	<b>16</b>
<b>BLUE CHEESE</b> dip	<b>16</b>

## REAL FOOD Available after 4pm

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Choose from Caesar Salad or Mixed Leaves with Rosemary Oil to accompany the protein.

<b>GRILLED SALMON</b> with caper sauce	<b>47,90</b>
Grilled or crispy <b>TILAPIA</b> with caper sauce	<b>39,90</b>
Grilled or crispy <b>CHICKEN</b>	<b>34,90</b>
<b>QUICHE</b> of the day	<b>30,90</b>
<b>FARRO'S SALPICÃO</b> made with smoked chicken	<b>35,90</b>

## TO SHARE Available after 4pm

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<b>BURRATA</b>	<b>76,90</b>
Burrata, arugula, candied tomato, pesto, bread basket and crackers. Perfect for sharing!	
<b>MIX DIPS</b>	<b>96,90</b>
Caponata, Blue Cheese, Confit Tomatoes, Tapenade (azapa black olive dip), pesto. Served with bread basket and baguette toasts.	

## NATURAL FERMENTATION PIZZAS Available after 4pm

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Our dough is made with flour, water, salt and time. Italian pomodori pelati sauce.

<b>MARGUERITA</b> Pomodori pelati, mozzarella, tomato and basil	<b>69,90</b>
<b>CALABRESA</b> Pomodori pelati, mozzarella, calabresa, red onion and oregano	<b>69,90</b>
<b>3 CHEESE</b> Pomodori pelati, mussarela, parmesão e gorgonzola	<b>84,90</b>
<b>NAPOLITAN</b> Pomodori pelati, mozzarella, ham, tomatos and oregano	<b>69,90</b>
<b>BUFALINA</b> Pomodori pelati, buffalo mozzarella, tomatos and pesto	<b>84,90</b>
<b>BURRATA</b> Pomodori pelati, burrata and pesto	<b>89,90</b>
<b>MUSHROOMS</b> Pomodori pelati, mozzarella, mushroom mix sautéed in garlic	<b>79,90</b>
<b>FARRO</b> Pomodori pelati, buffalo mozzarella, confit tomatos and arugula	<b>79,90</b>
<b>PORTUGUESE</b> Pomodori pelati, mozzarella, smoked sausage, ham, eggs, pepper and Azapa black olives	<b>74,90</b>
<b>VEGAN</b>  Pomodori pelati, courgettes, eggplant, leek, pesto and red onion	<b>79,90</b>
<b>LORRAINE</b> Pomodori pelati, gruyere cheese, crispy bacon and onion sautéed.	<b>79,90</b>