



Parque
LOUNGE & TERRACE

Aberto diariamente 09h - 23h
Open daily from 9am - 11pm

Menu Kids disponível.
Kids menu available.

Todos os preços estão em Reais.
Sujeito à taxa sugerida de 10% de serviço.
All prices are listed in Reais.
Subject to a suggested 10% service charge.

A descrição do Menu pode não conter todos os ingredientes.
Em caso de alergias ou restrições alimentares, por gentileza informar a nossa equipe.
Menu description may not contain all the ingredients.
In case of any food allergy, please inform our service team.

CAFÉ DA MANHÃ | BREAKFAST

Servido das 9h às 11h | Available from 9am - 11am

CONTINENTAL 87

Nossos Pães Artesanais, Croissants, Danish e Muffins, acompanhados de Frios, Manteiga, Mel e Geléias, Seleção de Frutas, Suco Natural e Café ou Chá
A Basket of Assorted Bread Rolls, Croissants, Danish Pastries & Muffins, served with Cold Cuts, Butter, Honey & Spreads, Seasonal Fruits Plate, Freshly Squeezed Fruit Juice and Coffee or Tea

PARQUE 98

Café da Manhã Continental com opção de Ovos com Bacon, Linguiça, Cogumelos e Tomate Grelhado
Continental Breakfast with a choice of Eggs, served with Bacon, Sausage, Grilled Mushroom and Tomato

À LA CARTE

FRUTAS | FRUITS

Seleção de Frutas Frescas | Fresh Fruit Platter 32

OVOS | EGGS

Ovos Fritos | Fried Eggs 32

Omelete à sua escolha | Bacon, Linguiça, Presunto, Queijo e Cogumelos Grelhados
Omelet with choice of Bacon, Sausage, Ham, Cheese and Grilled Mushroom 38

Ovos Mexidos preparados à sua escolha | Bacon, Linguiça e Cogumelos Grelhados
Scrambled Eggs with choice of Bacon, Sausage and Grilled Mushroom 38

Ovos Benedictine | Presunto, Salmão Defumado ou Espinafre
Eggs Benedictine with choice of Ham, Smoked Salmon or Spinach 38

Omelete de Queijo de Cabra e Espinafre
Whole Egg or Egg White Omelet with Fresh Goat Cheese and Spinach 38

MATINAIS | MORNING TREATS

AÇAI NA TIGELA COM FRUTAS E GRÃOS Açaí Bowl with Toasted Oats, Seeds and Fruits	32
AVEIA, BANANA E FRUTAS VERMELHAS Oatmeal, Banana and Berries	32
TAPIOCA RECHEADA, PRESUNTO E QUEIJO Tapioca Pancake, Ham and Cheese	36
PANQUECA AMERICANA, FRUTAS VERMELHAS E XAROPE DE MAPLE Pancake, Fresh Berries and Maple Syrup	37
SALADA DE FRUTAS COM IOGURTE E GRANOLA Fruit Salad with Yoghurt and Granola	32

PÃES & BOLOS | BREAD & PASTRY

CESTA DE PÃES DE QUEIJO Brazilian Cheese Bread Basket	29
CESTA DE PÃES DOCES E SALGADOS Manteiga, Mel e Geléias Sweet and Savoury Bread Basket, Butter, Honey and Spreads	33
CROISSANT (2 unidades) Plain Croissant (2 Pieces)	22
CROISSANT DE CHOCOLATE (2 unidades) Pain Au Chocolat (2 pieces)	22
FOLHADO DE PASSAS (2 unidades) Pain Au Raisin (2 pieces)	22
MUFFINS (2 unidades) Muffins (2 pieces)	22

ALMOÇO & JANTAR | LUNCH & DINNER

Servido das 11h às 23h | Available from 11am - 11pm

SNACKS

FRITTERS DE QUEIJO TRUFADO Truffled Cheese Fritters	48
ARANCINI DE QUEIJO FONTINA E LIMÃO SICILIANO Arancini with Fontina Cheese and Lemon	42
CROQUETES DE BACALHAU Com Aioli de Limão Siciliano e Salsa de Trufas Cod Croquettes with Lemon Garlic Aioli and Truffle Sauce	56
ROLINHOS PRIMAVERA DE CAMARÃO Crispy Shrimp Spring Rolls	54
AZEITONAS VERDES SICILIANAS Sicilian Green Olives	32

ENTRADAS | STARTERS

SELEÇÃO DE QUEIJOS E FRIOS Geléia de Figo e Nozes Pecan Selection of Cheese and Cold Cuts, Figs Jam and Pecan Nuts	94
SALMÃO DEFUMADO Batata Rosti, Creme Azevedo e Ciboulette Smoked Salmon Latke, Sour Cream and Chives	65
BURRATA COM TOMATES ORGÂNICOS Toast de Ciabatta, Manjericão Burrata with Tomatoes and Basil	71
TARTAR DE ATUM Molho Shoyo e Gengibre, Shitake e Avocado Tuna Tartar, Soy-Ginger Dressing, Radish and Avocado	72
SALADA CAESAR Queijo Parmesão, Presunto Royal Crocante Caesar Salad, Crispy Ham and Parmesan Cheese	52

SANDWICHES

CLUB SANDWICH
TRADICIONAL 58
Traditional Club
Sandwich

TRUFFLE
CHEESEBURGUER 64
Brie, Maionese Trufada
Brie and Truffled
Mayonnaise

P I Z Z A S

PIZZA DE TRUFAS 82
E QUEIJO FONTINA
Black Truffle and Fontina Cheese Pizza

PIZZA DE QUEIJO 72
Mozzarella de Búfala, Tomate e Manjeriçã
Tomato, Fresh Mozzarella and Basil Pizza

PIZZA DE CHORIZO 72
Ricota, Mozzarella de Búfala e Brócolis
Fresh Ricotta and Broccoli Rabe
with Chorizo Pizza

GRELHADOS FROM THE GRILL

SALMÃO | Salmon 82

POLVO | Octopus 90

FRANGO | Chicken 80

FILÉ MIGNON | Beef Tenderloin 90

ENTRECOTE 86

ACOMPANHAMENTOS SIDES

PURÊ DE BATATA | Mashed Potato

ARROZ JASMIM | Jasmin Rice

BATATA FRITA | French Fries

ASPARGOS GRELHADOS
Grilled Asparagus

PALMITO PUPUNHA GRELHADO
Grilled Heart of Palm

ACOMPANHAMENTO ADICIONAL 25
Additional Side

ESCOLHA UMA OPÇÃO DE MOLHO | CHOOSE ONE SAUCE OPTION

ROTI • BÉARNAISE • VINAGRETE DE LIMÃO SICILIANO | Lemon Vinaigrette

PRATOS PRINCIPAIS | MAIN COURSES

RISOTO DE CAMARÕES Shrimp Risotto	90
FETUCCINE CAPRESE Tomates, Mozzarella de Búfala e Manjeriçã Fetuccine with Fresh Mozzarella, Tomato Sauce and Basil	74
SALMÃO AO FORNO Purê de Batata, Vegetais da Estação e Vinagrete de Manjeriçã Roasted Salmon, Mashed Potatoes, Spring Vegetables and Basil Vinaigrette	86
POLVO GRELHADO Emulsão de Páprica, Batatas Crocantes e Vinagrete de Limão Siciliano Char Grilled Octopus, Crispy Potatoes, Smoked Páprika Emulsion and Lemon Vinaigrette	94
FRANGO ORGÂNICO GRELHADO Purê de Batata, Vagens e Cenouras Baby Pan Fried Chicken with French Beans, Baby Carrots and Mashed Potatoes	88
FILÉ MIGNON À MILANESA Salada de Batatas e Ervilha Torta Steak alla Milanese with Sugar Peas and Warm Potato Salad	92
ENTRECOTE GRELHADO Molho Béarnaise e Batatas Fritas Black Angus Entrecote with French Fries and Béarnaise Sauce	88

S O B R E M E S A S | D E S S E R T S

PETIT GATEAU	42
Sorvete de Creme Warm Chocolate Cake and Vanilla Ice Cream	
MIL FOLHAS DE DOCE DE LEITE COM AMÊNDOAS	44
Caramelized Milk and Almonds Mille-Feuille	
PUDIM DE LEITE	40
Brazilian Crème Caramel	
SELEÇÃO DE FRUTAS	38
Hortelã e Sorbet de Maracujá Fruits Selections with Mint and Passion Fruit Sorbet	
TORTA DE LIMÃO	42
Lemon Tart	

B E B I D A S

B E V E R A G E

COCKTAILS ESPUMANTES AROMATIZADOS

FRAGRANT BUBBLY COCKTAILS

LADY MILLION BERGAMOTA & TANGERINA Exuberante combinação de Suco de Tangerina, Mel Aromatizado com Chá de Bergamota, Gotas de Cognac, Espumante completando a Experiência Flamboyant Marriage of Freshly Squeezed Mandarin Juice with Bergamot Scented Honey and a Tear of Cognac, Sparkling Wine complete the Experience	56
GENTLE TWINKLE SABUGUEIRO & ERVA CIDREIRA Sutil combinação produzida com infusão de Dill e Erva Cidreira em Vodka e Licor de Sabugueiro, delicadamente finalizado com Espumante e Amor Perfeito Very subtle Cocktail produced with Dill Lemongrass infused Vodka and Elderflower Cordial, delicately concluded with Sparkling Wine and Pansy Flower	50
RUBY SEDUCTION CHERRY BLOSSOM & HIBISCUS Licor de Cereja infusionado com Xarope de Chá de Hibisco, Bitters Aromáticos e Espumante com Espuma de Flor de Cerejeira e Mirtilos Cherry Brandy infused with Hibiscus Tea Syrup, Bitters and Sparkling Wine, with a Blueberry & Cherry Blossom Foam	60
EVERGREEN EUCALIPTO & MAÇÃ VERDE London Dry Gin batido com Suco de Lima e Xarope Caseiro de Eucalipto, generosamente completado com Espumante London Dry Gin Shaken with Fresh Lime Juice and Homemade Eucalyptus Syrup, generously Topped up with Sparkling Wine	52
APEROL SPRITZ Espumante e Club Soda Sparkling Wine and Club Soda	54
TANGARÁ SPRITZ Vodka de Pera, Limoncello, Sherbet Caseiro de Três Limões e Espumante Pear Vodka, Limoncello, Homemade Lime Mix Sorbet and Sparkling Wine	60

COCKTAILS HISTÓRICOS

HISTORIC COCKTAILS

CAIPIRINHA 42
PIRACICABA, SÃO PAULO, XIX CENTURY
Cachaça, Limão, Açúcar
Cachaça, Lime, Sugar

BLOODY MARY 48
NEW YORK, USA 1939
Vodka, Especiarias,
Suco de Tomate e Sal Defumado
Vodka, Tangará Spices,
Tomato Juice, Smoked Salt

EL DRAQUE 48
ROYAL MOJITO, CUBA XVI CENTURY
Rhum, Suco de Limão, Açúcar Mascavo,
Rodela de Limão, Hortelã e Espumante
Rhum, Lemon Juice, Brown Sugar, Lemon Slices,
Fresh Mint Leaves, Sparkling Wine

COSMOPOLITAN 58
SAN FRANCISCO, USA 1970
Vodka, Cointreau, Suco de Limão,
Suco de Cranberry
Vodka, Cointreau, Lemon Juice,
Cranberry Juice

OLD FASHIONED 58
KENTUCKY, USA 1888
Angostura, Bourbon, Açúcar e Club Soda
Angostura, Bourbon, Sugar and Club Soda

TOM COLLINS 48
NEW ORLEANS, USA 1888
Gin, Suco de Limão, Açúcar Mascavo, Club Soda
Gin, Lemon Juice, Brown Sugar, Club Soda

NEGRONI 50
FLORENCE, ITALY 1919
Campari, Martini Rosso, Gin

MARGARITA 52
MEXICO CITY, MEXICO 1934
Tequila, Cointreau, Suco de Limão
Tequila, Cointreau, Lemon Juice

THE CLASSIC MARTINI 50
SAN FRANCISCO, USA 1870
Gin, Vermute Seco
Gin, Dry Vermouth

G&T 48
BRITISH EAST INDIA, 1700
Gin, Água Tônica e Limão
Gin, Tonic Water and Lemon

PISCO SOUR 50
LIMA, 1920
Pisco, Suco de Limão, Clara de Ovo, Angostura
Pisco, Lemon Juice, Egg White, Angostura

MIXOLOGIA SEM ÁLCOOL

VIRGIN MIXOLOGY

EASY & STORMY	25
Mel de Especiarias, Limão, Xarope Caseiro de Gengibre e Club Soda Spiced Honey, Homemade Ginger Syrup, Lime and Club Soda	
BERRY COLLINS	25
Framboesas, Xarope de Frutas Vermelhas, Limão e Club Soda Raspberries, Berries Syrup, Lime and Club Soda	
THYME LEMONADE	25
Xarope Caseiro de Tomilho, Limão Siciliano e Club Soda Homemade Thyme Syrup, Lemon and Club Soda	

BEBIDAS NÃO ALCOÓLICAS SOFT DRINKS

Água Mineral com e sem Gás	10
Still and Sparkling Water	
Acqua Panna	24
San Pellegrino	24
Red Bull	22
Refrigerantes Soft Drinks	12
Suco de Frutas Fruit Juices	16
Suco de Tomate Tomato Juice	17

THE HOT CORNER

Espresso	11
Americano	11
Cappuccino	14
Latte	14
Descafeinado Decaf	11
Chocolate	20
Irish Coffee	46

COLEÇÃO DE CHÁS TEA COLLECTION

by Dammann Frères

CHÁ PRETO BLACK TEA	25
Melange Quatre Fruits Rouge African Breakfast Earl Grey	
CHÁ VERDE GREEN TEA	25
Yunnan Mint	
INFUSÕES INFUSIONS	25
Camomille Carcadet Nuit D'Été Rooibos Vanille	

DESTILADOS

SPIRITS

BLENDED SCOTCH WHISKY

Johnnie Walker Blue Label	205
Johnnie Walker Platinum Label	115
Johnnie Walker Gold Label	75
Johnnie Walker Double Black	50
Johnnie Walker Black Label	50
Buchanan's 18 Years	164
Buchanan's 12 Years	50
Chivas Regal 12 Years	48
Chivas Regal 18 Years	98

WHISKEY

Wild Turkey Rye	48
Wild Turkey Bourbon	48
Maker's Mark	64
Jack Daniel's Single Barrel	69
Gentleman's Jack	52
Jameson	48

SINGLE MALT

Glenfiddich 12 Years	65
Glenfiddich 15 Years	92
Glenfiddich 18 Years	103
Glenmorangie	92
Macallan Amber	135
Macallan Ruby	330
Balvenie 12	96

APERITIVOS APERITIFS

LICORES LIQUEURS

GINS

Bombay Sapphire	40
Tanqueray	42
Tanqueray Ten	60
Hendrick's	78

TEQUILAS

Herradura Plata	48
Herradura Reposado	54
Herradura Añejo	68

RUMS

Bacardi 8 Años	45
Zacapa 23	88
Havana Club Reserva 7 Años	50
Havana Club 3 Años	36
Mount Gay Black Barrel	60

VODKAS

Grey Goose	59
Absolut	45
Ciroc	59
Ketel One	45
Elit Stolichnaya	90

COGNACS, ARMAGNAC & BRANDY

Hennessy XO	230
Hennessy VSOP	98
Remy Martin XO	230
Brandy Torres	60
Courvoisier XO	185

CERVEJAS BEERS

Eisenbahn Pilsen 355ml	22
Heineken 355ml	22

CERVEJA SEM ÁLCOOL NON ALCOHOLIC

Brahma 0% 355ml	22
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Parque

LOUNGE & TERRACE

PALÁCIO TANGARÁ
SÃO PAULO