

FRIED CODFISH DUMPLINGS
6 unidades de bolinhos de bacalhau fritos servidos om

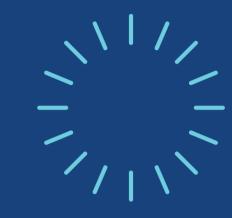
servedwith herbal extra

6 units of fried codfish dumplings

azeite de ervas

virgen olive oil





Pestana Rio Atlântica

APERITIVOS | APPETIZERS

CROQUETE DE CARNE (3 UNID) BEEF CROQUETE (3 UNID)	R\$39	CAMARÃO EMPANADO BREADED SHRIMP	R\$65
BATATA FRITA FRENCH FRIES	R\$41	12 unidades com molho golf 12 units with salsa golf	
GUACAMOLE COM TORTILLA GUACAMOLE WITH TORTILLA porção de guacamole temperado servido com chips de tortilha de milho seasoned guacamole served with corn tortilla chips	R\$45	TARTAR DE SALMÃO SALMON TARTAR Delicados cubos de salmão temperado com especiarias acompanhado de tortilha delicate cubes of salmon seasoned with spices accompanied by tortilla	R\$79
PASTÉIS FRIED PASTRY 6 unidades de pastel (2 de carne – 2 de queijo – 2 de camarão) 6 units of fried pastry (2 of meat – 2 of cheese – 2 of shring)	R\$51 mp)	CHARCUTARIA & QUEIJO CHARCUTERIE & CHEESE queijo provolone, gorgonzola e parmesão com salame, peito de peru e mortadella defumada – acompanha torradas temperadas provolone cheese, gorgonzola and parmesan with salami, perû breast and smoked mortadella –	R\$80
DADINHO DE TAPIOCA COM GELÉIA DE PIMENTA TAPIOCA CUBS WITH PEPPER JELLY	R\$52	accompanies seasoned toast	
BOLINHO DE BACALHAU	R\$57		







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WRAPS

ATUM*

TUNA

pasta de Atum, cebola roxa, cenoura ralada e alface americana tuna salad, red onion, carrot and iceberg lettuce

R\$51

FRANGO*

CHICKEN

tiras frango grelhado, alface americana, cebola roxa, tomate e cream cheese grilled chicken breast stripes, iceberg lettuce, red onion, tomato and cream cheese

R\$51

VEGETARIANO*

VEGETARIAN

abobrinha e berinjela grelhadas, alface americano, tomate e maionese de ervas grilled zucchini and eggplant, iceberg lettuce, tomato and herbal mayonnaise

R\$51

CARNE*

MEAT

tiras de filet mignon com queijo derretido, alface americano, tomate e cream cheese strips of filet mignon with melted cheese, iceberg lettuce, tomato and cream cheese

R\$51

HAMBURGUER | BURGUER

DECK BURGUER*

hamburguer artesanal com queijo, tomate, alface, bacon e picles. artisanal burger with cheese, tomato, lettuce, bacon and pickles.

R\$57

*Batata frita ou mini salada verde com tomate e cebola como acompanhamento. *Potato chips or mini green salad with tomato and onion as side dish.



SOPAS | SOUPS

CANJA À BRASILEIRA

BRAZILIAN CHICEN SOUP

peito de frango em cubos com arroz branco e legumes acompanha torrada diced chicken with rice a vegetables served with toast

R\$41

CALDO VERDE PORTUGUÊS (##



PORTUGUESE GREEN SOUP

creme de batatas com couve fatiada e paio português cream of potatoes with sliced kale and "Portuguese sausage"

R\$41

SALADAS | SALADS

SALADA CAESAR COM BACON

CAESAR SALAD WITH BACON

alface americana, molho caesar, lascas de parmesão com croutons iceberg lettuce, caesar dressing and parmesan shavings

R\$43

SALADA PESTANA



PESTANA SALAD

mix de folhas verdes, tomate, laminas de cenoura, pepino, azeitonas pretas, ovo cozido e duo de gergelim. mix of greens, tomato, sliced carrot, cucumber, black olives boiled egg and sesame duo.

R\$43

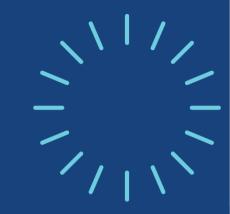
ACRESCENTE À SUA SALADA

ADD TO YOUR SALAD

tiras de frango | thin sliced chicken R\$51 tiras de carne | thin sliced meat R\$55 lascas de salmão | salmon shavings R\$61







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R\$103

R\$107

CARNE | MEAT

FILÉT OSWALDO ARANHA

bife de filet mignon grelhado com arroz branco e batata chips e alho crocante.

grilled filet mignon steak with white rice, potato chips and crispy garlic.

PICADINHO À COPACABANA

picadinho de filet com couve refogada, arroz branco, farofa de banana e ovo frito. small cubs of Filet mignon with sautéed kale, white rice, banana "farofa" and fried egg.

PICANHA GRELHADA

picanha grelhada acompanhada de batatas fritas, farofa de ovos e molho à campanha. grilled rump steak accompanied by fries, egg "farofa" and vinaigrette sauce.

FRANGO GRELHADO R\$99

GRILLED CHICKEN

file de peito de frango grelhado acompanhado de legumes no vapor.

grilled chicken breast fillet accompanied by steamed vegetables

PARMEGIANA DE FRANGO CROCANTE

CHICKEN BREAST BREADED

frango à milanesa, servido com arroz de brócolis e batata frita breaded chicken served with broccoli rice and french fries

FRANGO | CHICKEN

R\$73

R\$79







R\$29

R\$29

R\$29

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R\$79

R\$69

R\$83

PEIXE	FISH
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TILÁPIA NO VAPOR

STEAMED TILAPIA

file de Tilápia com pesto de tomate cereja e legumes no vapor tilapia fillet with cherry tomato pesto and steamed vegetables

MASSA & RISOTO PASTA & RISOTO

RISOTO DE TOMATE SECO RÚCULA E MUSSARELA DE BÚFALA

SUN-DRIED TOMATO RISOTTO, ARUGULA AND BUFFALO MOZZARELLA

RISOTO DE FUNGHI SECCHI (**) COM TIRAS DE FILET MIGNON

FUNGHI SECCHI RISOTTO WITH FILET MIGNON STRIPS

ESPAGUETE AO MOLHO R\$57 SUGO CASEIRO

SPAGHETTI PASTA WITH HOMEMADE SUGO SAUCE

SOBREMESAS | DESSERTS

ARROZ DOCE

orange zest

arroz arbóreo, chantilly e raspas de laranja arboreal rice, chantilly and

BANOFFE FATIA

deliciosa fatia de torta de banana com caramelo, chantilly servidos em uma massa amanteigada crocante delicious slice of banana pie with caramel, chantilly served in a crispy buttery dough

PUDIM DE LEITE CONDENSADO

CONDENSED MILK PUDDING

2 BOLAS DE SORVETE R\$29

2 SCOOPS OF ICE CREAM

BROWNIE DE CHOCOLATE R\$33

CHOCOLATE BROWNIE

com castanha do Brasil e acompanhado de sorvete de baunilha. with Brazilian nuts, served with vanilla ice cream



CRIANÇAS | KIDS

SANDUICHE DE QUEIJO QUENTE

GRILLED CHEESE SANDWICH

sanduiche no pão de forma com queijo mussarela e acompanhdo de batatas fritas grilled mozzarella cheese sandwich with fries

R\$27

ESPAGUETE NA MANTEIGA COM MIGNON

SPAGHETTI PASTA IN BUTTER AND BEEF

massa espaguete salteada na manteiga com cubinhos de filet mignon spaghetti pasta sautéed with buffet and diced filet mignon

R\$41



bifinho de frango grelhado com arroz branco, feijão e batata frita grilled chicken breast with white rice, black beans and fries

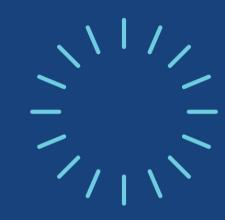
R\$41

A DESCRIÇÃO DO MENU PODE NÃO CONTER TODOS OS INGREDIENTES, SE POSSUIR ALGUMA ALERGIA, POR FAVOR, AGRADECEMOS QUE NOS INFORME.

THIS MENU MAY NOT DESCRIBE ALL THE INGREDIENTS, IF YOU SUFFER FROM ANY ALERGY, PLEASE INFORM US.





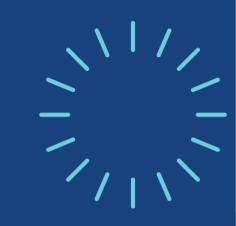


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NÃO ALCOÓLICOS NOON-ALCOHOLIC		ENERGÉTICO ENERGY DRINK	R\$23
CAFÉ EXPRESSO EXPRESSO	R\$10	LICORES LIQUEUR	
ÁGUA	R\$12	LICOR 43	R\$33
WATER	•	BAILEYS	R\$33
MATE LEÃO BRAZILIAN ICE TEA	R\$12	JAGERMEISTER	R\$33
REFRIGERANTE SODA	R\$14	CERVEJA BEER	
SUCO JUICE	R\$14	BRAHMA DUPLO MALTE	R\$21
		BUDWEISER	R\$21
ÁGUA DE COCO COCONUT WATER	R\$16	BECK'S	R\$23
SODA ITALIANA	R\$17	CORONA	R\$23
<i>ITALIAN SODA</i> água com gás e xarope de frut as		STELLA ARTOIS	R\$23
sparkling water and fruit syrup		COLORADO RIBEIRÃO LAGER	R\$27
CAPUCCINO CHOCOLATE QUENTE CAFÉ COM LEITE CAPPUCCINO HOT CHOCOLATE COFFEE WITH MILK	R\$15		



DECK BAR



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COQUETÉIS CLÁSSICOS | CLASSIC COCKTAILS

CAIPIRINHA	R\$31	TROPICÁLIA	R\$39
CAPIRINHA PREMIUM	R\$35	suco natural de abacaxi, vodca, malibu, limão e xarope de açúcar pineapple juice, vodka, malibu, lemon and sugar syrup	
CAIPIROSKA	R\$35		
RABO DE GALO	R\$35	COPACABANA ICE TEA	R\$39
CAIPIROSKA PREMIUM	R\$39	rum , gin, vodka, tequila, cointreau, sumo de limão, e splash de mate	
SCREWDRIVE	R\$39	vodka, cointreau, lime juice, e splash of brazilian ice tea	
PINA COLADA	R\$39		
мојіто	R\$39	"BRAZIL MULE" cachaça ypioca gold, sumo de	R\$39
GT ESPECIAL GORDON'S	R\$39	limão, xarope de gengibre e espuma de gengibre	
NEGRONI	R\$41	brazilian cachaça ypioca gold, lemon juice, ginger beer, ginger	
MARGARITA ON THE ROCKS	R\$41	foam, ice	
APEROL SPRITZ	R\$41	GT TROPICAL	R\$49
WHISKY SOUR	R\$41	gin Gordon´s , rodelas de laranja, pimenta rosa e red bull tropical	
CANARINHO	R\$39	GT MELANCIA	R\$49
cachaça envelhecida, mel, maracujá, suco de laranja, folha de hortelã, água com gás e angustura		gin Gordon´s , rodelas de limão , folhas de hortelã e red bull melancia	
aged cachaça, honey, passion fruit, orange juice, mint tea, sparkling water and angostura		GT PITAYA gin Gordon´s, rodelas de limão siciliano, alecrim, pimento do reino e red bull Pitaya	R\$49



G&T&T GIN & TONIC AND TANQUERAY

GIN SUMMER DECK

gin tanqueray, fatias de laranja, xarope de tangerina, maracujá, canela em pau e espuma caseira de gengibre tanqueray gin, orange slice, tangerin syrup, passion fruit, cinnamon stick and homemade ginger foam

R\$49

GIN FALL IN LOVE

gin tanqueray, xarope de cranberry, xarope de morango, limão siciliano, água tônica, espuma caseira de coco e pimenta rosa tanqueray gin, cranberry juice, strawberry syrup, sicilian lemon, sparkling water, homemade coconut foam, pink pepper

R\$49

GIN SOLARIUM

gin tanqueray, abacaxi, gengibre, hortelã, água tônica e espuma caseira de gengibre tanqueray gin, pinaple, ginger, mint leave, tonic water and homemade ginger foam

R\$49

GIN SUNSET IN COPA

gin tanqueray, suco de laranja, limão espremido, granadine e espuma caseira de coco tanqueray gin, orange juice, squized lime, granadine and homemade coconut foam

R\$49



DECK BAR



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VODKAS		TEQUILAS	
SMIRNOFF	R\$31	JOSÉ CUERVO PRATA	R\$31
KETEL ONE	R\$35	JOSÉ CUERVO OURO	R\$31
RUM		APERITIVOS APÉRITIFS	
BACARDI CARTA BLANCA	R\$29	CAMPARI	R\$35
BACARDÍ ORO	R\$29	APEROL	R\$35
WHISKY		GRAPPA	R\$35
JW BLOND	R\$35	FERNET BRANCA	R\$35
JW RED LABEL	R\$35	CACHAÇAS	
JW BLACK LABEL	R\$39	YPIOCA GOLD	R\$27
JW GOLD LABEL	R\$49	SALINAS UMBURAMA	R\$27
THE SINGLETON SILGE MALTE	R\$49	SANTO GRAU PARATY	R\$27
BOURBON		CONHAQUE	
JACK DANIEL'S	R\$39	REMY MARTIN VSOP	R\$99
JACK DANIEL'S HONEY	R\$39		
GINS		SE BEBER, NÃO DIRIJA VENDA E CONSUMO	
GORDON'S	R\$31	PROIBIDOS PARA MENORES DE 18 ANOS DISQUE PROCON RJ – 151	
TANQUERAY	R\$37	OUVIDORIA – 1746 DISQUE SEGURANÇA ALIMENTAR – 0800 282 0376	
TANQUERAY TEN	R\$41	VIGILÂNCIA SANITÁRIA RJ - +55 21 2224 7548	