

Lobby Bar



Entradas / Starters

Salada Caesar de Frango 🌿 🥚 <i>Caesar salad with chicken</i>	R\$69,00
Carpaccio de mignon com pipoca de alcaparras e molho de mostarda Dijon <i>Beef carpaccio with fried capers and Dijon mustard dressing</i>	R\$64,00
Tartare de salmão com manga servido com torradas de focaccia 🌿 <i>Salmon tartare with mango and focaccia toasts</i>	R\$74,00
Prato de queijos e frios 🥚 Salame, parma, gorgonzola e Gouda com uvas, nozes, damascos e geleia <i>Cheese (gorgonzola & gouda) and cold cuts (Parma ham and salami) platter with grapes, nuts, dried apricot and jam</i>	R\$95,00

Petiscos / Small portions

Camarão crocante com molho tártaro 🌿 🥚 <i>Breaded shrimp with tartar sauce</i>	R\$115,00
Porção de batatas fritas com molho de cheddar e crispy de bacon 🌿 🥚 <i>Cheese fries with bacon crisps</i>	R\$44,00
Bolinho de bacalhau com tapenade de azeitonas pretas 🌿 <i>Cod balls with olive tapenade</i>	R\$74,00
Pastel de queijo e orégano (6 unidades) 🌿 🥚 <i>Cheese and oregano pastel (6 pieces)</i>	R\$45,00
Pastel de moqueca de camarão (6 unidades) 🌿 <i>Shrimp pastel (6 pieces)</i>	R\$69,00

Sanduíches / Sandwiches

Cheeseburger artesanal com queijo cheddar, bacon, cebola caramelizada e pickles 🌿 🥚 Servido com batatas chips <i>Cheeseburger with bacon, caramelized onions and pickles. Served with chips</i>	R\$56,00
Sanduíche de legumes grelhados 🌿 Berinjela, abobrinha e tomate ao pesto servido no pão sem glúten e acompanha salada de folhas com manga <i>Grilled vegetable (eggplant, zucchini, tomato) sandwich in gluten-free bread with pesto sauce. Served with garden salad with mango</i>	R\$49,00
Sanduíche de filé ao shoyo gratinado com queijo Gouda e batatas chips 🌿 🥚 <i>Beef grilled in soy sauce with Gouda and chips</i>	R\$79,00
Misto quente 🌿 🥚 ou Queijo quente 🌿 🌿 Pode ser preparado no pão integral <i>Grilled ham & cheese sandwich or grilled cheese Can be prepared on wheat bread</i>	R\$44,00

Pizzas

Muçarela 🌿 🥚 🌿 <i>Pomodoro sauce and mozzarella</i>	R\$45,00
Marguerita 🌿 🌿 🌿 Muçarela, tomate e manjericão <i>Pomodoro sauce, mozzarella, tomato and basil</i>	R\$54,00
Calabresa 🌿 🥚 <i>Pomodoro sauce, mozzarella and sausage</i>	R\$57,00
Portuguesa 🌿 🥚 Queijo, presunto, ovo, cebola, azeitonas pretas e orégano <i>Pomodoro sauce, mozzarella, ham, hard boiled eggs, onions, black olives and oregano</i>	R\$57,00
Parma com rúcula 🌿 🥚 <i>Pomodoro sauce, mozzarella, Parma ham and arugula</i>	R\$78,00

Bebidas sem álcool / Soft Drinks

Água mineral com ou sem gás <i>Still or sparkling water</i>	R\$9,00
Refrigerante (lata) <i>Soda (can)</i>	R\$11,00
Suco natural <i>Fresh juice</i>	R\$12,00
Suco de tomate temperado <i>Tomato juice</i>	R\$18,00
Água de coco <i>Coconut water</i>	R\$14,00
Café Nespresso <i>Nespresso coffee</i>	R\$11,00
Duplo Nespresso <i>Double Nespresso</i>	R\$14,00
Cappuccino	R\$14,00
Chá nacional <i>Brazilian tea</i>	R\$9,00
Chá importado <i>International tea</i>	R\$12,00
Coquetel de frutas sem álcool <i>Virgin fruit cocktail</i>	R\$20,00
Red Bull	R\$24,00

Cervejas / Beer

Império (lata)	R\$15,00
Heineken (long neck/lata)	R\$18,00
Stella Artois (long neck/lata)	R\$18,00
Corona (long neck/lata)	R\$22,00
Heineken 0% álcool (lata)	R\$18,00

🥚 Contém lactose
With lactose

🌿 Vegetariano
Vegetarian

🌿 Contém glúten
With gluten

Drinks & Cocktails

Aperol Spritz	R\$49,00
Bloody Mary Smirnoff	R\$34,00
Caipirinha Ypióca Prata (SP)	R\$28,00
Caipirinha Ypióca Ouro (SP)	R\$30,00
Caipirinha Leblon (SP) Santo Grau (RJ)	R\$36,00
Caipiríssima	R\$27,00
Caipiroska Smirnoff	R\$30,00
Caipiroska Absolut Ketel One	R\$35,00
Caipiroska Ciroc Grey Goose	R\$39,00
Campari Orange	R\$30,00
Clericó taça / Sangria	R\$51,00
Cuba Libre	R\$30,00
Cuba Libre Havana	R\$36,00
Fraise	R\$51,00
Gin Tônica Apogee	R\$31,00
Gin Tônica Tanqueray Beefeater Bombay Gordon's	R\$36,00
Gin Tônica Tanqueray Ten Bulldog	R\$42,00
Mojito	R\$30,00
Mojito Havana	R\$36,00
Moscow Mule Smirnoff	R\$39,00
Moscow Mule Absolut Ketel One	R\$43,00
Moscow Mule Ciroc Grey Goose	R\$46,00
Piña Colada	R\$34,00
Sex on the Beach	R\$37,00

Clássicos / Classic

Margarita	R\$35,00
Daiquiri	R\$35,00
Dry Martini Tanqueray Gordon's Beefeater Bombay	R\$36,00
Negroni Apogee	R\$35,00
Negroni Tanqueray Beefeater Bombay Gordon's	R\$39,00
Negroni Tanqueray Ten Bulldog	R\$44,00

Tequila 50ml

José Cuervo Especial	R\$25,00
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Sake 50ml

Gekkeikan Silver	R\$19,00
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Aperitivos / Apéritifs 50ml

Martini Dry Bianco Rosso	R\$21,00
Aperol Campari	R\$23,00
Carpano Punt & Mes	R\$28,00
Fernet Branca	R\$29,00

Whisky 50ml

8 anos / 8 years old

Ballantines Finest J&B Black & White	R\$32,00
Johnnie Walker Red Label	R\$32,00

12 anos / 12 years old

Ballantines Chivas Regal Logan Dewar's Buchanan's Grand Old Parr	R\$38,00
Johnnie Walker Black Label	R\$38,00

Single Malt

Glenfiddich 12 years	R\$59,00
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American Whiskey

Jack Daniel's	R\$36,00
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Deluxe Whisky

Johnnie Walker Gold Label	R\$66,00
Chivas Regal 18 years	R\$81,00

Gin 50ml

Apogee	R\$24,00
Tanqueray Gordon's Beefeater Bombay	R\$29,00
Tanqueray Ten Bulldog	R\$34,00

Cachaças 50ml

Ypióca Prata (SP)	R\$20,00
Ypióca Ouro (SP)	R\$21,00
Leblon (SP) Santo Grau (RJ)	R\$27,00

Vodka 50ml

Smirnoff	R\$26,00
Absolut Ketel One	R\$29,00
Ciroc Grey Goose	R\$35,00

Rum 50ml

Bacardi Carta Blanca Oro	R\$25,00
Malibu	R\$28,00
Havana Club Añejo 3 anos	R\$29,00

Cognac / Brandy 50ml

Domecq Fundador	R\$29,00
Courvoisier V.S.O.P.	R\$79,00

Licores / Liqueurs 30ml

Amarula	R\$32,00
Cointreau	R\$32,00
Diego Zamora 43	R\$32,00
Frangélico	R\$32,00
Limoncello	R\$32,00
Peach tree	R\$32,00

Taxa de Rolha Vinhos/Espumantes R\$80,00+10%/Taxa de Rolha Whisky e destilados R\$90,00+10% / Cervejas R\$7,00+10%
Wines/Sparkling corkage fee R\$80,00+10%/ Whiskey and distilled drinks corkage fee R\$90,00+10% / Beers R\$7,00+10%
Todos os nossos alimentos podem conter traços de glúten. / All our foods may contain traces of gluten.

Taxa de serviço cobrada conforme acordo coletivo entre o hotel e o Sindicato dos Hotéis, Bares e Restaurantes.

Prices will be increased by a 10% service fee as per the collective agreement between the Hotel and the Union

Nossa cozinha e dependências estão franqueadas à visitação. / Our kitchen and its dependencies are open to the public.

PROCON-RJ: 151/Nigilância Sanitária: 1746/Segurança Alimentar: 0800282037/Ministério Público do Consumidor (21)2550-9050

PROCON-RJ: 151 / Health Surveillance: 1746/Food Safety: 0800282037/ Consumer Public Prosecutor's Office (21)2550-9050

SE BEBER, NÃO DIRIJA / DON'T DRINK AND DRIVE

 Contém lactose
With lactose

 Vegetariano
Vegetarian

 Contém glúten
With gluten

Excelsior
Windsor