

Menu Piscina

Pool Menu

Entradas / Starters

Mix de hortaliças com tomate cereja e vinagrete de laranja 🌿	R\$49,00
<i>Garden salad with cherry tomatoes and orange vinaigrette</i>	
Salada Caprese com pesto de castanha de caju 🌿🌿	R\$62,00
<i>Caprese salad with cashew pesto dressing</i>	
Salada Caesar de Frango 🌿🌿	R\$69,00
<i>Caesar salad with chicken</i>	
Carpaccio de mignon com pipoca de alcaparras e molho de mostarda Dijon	R\$64,00
<i>Beef carpaccio with fried capers and Dijon mustard dressing</i>	
Tartare de salmão com manga servido com torradas de focaccia 🌿	R\$74,00
<i>Salmon tartare with mango and focaccia toasts</i>	
Prato de queijos e frios 🌿🌿	R\$95,00
<i>Salame, parma, gorgonzola e Gouda com uvas, nozes, damascos e geleia</i>	
<i>Cheese (gorgonzola & gouda) and cold cuts (Parma ham and salami) platter with grapes, nuts, dried apricot and jam</i>	

Petiscos / Small portions

Camarão crocante com molho tártaro 🌿🌿	R\$115,00
<i>Breaded shrimp with tartar sauce</i>	
Porção de batatas fritas com molho de cheddar e crispy de bacon 🌿🌿	R\$44,00
<i>Cheese fries with bacon crisps</i>	
Dadinhos de tapioca com geleia de pimenta 🌿🌿🌿	R\$46,00
<i>Fried tapioca cubes with pepper jam</i>	
Bolinho de bacalhau com tapenade de azeitonas pretas 🌿	R\$74,00
<i>Cod balls with olive tapenade</i>	
Frango à Passarinho com batatas chips e molho de ervas 🌿	R\$72,00
<i>Brazilian fried chicken cooked with garlic and parsley, served with chips and herb dressing</i>	
Pastel de queijo e orégano (6 unidades) 🌿🌿🌿	R\$45,00
<i>Cheese and oregano pastel (6 pieces)</i>	
Pastel de moqueca de camarão 🌿	R\$69,00
<i>Shrimp pastel (6 pieces)</i>	
Croquete de aipim com carne seca 🌿🌿 e molho de pimenta	R\$66,00
<i>Yucca and cured beef croquette with pepper sauce</i>	

Sanduíches / Sandwiches

Cheeseburger artesanal com queijo cheddar, bacon, cebola caramelizada e pickles 🌿🌿	R\$56,00
<i>Servido com batatas chip</i>	
<i>Cheeseburger with bacon, caramelized onions and pickles. Served with chips</i>	
Sanduíche de legumes grelhados 🌿	R\$49,00
<i>Berinjela, abobrinha e tomate ao pesto servido no pão sem glúten e acompanha salada de folhas com manga</i>	
<i>Grilled vegetable (eggplant, zucchini, tomato) sandwich in gluten-free bread with pesto sauce. Served with garden salad with mango</i>	
Sanduíche de filé ao shoyo gratinado com queijo Gouda e batatas chips 🌿🌿	R\$79,00
<i>Beef grilled in soy sauce with Gouda and chips</i>	

Misto quente 🌿🌿 ou Queijo quente 🌿🌿🌿	R\$44,00
<i>Pode ser preparado no pão integral</i>	
<i>Grilled ham & cheese sandwich or grilled cheese</i>	
<i>Can be prepared on wheat bread</i>	

Pizzas

Muçarela 🌿🌿🌿	R\$45,00
<i>Pomodoro sauce and mozzarella</i>	
Marguerita 🌿🌿🌿	R\$54,00
<i>Muçarela, tomate e manjeriçao</i>	
<i>Pomodoro sauce, mozzarella, tomato and basil</i>	
Calabresa 🌿🌿	R\$57,00
<i>Pomodoro sauce, mozzarella and sausage</i>	
Portuguesa 🌿🌿	R\$57,00
<i>Queijo, presunto, ovo, cebola, azeitonas pretas e orégano</i>	
<i>Pomodoro sauce, mozzarella, ham, hard boiled eggs, onions, black olives and oregano</i>	
Parma com rúcula 🌿🌿	R\$78,00
<i>Pomodoro sauce, mozzarella, Parma ham and arugula</i>	
Camarão 🌿🌿	R\$83,00
<i>Pomodoro sauce, mozzarella and shrimp</i>	

Pratos Principais / Main courses

Bife Ancho ao molho chimichurri com batatas rústicas e legumes grelhados 🌿	R\$98,00
<i>Abobrinha, berinjela, cebola e tomate</i>	
<i>Entrecôte with chimichurri sauce, roasted potatoes and grilled vegetables (zucchini, eggplant, onions and tomatoes)</i>	
Medalhão de Mignon com risoto de cogumelos 🌿🌿	R\$94,00
<i>Filet Mignon with mushroom risotto</i>	
Galeto assado com farofa de ovos, molho vinagrete e batatas fritas 🌿🌿	R\$79,00
<i>Roast chicken served with egg farofa, vinaigrette and French fries</i>	
Salmão grelhado com gergelim	R\$98,00
<i>Servido com espaguete de legumes, cogumelos e molho teriyaki</i>	
<i>Grilled salmon with sesame seeds, served with vegetable spaghetti, mushrooms and teriyaki sauce</i>	
Peixe do dia à moda provençal com purê de banana e farofa de castanhas 🌿🌿	R\$92,00
<i>Fish of the day with banana puree and cashew farofa</i>	
Camarões grelhados com risoto de limão siciliano 🌿	R\$130,00
<i>Grilled shrimp with lemon risotto</i>	
Espaguete aos frutos do mar 🌿	R\$94,00
<i>Polvo, lula e camarão</i>	
<i>Seafood spaghetti (Octopus, squid and shrimp)</i>	
Risoto de palmito com shitake 🌿🌿🌿	R\$79,00
<i>Heart of palm risotto with shiitake mushrooms</i>	

🌿 Contém lactose With lactose 🌿 Vegetariano Vegetarian 🌿 Contém glúten With gluten

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Menu Infantil / Kid's Menu

Massa a escolha	
Penne, Espaguete ou Linguine	R\$62,00
<small>Molho a escolha – Sugo 🍷, bolonhesa ou quatro queijos 🧀</small>	
<small>Choose 1 pasta – Penne, Spaghetti or Linguine</small>	
<small>Choose 1 sauce – Tomato, Bolognese or Four Cheese</small>	
Escalopinho de mignon com arroz e batata frita	R\$66,00
<small>Filet Mignon cutlets served with rice and fries</small>	
Filé de frango grelhado com brócolis e purê de batatas 🍷	R\$62,00
<small>Grilled chicken with broccoli and mashed potatoes</small>	

Sobremesas / Desserts

Crème Brûlée de laranja 🍷🍌🍷	R\$27,00
<small>Orange Crème Brûlée</small>	
Torta de maçã com sorvete de creme 🍷🍌🍷	R\$29,00
<small>Apple pie with vanilla ice cream</small>	
Pudim de leite condensado 🍷🍌	R\$24,00
<small>Condensed milk flan</small>	
Mousse de chocolate com crocante de pistache 🍷🍌🍷	R\$28,00
<small>Chocolate mousse with pistachio</small>	
Sorvete 🍷🍌🍷	R\$32,00
<small>Crepe, morango, chocolate</small>	
<small>Ice cream – vanilla, strawberry and chocolate</small>	
Salada de frutas da estação	R\$25,00
<small>Fruit salad 🍷🍌🍷</small>	

Bebidas sem álcool / Soft Drinks

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

Cervejas / Beer

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

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
American Whiskey	
Jack Daniel's	R\$36,00
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 / Liquors 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

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