

Lobby Bar



Entradas / Starters

Salada Caesar de Frango 🌾 🥚	R\$73,00
Caesar salad with chicken	
Carpaccio de mignon com pipoca de alcaparras e molho de mostarda Dijon	R\$68,00
Beef carpaccio with fried capers and Dijon mustard dressing	
Tábua de Salumeria de queijos e frios com azeitona marinada, mix de nuts, mel, geleia de pimenta e torradas 🌾 🥚	R\$99,00
Cold cuts, marinated olives, mixed nuts, honey, pepper jelly and toast	

Petiscos / Small portions

Camarão crocante com molho tártaro 🌾 🥚	R\$121,00
Breaded shrimp with tartar sauce	
Porção de batatas fritas com molho de cheddar e crispy de bacon 🥚	R\$48,00
Cheese fries with bacon crisps	
Bolinho de bacalhau com tapenade de azeitonas pretas (10 unidades)	R\$78,00
Cod balls with olive tapenade (10 pieces)	
Pastel de queijo defumado (6 unidades) 🌾 🥚	R\$48,00
Smoked cheese pastel (6 pieces)	
Pastel de moqueca de camarão (6 unidades) 🌾	R\$73,00
Shrimp pastel (6 pieces)	

Sanduíches / Sandwiches

Cheeseburger artesanal com queijo cheddar, bacon, cebola caramelizada e pickles 🌾 🥚	R\$59,00
Servido com fritas	
Cheeseburger with bacon, caramelized onions and pickles. Served with fries	
Sanduíche de legumes grelhados 🌾	R\$49,00
Berinjela, abobrinha e tomate ao pesto servido no pão sem glúten e acompanha salada de folhas com manga	
Grilled vegetable (eggplant, zucchini, tomato) sandwich in gluten-free bread with pesto sauce. Served with garden salad with mango	
Sanduíche de filé gratinado com queijo provolone, cebola caramelizada e batata frita 🌾 🥚	R\$83,00
Beef grilled with provolone cheese, caramelized onion and french fries	
Misto quente 🌾 🥚 ou Queijo quente 🌾 🌿	R\$46,00
Pode ser preparado no pão integral	
Grilled ham & cheese sandwich or grilled cheese	
Can be prepared on wheat bread	

Pizzas

Muçarela 🌾 🌿 🥚	R\$48,00
Pomodoro sauce and mozzarella	
Marguerita 🌾 🌿 🥚	R\$57,00
Muçarela, tomate e manjeriço	
Pomodoro sauce, mozzarella, tomato and basil	
Calabresa 🌾 🥚	R\$61,00
Pomodoro sauce, mozzarella and sausage	
Portuguesa 🌾 🥚	R\$59,00
Queijo, presunto, ovo, cebola, azeitonas pretas e orégano	
Pomodoro sauce, mozzarella, ham, hard boiled eggs, onions, black olives and oregano	
Parma com rúcula 🌾 🥚	R\$79,00
Pomodoro sauce, mozzarella, parma ham and arugula	
Camarão 🌾 🥚	R\$87,00
Pomodoro sauce, mozzarella and shrimp	

Bebidas sem álcool / Soft Drinks

Água mineral com ou sem gás	R\$11,00
Still or sparkling water	
Refrigerante (lata)	R\$13,00
Soda (can)	
Suco natural	R\$15,00
Fresh juice	
Suco de tomate temperado	R\$19,00
Tomato juice	
Água de coco	R\$15,00
Coconut water	
Café Nespresso	R\$11,00
Nespresso coffee	
Duplo Nespresso	R\$15,00
Double Nespresso	
Cappuccino 🥚	R\$15,00
Chá nacional	R\$10,00
Brazilian tea	
Chá importado	R\$13,00
International tea	
Coquetel de frutas sem álcool 🌾	R\$21,00
Virgin fruit cocktail	
Red Bull	R\$25,00
Café com leite (xícara) 🥚	R\$15,00
Coffee with milk (cup)	

Cervejas / Beer

Império (long neck)	R\$16,00
Heineken (long neck)	R\$19,00
Stella Artois (long neck)	R\$19,00
Corona (long neck)	R\$23,00
Heineken 0% álcool (long neck)	R\$19,00

🥚 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\$29,00
Caipirinha Ypióca Ouro (SP)	R\$32,00
Caipirinha Leblon (SP) Santo Grau (RJ) Magnífica	R\$38,00
Caipirinha 7 Engenhos Carvalho	R\$35,00
Caipiríssima	R\$29,00
Caipiroska Smirnoff Voa	R\$32,00
Caipiroska Absolut Ketel One	R\$37,00
Caipiroska Ciroc Grey Goose	R\$41,00
Campari Orange	R\$32,00
Cuba Libre	R\$32,00
Cuba Libre Havana	R\$38,00
Gin Tônica Apogee	R\$33,00
Gin Tônica Tanqueray Beefeater Bombay Gordon's	R\$38,00
Gin Tônica Tanqueray Ten Bulldog	R\$43,00
Mojito	R\$32,00
Mojito Havana	R\$38,00
Moscow Mule Smirnoff Voa	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
Carajillo	R\$35,00
Nespresso Martini	R\$38,00
Blonde	R\$35,00
Tanqueray Bossa Nova	R\$40,00
Don Paloma	R\$39,00
Don Margarita	R\$38,00

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
Negroni Tanqueray Bossa Nova	R\$40,00

Tequila 50ml

José Cuervo Especial	R\$27,00
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Sake 50ml

Gekkeikan Silver	R\$22,00
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Aperitivos / Apéritifs 50ml

Martini Dry Bianco Rosso	R\$23,00
Aperol Campari	R\$25,00
Carpano Punt & Mes	R\$32,00
Fernet Branca	R\$33,00

Whisky 50ml

8 anos / 8 years old	
Ballantines Finest	R\$34,00
Johnnie Walker Red Label	R\$34,00
12 anos / 12 years old	
Ballantines Chivas Regal Logan Buchanan's Grand Old Parr	R\$42,00
Johnnie Walker Black Label	R\$42,00
Single Malt	
Glenfiddich 12 years	R\$63,00
American Whiskey	
Jack Daniel's	R\$38,00
Deluxe Whisky	
Johnnie Walker Gold Label	R\$72,00
Chivas Regal 18 years	R\$85,00
15 anos / 15 years old	
Johnnie Walker Green Label	R\$62,00

Gin 50ml

Apogee	R\$26,00
Tanqueray Gordon's Beefeater Bombay	R\$31,00
Tanqueray Ten Bulldog	R\$36,00
Tanqueray Bossa Nova	R\$36,00

Cachaças 50ml

Ypióca Prata (SP)	R\$22,00
Ypióca Ouro (SP)	R\$23,00
Leblon (SP) Santo Grau (RJ)	R\$29,00
Magnífica	R\$29,00
7 Engenhos Carvalho	R\$27,00

Vodka 50ml

Smirnoff Voa	R\$29,00
Absolut Ketel One	R\$34,00
Ciroc Grey Goose	R\$39,00

Rum 50ml

Bacardi Carta Blanca Oro	R\$27,00
Malibu	R\$29,00
Havana Club Añejo 3 anos	R\$34,00

Cognac / Brandy 50ml

Domecq Fundador	R\$31,00
Courvoisier V.S.O.P.	R\$83,00

Licores / Liquors 30ml

Amarula	R\$35,00
Cointreau	R\$35,00
Diego Zamora 43	R\$35,00
Frangélico	R\$35,00
Limoncello	R\$35,00
Peach tree	R\$35,00



Contém lactose
With lactose



Vegetariano
Vegetarian



Contém glúten
With gluten

Taxa de Rolha Vinhos/Espumantes R\$80,00+10%/Taxa de Rolha Whisky e destilados R\$100,00+10% / Cervejas R\$8,00+10%
Wines/Sparkling corkage fee R\$80,00+10%/ Whiskey and distilled drinks corkage fee R\$100,00+10% / Beers R\$8,00+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/Vigilância 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

Excelsior
Windsor