

*Tan*  
*Ban*  
*Tarobá*

## INTERNATIONAL COCKTAILS

Brandy Alexander  
Tequila Sunrise  
Sex on the Beach  
Bloody Mary  
Pisco Sour  
Apple Martini  
Cosmopolitan  
Piña Colada  
Expresso Martini  
Daiquiri  
Mojito

Moscow Mule  
Gin Fizz  
Aperol Spritz  
Manhattan  
Long Island Ice tea  
Margarita  
Negroni  
Whisky Sour  
Old Fashioned  
Kir Royal  
Strawberry Kiss

## SIGNATURE COCKTAILS

Blue Falls  
Caipirinha Três Fronteiras  
Devil's Throat  
Caipi-Mate  
Negroni no Barril  
Mojito tropical

Coquetel Gin Belmond Falls  
Bloody Mary da casa  
Amor perfeito  
Coquetel Crone  
Strawberry Gin Tonica  
Frozen Blue Sky

## SPIRITS

Brasilberg  
Fernet Branca  
Campari  
Tequila Herradura Añejo  
Grappa Finissima Bianco Carpené Malvolti  
Tequila D. Julio Branco  
Grappa Di Berta Amarone  
Calvados Père Magloire  
Tequila José Cuervo Especial  
Poirre William

## CAIPIRINHAS

Your Caipirinha can be prepared with any of the cachaças below and combined with different fresh fruits

### Ypióca Prata

Ceará - Aged in freijó barrels for 1 year

### Terra Vermelha Orgânica

Paraná - Reserve in jequitibá barrels

### Terra Vermelha Orgânica

Paraná - Aged in jequitiba barrels for 6 to 8 years

### Companheira

Paraná - Aged in amburana barrels for 3 years

## CAIPIROSKAS

Caipirinhas prepared with Vodka, lime and sugar

Sky

Absolut

Ketel One

Ciroc

Finlandia

Belvedere

Stolichnaya

Grey Goose

Tiiv Organica

## BELMOND CACHAÇAS

Cachaça Companheira branca 670 ml

Cachaça Companheira Carvalho 670 ml

Cachaça Companheira Cerejeira 670 ml

# GIN

## **Bulldog**

Match with: Lime and pink pepper

## **G Vine**

Match with: Green grapes and meyer lemon peel

## **Tanqueray Ten**

Match with: Lime peel and pink pepper

## **Vitória Régia**

Match with: Cilantro, Cardamom and lime

## **Monkey 47**

Match with: Lime peel and vanilla

## **Gordon's**

Match with: Lime rings

## **Hendrick's**

Match with: Sliced cucumber

## **Saffron**

Match with: Meyer lemon peel and pink pepper

## **Tanqueray**

Match with: Lemon and rosemary

## **Virga**

Match with: Lemon, rosemary and star anise

## **The Botanist**

Match with: Meyer lemon peel, peppermint and grapefruit

## **Bombay Sapphire**

Match with: Cilantro and lime peel

## **Cidadelle**

Match with: Orange and star anise

## **Amázzoni**

Match with: Tangerine and meyer lemon

## SCOTCH WHISKY

Johnnie Walker Red Label - 8 years

Ballantine's - 8 years

Ballantine's - 12 years

Buchanan's - 12 years

Chivas Regal - 12 years

Johnnie Walker Black Label - 12 years

Dimple - 15 years

JB Reserve - 15 years

Buchanan's - 18 years

Johnnie Walker Golden Label - 18 years

Green Label - 18 years

Platinum Label - 18 years

Johnnie Walker Blue Label - 21 years

## IRISH WHISKY

Jameson

## SINGLE MALT WHISKY

Glenfiddich Single Malt - 12 years

The Macallan Amber Single Malt - 12 years

Chivas Royal Salute - 21 years

Balvenie Double Wood - 17 years

Glenmorange

Cardhu

The Glenlivet

The Glenlivet - 18 anos

MaCallan Ruby

## BOURBON AND SOUR MASH

Jim Beam

Jack Daniel's

## RUM

Malibu  
Bacardi Carta Branca  
Bacardi Carta Ouro  
Havana Añejo 7 anos  
Zacapa Solera 23 Grand Reserve  
Mount Gay  
Zacapa X.O

## PORTO, JEREZ E MADEIRA

Fonseca Tawny  
Churchill's Reserva Ruby  
El Maestro Sierra Pedro Ximenez  
Tokaji Pendits Édes Furmint  
Fonseca Unfiltred L.B.V.

## COGNAC

Hennessy V.S.O.P.  
Remy Martin V.S.O.P.  
Hennessy X.O.  
Luiz XIII

## SAQUÊ

Geikkeikan Sake Silver  
Azuma Kirin

## BRANDY NACIONAL

Casa Valduga XV years  
Casa Valduga XX years

## BEER

Pilsen Brazilian beer  
Stella Artois - Lager  
Non alcoholic Brazilian beer  
Petra Weiss beer  
Cerveja Petra Schwarzbier  
Cerveja Corona long neck  
Cerveja Heineken long neck

## CRAFT BEER

Leopoldina Witbier  
Leopoldina Bohemia Pilsen  
Leopoldina Apa  
Leopoldina Ipa

## BILLARD HAPPY HOUR

Daily: buy four beers, get one complimentary.

## NON ALCOHOLIC COCKTAILS

Fresh fruit cocktail  
Shirley Temple - Soda with gooseberry syrup & cherry  
Virgin Mojito  
Virgin Piña Colada  
Virgin Daiquiri

## WINES BY THE GLASS

### WHITE WINES

Lauca Sauvignon Blanc, Valle del Maule - Chile

Viapiana Expressões Chardonnay, Flores da Cunha - Brazil

Zorzal Terroir Único Sauvignon Blanc, Mendoza - Argentina

Luiz Argenta Clássico Chardonnay, Flores da Cunha - Brazil

### ROSÉ WINES

Occasione Blendo Rosé, Garibaldi - Brazil

Leyda Rosé Pinot Noir, Valle de Leyda - Chile

Côtes de Provence Émotion Famile Pinot Rosé, Provence - France

### RED WINES

Viapiana Expressões Merlot, Flores da Cunha - Brazil

Luiz Argenta Clássico Cabernet Sauvignon, Flores da Cunha - Brazil

Lauca Reserva Carménère, Valle del Maule - Chile

Alunco Roble Malbec, Mendoza - Argentina

### SPARKLING WINES

Luiz Argenta Charmat Brut, Brazil

Luiz Argenta Charmat Rosé, Brazil

Cave Geisse Victoria Vintage Rosé Extra Brut, Brazil

## LIQUEURS

Amaretto Disaronno Cointreau

Tia Maria

Limoncello Lucano

Grand Marnier

Drambuie

Ricard

Benedictine

Frangelico

Peachtree

## SOFT DRINKS AND FRESH JUICES

Mineral water

Acqua Panna

San Pellegrino

Soft drinks

Fever Tree tonic water

Fever Tree Ginger Ale

Fever Tree Ginger Beer

Fresh fruit juices

Grape juice

Red Bull

## HOT BEVERAGES

Espresso

Capuccino

Hot chocolate

Irish Coffee

Quentão de Cachaça - Cachaça Grog

## FINGER FOOD

**Salmon and tuna tartar** (GF/LF)  
on crunchy tapioca

**Tapioca dices** (GF)  
with guava barbecue sauce

**Spanish duo**  
manchego cheese and pata negra ham

**Prawn tempura** (LF)  
with ponzo sauce

**Anticuchero Tenderloin**  
tenderloin marinated in peruvian chili, sautéed corn, vinegar,  
golden potato and cumin

**Peruvian Spring Roll**  
stuffed with sautéed beef, soy sauce, tomato, cilantro,  
and huancaína sauce

**Pizzeta**  
pomodoro sauce, buffalo mozzarella, parma ham, fig, cherry tomato,  
arugula and balsamic reduction

**Roastbeef carpaccio**  
roast beef, grana padano emulsion, parmesan cheese, capers,  
basil, cherry tomato and water cress.

**Caviar Ossetra** - 30g  
**Caviar Beluga Siberiano** - 30g

Caviar sides: blinis, sour cream, egg white, egg yolk,  
red onions, chives and lime.

## SANDWICHES

(Served until 10:30pm)

### **Brazilian cheese bread and wagyu pastrami**

pastrami, caramelized onion, arugula and grana padano cheese

### **Vegan ciabatta**

zucchini, red and yellow bell pepper, eggplant, eryngui mushroom, cashew mayo and sweet potato chips

### **Club Sandwich**

grilled chicken breast, ham and mozzarella cheese, bacon, fried egg, lettuce, mayonnaise and tomato on square bread with french fries

### **Burger 1958**

200g blend of two different cuts of beef, homemade pickles lettuce, cheddar cheese, grilled bacon, crispy red onion and special sauce, served with french fries

### **Bao with pork belly**

pickled cucumber, black sesame seed, carrot, purple cabbage and cilantro

### **Tacos**

black beans cream, bitter-sweet turnip, sausage, chicken, avocado emulsion with jalapeño pepper and cilantro

## SALADAS

### **Caesar salad**

roman lettuce with croutons, bacon, anchovies, parmesan cheese and classic anchovies dressing

Chicken extra

### **Greek salad (GF)**

red onion, tomato, cherry tomato, black olive, cucumber, feta cheese, olive oil and balsamic vinaigrette - GF

## SOPAS

Chicken soup (LF / GF)

Creamy pumpkin soup with truffled oil (GF)

(LF)  
LACTOS FREE

(GF)  
GLUTEN FREE

## DESSERTS

Belgian chocolate tarte  
with butterscotch ice cream

Red berries cheesecake

Brazilian desserts selection  
Brigadeiro, quindim, bem casado, pudim and fruit sorbet

Peruvian lemon pie

Pistachio Crème Brûlée

Ice cream and sorbets

Seasonal fruits plate