



## MENU

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### OPENING HOURS:

Mon - Thu 12:00 - 22:00 Fri - Sat 12:00 - 23:00 Sun 12:00 - 21:00

*The list of ingredients and allergic substances is available at the bar. All of our dishes may contain allergens.*

*Service is not included in the price.*

## STARTERS / SALGADOS / TAPAS

<i>Pão de Alho</i> VEGE Garlic bread	6,-
<i>Pão de Queijo</i> 4 pieces VEGE Tapioca cheese bums	9,-
<i>Quibe</i> 4 pieces Beef, bulgur buckwheat and mint croquettes served with chimichurri and pepper sauce	15,-
<i>Bolinhos de Queijo</i> 4 pieces Fried cheese balls with pepper sauce	18,-
<i>Espetinho de Camarão</i> Grilled shrimps shashlik with passion fruit mayonnaise	22,-
<i>Lulas Fritas</i> Crispy squids, shrimps and baby octopus served with passion fruit mayonnaise and garlic sauce	30,-
<i>Mandioca Frita</i> – fried cassava	
- Cassava chips with pepper sauce VEGA	10,-
- Cassava fries with garlic sauce VEGE	18,-
<i>Coxinhas</i> 3 pieces – fried Brazilian „dumplings” of steamed dough	
- Chicken and creamy requeijão cheese with garlic sauce	16,-
- Shrimps and creamy requeijão cheese with passion fruit mayonnaise	35,-
<i>Pastel</i> – fried Brazilian dumpling	
- Tomato sauce, mozzarella, oregano, garlic sauce VEGE	12,-
- Dried beef, chimichurri sauce	16,-
- Shrimps, creamy requeijão cheese, passion fruit mayonnaise	32,-
<i>Tapioca</i> – tapioca flour „pancake”	
- Crispy chicken, bacon, cheddar, tomato, corn, tomato sauce	30,-
- Nutella, banana, passion fruit jam VEGE	15,-
- Peanut butter, apple, cashew nuts, cinnamon, agave syrup VEGA	17,-

## SOUPS

*(served with toasted bread)*

Tomato cream with orange VEGA	9,-
Spicy black beans, bacon and red pepper soup	12,-

## MAIN COURSES

*Feijão* – black beans

- with bacon, onion and garlic, served with orange, Brazilian vinagrete, rice and farofa	20,-
- with onion and garlic, served with orange, Brazilian vinagrete, rice and farofa VEGA	16,-

*Moqueca* – popular dish of north-eastern Brazil

- with shrimps, squids, pepper, tomatoes, coconut milk, dendê oil and cilantro, served with rice and farofa	45,-
- with pepper, tomatoes, coconut milk, dendê oil and cilantro, served with rice and farofa VEGA	28,-

*Fresh tagliatelle*

- dried beef, tomato sauce, cherry tomatoes, rocket lettuce, parmesan	26,-
- tomato sauce, dried tomatoes, rocket lettuce, parmesan, black olives VEGE	24,-

*Churrasquinhos de Frango*

Chicken shashliks served with grilled pineapple, fries, rice and farofa	29,-
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*Filé de frango à parmegiana*

Chicken breast baked with mozzarella, parmesan, prosciutto ham and tomato sauce, served with fries, rice and farofa	32,-
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*X-tudo Burger* 32,-  
Burger with beef, bacon, fried egg, cheddar, corn, tomato, lettuce, potato sticks, ketchup, mustard and mayonnaise, served with cassava chips

*Quiabo com Tomate VEGA* 36,-  
Okra with tomatoes, onion, garlic, corn, cashew nuts and cilantro, served with rice and farofa

*Picanha* 46,-  
Beef rump steak served with Brazilian vinagrete, fries and black beans

**Every Saturday and Sunday we recommend:**

*Feijoada* – Brazilian national dish with black beans, pork, beef, sausages, bacon and chorizo, served with Brazilian vinagrete, orange, rice and farofa 29,-

**SALADS**

*(composition of fresh lettuces, served with toasted bread)*

*Copacabana* 26,-  
Chicken, fresh pineapple, corn, red pepper, citrus vinaigrette

*Ipanema VEGA* 32,-  
Avocado, heart of palm, cashew nuts, cherry tomatoes, citrus vinaigrette

*Leblon* 36,-  
Squids, shrimps, cherry tomatoes, melon, passion fruit mayonnaise

## DESSERTS

<i>Brigadeiros</i> 3 pieces Chocolate truffles	6,-
<i>Pave</i> Milky dessert with chocolate	10,-
<i>Mousse de Maracujá</i> Passion fruit mousse	10,-
<i>Creme de Papaya</i> Ice cream with papaya and Cassis liqueur	16,-
<i>Abacaxi no Churrasco</i> VEGA Slices of grilled pineapple with brown sugar and cinnamon	15,-
<i>Cartola</i> Bananas fried with mozzarella, cinnamon and brown sugar, served with ice cream	20,-
<i>Açaí na Tigela</i> VEGA Sweet açaí with guarana, granola and banana	26,-
<i>Cupuacu na Tigela</i> Cupuacu served with banana and cocoa	30,-

## BRAZILIAN SANTOS COFFEE

<i>Pot of Cafezinho</i> (300 ml) Strong and sweet coffee prepared in traditional Brazilian way	20,-
Espresso	6,-
Black coffee	6,-
White coffee	7,-
Cappuccino	8,-
Latte	9,-
Ice coffee	15,-

## TEA

Tea (various flavors)	6,-
<i>Brazilian Yerba Mate</i> (classic / fruity) Served hot or cold with ice	12,-
Hot tea with Captain Morgan Black rum, lemon and honey	16,-

## BEVERAGES

<b>Smoothie 300 ml</b> Fruit to choose: pineapple with mint / mango / papaya / acerola / acerola with orange / coconut with pineapple juice / cajú / cajá / graviola / goiaba / passion fruit / açai / açai with guarana/ açai with apple juice / cupuaçu	15,-
<b>Shake 300 ml</b> Fruit to choose: mango / papaya / coconut with pineapple juice / graviola / passion fruit / cajá / goiaba / açai / açai with guarana / cupuaçu	16,-
Lemonade 300 ml	13,-
Virgin Mojito 300 ml	14,-
Sparkling / still spring water with fruits and mint - 1 l	15,-
Guaraná Antarctica 330 ml	12,-
Coca-Cola / Tonic / Sprite 200 ml	6,-
Kropla Beskidu still water / Kropla Délice sparkling water - 330 ml	5,-
Orange juice / apple juice / pineapple juice 300 ml	7,-

## COCKTAILS

<i>Caipirinha</i> (double - 28,-) 40 ml Cachaça 51, lime, brown sugar	15,-
<i>Caipifruta de Maracujá</i> (double - 34,-) 40 ml Cachaça 51, passion fruit, brown sugar	18,-
<i>Batida de Maracujá</i> 40 ml Cachaça 51, passion fruit, milk, sugar	18,-
<i>Tequila Sunrise</i> 40 ml Tequila Olmeca, orange juice, grenadine	14,-
<i>Margarita</i> 40 ml Tequila Olmeca, 20 ml Cointreau, lemon juice	18,-
<i>Cuba Libre</i> 40 ml Bacardi Superior, lemon, lemon juice, Coca-Cola	17,-
<i>Mojito</i> 40 ml Bacardi Superior, lime, brown sugar, mint, Sprite	17,-

## DRAUGHT BEER

Żywiec 0,3 l	7,-
Żywiec 0,5 l	9,-
Syrup	1,-

## BOTTLED BEER

Heineken 0,5 l	12,-
Warka 0,5 l	9,-

Warka Strong 0,5 l	10,-
Radler lemon 0,5 l	9,-
Żywiec 0,5 l	9,-
Desperados 0,4 l	12,-
Desperados Red 0,4 l	12,-
Strongbow cider 0,33 l	10,-

Mulled wine with nuts and orange	12,-
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<i>Aperitif</i> Martini Extra Dry 100 ml	12,-
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<i>Porto</i> Porto Ruby Barros 50 ml	10,-
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### **BRAZILIAN CACHAÇA**

Cachaça 51 40 ml (0,7 l - 180,-)	10,-
Cachaça 51 Gold 40 ml (0,7 l - 200,-)	12,-
Cachaça Leblon 40 ml (0,7 l - 380,-)	29,-
Cachaça Leblon Reserva 40 ml (0,5 l - 380,-)	29,-



Cedilla (Brazilian acai liqueur) 40 ml Served with lime and ice	29,-
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### **RUM / GIN / TEQUILA**

Bacardi Superior 40 ml	9,-
Captain Morgan Black 40 ml	11,-
Gin Seagram's 40 ml	8,-
Tequila Olmeca 40 ml	10,-

### **VODKA**

Absolut 40 ml (1 l - 200,-)	9,-
Wyborowa 40 ml (1 l - 150,-)	7,-

### **WHISKY / COGNAC**

Jack Daniel's 50 ml	15,-
Glenfiddich 12 YO 50 ml	29,-
Ballantine's 50 ml	10,-
Ballantine's Brasil 50 ml	12,-
Martell V.S. 50 ml	22,-

## LIQUEURS

Passoã 20 ml	9,-
Malibu 20 ml	8,-
Cointreau 20 ml	9,-
Bailey`s 20 ml	8,-
Cassis 20 ml	8,-
Jägermeister 40 ml	12,-