90 YEARS OF HISTORY

Λ B E R N Λ DA GLÓRIA

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- f Taberna da Glória
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SALADS

SIMPLE R\$ 22,90 Lettuce, tomato and onion.

PALM HEART

R\$ 49,90

MIXED

R\$ 61,90

Lettuce, tomato, onion, bell pepper, broccoli, olive, cucumber, green beans, carrot, chayote, potato mayonnaise, cheese, ham and heart of palm.

BROTHS AND CREAMS

CHICKEN SOUP

R\$ 45,90

MINESTRONE

R\$ 48,90

ONION CREAM

R\$ 45,90

R\$ 45,90

LEÃO VELOSO SOUP R\$ 88,90

OMELETTS

R\$ 48,90

R\$ 48,90

MIXED
Ham and cheese.

R\$ 46,90
PAL



GREEN BROTH

HEART OF PALM CREAM

PALM HEART R\$ 55,90

SHRIMP R\$ 65,90

STARTERS AND APPETIZERS

GERMAN MEAT CROQUETTEUNIT

R\$ 14,90

GARLIC BREAD R\$ 16.90

FRIENDLY BEAN DIP R\$ 17,90

FRIED BALL OF COD

UNIT 6 UNIT 12 UNIT R\$ 19,90 R\$ 65,90

KEBAB R\$ 20,90

Beef/Chicken/Mixed/Kafta.

PASTRY 3 UNIT 6 UNIT Cheese, meat, R\$ 32,90 R\$ 42,90

crab and shrimp.

CASSAVA BALL 6 UNIT

With Cheese. R\$ 39,90

FRIED POTATOES R\$ 39,90

BEAN CROQUETTE 6 UNIT 12 UNIT

R\$ 42,90 R\$ 52,90

CRAB SHELL R\$ 42,90

MIXED APPETIZERS R\$ 46.90

2 pastries, 2 cod balls,

2 feijoada balls.

BREADED SHRIMP 10 UNIT
Stuffed with catupiry R\$ 45,90

TAPIOCA DICE BITES R\$ 42.90

With chili pepper jelly.

ROLL CRACKLING R\$ 65,90

With chili pepper jelly.

ONIONED SAUSAGE R\$ 49,90

ARTISAN SAUSAGE R\$ 65,90

FRIED CHICKEN R\$ 50,90

TABERNA FRIED POTATOES R\$ 49.90

Fried potato wedges topped with calabrese sausage and golden garlic.

TABERNA DRIED BEEF R\$ 65.90

Shavings of dried beef accompanied by garlic sauce and fried cassava.

CHICKEN GOUJONS R\$ 65,90

With tartar sauce.



FISH GOUJONS R\$ 69,90

With tartar sauce.

BEEF CARPACCIO R\$ 75,90

STARTERS AND SNACKS

FRIED BREADED SQUID RINGS

R\$ 89,90

PAULISTA SHRIMP

R\$ 129,90

With tartar sauce.

R\$ 105,90

FRIED BREADED SHRIMP MILANESE

R\$ 129,90

Sliced sautéed filet mignon with onion gravy, served with garlic farofa and bread basket.

APPETIZER FILET MIGNON

With tartar sauce.

Without shell.

PORTIONS SIZES:

Size S (Small): Mon-Fri (except Sat, Sun and holidays)
Size L (Large): Available every day

SEAFOOD

	S	L
GOLDEN FISH FILLET Served with mashed potatoes, broccoli rice and shrimp sauce.	R\$ 65,90	R\$ 136,90
TROUT FILLET WITH FINE HERB SAUCE Served with leek risotto and sautéed potatoes.	R\$ 79,90	R\$ 175,90
ROYAL SHRIMP WITH FINE HERB SAUCE Served with saffron risotto.	R\$ 65,90	R\$ 129,90
FRIED BREADED SHRIMP MILANESE Served with broccoli rice and sautéed potatoes.	R\$ 65,90	R\$ 129,90

SEAFOOD

	S	L
SHRIMP BOBÓ Served with rice and dende farofa.	R\$ 65,90	R\$ 129,90
SHRIMP MOQUECA Served with rice and dende farofa.	R\$ 65,90	R\$ 129,90
SHRIMP STROGANOFF Served with rice and sautéed potatoes.	R\$ 65,90	R\$ 129,90
SHRIMP WITH CATUPIRY CHEESE Served with raisin rice.	R\$ 65,90	R\$ 129,90
SHRIMP RISOTTO	R\$ 65,90	R\$ 129,90



POMMEDOR SHRIMP In white sauce with apple, served with mashed potatoes and rice.	R\$ 65,90	R\$ 129,90
DONANA SHRIMP Breaded over gratin leek risotto with mustard and honey sauce.	R\$ 65,90	R\$ 129,90
BADEJO WITH SHRIMP SAUCE Served with mashed potatoes and broccoli rice.	R\$ 89,90	R\$ 199,90

SEAFOOD

S L

MOQUECA OF GROUPER WITH SHRIMP

R\$ 89,90

R\$ 199,90

Nost

Served with rice and fish broth.

		TO A STATE OF THE
GROUPER À FIORENTINA	R\$ 89,90	R\$ 199,90
Grouper fillet over a bed of mashed potatoes, covered with gratin creamed spinach.		
SOLE WITH FINE HERB SAUCE Served with leek risotto and sautéed potatoes.	R\$ 89,90	R\$ 199,90
SOLE À LA BELLE MEUNIÈRE Sole fillet with shrimp, mushrooms and capers sauce, served with broccoli rice and sautéed potatoes.	R\$ 89,90	R\$ 199,90
SALMON WITH PASSION FRUIT SAUCE Served with broccoli rice and sautéed potatoes.	R\$ 89,90	R\$ 199,90
SALMON WITH SAUVIGNON BLANC Grilled salmon fillet with white wine sauce, leek, mushrooms, and shrimp, served with leek risotto and sautéed potatoes.	R\$ 89,90	R\$ 199,90
SQUID Served with broccoli rice.	R\$ 89,90	R\$ 199,90
SQUID MOQUECA	R\$ 89,90	R\$ 199,90

COD FESTIVAL

All festival dishes are accompanied by 1 bottle of Reguengos wine (red or white) for **+R\$59.90.**

S L

COD A LÁ NATAS R\$ 99,90 R\$ 199,90

Shredded codfish and grated carrot, on a bed of potatoes, covered with cream.



SPIRITUAL CODR\$ 99,90

R\$ 199,90

Sautéed onion slices with leek, potatoes, white sauce and grated cheese.

COD A LÁ BRAS R\$ 99,90 R\$ 199,90

Shredded codfish with potato straws, scrambled eggs and olives, sautéed in onions and garlic with olive oil, garnished with parsley.

COD A LÁ GOMES DE SÁ R\$ 99,90 R\$ 199,90

Shredded codfish with sautéed potatoes, onions, olives, parsley, garlic and boiled eggs, sautéed in olive oil.



COD FESTIVAL

All festival dishes are accompanied by 1 bottle of Reguengos wine (red or white) for +R\$59.90.

	S	L
COD A LÁ MELO Grilled codfish fillet with extra virgin olive oil, covered with sautéed garlic and onion, served with broccoli rice, sautéed potatoes and boiled egg.	R\$ 139,90	R\$ 269,90
COD A LÁ ZÉ DO PIPO Slices sautéed in onion, mayonnaise and mashed potatoes, all in the oven.	R\$ 139,90	R\$ 269,90
COD A LÁ ESPANHOLA Cooked cod fillet in tomato sauce with potatoes, onions, tomatoes, peppers, olives and parsley. Served with white rice.	R\$ 139,90	R\$ 269,90
COD A LÁ DAVIS Grilled with potatoes, onions, olives and broccoli grilled with garlic.	R\$ 139,90	R\$ 269,90
COD A LÁ BEATRIZ Grilled cod fillet, covered with saffron-sautéed onion, garnished with saffron risotto and sautéed potatoes	R\$ 139,90	R\$ 269,90
MAJESTIC CODFISH MOQUECA Cod fillet, coconut milk, octopus, squid, shrimp, potato, egg and white rice.		R\$ 349,90



SEAFOOD

S L

R\$ 89,90

R\$ 230,90

OCTOPUS WITH BROCCOLI RICE R\$ 99,90 R\$ 230,90

Grilled octopus, served with broccoli rice and sautéed potatoes.

SPANISH-STYLE OCTOPUS R\$ 99,90 R\$ 230,90

Cooked in pomodoro sauce with potatoes, onions, bell peppers and boiled eggs.

GALEGA-STYLE OCTOPUS R\$ 99,90 R\$ 230,90

Grilled octopus in Provencal sauce, served with saffron risotto and garlic broccoli.



MINHOTA-STYLE OCTOPUS

Octopus in cubes, sautéed in garlic with rice of broccoli.

BEEF

ROAST BEEF R\$ 56,90 R\$ 147,90

Served with gnocchi.

BREADED STEAKR\$ 59,90

R\$ 132,90

Served with rice, potato fried milanese and farofa.

BEEF

	S	L
COUNTRYSIDE BARBECUE	R\$ 59,90	R\$ 132,90
Ribeye steak with countryside sauce, served with rice, French fries and Brazilian farofa.		
OSWALDO ARANHA BBQ	R\$ 62,90	R\$ 147,90
Ribeye steak with golden garlic, served with rice, garlic farofa and Portuguese potatoes.		
GAÚCHA BBQ	R\$ 62,90	R\$ 147,90
Ribeye steak, served with rice, Brazilian farofa, fries, sausage and countryside sauce.		
COLORADO ADEMIR BBQ	R\$ 62,90	R\$ 147,90
Grilled ribeye steak with fine herb sauce, served with crazy rice and Portuguese potatoes.		
MIXED BBQ		R\$ 191,90
Ribeye steak, lamb ribs, chicken breast, and Calabrese sausage, served with rice, garlic farofa and French fries.		
BEEF STROGANOFF	R\$ 62,90	R\$ 147,90
Served with white rice and sautéed potatoes.		
TABERNA-STYLE DICED BEEF	R\$ 66,90	R\$ 177,90
Diced tenderloin sautéed in Madeira sauce, with banana fritters and poached egg, served with rice		
and garlic farofa.		
ALCATRA MEDALLIONS WITH	R\$ 69,90	R\$ 161,90
CATUPIRY CHEESE		
Served with Greek-style rice and Portuguese potatoes.		

BEEF

	S	L
CRAZY PICANHA Served with crazy rice, fries, and Brazilian farofa.	R\$ 75,90	R\$ 217,90
SAPATÃO PICHANA Sliced picanha with Tuscan sausage, served with Greek-style rice, fries and Brazilian farofa.	R\$ 75,90	R\$ 217,90
NOBLE ARTHUR PICHANA Sliced picanha, served with crazy rice, Brazilian farofa and Milanese-style bananas.	R\$ 79,90	R\$ 221,90
ARGENTINE ANGUS PICHANA Served with white rice, fries and egg farofa.		R\$ 269,90
COUNTRYSIDE FILLET Served with white rice, fries, Brazilian farofa and countryside sauce.	R\$ 91,90	R\$ 179,90
FILLET WITH FRIES	R\$ 87,90	R\$ 169,90
PARISIAN COFFEE FILLET Filet mignon in fine herb sauce, served with Duchess potatoes.	R\$ 91,90	R\$ 179,90
FRENCH-STYLE FILLET Grilled filet mignon, served with butter-sautéed straw potatoes, with onions, ham and peas.	R\$ 91,90	R\$ 179,90

BEEF

S L

FRIED FILETR\$ 91,90

R\$ 179,90

Milanesa-style filet mignon, gratinated with pomodoro sauce, served with mashed potatoes.



TORNEADOR WITH ROSTI R\$ 91,90 R\$ 179,90

Torneador of filet mignon in Madeira sauce, accompanied by rosti potatoes.

FORRESTIER MEDALLION R\$ 97,90 R\$ 187,90

Filet mignon medallion in Madeira sauce, red wine, sautéed potatoes, onion, bacon, ham and peas.

GORGONZOLA TORNEADOR R\$ 97,90 R\$ 187,90

Torneador of filet mignon in gorgonzola sauce, served with almond rice and Portuguese potatoes.

PIEMONTESE MIGNON ESCALOPE R\$ 97,90 R\$ 187,90

Filet mignon medallion in Madeira sauce, with bacon slices, served with Piemontese-style rice.

PORK

MINEIRA-STYLE PORK RIBS

R\$ 62,90

R\$ 122,90

Served with rice, "mineira" kale and "tutu".

POULTRY

S L

GRILLED CHICKEN WITH VEGETABLES

R\$ 47,90

R\$ 91,90

Served with potatoes, broccoli, green beans, carrots, heart of palm and cauliflower.



CHICKEN STROGANOFF

R\$ 49,90

R\$ 97,90



À LA BERNARDO CHICKEN

R\$ 49,90

R\$ 97,90

Grilled chicken breast with fine herb sauce, served with vegetable risotto.

CHICKEN PARMESAN

R\$ 49,90

R\$ 97,90

Milanesa-style chicken fillet, gratinated with pomodoro sauce, served with mashed potatoes.

FRENCH-STYLE CHICKEN

R\$ 49,90

R\$ 97,90

Grilled chicken breast, served with butter-sautéed straw potatoes, with onions, ham and peas.

POULTRY

	S	L	
CHICKEN WITH GORGONZOLA Served with Greek-style rice and potato noisette	R\$ 52,90 s.	R\$ 101,90	
GRILLED CHICKEN WITH CREAMED CORN	R\$ 52,90	R\$ 101,90	
CUBAN-STYLE CHICKEN SUPREME R\$ 119,90 Milanesa-style chicken breast, served with fried milanesa-style banana, onion and bacon, peas, heart of palm and straw potatoes.			
PASTAS			
SPAGHETTI WITH R\$ 61,90 GARLIC AND OIL	PARISIAN-STYLE SPAGHETTI	R\$ 79,90	
GNOCCHI WITH BOLOGNESE R\$ 67,90 SAUCE	CARBONARA SPAGHETTI	R\$ 79,90	

FOUR CHEESES

SPAGHETTI WITH

GNOCCHI

SHRIMP

R\$ 67,90

SPAGHETTI BOLOGNESE

R\$ 89,90

R\$ 129,90

SPECIAL DISHES

COMPLETE FEIJOADA

R\$ 159,90

(Brazilian dish with beans and meat)
Only on Fridays and Saturdays.



COZIDOOnly on Sundays.

R\$ 189,90

VALENCIAN PAELLA

R\$ 231,90

Shrimp, squid, octopus, mussels, fish and pork loin cooked in saffron rice.

SEAFOOD STEW

R\$ 231,90

Lobster, shrimp, mussels, fish, octopus, coconut milk, rice and broth.

SEAFOOD SPAGHETTI

R\$ 231,90

Lobster, shrimp, mussels, fish and octopus.

SEAFOOD RISOTTO

R\$ 231,90

Squid, shrimp, mussels, fish and octopus.



PIZZAS

	BIG	FAMILY
MOZZARELLA	R\$ 65,90	R\$ 69,90
НАМ	R\$ 66,90	R\$ 72,90
MARGHERITA	R\$ 66,90	R\$ 72,90
HEART OF PALM	R\$ 66,90	R\$ 72,90
PORTUGUESE	R\$ 66,90	R\$ 78,90

PIZZAS

BIG **FAMILY CALABRESE** R\$ 69,90 R\$ 74,90 **MUSHROOM** R\$ 69,90 R\$ 74,90 R\$ 74,90 R\$ 69,90 **GARLIC** R\$ 78,90 R\$ 74,90 **BACON WITH MUSHROOM DANTAS** R\$ 74,90 R\$ 78,90 Mozzarella, bacon, mushrooms and onion. R\$ 77,90 R\$ 81,90 **CHICKEN WITH CATUPIRY** R\$ 77,90 R\$ 81,90 **DRY MEAT WITH CATUPIRY** R\$ 85,90 **FOUR CHEESES** R\$ 88,90 R\$ 110,90 R\$ 95,90 **SHRIMP**



SWEET PIZZAS



	MEDIOW
BANANA WITH CINNAMON	R\$ 61,90
PRESTÍGIO (CHOCOLATE AND COCONUT)	R\$ 63,90
CHOCOLATE	R\$ 63,90
ROMEO AND JULIET	R\$ 63,90

DESSERTS

PASTRY OF BELEM	R\$ 18,90	FRIED BANANA WITH ICE CREAM	R\$ 37,90
PUDDING	R\$ 20,90	PETIT GATEAU WITH ICE CREAM	R\$ 37,90
ICE CREAM	R\$ 23,90		
		PETIT GATEAU WITH SWEET MILK	R\$ 37,90
VARIOUS PIES	R\$ 27,90	AND CHEESE ICE CREAM	
SUNDAY	R\$ 31,90		
	- 1		
BROWNIE WITH ICE CREAM	R\$ 37,90		

DRINKS

NON-ALCOHOLIC

MINERAL WATER	R\$ 8,00	ENERGY DRINK	R\$ 16,90
ESPRESSO COFFEE	R\$ 9,90	LEMONADE SPRITZ	R\$ 17,90
SOFT DRINK	R\$ 10,00	PONTAL (BRAZILIAN SODA)	R\$ 17,90
MATE TEA	R\$ 10,50	MATE TEA WITH CITRUS FRUITS	R\$ 17,90
H20	R\$ 11,50	PITCHER OF	R\$ 29,90
FRUIT JUICE	R\$ 12,90	JUICE (750ML)	

CAIPIRINHA Flavors: pineapple, lemon and passion fruit.

CAIPIRINHA	R\$ 21,90	CAIPIVODKA	R\$ 28,90
CAIPI SALINAS	R\$ 28,90	CAIPIVODKA ABSOLUT	R\$ 35,90

COCKTAILS

SHAKEN DRINKS	R\$ 22,90	MOJITO	R\$ 37,90
PONTAL (BRAZILIAN SODA)/VODKA	R\$ 35,90	APEROL SPRITZ	R\$ 38,90
PINA COLADA	R\$ 35,90	GIN AND TONIC WITH LEMON	R\$ 47,90

DRINKS

DRINKS

TANGERINE GIN AND TONIC	R\$ 47,90	MARGARITA	R\$ 52,90
TROPICAL GIN	R\$ 47,90	IMPORTED GIN AND TONIC	R\$ 53,90
CACHAÇAS		LIQUEURS	
51	R\$ 10,00	43 (Cuarenta y tres)	R\$ 43,90
YPIOCA PALHA	R\$ 13,00	FRANGÉLICO	R\$ 43,90
SALINAS	R\$ 16,90	AMARULA	R\$ 43,90
SELETA	R\$ 18,90	CONTREAU	R\$ 43,90
DOSES			
RUM	R\$ 19,90	CAMPARI	R\$ 29,90
STEINHAEGER BECOSA	R\$ 20,90	DOMECQ	R\$ 32,90
SMIRNOFF	R\$ 24,90	ABSOLUT	R\$ 34,90
SAQUE	R\$ 29,90	RED LABEL	R\$ 34,90
MARTINI	R\$ 29,90	BLACK LABEL	R\$ 40,90
TEQUILA	R\$ 29,90	IMPORTED GIN	R\$ 39,90

DRINKS

DRAFT BEER

ZERO GRAU MUG 340ml	R\$ 14,90
DRAFT BEER BOY 200ml	R\$ 8,90
DRAFT BEER TULIPA 300ml	R\$ 9,90



LONG NECK

HOCUS POCUS Orange sunshine/ Alma/ Aura	R\$ 19,90
HEINEKEN	R\$ 14,00
HEINEKEN ZERO	R\$ 14,00
STELLA PURE GOLD Sem glúten	R\$ 14,00
DARK PETRA	R\$ 14,00
MALZBIER	R\$ 14,00
CORONA	R\$ 14,00
ESTRELLA GALICIA	R\$ 14,00
SAPATENIS	R\$ 14,00

BEER 600ML

PETRA	R\$ 9,90
AMSTEL	R\$ 10,90
BUDWEISER	R\$ 12,00
BRAHMA	R\$ 12,90
ORIGINAL	R\$ 12,90
EISENBAHN	R\$ 12,90
SPATEN	R\$ 12,90
ESTRELLA GALICIA	R\$ 14,90
THEREZÓPOLIS GOLD	R\$ 14,00
HEINEKEN	R\$ 17,90
CORONA	R\$ 18,00
THEREZÓPOLIS DUNKEL	R\$ 23,90

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