

**CINECLUBE CORTINA**

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**brazilian fried curry chicken  
croquette**

served with homemade pepper

**3 units**

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**R\$9,00**

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**R\$24,00**

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**juicy and tender hump croquette**

served with homemade mustard

**3 units**

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**R\$12,00**

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**R\$32,00**

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**vegetable tempura**

cauliflower, broccoli, okra, squash &  
onion tempurá. served with miso sauce  
and sesame mix.

**\*this dish is vegan.**

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**R\$28,00**

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**cortina meze**

it's an assortment of small dishes eaten  
as appetizers or a light meal.

traditionally from greece and turkiye.

the concept of a board filled with  
savory goodies remains the same. 3

types of dips, selection of pickles.

**\*served with naturally fermented  
bread and pita bread.**

**\*this dish is vegetarian**

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**R\$31,00**

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**steak tartare****R\$45,00**

rump heart steak finely chopped, seasoned by the classic french way served with our fries.

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**mediterranean crudo****R\$38,00**

fish of the day, avocado, pickled purple onion & navel orange supreme.

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**mexicans bocaditos****R\$29,00**

three bean and beef chilli, fonduta of cheddar, reino & prato cheese. prato is a brazilian soft cheese, similar to the danish cheese danbo. sour cream, avocado and pico de gallo, a type of salsa.

**\*served with toasted wheat tortillas**

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**pork gyoza****R\$29,00**

with mushroom consommé.

**\*4 units**

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**marinated zucchini salad****R\$36,00**

arugula, goat cheese and pumpkin seeds.

**\*this dish can be vegan**

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**pork, pumpkin & kale**

**R\$59,00**

portion of the pork shoulder, known as boston butt, roasted at a low temperature, pumpkin puree with noisette, cashew nut farofa, kale and demi glacé.

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**shrooms polenta**

**R\$54,00**

creamy polenta, mushrooms with demi glace, mollet egg and fried onion.

**\*this dish can be vegetarian.**

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## smoked pork knuckle

R\$40,00

mustard with apple jam, west indian gherkin pickles, potato salad, horseradish and cabbage on ciabatta bread.

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## stadium termite

R\$39,00

roasted red onion, roasted peppers, grated prato cheese, a brazilian soft cheese, similar to the danish cheese danbo, on ciabatta bread.

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## hotdog

R\$33,00

german sausage wrapped in sliced bacon, fonduta of cheddar, reino & prato cheese and straw potatoes, on handmade brioche hot dog buns.

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## chilean hotdog

R\$33,00

bricche bread, frankfurt sausage, pico de gallo, avocado paste and cilantro

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## **falafel sabich**

**R\$35,00**

falafel, hummus, cabbage, cucumber, radish, onion and zhoug sauce on flatbread.

**\*this dish is vegan**

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## **mushrooms toast**

**R\$32,00**

natural fermentation bread, chestnut & sautéed mushrooms paste

**\*this dish is vegan**

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## **flanck steak smash**

**R\$28,00**

fonduta of cheddar, reino & prato cheese. pickled cucumber & our secret mayo on sliced bread

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## romeu e juliano

R\$21,00

cheese pie, pennyroyal meringues, peanuts and different guava textures: guava paste, homemade guava sorbet, guava leaves and fresh guava.

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## lemon cake

R\$17,00

dense lemon cake and olive oil, meringue and lemon curd.

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## black florest gateau

R\$29,00

german chocolate cake, whipped cream and cherries, this cake was the star at birthday parties in the 90s. cocoa dough, whipped cream filling, amarenas cherries syrup & semisweet chocolate ganache decorated with red berries.

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**wine glasses**

red. white. rosé

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**R\$30,00**

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**heineken**

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**R\$15,00**

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**heineken chopp**

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**R\$18,00**

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**heineken zero alcohol**

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**R\$15,00**

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**sodas**

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**R\$8,00**

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**schweppes**

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**R\$9,00**

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**baer-mate**

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**R\$15,00**

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**water**

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**R\$6,00**

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**orange juice**

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**R\$16,00**

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**tomato juice**

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**R\$25,00**

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**nespresso coffee**

brazil organic coffee

decaffeinated

ristretto

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**R\$8,00**





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