



ENGLISH MENU



Dear Customer

Establishment opening hours:

Monday: from 10:00 am to 0:30 am;
Tuesday to Sunday: from 9:00 to 0:30 am;
Thursday and Saturday: from 9:00 to 01:00 am;
Sunday: from 9:00 to 22:30 am

NOTE: The kitchen will close its activities thirty minutes before the establishment's closing time.

- Clients will be served in the Sand area until 5:30 pm and the shower area will be available until 6:00pm;
- The Beer Kit will be available only in the sand and beach square area until 5:00 pm;
- Certified by health surveillance, Barraca Landruá guarantees the quality and safety of its products, RDC 216 - ANVISA, therefore it is not allowed to consume food and drinks that are not from our establishment;
- We ask our customers to report to the waiters of possible food allergies or intolerances;
- The rate services (10%) charged is optional;
- The cover charge is R\$ 10,00 per person;
- Our dishes can not be modified or canceled, as they are made at the time of order, and the garnishes can not be changed;
- Medium and large animals are not permitted, except guide dogs (Law 11.126/2005);
- We do not hold ourselves responsible for objects left or forgotten on the table or inside our establishment;
- The use of private speakers is not permitted (Law nº 5715 of 06/11/1993);
- For the safety of the consumer, also for the establishment and waiter, we inform that the bills/checks will be valid only if they are generated by our system and are without erasures;
- We do not take payment in installments.





APPETIZERS

FRITTERS (12 UN)

- 004 Shrimp - tartar sauce R\$ 56
007 Cod - chili pepper jam R\$ 82
025 Cassava with carne de sol (sun-dried beef) - chili pepper jam R\$ 56

*Carne de sol is a typical Brazilian beef product, salted and sun-dried

PASTRIES (12 UN)

- 009 Meat - chili pepper jam R\$ 56
011 Mixed (cheese and meat) - chili pepper jam R\$ 56

SOUPS

- 038 Fish R\$ 33
039 Shrimp R\$ 35

APPETIZERS

- 016 Landruá Trio - 6 shrimps Milanese, 250g of yellow hake filet, 6 crab legs Milanese and rosé sauce R\$ 103
019 Fish nuggets - 400g of diced yellow hake filet, onion rings, rosé sauce and farofa (toasted cassava flour) R\$ 102
024 Shrimp Milanese with fries/chips - 250g of shrimp, 200g of French fries/chips and rosé sauce R\$ 103
017 Crab legs Milanese - 300g of crab legs and rosé sauce R\$ 102
023 Shrimp with oil and garlic - 300g of shrimp, rice with cuxá, sautéed vegetables, vinegar salad and farofa (toasted cassava flour) R\$ 102
021 Fried fish - 500g of yellow hake slice, vinegar salad and farofa (toasted cassava flour) R\$ 105
001 Stuffed crab - farofa (toasted cassava flour) R\$ 40
018 "Toc-toc" crab - vinegar salad and farofa (toasted cassava flour) - unavailable on Pescatore's hall R\$ 82
027 Landruá platter - 400g of filet mignon, 400g of Italian sausage/calabrese and 200g French fries/chips with cheddar cheese and bacon R\$149
034 Filet mignon with fries/chips - 400g of diced filet mignon and 200g of French fries/chips R\$ 110
035 Carne de sol (sun-dried beef) with fries/chips - 400g of carne de sol (sun-dried beef) and 200g of French fries/chips R\$ 97
210 Rump steak with cassava - 400g of diced rump steak and 200g of fried cassava R\$ 107
031 Italian sausage/calabrese with onions - 400g of Italian sausage/calabrese, vinegar salad and farofa (toasted cassava flour) R\$ 59
032 Chicken with oil and garlic with fries/chips - 500g of chicken wings, 200g of French fries/chips, vinegar salad and farofa (toasted cassava flour) R\$ 60
068 Cold cuts platter/charcuterie with olives - curd cheese, cheese, salami and olives mix R\$ 70
029 French fries/chips - 300g of French fries/chips R\$ 36
030 Fried cassava - 300g of cassava R\$ 37
028 Homemade spicy sausage - 500g of homemade sausage, vinegar salad and farofa (toasted cassava flour) R\$ 65





MAIN DISHES

MARANHENSE CUISINE

- 006 **Fried fish with shrimp sauce** - 500g of yellow hake slice, white rice, pirão (cassava pap/porridge) and farofa (toasted cassava flour) R\$ 166
- 055 **Escabeche fish** - 500g of yellow hake slice, white rice, pirão (cassava pap/porridge) and farofa (toasted cassava flour) R\$ 160
- 056 **Maranhense fish stew** - 600g of yellow hake slice, white rice, pirão (cassava pap/porridge) and farofa (toasted cassava flour) R\$ 186
- 057 **Mixed maranhense fish stew** - 400g of yellow hake slice, 300g of shrimp filet, white rice, pirão (cassava pap/porridge) and farofa (toasted cassava flour) R\$ 198
- 064 **Fried fish** - 500g of yellow hake slice, white rice, potatoes purée, vegetable panache and farofa (toasted cassava flour) R\$ 159
- 058 **Shrimp stew** - 400g of shrimp, white rice, pirão (cassava pap/porridge) and farofa (toasted cassava flour) R\$ 167
- 061 **Landruá crab stew** - 4 crabs without shell, rice with bacon, pirão (cassava pap/porridge) and farofa (toasted cassava flour) - unavailable on Pescatore's hall R\$ 127
- 085 **Crab stew** - 5 crabs with shell, rice with bacon, pirão (cassava pap/porridge) and farofa (toasted cassava flour) - unavailable on Pescatore's hall R\$ 127
- 086 **Crab pie** - rice with cuxá, vatapá, sautéed vegetables and farofa (toasted cassava flour) R\$ 138
- 087 **Fresh shrimp pie** - white rice, vatapá, sautéed vegetables and farofa (toasted cassava flour) R\$ 141
- 088 **Dried shrimp pie** - rice with cuxá, vatapá, sautéed vegetables and farofa (toasted cassava flour) R\$ 138

FISH AND SHELLFISH

- 051 **Fish filet Milanese** (serves 3 people) - 500g of yellow hake filet, white rice, capers or shrimp sauce, potatoes purée, vegetables panache and farofa (toasted cassava flour) R\$208
- 053 **Fish filet on hot plate** - 500g of yellow hake filet, white rice, capers or shrimp sauce, potatoes purée, vegetables panache and farofa (toasted cassava flour) R\$ 196
- 052 **Fish filet with Landruá sauce** (serves 3 people) - 600g of yellow hake filet, white rice, Landruá shrimp sauce, banana milanese, pirão (cassava pap/porridge) and farofa (toasted cassava flour)) R\$218
- 062 **Fish filet with banana** (serves 3 people) - 600g of yellow hake filet with banana and white sauce, white rice, shoestring potatoes and farofa (toasted cassava flour) R\$218
- 063 **Shrimp on hot plate** - 15 selected shrimps, white rice, vatapá, sautéed vegetables, banana milanese and farofa (toasted cassava flour) R\$ 196
- 059 **Landruá shrimp gratin** (serves 4 people) - 500g of shrimp in white sauce with rice, mozzarella, fresh peas, ham, sautéed pineapple, gratin and served with shoestring potatoes R\$ 220
- 043 **Lobster with capers sauce** - 600g of small lobster, creamy rice with broccoli and sautéed vegetables and potatoes R\$ 215
- 060 **Sea festival** - paella (serves 3 people) - 800g of a mix of diced yellow hake, sarnambi (thick American Lucina clam), sururu (charru mussel), squid, shrimps, mussels and octopus in parboiled rice R\$219

- 066 **Landruá shellfish platter** (serves 5 people) - 500g of yellow hake fillet, 300g of shrimp, 02 stuffed crabs, 02 small lobsters, white rice, rice with cuxá, shrimp sauce, farofa (toasted cassava flour), grilled pineapple and fruits R\$360

MEATS

- 041 **Carne de sol (sun-dried beef) with sautéed vegetables** - 500g of carne de sol (sun-dried beef) butter basted, baião de dois (rice with beans), banana Milanese, cassava purée, vinegar salad and paçoca (toasted cassava flour with meat) R\$ 160
- 042 **Sliced rump steak with sautéed vegetables** - 500g of rump steak butter basted, baião de dois (rice with beans), banana Milanese, cassava purée, vinegar salad and paçoca (toasted cassava flour with meat) R\$ 161
- 067 **Northeastern platter** (serves 4 people) - 500g of carne de sol (sun-dried beef) and 500g of rump steak butter basted, baião de dois (rice with beans), white rice, banana Milanese, cassava purée, vinegar salad and paçoca (toasted cassava flour with meat) R\$ 311
- 054 **Grilled filet mignon a la mode** - 500g of filet mignon, Greek style rice, curd cheese, banana Milanese, sautéed vegetables, and chili pepper jam R\$ 170
- 046 **Grilled chicken filet** - 500g of chicken filet butter basted, Greek style rice, potato purée, sautéed pineapple with vegetables and farofa (toasted cassava flour) R\$ 113



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INDIVIDUAL DISHES

EXECUTIVE LUNCH

- 044 **Grilled salmon with capers sauce** - 250g of salmon, white rice and sautéed vegetables R\$ 98
- 050 **Grilled lobster with herbs sauce** - 300g of small lobster, creamy rice with broccoli and potatoes purée R\$ 113
- 080 **Fish filet a la belle meunière** - 200g of yellow hake filet with capers sauce, white rice and vegetables panache R\$ 82
- 228 **Shrimp filet with spaghetti with white sauce and mozzarella** - 200g of shrimp filet sautéed on olive oil, 200g of spaghetti and shoestring potatoes R\$ 71
- 213 **Creamy rice with shrimps** - risotto with mozzarella cheese - 200g of shrimp filet and cashew nut R\$ 70
- 026 **Chopped rump steak on hot plate** - 200g of rump steak butter basted, baião de dois, French fries/chips and green salad R\$ 68
- 237 **Grilled rump steak** - 200g of rump steak butter basted, white rice, rustic sweet potatoes, tomatoes and diced cheese salad, olives and basil R\$ 68
- 047 **Grilled chicken fillet** - 200g of chicken fillet butter basted, Greek style rice, potato purée and sautéed pineapple with vegetables R\$ 59
- 091 **Diced fish (kid's menu)** - 200g of diced yellow hake filet, white rice, potato purée and vegetables panache R\$ 61
- 092 **Filet mignon skewer with fries/chips (kid's menu)** - 200g of filet mignon, white rice and sautéed vegetables R\$ 63
- 541 **Chicken filet skewer (kid's menu)** - 200g of chicken filet, white rice, potatoes purée and vegetables panache R\$ 52
- 036 **MEAT STROGONOFF** - 150g filet mignon, white rice, straw potatoes and mushrooms R\$ 59



HERPHERD'S PIES

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|-----|---|--------|
| 049 | Shrimp - cassava purée with mozzarella cheese | R\$ 68 |
| 015 | Carne de sol (sun-dried beef) - cassava purée with mozzarella cheese | R\$ 68 |

SALADS

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|-----|---|--------|
| 089 | Green salad - mix of lettuce, arugula, cherry tomatoes, mozzarella cheese, olives and green sauce | R\$ 27 |
| 090 | Maranhense - lettuce, tomatoes, cucumber and sliced onions | R\$ 23 |
| 093 | Vegetables panache - potatoes, chayote squash, carrot and string beans steam cooked with chopped parsley | R\$ 24 |



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|-----|--|--------|
| 094 | White rice | R\$ 23 |
| 097 | Baião de dois (rice with beans) | R\$ 26 |
| 095 | Greek style rice | R\$ 27 |
| 098 | Rice with cuxá | R\$ 26 |
| 096 | Rice with bacon | R\$ 34 |
| 099 | Rice with shrimp | R\$ 34 |
| 003 | Capers sauce | R\$ 24 |
| 012 | Shrimp sauce | R\$ 31 |
| 014 | Landruá sauce | R\$ 33 |
| 290 | Beans | R\$ 17 |
| 101 | Potato purée | R\$ 17 |
| 102 | Cuxá | R\$ 18 |
| 103 | Vatapá | R\$ 18 |
| 104 | Pirão (cassava pap/porridge) | R\$ 15 |
| 424 | Cassava purée | R\$ 18 |
| 105 | Banana milanese (2pc) | R\$ 9 |



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|-----|---|--------|
| 505 | Bacuri cream | R\$ 21 |
| 506 | Cupuaçu cream | R\$ 18 |
| 245 | Alfajor | R\$ 10 |
| 450 | Chocolate bonbon (white gold or waltz dream) | R\$ 2 |

Try our homemade popsicles



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|-----|--------------------------------------|-------|
| 186 | Peach liqueur | R\$18 |
| 192 | Kiwi liqueur | R\$13 |
| 185 | Mint liqueur | R\$13 |
| 170 | Orange liqueur - Triple Sec | R\$18 |
| 045 | 43 liqueur | R\$23 |
| 316 | Port Wine - Porto Seguro Ruby | R\$19 |



WITHOUT MILK

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|-----|----------------|-------|-----|----------------------------|-------|
| 100 | Cajá | R\$13 | 115 | Pineapple | R\$13 |
| 110 | Cupuaçu | R\$13 | 116 | Swiss lemonade | R\$13 |
| 111 | Guava | R\$11 | 108 | Orange with acerola | R\$13 |
| 112 | Bacuri | R\$15 | 149 | Pineapple with mint | R\$13 |
| 113 | Orange | R\$13 | 325 | Passion Fruit | R\$15 |
| 114 | Acerola | R\$11 | | | |

WITH LEITE

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|-----|----------------|-------|-----|---------------------------------|-------|
| 190 | Cajá | R\$14 | 177 | Acerola | R\$12 |
| 150 | Cupuaçu | R\$14 | 512 | Passion Fruit | R\$16 |
| 158 | Guava | R\$12 | 214 | Swiss lemonade | R\$14 |
| 166 | Bacuri | R\$16 | | (with sweetened condensed milk) | |

PORTIONS

DESSERTS

(50ml) DIGESTIF

(300ml) JUICES



BEVERAGES

117	Mineral water (330ml)	R\$ 6,0
118	Sparkling water (500ml)	R\$ 7,5
119	Coconut - one (unavailable in PESCATORE's hall)	R\$ 7,5
226	Coconut water glass (300ml)	R\$ 7,5
120	Coconut water jar (700ml)	R\$ 15
357	Tonic water (350ml)	R\$ 7,5
122	H2O (500ml) (diet soda/soft drink)	R\$ 7,5
123	Soda/soft drink (can)	R\$ 6,5
124	Red Bull (250ml)	R\$ 14,5
132	Red Bull watermelon (250ml)	R\$ 14,5
134	Red Bull tropical (250ml)	R\$ 14,5
171	Red Bull dragonfruit (250ml)	R\$ 14,5
565	Draft wine (600ml) - a kind of sparkling wine	R\$ 31

LONG NECK

282	Corona	R\$ 15
131	Stella Artois (gluten free)	R\$ 14
212	Stella	R\$ 14
205	Spaten	R\$ 13
109	Budweiser	R\$ 12
419	Budweiser (zero)	R\$ 12
143	Smirnoff Ice Red	R\$ 14

BEERS (600ml)

222	Stella Artois	R\$ 20
125	Spaten Single Malte	R\$ 18
144	Antarctica Original	R\$ 17
107	Budweiser	R\$ 16
121	Brahma Double Malte	R\$ 16
136	Brahma Chopp	R\$ 15
127	Skol	R\$ 15

Beer kits with 4 bottles are served at beach and sand areas until 5pm



(300ml)

CAIPIFRUTAS

Brazilian's cocktails made with cachaça (typical Brazilian liquor) or other liquors and fruits

CAIPIRINHAS (made with cachaça)

154	Classic	R\$ 16,5
157	Vale do Riachão Prata - lemon, pineapple or orange	R\$ 26
151	Seleta Ouro - lemon, pineapple or orange	R\$ 28

BRAZ LOWA (vodka)

155	Lemon	R\$ 15,5
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ORLOFF (vodka)

400	Lemon, orange, pineapple or pineapple with mint	R\$ 25
401	Kiwi or strawberry	R\$ 29
403	Strawberry with pineapple	R\$ 30

SMIRNOFF (vodka)

405	Lemon, orange, pineapple or pineapple with mint	R\$ 26
406	Kiwi or strawberry	R\$ 30
408	Strawberry with pineapple	R\$ 31

ABSOLUT (vodka)

433	Lemon, orange, pineapple or pineapple with mint	R\$ 33
434	Kiwi or strawberry	R\$ 37
435	Strawberry with pineapple	R\$ 38

CIROC (vodka)

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|-----|---|--------|
| 349 | Lemon, orange, pineapple or pineapple with mint | R\$ 49 |
| 337 | Kiwi or strawberry | R\$ 54 |
| 344 | Strawberry with pineapple | R\$ 55 |

SAKE (japanese rice wine)

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|-----|---|--------|
| 348 | Lemon, orange, pineapple or pineapple with mint | R\$ 26 |
| 410 | Kiwi or strawberry | R\$ 29 |
| 415 | Strawberry with pineapple | R\$ 30 |

NATIONAL GIN

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|-----|--|--------|
| 209 | Tropical (300ml) - gin with RedBull tropical | R\$ 38 |
| 220 | Watermelon (300ml) - gin with RedBull watermelon | R\$ 38 |
| 442 | Dragonfruit (300ml) - gin with RedBull dragonfruit | R\$ 38 |
| 411 | Gin Tonic (300ml) - gin with tonic water | R\$ 24 |
| 412 | Gin Daisy (300ml) - gin, lemon juice and grenadine\ (pomegranate syrup/molasses) | R\$ 19 |
| 413 | Oasis (300ml) - gin, blue curacao and lemon soda | R\$ 19 |

BOMBAY

- | | | |
|-----|--|--------|
| 404 | Tropical (300ml) - gin with RedBull tropical | R\$ 44 |
| 409 | Watermelon (300ml) - gin with RedBull watermelon | R\$ 44 |
| 181 | Dragonfruit (300ml) - gin with RedBull dragonfruit | R\$ 44 |
| 443 | Gin Tonic (300ml) - gin with tonic water | R\$ 29 |

TANQUERAY

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|-----|--|--------|
| 436 | Tropical (300ml) - gin with RedBull tropical | R\$ 44 |
| 437 | Watermelon (300ml) - gin with RedBull watermelon | R\$ 44 |
| 356 | Dragonfruit (300ml) - gin with RedBull dragonfruit | R\$ 44 |
| 345 | Gin Tonic (300ml) - gin with tonic water | R\$ 29 |

TIQUIRA GAAJA

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|-----|--------------------|--------|
| 347 | Strawberry or kiwi | R\$ 27 |
| 428 | Lemon | R\$ 23 |

TIQUIRA TIQUERO

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|-----|--------------------|--------|
| 416 | Strawberry or kiwi | R\$ 29 |
| 418 | Lemon | R\$ 25 |

Tiquira is a distillate made from cassava typical of this state, Maranhão



FROZEN (350ml)

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|-----|------------|--------|
| 161 | Pineapple | R\$ 27 |
| 164 | Bacuri | R\$ 30 |
| 165 | Kiwi | R\$ 31 |
| 312 | Strawberry | R\$ 36 |



COCKTAILS

WITH ALCOHOL

- | | | |
|-----|---|--------|
| 167 | Sex on the beach (300ml) - Orloff vodka, peach liqueur, grenadine (pomegranate syrup/molasses) and orange juice | R\$ 36 |
| 168 | Mojito (300ml) - Bacardi rum, Corona beer, lemon, sparkling water, sugar and mint | R\$ 27 |
| 444 | King Mojito (300ml) - Bacardi rum, Corona beer, lemon, sparkling water, sugar and mint | R\$ 35 |
| 169 | Cosmopolitan (200ml) - Orloff vodka, orange liqueur (triple sec), cranberry juice and lemon juice | R\$ 31 |
| 172 | Cuba libre (300ml) - Montilla rum, cola soda and lemon | R\$ 17 |
| 174 | Fruit cocktail with alcohol (300ml) - Orloff vodka, fruits juice, milk cream and fruit syrup | R\$ 24 |
| 176 | Piña colada (180ml) - Bacardi Silver rum, pineapple juice, coconut milk and sweetened condensed milk | R\$ 27 |

- 180 **Margarita** (300ml) - José Cuervo Silver tequila, orange liqueur (triple sec), lemon juice, salt and ice R\$ 39
- 187 **Margarita blue** (300ml) - José Cuervo Silver tequila, orange liqueur (triple sec), Blue Curacao, lemon juice, salt and ice R\$ 39
- 182 **Caipiveja** (800ml) - Orloff vodka, beer, lemon and salt R\$ 44
- 189 **Caipivejinha** (350ml) - Orloff vodka, beer, lemon and salt R\$ 28
- 414 **Aurora 43** (450ml) - Campari, lemon, orange juice and 43 liqueur R\$ 35
- 429 **Paradise** (300ml) - grenadine (pomegranate syrup/molasses), orange juice, rum, blue coracao and ice R\$ 20

ALCOHOL FREE

- 173 **Fruit cocktail** (300ml) - fruits juice, milk cream and fruit syrup R\$ 21
- 445 **Italian soda** (300ml) - syrup (can be either green apple or grenadine (pomegranate syrup/molasses)), lemon soda/soft drink and ice R\$ 17
- 446 **Lokahi** (300ml) - strawberry syrup, orange juice and orange and cherry slices R\$ 16



SHOT (50ml)

- 211 **Seleta** (MG) R\$ 12
- 219 **São Francisco** (RJ) R\$ 9
- 310 **Capotira** (MA) R\$ 12
- 141 **Baronesa Silver** (MA) R\$ 11
- 178 **Vale do Riachão Gold** (MA) - aged in oak barrel R\$ 13
- 179 **Vale do Riachão Gold** (MA) - aged in amburana barrel R\$ 13
- 203 **Vale do Riachão Silver** (MA) - aged in jequitiba barrel R\$ 13

BOTTLE

- 221 **Vale do Riachão** (MA) - aged in oak, amburana or jequitiba barrel R\$ 65



(50ml) SHOTS

- 137 **Campari** R\$ 12
- 138 **Gin** R\$ 13
- 194 **Bombay Gin** R\$ 21
- 207 **Tanqueray Gin** R\$ 22
- 139 **Montilla Rum** R\$ 12
- 140 **Bacardi Silver Rum** R\$ 12
- 159 **Ciroc Vodka** R\$ 23
- 146 **Smirnoff Vodka** R\$ 12
- 147 **Absolut Vodka** R\$ 17
- 152 **José Cuervo Gold Tequila** R\$ 21
- 156 **José Cuervo Silver Tequila** R\$ 21
- 200 **Ganja Silver Tiquira** (MA) R\$ 15
- 197 **Tiquero Tiquira** (MA) R\$ 15





WHISKYS

SHOT (50ml)

193	Johnnie Walker Red Label	R\$ 17
195	Johnnie Walker Black Label	R\$ 27
188	Johnnie Walker Gold Label	R\$ 41
196	Chivas Regal (12 years old)	R\$ 27
198	Old Parr (12 years old)	R\$ 27

BOTTLE

199	Johnnie Walker Red Label	R\$255
201	Johnnie Walker Black Label	R\$405
148	Johnnie Walker Gold Label	R\$492
202	Chivas Regal (12 years old)	R\$405
204	Old Parr (12 years old)	R\$405

Every whisky liter comes with up to 05 ice buckets



COFFEE

BEANS

501	Expresso	R\$ 8
502	Latte (with milk)	R\$ 9
503	Cappuccino	R\$ 11



EXTRA

153	Ice bucket	R\$ 7
235	To go package (small)	R\$ 4
351	To go package (medium)	R\$ 5
352	To go package (large)	R\$ 5



CONVENIENCE STORE

231	Pepper jam (1 unity)
232	Suntan lotion (1 unity)
233	Sunscreen (1 unity)
430	Lighter (1 unity)

The convenience store items are exclusively sold at the counter

