



COCKTAILS *by Rafael Welbert and team*

Exclusive {R\$ 28,90}

Raizes- Campari, Cachaça Santa Terezinha, Cynar, spices, cordial of jabuticaba, salt 

Rabo de Galo - Cachaça Bento Albino, Cachaça Mazzaropi, mix vermouth, bitters 

Santa Sour - Cachaça Santa Terezinha, coffee, egg white, bitters, lemon 

Bode Mary – Cachaça Harmonie Schnaps, essence of meat, tomato juice, “torresmo” 

Bombeirinho - Cachaça Gouveia Brasil, citric mix, amarena syrup 

El Grito de Yara - Rum Havana Club, spice, Cointreau, honey, lime, pineapple 


Caju Atômico - Cachaça Leblon Signature, cashew shrub with spices, lime, cashew perfume 

Brasiliano – Brasilberg, Campari, vermouth, red fruit soda 

Maraca Tea - Leblon cachaça, pineapple, lemon, cocoa, vanilla, red berry soda 

D’ule – Cachaça Santa Terezinha cinnamon sassafras, persimmon syrup, citrus and bitter 

Gin tonics {R\$ 28,90}

Gin Tônico “do Sertão” – Gin Amazzoni, cashew, sicilian lemon, tonic water 

Gin Tonic “Tropical” - Gin Amazzoni, pineapple, lemon clove, verbena, tonic water 

Canto do Mar - Gin Amazzoni, lemon, chamomile, pineapple, bay leaf, tonic water 

Caipirinhas {R\$ 24,90}

Tahiti lemon, clove lemon, sicilian lemon, Sugar with Spices 

Passion fruit, tangerine, honey 

Liberados {19,90}

Organic – umbu, cucumber, lemon juice, mint, club soda 

Cosmopolitan Fizz – passion fruit, strawberry, red berry soda 

ESQUINA
mocotó

- ★ Melhor Restaurante Brasileiro - Veja Comer & Beber 2014
- ★ Chef do ano (Rodrigo Oliveira) - Veja Comer & Beber 2014
- ★ 1 estrela Guia 4 Rodas
- ★ Guia Michelin 2015 - Bib Gourmand
- ★ Melhor Menu Executivo do Ano – Paladar
- ★ Melhor Restaurante Novo 2013 – Revista Época e Guia da Folha
- ★ Um dos 5 lugares que melhor tratam o café – Paladar
- ★ Personalidade Gastronômica do Ano (Chef Rodrigo Oliveira)

DRINKS

Water and Soft drinks

- Filtered water - still or sparkling (500ml) {4,90}
- Mocotó bottled water - still or sparkling (310ml) {5,90}
- Soft drinks (350ml) {8,50}
- Grape juice (300 ml) {9,90}
- Fruit juice (400ml) {9,90}
- Ice Tea (400ml) {9,90}

Beers

- Mocobreja Bamberg - Helles (600 ml) {22,90}
- Mocobreja Bamberg - Helles (355 ml) {12,90}
- Heineken - Premium lager (330 ml) {11,90}
- Coruja Extra Viva - Premium American Lager (1000 ml) {44,90}
- Blondine Horny Pig – Session Ipa (300ml) {18,90}
- Jupiter Tânger – Witbier (310 ml) {18,90}
- Jupiter – American pale ale (355 ml) {18,90}
- Brahma 0% - sem álcool (355 ml) {8,90}

Cachaças

- João Mendes, 38%, MG, prata {8,00}
- Perfeição, 43%, MG, branca {20,00}
- Weber Haus, 38%, RS, umburana {11,00}
- Bento Albino, 40%, RS, umburana {11,00}
- Santa Terezinha Serie Artes, 43%, ES, umburana {20,00}
- Serra Limpa, 45%, PB, freijó {13,00}
- Colombina Chita, 40%, MG, jatobá {18,00}
- Fabulosa, 42%, MG, bálsamo {18,00}
- Havaninha, 48%, MG, balsamo {30,00}
- Santa Terezinha, 38%, ES, sassafrás {20,00}
- Mazzaropi, 40%, SP, carvalho {11,00}
- Caraçupe Ouro, 40%, AL, carvalho {19,00}
- Engenho São Luiz, 42%, SP, carvalho {11,00}
- Leblon Signature Merlet, 42%, MG, carvalho {23,00}
- Gouveia Brasil Premium, 40%, MG, carvalho, umburana, jequitibá-rosa {20,00}
- Leandro Batista, 38%, RS, umburana-canela sassafrás e balsamo {11,00}



FOOD

by Rodrigo Oliveira and team

Couvert

Homemade sourdough bread, butter, olive oil {11,90}

You can take home our natural fermentation bread.

They are made by hand, like the old days, with water, flour and time.

See our staff on the batches of the day!

Whole grain bread {18.90} / **Assorted breads** {21,90}

Snacks

Dadinho de tapioca – our original classic... {15,90 / 24,90}

Pork croqueta with trio of lemons {19,90 / 28,90}

Rib croqueta with tomato sauce {19.90 / 28.90}

Couscous of the garden - corn flour, garden leaves, Canastra cheese {16,90 / 26,90}

Gizzard pan, another classic back to the menu {29,90}

Só Love - heart of duck, beet, hibiscus, sauce of suã {29,90}

Beijupirá ceviche, capuchinha, green mango, fresh coconut {34,90}

Handmade pork sausage, corn farofa, apple relish and pepper {19,90 / 34,90}

Porcaria – homemade sausage, salamis, ham, rilette, pickled onions {46,90 / 59,90}

Salads

Fruits, leaves, cheese, tomato, vinaigrette Campari {28,90}

Roasted pumpkin, feta cheese, rockets, caramelized cashew nut {28,90}

Beetroot tartar, garden leaves, sheep's curd, seeds, tangerine {28,90}

Main Courses

Nhoca – Manioc gnocchi (gluten free), vegetables, tucupi, feta cheese {48,90}

Beijupirá, roasted banana, coconut flour, taioba {58,90}

Grilled mullet, semolina couscous, vegetables, onion chips {58,90}

Pirarucu, black-eyed beans, tucupi, corn and paio {62,90}

Roasted chicken, season's vegetables, orange sauce, sunflower seeds {52,90}

Duck paçoca, free range egg, beans vinagrette, smoked sausage {52,90}

Carne-de-sol com baião-de-dois – cured beef, rice, beans, red onion confit {58,90}

Pork, fava bean, vegetables, corn paçoquinha {48,90}

Ragu of lamb, sheep's curd, angu, herbaceous, crunchy corn {58,90}

Pirarucu roast - on Saturday, for two {119,90}

Roast Amazonian fish with couscous of manioc flour, pumpkin butter and missô

Roast “da esquina” – on Sundays, for two people {129,90}

Angus rib roast for one night with couscous corn and beans

Children (it is ok if you want to be a child once again...)

Carne-de-sol filet plated with rice, beans, vegetables {36,90}

Penne, tomato sauce or cream cheese, with grated cheese {29,90}

Sides

White rice {9,90} / Baião-de-dois {19,90}



☐ DESSERTS *by Paty Marita, Rodrigo Oliveira and team*

Cajá Manga – mango puree, vanilla, cajá sorbet, crispy coconut {18,90}

Goiabada, white guava sorbet, guava confit, cashew nut crumb {18,90}

Black coconut candy, coconut crumbs, coconut mousse and two lemons sorbet {18,90}

Quindim on the corner, green coconut sorbet {18,90}

Caramelized chocolate, banana trio, Brazilian nuts {18,90}

Chocolate pudding, orange juice, passion fruit mousse {18,90}

Pineapple delight, caramelized Pará chestnut and coconut, holy grass {18,90}

Homemade ice creams

Popcorn or dulce de leche {8,90 each}

Homemade sorbets

Grumixama or uvaia {8,90 each}

☐ COFFEES & TEAS

Café Terroá *Filtered*, Chapada Diamantina, BA {6,90}

Nespresso Origem Brasil Sul Minas e Cerrado Mineiro {6,90}

Black or Green Tea Tea bags with *Camellia sinensis* leaves {5,90}

Natural teas: Mint or Ginger {5,90}

Paçoquinha of Brazilian nut {1,90}

Jabuticaba liqueur {7,00}

WINES

Sparkling

Cave Geisse Brut – *Chardonnay, Pinot Noir* – Pinto Bandeira, Brasil R\$ 119,90

Vallontano – *Moscatel* - Vale dos Vinhedos, Brasil R\$ 74,90

White

Aurora Chardonnay – *Chardonnay* - Pinto Bandeira, Brasil R\$ 79,90

Guaspari - *Sauvignon Blanc* - Esp. Sto. Do Pinhal, Brasil R\$ 169,90

Portillo – *Sauvignon Blanc* – Mendoza, Argentina R\$ 74,90

Paço de Teixeira – *Avesso, Loureiro* - Quinta do Côtto, Portugal R\$ 109,90

Catena – *Chardonnay* – Mendoza, Argentina R\$ 144,90

Rosé

Bayanegra Rosé – *Tempranillo* – La Roda, Espanha R\$ 74,90

Le Jaja de Jau Rosé – *Syrah* – Languedoc, França R\$ 79,90

Red

Mocotó Vallontano – *Cabernet Sauvignon* – Vale dos Vinhedos, Brasil R\$ 79,90

Miolo Reserva - *Tempranillo* - Campanha Gaúcha, Brasil R\$ 74,90

Pizzato Fausto – *Merlot* – Serra Gaúcha, Brasil R\$ 79,90

Aurora Millésime – *Cabernet Sauvignon* - Serra Gaúcha, Brasil R\$ 109,90

Guaspari Vista do chá - *Syrah* - Esp. Sto. Do Pinhal, Brasil R\$ 249,90

Ilógico – **Antonio Saramago** – *Aragonês e Trincadeira* – Alentejo, Portugal R\$ 84,90

Altano – *Tinta Roriz, Touriga Franca, Tinta Barroca* – Douro, Portugal R\$ 114,90

Luis Pato – *Baga, Touriga Nacional* – Bairrada, Portugal R\$ 134,90

Conversa - *Touriga Nacional, Touriga Franca, Tinta Roriz* – Douro, Portugal R\$ 149,90

Aquitania – *Syrah* – Maipo, Chile R\$ 114,90

Carmen Carménère – *Carménère* - Viña Carmen, Chile R\$ 89,90

Alamos – *Malbec* – Mendoza, Argentina R\$ 99,90

Alma Negra M Blend – *Bonarda e Malbec* – Mendoza, Argentina R\$ 169,90

Rutini – *Cabernet Sauvignon, Malbec* – Mendoza – Argentina R\$ 204,90



WINES

Dessert

Madeira 3 Years Rainwater - 500 ml - *Tinta Negra* - Madeira, Portugal R\$ 84,90

Porto Tawny Graham's - *Tinta Barroca, Tinto Cão* - Douro, Portugal (taça) R\$ 29,90

Porto Tawny Graham's - *Tinta Barroca, Tinto Cão* - Douro, Portugal R\$ 154,90

HALF BOTTLES

White

Pizzato - *Chardonnay* - Vale dos Vinhedos, Brasil R\$ 59,90

Paço de Teixeira - *Avesso, Loureiro* - Quinta do Côtto, Portugal R\$ 69,90

Red

Alamos - *Malbec* - Mendoza, Argentina R\$ 59,90

Carmen Carménère - *Carménère* - Viña Carmen, Chile R\$ 59,90

By the Glass

Salton Prosecco - *Prosecco* - Serra Gaúcha, Brasil R\$ 16,90

Mocotó Vallontano - *Cabernet Sauvignon* - Vale dos Vinhedos, Brasil R\$ 19,90

Aurora Chardonnay - *Chardonnay* - Pinto Bandeira, Brasil R\$ 19,90

Enjoy and take home your favorite wine.

Nossas raízes



Home cooking, crafts, copyright and deeply connected to its surroundings. The history of the food we serve in Esquina Mocotó begins in the field. Primarily responsible for each of the dishes served here are farmers and artisans as well as we are dedicated to express excellence in their craft.

Starting with the trivial rice and beans, the Paraíba Valley, the fields of the Chicão Ruzene comes our rice bolinha, jasmim, cateto e vermelho. Just beside Patrick Assumpção, from Fazenda Coruputuba produces mandioca ouro and quandu bean, which is served with the young goat bred by Perriceli family in Brotas.

Vegetables and herbs all come from small producers who are in the city's outskirts. Fine herbs, Farm Maria Hortaleve are some of them. Fiori de Zuca's organic mushrooms comes weekly from Salto, a few kilometers from the capital. Luciano Gambarini, in Fazenda Jatoba, in southern Minas Gerais, prepares our organic peppers and sauces.

Vinegars, basic element in our kitchen are organic and made from mango, cashew, honey, orange, tangerine, apple, among others, produced by Wilma Spinosa comes directly from Assis to our pots.

The goat cheese comes from Paulocapri, Lindóia producer group. The region also has the fubá, the flower and canjiquinha, all made from natural corn, non-transgenic from the Bragato family. Natural is also the chicken from Korin, bred in Ipeúna and with which we make all our broths and casseroles. From there and from Yamaguishi farm comes our organic eggs, always fresh.

The fishmonger Wayner, founder of Ribeira Fish, ensures that we always have the freshest product, which means we are always cooking in accordance with the provision of the sea. Of fresh water comes the pirarucu produced by Mr. Ejiri in Miracatu that produces exclusively for our restaurant mini maxixes.

Our meat exclusively cattle Bonsmara or Angus, are bred for refrigerators as Swift and Minerva. From Cerrado Carnes, Gonzalo Barquero we receive peccary and white-lipped peccaries, Brazilian native pigs bred in a ecological way. From Cowpig in Boituva, comes pork cuts made exclusively for Esquina Mocotó.

Other artisans who extol the pig are the Cinque family, which produces handmade meat and smoked Italian tradition in Cotia. Of Spanish origin, the Salamanca hams are produced in Catanduva already the second generation of the family of founders.

Anyway, this is a small part of the great team of partners working as much as us to offer a unique experience to those who visit us. Gradually and live will tell a little more of these stories.

Enjoy your food!

Rodrigo Oliveira

Reservas: (11) 2949-7049 • Horários:
Terça a sexta: almoço - 12 às 15h • jantar - 19h30 às 23h
Sábados: almoço - 12 às 17h • jantar - 19h30 às 23h
Domingos e feriados: almoço - 12 às 17h
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ESQUINA
mocotó