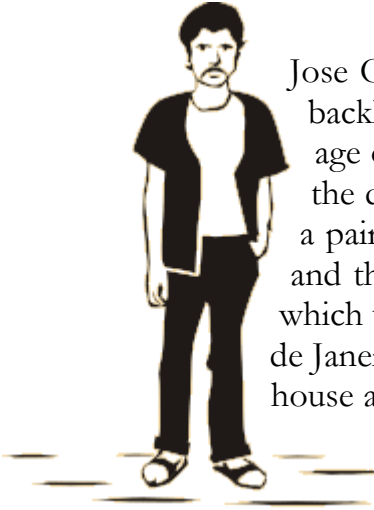


The beginning of everything...



Jose Oliveira de Almeida was born in Mulungu, a small village in the backlands of Pernambuco, in 1938. He arrived in São Paulo at the age of 25. He tells how his trip was: ‘I worked in the rural area until the day trip’s eve and the only things in my luggage were two shirts, a pair of pants and a pair of shoes. My suitcase was a piece of cloth and the lock was a knot. The whole trip took 8 days, I came by bus, which was falling apart and ended up here by chance. On a stop in Rio de Janeiro, while the bus driver maneuvered the bus, he hit the wall of a house and ran away. He left me behind with some friends of mine. We were lucky because he got stuck on an overpass and we managed to catch him up.’

His first job was in a dairy products industry, after he worked in a metallurgical company; he also worked on the street market and finally in a weaving factory. Meanwhile he shared a boarding house room with 8 people. In 1973, in a partnership with two brothers, he set up the “Casa do Norte Irmãos Almeida” in Vila Aurora. After nearly a year, he started his own bar in Vila Medeiros. That was the beginning of the successful story of our mocotó soup. People used to elbow each other to enter Mocotó and have this delicacy which was served in glasses at that time. That house was also widely known for typical products like beef jerky, manioc flour, rapadura, cookies and cheese from the northeast region of Brazil.

As time went by, the tiny bar with less than 50 m² became too small for all its clients, Then in 1979, we set up our branch, right across the street. Both of them kept on together for a long time, but in 1994, we closed the Casa do Norte in order to dedicate exclusively to meals. That was the end of the market activities.

Today, even after 42 years in the field, “Seu Ze Almeida” keeps on going to Mocotó daily, waiting clients, doing the dishes, giving cooks instructions and tasting the recipes. He is known for his golden heart, always thinking about the others in the first place. Money or luxuries are not the most important things for him. His motto is hard work and simplicity. One can find these at Mocotó. Simplicity in all our way of being and hard work to bring you even more delicious food and to create a cozy place for the people who work here as well as for the ones who visit us.

And this way he earns everybody’s respect, with the toughness of one who has already been through a lot of difficulties, starvation inclusive. He is an example of conduct and character. Even though, he is not treated as the boss because he doesn’t treat anyone as employees. He cares for them all as his sons. For this reason; there is no other image to represent him, than a father figure.

★ RECENT AWARDS ★

28º Latin América best restaurant

50th Best – Restaurant - London



Bib gourmand – Guide Michelin



101 World Best Restaurant – Newsweek



Rodrigo Oliveira, Chef of the Year – Veja SP



Rodrigo Oliveira, Men of the Year – GQ Magazine



Two Stars – Quatro Rodas Guide



**Rodrigo Oliveira, One of 100 Brazilian
most influential of the decade – Época/Globo**



Best Brazilian Kitchen – Prazeres da Mesa



Chef of the Year – Prazeres da Mesa



Best Value – Veja SP



Best Brazilian Kitchen – Folha de São Paulo



Best Value – Folha



Best Brazilian Kitchen – Go'Where

★ **APPETIZERS** ★

Pork rinds R\$ 8,50 each. ★ **Manioc** – *boiled or chips* R\$ 12,90

Braised beef R\$ 11,90 each. ★ **Jerked beef** R\$ 11,90 each.

Pork chops R\$ 12,90 each. ★ **Chicken legs** R\$ 12,90 each.

Roasted garlic R\$ 6,50 each. ★ **Sweet chilli** R\$ 6,50

Biquinho pepper R\$ 6,50 ★ **Free-range eggs** R\$ 6,50 each.

★ **SERVINGS** ★

Torresminhos

Our pork rinds even crispier and drier. Perfect to nibble.

R\$ 15,90

Dadinhos de Tapioca

Small golden cubes of tapioca with coalho cheese, served with sweet chili sauce.

6 units R\$ 15,90 / 12 units R\$ 24,90

Queijo-de-Coalho com Melado

Delicious coalho cheese glazed pan roasted with butter served with molasses.

each R\$ 9,90 5 units R\$ 39,90

Linguiça com Cebola-Roxa e Cachaça

Pork sausage flambée with cachaça and olive oil, red onions and pickled pumpkin.

each R\$ 10,90 5 units R\$ 45,90 with Hommemade bread rolls.

Iscas de Pintado

Crisp fried pintado fish fillets, with lime mayonnaise and pepper.

R\$ 39,90

★ **SPECIAL OF THE DAY** ★

Everyday a different appetizer, try before it's over!

Bolinho de Arroz – Monday – 6 units R\$ 17,90 / 12 units R\$ 27,90

Bolinho de Mandioquinha e Linguiça – Tuesday – 6 units R\$ 17,90 / 12 units R\$ 27,90

Bolinho de Abóbora com Carne-seca – Wednesday – each R\$ 8,90 / 6 units R\$ 48,90

Torradinha de Linguiça – Thursday – each R\$ 8,90 / 5 units R\$ 39,90

Pasteizinhos de Carne-de-Sol – Friday – 02 units R\$ 9,90 / 6 units R\$ 28,90

Torradinha de Carne-de-Sol – Saturday and Sunday – each R\$ 8,90 / 5 units R\$ 39,90

Mini Escondidinho de Carne de Panela – Saturday and Sunday – R\$ 12,90

Caldinho de Feijão de corda – Saturday and Sunday – R\$ 10,90

★ **SPECIALTIES** ★

Carne-de-Sol Assada

Homemade salt cured beef served with butter, roasted garlic, sweet pepper and manioc chips. R\$ 54,90

Carne-Seca Desfiada com Cebola-Roxa

Shredded jerked beef with butter, served with sweet pepper, manioc and roasted pumpkin. R\$ 54,90

Dobradinha

Stewed tripes with smoked sausage served with bread and toasts. R\$ 34,90

Joelho de Porco

Braised pork leg, served with corn couscous and roasted pumpkin. R\$ 54,90

Atolados

Prime meats, cooked slowly with manioc, cherry tomato, green onion, pickled pumpkin and olive green. served steaming on the pan.

Beef stew R\$ 42,90 / Chicken R\$ 42,90 / Lamb stew R\$ 54,90

Peixadinha do São Francisco

Pintado fish in coconut sauce with cherry tomatoes, pearl onions, cambuci chilli. It is served with a mix of rice, and a chumby nuts farofa . R\$ 54,90

Pirarucu Assado

Pirarucu fish crusted with maioc flour, torresmo and nuts. It is served with black-eyed beans vinaigrette and boield manioc. R\$ 99,90

★ **ESCONDIDINHOS** ★

Carne-Seca – *Creamy manioc puree with jerked beef and cream cheese filling, with Golden cheese crust. R\$ 36,90*

Queijo-de-Cabra com Legumes – *Manioc puree with goat cheese and a delicious mix of vegetables with olives and herbs filling. R\$ 36,90*

★ **SPECIALS OF THE WEEKEND** ★

Rabada com Xerém de milho *(on fridays)*

Oxtail cooked in black beer, creamy corn grits with canasta cheese and watercress. R\$ 59,90

Costelinha de Porco à moda do Engenho *(on saturdays and holidays)*

Roasted stuffed pork ribs, and served with pineapple, cooked manioc and Engenho honey sauce. R\$ 99,90

Paleta de Cordeiro do Velho Chico *(on sundays)*

Roasted lamb shoulder, corn couscous with vegetables and wine sauce. R\$ 149,90

★ SALADS ★

In all our salads there is a delicious mix of fresh green leaves with iceberg, garden and ruby lettuce, besides chicory and watercress. They are all served with home style dressing toast.

Sertaneja *tomatoes, red onions, scallion and cilantro*

R\$ 16,90 / R\$ 19,90

Marajoara *buffalo mozzarella, Brazil nut, cherry tomatoes, carrot and olives*

R\$ 21,90 / R\$ 26,90

Do Seu Zé *palm heart, beef tomato, red onion and scallion and cilantro*

R\$ 24,90 / R\$ 29,90

Do Cajueiro *cashew, Canastra cheese, chestnuts toast and honey sauce and pepper*

R\$ 29,90

Carpacho *sliced cured beef with cilantro pesto, sweet pepper and coalbo cheese*

R\$ 39,90

★ TRADITIONALS ★

The servings are individual or to share and you can choose them accordingly to your appetite, matching the dishes at your taste.

*Every day we have a different **puree** and **farofa**. Ask our waiters about them.*

Caldo de Mocotó

Exclusive recipe which has been prepared the same way for over 40 years.

Mini R\$ 12,90 - Small R\$ 15,90 - Medium R\$ 25,90 - Large R\$ 34,90

Mocofava

Perfect combination of cow's foot soup with Favada, originally created by Germino Almeida

Mini R\$ 14,90 - Small R\$ 17,90 - Medium R\$ 29,90 - Large R\$ 42,90

Favada

Butter bean simmered with sausage, bacon and jerked beef

Sarapatel

Pork offal carefully prepared. A wonderful combination of flavors and textures

Feijão-de-Corda

Coupea prepared with somoke sausage and vegetables

Baião-de-Dois

The famous Brazilian "rice and beans" boosted with coalbo cheese, sausage, bacon and jerked beef.

Mini R\$ 16,90 - Small R\$ 22,90 - Medium R\$ 34,90 - Large R\$ 47,90

★ TAPIOCAS ★

Tapioca de Carne-Seca *with cream cheese and mandioquinha crisps.* R\$ 21,90

★ **SPECIAL BEER** ★

Selection carefully made by Paulo Carvalho and his team

LAGERS

“Mocobreja” Bamberg – Exclusiva – Votorantim, SP
Munich Helles non filtered – 5% – 600ml – R\$ 22,90 / 355ml – R\$ 12,90

Bamberg Rauchbier – Votorantim, SP
Rauchbier – 5,2% – 355 ml – R\$ 14,90

Bad Moose – Itupeva, SP
Dortmunder Export – 5,5% – 300 ml – R\$ 14,90

Lake Side – Passo Fundo, RS
Lager (Gluten free) – 4,5% – 300 ml – R\$ 14,90

Therezópolis Gold – Teresópolis, RJ
Premium Lager – 5% – 600 ml – R\$ 22,90

ALES

Bamberg Weizen – Votorantim, SP
Weizen – 5,0% – 355 ml – R\$ 14,90

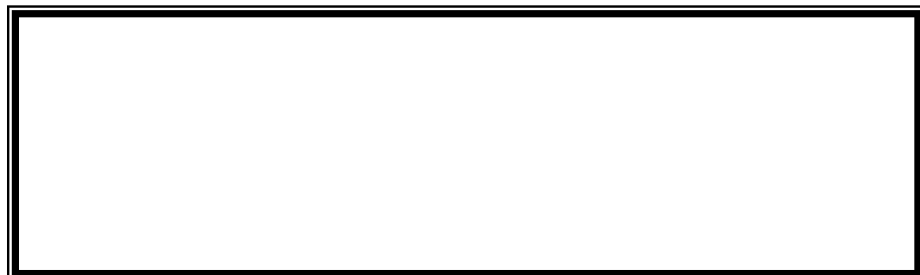
Blondine – Itupeva, SP
Belgian Blond Ale – 5,7% – 500 ml – R\$ 24,90

Colorado Índica – Ribeirão Preto, SP
India Pale Ale with rapadura – 7,0% – 600ml – R\$ 24,90

San Diego – Forquilha, SC
American Pale Ale – 5,4% – 600 ml – R\$ 26,90

3 Lobos exterminador – Belo Horizonte, MG
American Wheat Beer (lemon grass) – 4,0% – 600 ml – R\$ 24,90

★ **BEER OF THE MONTH** ★



★ BEERS ★

Heineken, Original or **Serra Malte** – *Lager* – 600ml – R\$ 14,90

Brahma Escura – *Malzbier* – long neck 350ml – R\$ 8,90

Brahma 0% (non alcoholic) – long neck 350ml – R\$ 8,90

Chopp Heineken (on the weekends and holidays) – 300ml – R\$ 11,90

★ WINE ★

Vallontano – Cabernet Sauvignon – Vale dos Vinhedos
Varietal made specially for Mocotó by Master Luiz Henrique Zanini.
Glass 150ml – R\$ 19,90 Bottle 750ml – R\$ 79,90

Terra Nova Shiraz – Miolo Winery – São Francisco River Valley
Glass 150ml R\$ 12,90 – Jar 16 fl oz R\$ 34,90

★ SOFT DRINKS AND WATER ★

Still or sparkling mineral water – 510ml – R\$ 5,90

Still or sparkling purified water – 500ml – R\$ 4,90

Tubaína – 600ml – R\$ 8,50

Sodas – 355ml – R\$ 8,50

★ JUICES ★

Pineapple, Barbados cherry (acerola), Acai berry, Banana, Hog plum (cajá),
Cashew, Cupuaçu, Soursop (graviola), Orange, Lime, Mango, Passion fruit,
Strawberry and Brazil plum (umbu).

Juices made with water or milk R\$ 9,90

★ ICED TEA ★

Our exclusive recipe maté tea with umburana, lemon and honey. R\$ 9,90

★ APERTIFS ★

CACHAÇAS AND OTHER SPIRITS

Please check our list with options of all styles and origins.

★ **BAR SPECIALTIES** ★

by Rodrigo Ferreira and his team

Minha Nêga

Aged cachaça, fresh lime and lemon with rapadura sugar R\$ 24,90

Caruaru

Cachaça, star fruit, niágara grape and basil R\$ 24,90

Três Limões

Variety of citrus with our spices and vanilla sugar R\$ 24,90

Três Uvas

Cachaça, italy, ruby and niagara grapes R\$ 24,90

Amor do Sertão

Cachaça, blackberry, cashew, grape and passion fruit R\$ 24,90

Caipirinha of the day

During lunch, from monday to friday, a special suggestion R\$ 20,90

Caipirinha with Sorbet

Only on weekends, see the waiter R\$ 29,90

★ **RELEASED / MOCKTAIL** ★

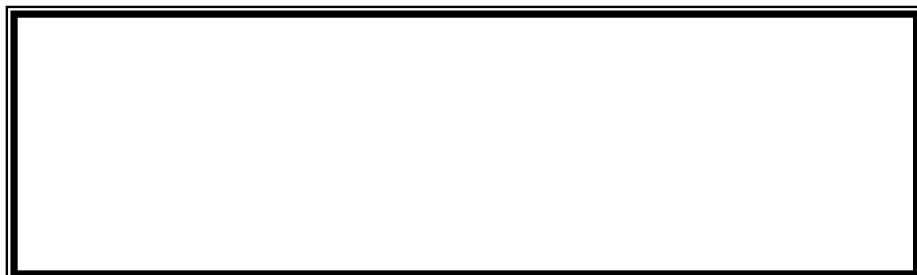
Fruit Cocktail

Seasonal fruits, soda vanilla sugar and spices – R\$ 19,90

Cocktail with Energy drink

Seasonal fruits, energy drink vanilla sugar and spices – R\$ 24,90

Barman's suggestion



★ CAIPIRAS ★

Caipirinha – *cachaça João Mendes* – R\$ 24,90

Caipiroska – *Vodkas Skyy* – R\$ 24,90

Caipiríssima – *Run Havana Club* – R\$ 24,90

Caipirê – *saquê Azuma Kirin* – R\$ 24,90

Cangibrina – *cachaça made with zimbrow and ginger* – R\$ 24,90

Caipirinha Arretada – *for arretados, a double dose* – R\$ 29,90

Caipiroska Gringa – *Vodka Absolut* – R\$ 29,90

Caipirinha Especial – *with the cachaça of your choice*

R\$ 18,90 *plus the value of the chosen dose of cachaça*

Check with our waiters the kinds of fruit available on the day!

★ COCKTAILS ★

TO START

Energético Sertanejo *catuaba, jurubeba, guaraná powder and marapuãma* – R\$ 9,00 – *dose*

Mandacaru *cachaça, lime juice and cointreau served in a glass rimmed with salt* – R\$ 24,90

Maria bonita *cachaça, cashew, cajá, passion fruit and mint* R\$ 24,90

Verão *cachaça, cajá, basil e tangerine* – R\$ 24,90

TO FOLLOW THE MEAL

Caju Amigo *cachaça, cashew compôte and fresh cashew juice* – R\$ 24,90

Garapa Doida *cachaça, molasses, pineapple juice and lime* – R\$ 24,90

Lampião *aged cachaça, brandy, tangerine and vanilla sugar* – R\$ 24,90

TO FINISH

Luiz Gonzaga *cachaça in umburana, dulce de leche, roasted nut coco and brazil nuts* – R\$ 24,90

Mamulengo *cachaça, cocoa liquor, semisweet chocolate and condensed milk* – R\$ 24,90

Pinga Colada *cachaca, pineapple juice, coconut milk and condensed milk* – R\$ 24,90

★ **COFFEE & TEA** ★

by Marcelo Marinbo and his team

Café Filtrado

Gourmet filtered coffee from Pessegueiro farm R\$ 5,90

Expresso

Gourmet espresso coffee from Pessegueiro farm R\$ 5,90

Café Gelado

Cold filtered coffee with lime, mint and vanilla sugar R\$ 7,90

Cappuccino Amburana

Espresso, milk, chocolate, coffee, amburana zest R\$ 8,90

Cappuccino Canela

Espresso, steamed milk, dulce de leche and cinnamon R\$ 8,90

Cappuccino Italiano

Espresso, steamed milk and milk foam R\$ 8,90

Mococcino

Espresso, milk, chocolate and cachaça chantilly R\$ 8,90

Chás

Fennel, chamomile, bilberry, capim santo, black or mint R\$ 5,90

★ **HOMEMADE CANDIES** ★

by Antônio Passos and his Team

Pumpkin with coconut and orange - Ambrosia

Bananada with rapadura - Cashew in syrup - Jackfruit in syrup

Creamy coconut with Brazil nuts - Guava with wine

Dulce de leche - Green papaya

Traditional R\$ 14,90 - four candies tasting R\$ 22,90

*All candies are served with curdled cheese.

★ **SPECIALTIES** ★

Rapadura Ice cream

Creamy handmade ice cream with cane syrup and pieces of raw brown sugar R\$ 15,90

Tapioca Flan

Tapioca flan with coconut and condensed milk, served with toasted coconut topping R\$ 15,90

Chocolate mousse with cachaça

Semisweet chocolate mousse with a note of craftmade cachaça aged in umburana R\$ 15,90

Dulce de Leche and Umburana Crème Brûlée

The famous French sweet with an authorial touch, inspired by my friend and chef Julien Mercier R\$ 17,90

Cartola de Engenho

The classic from Pernambuco which mixes banana, cheese and cinamon farofa R\$ 17,90

Chocolate cake with cupuaçu and Brazil nut

Creamy semi-sweet chocolate cake, served warm with homemade ice cream R\$ 17,90

Coffee Tapioca

Made with coffee and stuffed with handmade dulce de leche and chocolate 70% R\$ 18,90

Sweet Tapiocas

Classical from the northeast of Brazil with a choice of fresh fruit and sweets.

Check it with our waiters R\$ 17,90 each

Fruit Frozen

Fresh and light frozen of fruit like caja-manga, cupuaçu, graviola and umbu

R\$ 18,90 each

★ **SEASON FRUIT** ★

Fruit of the Day (*in natura*)

R\$ 12,90

★ **EMPÓRIO MOCOTÓ** ★

FROM OUR BAR

Energético Sertanejo *catuaba wine, marapuãma e guaraná 700ml* R\$ 59,00

Francesinha *cachaça oak aged, natural vanilla and umburana 750ml* R\$ 85,90

Jota Mel *cachaça João Mendes and honey 700ml* R\$ 59,00

Vinho Vallontano *cabernet Sauvignon – Vale dos Vinhedos, RS 750ml* R\$ 79,90

“Mocobreja” Bamberg *Helles unfiltered – Votorantim, SP 600ml* R\$ 22,90

FROM OUR TACHO

Ambrosia *with rapadura sugar, orange and spices 200ml* R\$ 16,90

Bananada *with rapadura sugar and orange 200ml* R\$ 16,90

Cashew in syrup *fresh fruit in light syrup sugar 200ml* R\$ 16,90

Creamy coconut *with toasted coconut and Brazil nuts 200ml* R\$ 16,90

Doce de Abóbora *with a touch of caramel 200ml* R\$ 16,90

Milk jam *with natural vanilla, umburana and orange 200ml* R\$ 18,90

Papayas of Mr. Zé *with rapadura sugar, cloves and fresh coconut 200ml* R\$ 16,90

Guava *with handmade red wine 200ml* R\$ 16,90

Jackfruit in Syrup *fresh fruit in light syrup sugar 200ml* R\$ 16,90

FROM OUR PANTRY

Vanilla sugar *with spices 190g* R\$ 18,90

Olive Oil Andorinha Criações – *Portugal 500ml* R\$ 29,90

Sugar cane syrup 900g R\$ 29,90

Biju flour – *Trindade, GO 500g* R\$ 10,90

Manioc flour – *Lajedo, PE 500g* R\$ 10,90

Corn flour – *Lindóia, SP 250g* R\$ 13,90

★ **EMPÓRIO MOCOTÓ** ★

FROM OUR PANTRY

Corn meal flour – *Lindóia, SP* 500g R\$ 14,90

Bottled Butter – *Piçarra, PA* 200ml R\$ 14,90

Molasses – *Quissamã, RJ* 900g R\$ 18,90

Home made chilli sauce 220ml R\$ 15,90

Organic chilli sauces – *Inconfidentes, MG* 45ml

Yellow, green, traditional and extra-strong R\$ 16,90 each / Kit with 4 R\$ 59,90

Organic Biquinho chilli – *Inconfidentes, MG* 180g R\$ 16,90

Pink pepper – *Piaçabucu, AL* 30g R\$ 11,90

Polvilho 500g R\$ 9,90

Tapioca granulated 500g R\$ 10,90

Rapadura Mineira – *Maria da Fé, MG* 600g R\$ 6,90

Rapadura Paraíba – *Campina Grande, PB* 240g R\$ 4,90

Cashew vinegar 250ml R\$ 17,90

★ **SOUVENIRS** ★

Apron Yellow Mocotó *one size* R\$ 45,90

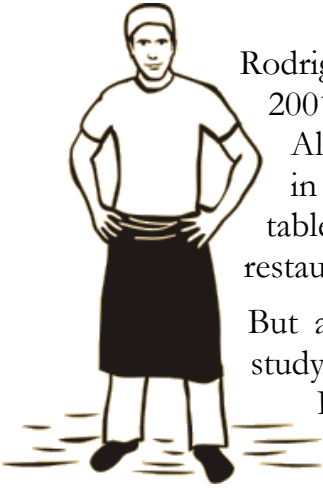
T-Shirt Cabra-macho *S – M – L – XL* R\$ 29,90

T-Shirt Menina Moça *S – M – L – XL* R\$ 29,90

Menu Mocotó *signed by mr. Zé and Rodrigo* R\$ 19,90

Mocobag R\$ 22,90

... and a new beginning.



Rodrigo Oliveira, 36, from Sao Paulo, in charge of the restaurant since 2001, is responsible for this new moment of Mocotó. He is Mr. Zé Almeida's son, and he started early, at the age of 13, helping his father in the business. He did the dishes, cleaned the bathroom, waited tables, did general services and everything else that could be done in a restaurant.

But as Mr. Zé wanted to see his kids graduated, Rodrigo decided to study. It didn't take long, however, when his father traveled to Pernambuco to take care of his country house there in the backlands, for the boy to drop out of Environmental Engineering College and go after his dream. After many days and nights with bricklayers, plumbers, electricians, the bar was getting a new shape.

When the founder got back, he got scared and the son was told off. "Why that?" The father asked, but Rodrigo was sure he was on the right way and went ahead. A bit upset with his father's earbashing, Rodrigo decided to resume the graduation. But, of course, without giving up the job. And as a twist of fate, it was there where he got in touch with Gastronomy. When He became friends with a guy who studied it and thought, "What the heck is it?"

Reading everything he could and visiting restaurants, he had no doubt. That is it, Gastronomy! It was at culinary school when he got in touch with international cuisine, different ingredients and new techniques. In order to extend his studies he went after trainee programs with some of the most important chefs of the city, even though having already a well established restaurant. With the idea of knowing better the origins of the Brazilian cuisine, he traveled alone throughout the Brazilian northeast, visiting restaurants, going to markets and street markets. Rodrigo also decided to travel around Brazil to know the cachaça production process, one of his passions. On his countless trips, he has already traveled more than 30 thousand kilometers and got deeper into the subject.

With humility and the taste for work inherited from his father, Rodrigo and his food are conquering the world. Mocotó is in the news in many parts of the globe and people from everywhere come to try its delicacies. People from different tribes and social classes democratically share the counter and tables of the restaurant. Between dishes, a shot of cachaça, that is the spirit of the house.

In the words of the chef, that is the recipe of success:

"We are really proud of our work and all its implications, but we aren't dazzled by that. The recipe for keeping a house for such a long time has two main ingredients: good food and hospitality. Although it seems simple, it is something that we can only get with a lot of dedication, talent and on the top of everything, passion."

Like father, like son!