



YOU DESERVE THE BEST



PALATO

CAFÉ

Palato Café was planned in every detail to guarantee unforgettable moments, whether it's for a business lunch or meeting with friends. It stands out for its cozy atmosphere and contemporary menu. There are delicious options of salads, sandwiches, pasta, grilled meats and desserts, as well as a wine list with more than 800 labels at store prices and a varied drink list with the signature Palato. Our care goes from serving the dish, with precision and excellence, because for Palato Café every experience must be unique and complete and here you deserve the best of them.



Made by the hands of the most experienced bakers, the Premium Artisan line enchants for its incomparable quality and care in the preparation of a completely handcrafted product. There are several flavors of bread without chemical additives, with natural fermentation and lots of affection, especially for you. Try it! Artisan bread is so fresh you can't resist it!



A good wine is always an excellent option for meetings with family and friends, for a dinner for two or even for tasting alone. That's why the Palato winery offers labels from around the world for you to harmonize with our dishes and enjoy the pleasures that only good wines can provide. Live this incredible experience and try new flavors!

More than a wine list, a wine cellar at your disposal.
Choose from over 800 labels and pay the same shelf price.



PALATO

CAFÉ

COFFEE PALATO (Exclusive to the Ponta Verde store)

Brunch	R\$ 89,00
Omelet with rennet cheese and bacon, tapioca, bread basket, dry curd, fruit jelly, butter, strawberry butter, honey, cold cuts, carrot cake, fruit and four drinks to choose from: orange juice or acerola, coffee or coffee with milk.	
Omelet	R\$ 25,00
With Parmesan cheese, rennet cheese and grilled bacon.	

APPETIZER

Cold cuts board	R\$ 75,00
Gorgonzola cheese, emmental cheese, salami, sun-dried tomato pate, chicken salad pate, Parma ham, black olives, sun-dried tomato and bread basket.	
Special cheese board	R\$ 79,00
Prima Donna cheese, emmental cheese, brie cheese and cherry tomato confit (accompanies Artisan breads).	
Breaded brie cheese	R\$ 59,00
With truffled honey.	
Mediterranean burrata	R\$ 65,00
Burrata, pesto sauce and cherry tomato confit (with bread basket).	
sautéed seafood	R\$ 89,00
Lobster, shrimp, octopus, squid, pesto sauce and Italian bread toast.	
Tomato Bruschetta	R\$ 39,00
Cherry tomato confit with parmesan au gratin on Italian bread.	
Shrimp Bruschetta	R\$ 59,00
Stir-fry shrimp, cream cheese with parmesan gratin, cherry tomato confit on pumpkin bread.	
Filet mignon Bruschetta	R\$ 49,00
Filet mignon strips, cream cheese with parmesan gratin and sun-dried tomatoes on Italian bread.	
Carpaccio	R\$ 55,00
Beef Carpaccio with Artisan breads.	
Meat Tartar	R\$ 59,00
Minced meat with spices (served with french fries or garlic toast).	
Libanese	R\$ 55,00
Dry curd, eggplant paste, chickpea paste, fried kebab, raw kebab and Arabic bread toast.	
Tuna Ceviche	R\$ 59,00
Tuna, orange sweet potato, reduced balsamic, red onion and corn (with a mix of leaves).	
Fondue brie	R\$ 59,00
Brie cheese cream gratin, parmesan and tomato confit (served with focaccia toast).	
Gorgonzola leaf bread	R\$ 25,00

SALADS

Tuscany	R\$ 55,00
Green salad, sun-dried tomato, cherry tomato, buffalo mozzarella, black olive, mustard sauce, parmesan, croutons and slice of Italian bread.	
Palato Salad	
Mix of leaves, cherry tomato, parmesan, mango, strawberry, crunchy granola and rustic pesto with a protein option.	
Tilapia	R\$ 69,00
Salmon	R\$ 75,00
Shrimp	R\$ 75,00
Chicken	R\$ 59,00
Filet mignon	R\$ 75,00

LIGHT DISHES

Grilled chicken	R\$ 59,00
Grilled chicken fillet, grilled vegetable mix, shitake rice and cherry tomato confit.	
Provençal Vegetables	R\$ 75,00
Grilled vegetables, sweet potatoes, broccoli, zucchini, eggplant accompanied by filet mignon or sea bass.	

MEAT AND POULTRY

Mignon Galette Milenar recipe	R\$ 59,00
Galette with filet mignon in strips with mushroom cream and bacon.	
filet stroganoff	R\$ 69,00
served with white rice and leek chips.	
Capelli d'angelo	R\$ 85,00
Pasta in white sauce with shitake and filet mignon medallions with herb crunch.	
Pumpkin Gnocchi	R\$ 85,00
Stuffed with standard Minas cheese, cream cheese and filet mignon medallion.	
Tall filet with parmesan risotto	R\$ 85,00
Italian arboreal rice.	
Tall filet with mushroom risotto with tartufo	R\$ 89,00
Italian arboreal rice.	
Filet a cavalo	R\$ 75,00
Grilled filet mignon, fried egg, special farofa, bacon chip and white rice.	
Filet with shitake	R\$ 85,00
Filet mignon in cream served with caramelized shitake and creamy truffled potato.	
Mediterranean filet	R\$ 75,00
Grilled filet mignon, broccoli, potatoes, roasted eggplant and sun-dried tomatoes.	
Filet Amalfitana	R\$ 79,00
Breaded filet mignon, sun-dried tomato sauce, buffalo mozzarella and mashed potato.	
Duck Confit	R\$ 89,00
Duck confit with Portuguese rice.	
Duck rice	R\$ 89,00
Chipped duck confit, paio and rice with spices.	
Lasagna Bolognese	R\$ 55,00
Italian crusty grano pasta with bolognese sauce (meat sauce).	

CHILDREN

Children's Dish	R\$ 39,00
Steak with capellini in sugo or cheese sauce.	

FISH AND SEA FOOD

Octopus Lagareiro	R\$ 89,00
Grilled octopus, browned potatoes, confit tomato and sautéed spinach.	
Grilled salmon with sicilian risotto	R\$ 85,00
Served with grilled asparagus.	
Sea bass with raisin butter	R\$ 85,00
Served with grilled banana and cassava puree.	
Cod Fish with cream	R\$ 89,00
Gadus Morhua (cod) in flakes, potato slices au gratin with cream and parmesan cheese.	
Gomes de Sá Cod Fish	R\$ 98,00
Gadus Morhua (cod), baked potatoes, Portuguese olives, boiled eggs, caramelized onion and white rice.	
Shrimp	R\$ 89,00
Shrimp in butter sauce with shrimp farofa and rice.	
Shrimp risotto	R\$ 79,00
With Italian arboreal rice.	
Octopus risotto with Greek cream	R\$ 85,00
With Italian arboreal rice.	
Spaghetti Di Capri	R\$ 119,00
Lobster, shrimp, cream cheese, green pesto and parmesan cheese.	
Sea food with lemon spaghetti	R\$ 89,00
Octopus and grilled prawns.	
Black pasta with truffle and shrimp cream	R\$ 98,00
Italian black pasta grano hard.	
Seafood Paella	R\$ 98,00
With squid, octopus and shrimp.	
Sealed tuna	R\$ 79,00
With tomato confit, asparagus and watercress.	

SANDWICHES

Carpaccio Piadina	R\$ 49,00
Beef carpaccio, parmesan, Palato mustard sauce and arugula served on Piadina bread.	
Beirut	R\$ 45,00
Roast beef, cheese au gratin, tomato and lettuce on flatbread.	
Traditional gratin	R\$ 39,00
Ham, mozzarella and tomato mixture on au gratin Italian bread.	
Rustic	R\$ 49,00
Diced filet mignon, gouda cheese, shitake mushroom and chives in a special baguette.	
Gourmet burger	R\$ 45,00
Blend of special meats, cheddar cheese, bacon chips and caramelized onions on brioche bread (with french fries).	
French fries	R\$ 25,00

SPECIAL SWEETS

Fudge brownie	R\$ 39,00
Crispy chocolate cake, ice cream, hot chocolate sauce.	
Chocolate gâteau	R\$ 39,00
With ice cream and hot chocolate sauce.	
Profiteroles	R\$ 39,00
Dulce de leche crepe	R\$ 35,00
With ice cream.	
Crème brûlée	R\$ 29,00
Traditional French dessert.	
Carrot cake	R\$ 25,00
With hot chocolate sauce.	
Strawberry meringue	R\$ 29,00
Cream of white brigadeiro, almond meringue, supreme cream cheese accompanied by strawberry coulis.	
Pudding	R\$ 19,00
Traditional recipe with condensed milk.	
Pudding zero	R\$ 19,00
Zero lactose	
Chocolate dôme	R\$ 29,00
Chocolate and hazelnut mousse covered with creamy chocolate accompanied by strawberry coulis.	
Pastel de Belém	R\$ 9,00
Original Portuguese puff pastry.	
Banoffee	R\$ 29,00
Traditional English dessert.	
Tartlet	R\$ 25,00
Chocolate with strawberry or chocolate with crunch and chocolate syrup.	
Ice Cream	R\$ 19,00
Chocolate, strawberry or cream with red fruit sauce or chocolate sauce with crunches.	
Diet chocolate supreme	R\$ 25,00



SPECIAL COFFEE

Espresso	R\$ 7,90
Small Espresso with milk and whipped cream.....	R\$ 8,90
Large Espresso with milk and whipped cream.....	R\$ 12,00
Palato Espresso with whipped cream, chestnuts and lemon zest	R\$ 15,00
Cappuccino	R\$ 12,00
Light cappuccino	R\$ 15,00
Milk hot or cold.....	R\$ 3,90

TEA AND CHOCOLATES

Tea	R\$ 6,90
Traditional chocolate hot or cold.....	R\$ 15,00
European hot chocolate with whipped cream.....	R\$ 19,00

DRINKS

natural coconut water	R\$ 9,90
Mineral water still or sparkling	R\$ 7,90
Imported mineral water Consult our service.	
Soda can	R\$ 7,90
Schweppes Citrus or tonic.....	R\$ 8,90
Milk-shake Chocolate, cream or strawberry.....	R\$ 19,00
Natural juices Consult our service.....	R\$ 12,00



PALATO.COM.BR