

BEM VINDO(A) AO | WELCOME TO Restaurante **DONA CONDINA**

Neste cardápio você encontrará nossas opções de Entradas, Pratos Principais, Bebidas e Sobremesas.

Nós temos um Cardápio de Cervejas e Drinks, e a Carta de Vinhos.
Se desejar ve-los, peça ao Garçom/Garçonete.

Nossas refeições são elaboradas para 2 pessoas, exceto alguns pratos que estarão marcados como **INDIVIDUAL**.

Clientes que fizerem o pagamento em Euro ou Dollar podem tomar duas Caipirinhas de cortesia.



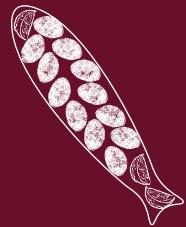
In this menu you will find our options of Starters, Main Dishes, Beverages and Desserts.

We have a Beer and Alcoholic Drinks Menu, and the Wine List. If you want to see them, please ask the Waiter / Waitress.

Our meals are prepared for 2 people, except some dishes that will be marked as **INDIVIDUAL**.

Customers who pay in cash (Euro or Dollar) can get two Caipirinha Drinks of cortesy.

ENTRADAS | STARTERS



01. CASQUINHA DE SIRI INDIVIDUAL R\$ 23,00

Caquinha de Siri Recheada.
Stuffed Crab Shell.

02. COUVERT R\$ 35,00

Fatias de Pão ou Torradas com Alguns Aperitivos.
Sliced Bread or Toasts with Some Appetizers.

03. MEXILHÃO À VINAGRETE R\$ 60,00

Mexilhão à Vinagrete.
Mussels on Vinaigrette.

04. LULA À DORÉ R\$ 68,00

Anéis de Lula Empanada.
Breaded Squid Rings.

05. ISCAS DE PEIXE R\$ 65,00

Porção de Peixe Fresco Empanado.
Portion of Fresh Breaded Fish.

06. POLVO À VINAGRETE R\$ 120,00

Polvo à Vinagrete.
Octopus on Vinaigrette.

07. BOLINHOS DE BACALHAU R\$ 45,00

12 Unidades de Bolinhos Fritos de Bacalhau.
12 Units of Fried Cod Dumpling.

14. BATATA FRITA R\$ 25,00

Porção de Batata Frita.
Portion of French Fries.



SALADAS | SALADS³

09. SIMPLES | SIMPLE R\$ 30,00

Alface, Tomate, Pepino e Cebola.
Lettuce, Tomatoes, Cucumbers and Onions.

10. SIMPLES COM PALMITO | SIMPLE WITH PALM HEARTS R\$ 40,00

Alface, Tomate, Pepino, Cebola e Palmito.
Lettuce, Tomatoes, Cucumbers, Onions and Palm Heart.

11. PALMITO | PALM HEART R\$ 50,00

Palmito Fatiado.
Sliced Palm Heart.

12. ESPECIAL | SPECIAL R\$ 50,00

Palmito, Tomate, Batata Cozida e Grão de Bico.
Palm Heart, Tomatoes, Boiled Potatoes and Chickpeas.

13. COMPLETA | COMPLETE R\$ 53,00

Alface, Tomate, Pepino, Cebola, Palmito e Batata Cozida.
Lettuce, Tomatoes, Cucumbers, Onions, Palm Heart and Boiled Potatoes.



PRATOS INFANTIS | CHILDREN'S MEAL

49. FILÉ MIGNON GRELHADO | GRILLED FILET MIGNON INDIVIDUAL R\$ 42,00

Filé Mignon Grelhado, servido com Arroz Branco, Feijão e Batata Frita.
Grilled Filet Mignon, served with White Rice, Beans and French Fries.

49. FILÉ DE FRANGO GRELHADO | GRILLED CHICKEN INDIVIDUAL R\$ 42,00

Filé de Frango Grelhado, servido Arroz Branco, Feijão e Batata Frita.
Grilled Chicken, served with White Rice, Beans and French Fries.

4 BEBIDAS | BEVERAGES



65. SUCO | JUICER\$ 10,00

Suco de Fruta Natural ou de Polpa.
Fresh Fruit Juice or Frozen Pulp Juice.

66. REFRIGERANTE LATA | SODA CANR\$ 8,00

Coca-Cola ou Guaraná.
Coke or Guaraná Fruit Soda.

67. REFRI. ZERO OU LIGHT LATA | DIET OR LIGHT SODA CANR\$ 8,00

Coca-Cola ou Guaraná.
Coke or Guaraná Fruit Soda.

70. CITRUS OU TÔNICA LATA | CITRUS SODA OR TONIC WATER CANR\$ 8,00

71. H2OH! | LEMON SODAR\$ 7,00

68. ÁGUA | WATERR\$ 5,00

69. ÁGUA COM GÁS | SPARKLING WATERR\$ 5,00

ACOMPANHAMENTOS | SIDE DISHES



14. BATATA FRITA | FRENCH FRIESR\$ 25,00

15. PURÊ DE BATATA | MASHED POTATOESR\$ 21,00

16. BANANAS À MILANESA | BREADED BANANASR\$ 20,00

17. ARROZ BRANCO OU FEIJÃO | WHITE RICE AND BEANSR\$ 16,00

163. ARROZ ESPECIAL | SPECIAL RICER\$ 20,00

Arroz à Grega (Arroz com Cenoura, Ervilhas e Passas) ou Arroz com Brócolis.
“Arroz à Grega” (Rice with Carrots, Peas and Raisins) or Broccoli Rice.

18. MOLHO DE CAMARÃO | SHRIMP SAUCER\$ 56,00

Molho de Tomate com Camarões (Camarão Sete Barbas).
Tomato Sauce with Shrimps (Atlantic Seabob Shrimp).

CARNES | BEEF



19. MIGNON COM FRITAS R\$100,00

Filé Mignon Grelhado, servido com Arroz Branco, e Fritas.
Grilled Filet Mignon, served with White Rice, and Fries.

20. MEDALHÕES DE MIGNON R\$130,00

Dois Filés Altos envoltos em Lâminas de Bacon, Tomate e Pimentão Grelhados. Servido com Arroz à Grega e Fritas.
Two Grilled Tall Steaks wrapped in Grilled Bacon, Tomato and Bell Peppers. Served with "Arroz à Grega" (Rice with Carrots, Peas and Raisins) and Fries.

21. MIGNON À OSWALDO ARANHA R\$120,00

Filé Mignon Grelhado coberto com Alho Dourado. Servido com Farofa de Arroz com Bacon e Ovos, e Fritas.
Grilled Filet Mignon topped with Fried Garlic. Served with "Farofa de Arroz" (Cooked Manioc Flour with Rice, Bacon and Eggs), and Fries.

22. STROGANOFF DE MIGNON R\$120,00

Cubos de Mignon cozidos no Ketchup, Creme de Leite e Champignon. Servido com Arroz Branco e Batata Frita.
Cubes of Mignon cooked in Ketchup, Heavy Cream and Champignon. Served with White Rice and Fries.

129. MIGNON À PARMÉGIANA R\$130,00

Mignon Empanado coberto de Queijo Mozarela e Molho de Tomate. Servido com Arroz Branco e Fritas.
Breaded Mignon topped with Mozzarella and Tomato Sauce. Served with White Rice and Fries.

23. PICANHA À BRASILEIRA R\$120,00

Picanha Grelhada servida com Fritas, Farofa de Bacon, Vinagrete e Arroz Branco.
Grilled Upper Sirloin/Rump Cap Steak served with Fries, "Farofa de Bacon" (Cooked Manioc Flour with Bacon), Vinaigrette and White Rice.

24. PICANHA À OSWALDO ARANHA R\$120,00

Picanha Grelhada coberta com Alho Dourado. Servida com Farofa de Arroz com Bacon e Ovos, e Fritas.
Grilled Upper Sirloin/Rump Cap Steak topped with Fried Garlic. Served with "Farofa de Arroz" (Cooked Manioc Flour with Rice, Bacon and Eggs)", and Fries.



MASSAS | PASTA

25. SPAGUETTI AO MOLHO DE CAMARÃO R\$ 167,00

Espaguete ao Molho de Camarão (Molho de Tomate com Camarão Branco ou Rosa).
Spaghetti with Shrimp Sauce (Tomato Sauce with Southern Brown Shrimp or Spotted Pink Shrimp).

26. SPAGUETTI AO MAR VERMELHO R\$ 160,00

Espaguete com Molho de Frutos do Mar (Molho de Tomate com Camarão, Lula, Mexilhão, Marisco, Polvo e Peixe).
Spaghetti with Seafood Sauce (Tomato Sauce with Shrimp, Squid, Mussel, Shellfish, Octopus and Fish).

26. SPAGUETTI AO MAR DO CARIBE R\$ 160,00

Espaguete à Alho e Óleo com Frutos do Mar (Camarão, Lula, Mexilhão, Marisco, Polvo e Peixe).
Garlic Oil Spaghetti with Seafood (Shrimp, Squid, Mussel, Shellfish, Octopus and Fish).

27. SPAGUETTI À BOLONHESA INDIVIDUAL R\$ 60,00

Espaguete ao Molho Bolonhesa.
Bolognese Sauce Spaghetti.

131. SPAGUETTI À ALHO E ÓLEO INDIVIDUAL R\$ 50,00

Espaguete à Alho e Óleo.
Garlic Oil Spaghetti.

137. SPAGUETTI AO MOLHO BRANCO INDIVIDUAL R\$ 60,00

Espaguete ao Molho Branco.
White Sauce Spaghetti.

132. OMELETE | OMELET INDIVIDUAL R\$ 60,00

Omelete de: Queijo, Palmito, Legumes ou Tomate (Escolha um). Acompanhado de Arroz Branco e Fritas.
Omelet of: Cheese, Palm Heart, Vegetables or Tomato (Choose One). Served with White Rice and Fries.

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ROBALO | SEA BASS



28. ROBALO GRELHADO AO MOLHO DE CAMARÃO R\$ 146,00

Posta de Robalo Grelhado na Chapa. Servido com Molho de Camarão (Camarão Sete Barbas), Batata Salteada e Arroz Branco.

Grilled Sea Bass Steak on Hot Plate. Served with Shrimp Sauce (Atlantic Seabob Shrimp), Sautéed Potato White Rice.

29. ROBALO À MODA R\$ 165,00

Posta de Robalo Grelhado na Chapa. Servida com Farofa de Camarão (Camarão Sete Barbas), Batata Salteada e Arroz Branco.

Grilled Sea Bass Steak on Hot Plate. Served with Shrimp "Farofa" (Cooked Manioc Flour with Atlantic Seabob Shrimp), Sautéed Potato and White Rice.

30. ROBALO ENCANTADO R\$ 170,00

Posta de Robalo Grelhado na Chapa com Dois Camarões Extra Grandes, Arroz à Grega, Fritas e Banana à Milanesa.

Grilled Sea Bass Steak on Hot Plate with Two Extra Large Shrimps. Served with "Arroz à Grega" (Rice with Carrots, Peas and Raisins), Fries and Breaded Bananas.

123. MOQUECA DE ROBALO DONA ONDINA R\$ 180,00

Posta de Robalo Cozido no Leite de Coco e Azeite de Dendê, com Tomate, Pimentão, Cebola e Banana da Terra. Servido com Pirão e Arroz Branco.

Sea Bass Steak Boiled in Coconut Milk and Palm Oil, with Tomato, Bell Pepper, Onion and Plantain. Served with "Pirão" (Thick Sea Bass Broth) and White Rice.

LULA | SQUID



45. LULA RECHEADA R\$ 160,00

Lula Recheada com Queijo Mozzarella, Palmito e Camarão, Cozida no Leite de Coco e Azeite de Dendê. Servida com Farofa de Dendê e Arroz Branco.

Squid Stuffed with Mozzarella, Palm Heart and Shrimp, boiled in Coconut Milk and Palm Oil. Served with "Farofa de Dendê" (Cooked Manioc Flour with Palm Oil) and White Rice.

46. LULA GRELHADA R\$ 140,00

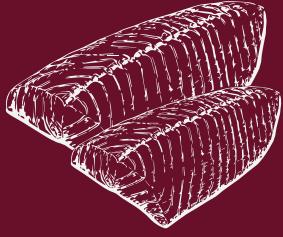
Lula Grelhada na Chapa. Servida com Batata Salteada e Arroz Branco.

Grilled Squid on Hot Plate. Served Sautéed Potato and White Rice.

162. MOQUECA DE LULA DONA ONDINA R\$ 160,00

Lula cozida no Leite de Coco e Azeite de Dendê com Tomate, Pimentão, Cebola e Banana da Terra. Servido com Farofa de Dendê e Arroz.

Squid Boiled in Coconut Milk and Palm Oil, with Tomato, Bell Pepper, Onion and Plantain. Served with "Farofa de Dendê" (Cooked Manioc Flour with Palm Oil) and White Rice.



FILÉ DE PEIXE

FILLET FISH

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31. LINGUADO AO MOLHO DE CAMARÃO R\$ 140,00

Linguado à Milanesa servido com Molho de Camarão (Molho de Tomate com Camarão Sete Barbadas), Batata Salteada e Arroz Branco.

Breaded Sole Served with Shrimp Sauce (Tomato Sauce with Atlantic Seabob Shrimp), Sautéed Potatoes and White Rice.

32. BADEJO À GARNÍ R\$ 132,00

Badejo Grelhado na Chapa. Servido com Legumes Salteados e Arroz Branco.

Grilled Whiting on Hot Plate. Served with Sautéed Vegetables and White Rice.

33. BADEJO À PRAIA VERMELHA R\$ 150,00

Badejo Grelhado na Chapa. Servido com Palmito, Batata Salteada e Arroz Branco.

Grilled Whiting on Hot Plate. Served with Palm Heart, Sautéed Potatoes and White Rice.

34. BADEJO À BELLE MUNIÈRE R\$ 160,00

Badejo Grelhado na Chapa com Champignon, Alcaparras, Palmito e Camarões Grelhados (Camarão Branco ou Rosa). Servido com Batata Salteada e Arroz Branco.

Grilled Whiting on Hot Plate with Mushrooms, Capers, Palm Heart and Grilled Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp). Served with Sautéed Potatoes and White Rice.

35. BADEJO À MONASTER R\$ 150,00

Badejo Grelhado na Chapa com Queijo Mozarela, Palmito e Aspargo. Servido com Batata Salteada e Arroz Branco.

Grilled Whiting on Hot Plate with Mozzarella, Palm Heart and Asparagus. Served with Sautéed Potatoes and White Rice.

36. BADEJO À PARATY R\$ 160,00

Badejo Grelhado na Chapa com Castanha do Pará, Alcaparras e Camarões Grelhados (Camarão Branco ou Rosa). Servido com Mandioquinha (Batata Baroa) Salteada e Arroz Branco.

Grilled Whiting on Hot Plate with Brazilian Nuts, Capers and Grilled Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp). Served with Sautéed Potatoes and White Rice.

52. BACALHAU AO FORNO INDIVIDUAL R\$ 90,00

Bacalhau Assado com Azeite, Cebola, Pimentão, Batata Cozida e Azeitonas. Servido com Arroz com Brócolis.

Baked Cod with Olive Oil, Onions, Bell Pepper, Boiled Potatoes and Olives. Served with Broccoli Rice.

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CAMARÃO | SHRIMP



37. CAMARÃO CASADINHO R\$ 180,00

4 Camarões Extra Grandes recheados com Farofa de Camarão (Camarão Sete Barbas),

Grelhados na Chapa com Azeite. Servido com Batata Salteada e Arroz Branco.

4 Extra Large Shrimps stuffed with Shrimp "Farofa" (Cooked Manioc Flour with Atlantic

Seabob Shrimp), Grilled on Hot Plate with Olive Oil. Served with Sautéed Potatoes and White Rice.

38. FAROFA À CARLOS BORGES R\$ 165,00

Camarões (Camarão Branco ou Rosa) Refogados na Cebola, Azeite e Salsa. Misturado em Farinha de Mandioca. Servido com Arroz Branco.

Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp) stewed in Onion, Olive Oil and Parsley. Mixed in Manioc Flour. Served with White Rice.

39. CAMARÃO GRELHADO R\$ 163,00

Camarões (Camarão Branco ou Rosa) Grelhados na Chapa. Servido com Batata Salteada e Arroz Branco.

Grilled Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp) on Hot Plate. Served with Sautéed Potatoes and White Rice.

40. CAMARÃO À GREGA R\$ 160,00

Camarões (Camarão Branco ou Rosa) Empanados Recheados com Queijo Mozzarella. Servido com Fritas e Arroz à Grega.

Breaded Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp) Stuffed with Mozzarella. Served with Fries and "Arroz à Grega" (Rice with Carrots, Peas and Raisins).

41. CAMARÃO ATROPELADO R\$ 160,00

Camarões Extra Grandes abertos ao meio e empanados, servidos no Purê de Batata, acompanhado de Arroz Branco.

Extra Large Breaded Shrimp opened in half, served in a Mashed Potato, accompanied by White Rice.

42. CAMARÃO AO CURRY R\$ 170,00

Camarão Refogado no Molho Curry e Creme de Leite, servidos no Purê de Batata, acompanhado de Arroz com Brócolis.

Braised Shrimp in Curry Sauce and Heavy Cream, served in a Mashed Potato, accompanied by Broccoli Rice.

43. CAMARÃO AO CATUPIRY® R\$ 170,00

Camarões (Camarão Branco ou Rosa) com Catupiry®, servidos no Purê de Batata, acompanhado de Arroz Branco.

Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp) with "Catupiry®" (Brazilian Cream Cheese), served in a Mashed Potato, accompanied by White Rice.

44. MOQUECA DE CAMARÃO DONA ONDINA R\$ 180,00

Camarões cozidos no Leite de Coco e Azeite de Dendê com Tomate, Pimentão, Cebola e Banana da Terra. Servido com Arroz e Farofa de Dendê.

Shrimps (Southern Brown Shrimp or Spotted Pink Shrimp) Boiled in Coconut Milk and Palm Oil, with Tomato, Bell Pepper, Onion and Plantain. Served with White Rice and "Farofa de Dendê" (Cooked Manioc Flour with Palm Oil).



LAGOSTA | LOBSTER¹⁰

47. LAGOSTA AO THERMIDOR INDIVIDUAL

R\$ 176,00

Lagosta Grelhada na Chapa com Molho Branco. Servida com Purê de Batata e Arroz Branco.
Grilled Lobster on Hot Plate with White Sauce. Served with Mashed Potatoes and White Rice.

48. LAGOSTA GRELHADA COM ALCAPARRAS INDIVIDUAL

R\$ 176,00

Lagosta Grelhada Salteada com Alcaparras, servida com Batata Salteada e Arroz Branco.
Sautéed Grilled Lobster with Capers, served with Sautéed Potatoes and White Rice.

POLVO | OCTOPUS

50. POLVO À PROVENÇAL INDIVIDUAL

R\$ 90,00

Polvo Frito no Alho, Azeite e Erva de Provence. Servido com Batata Salteada e Arroz Branco.
Fried Octopus in Garlic, Olive Oil and Provence Herbs. Served with Sautéed Potatoes
and White Rice.

51. POLVO À BAIANA INDIVIDUAL

R\$ 90,00

Polvo Cozida no Leite de Coco e Azeite de Dendê. Servido com Arroz Branco e Farofa de Dendê.
Octopus boiled in Coconut Milk and Palm Oil. Served with White Rice and "Farofa de



BEBIDAS QUENTES | HOT BEVERAGES

60. CAFÉ EXPRESSO | ESPRESSO R\$ 5,50

51. CAFÉ EXPRESSO GRANDE | LARGE ESPRESSO R\$ 11,00

50. CAPPUCCINO R\$ 12,00

50. CHÁ | TEA R\$ 7,00

SOBREMESAS | DESSERTS



54. TAÇA DE SORVETE | ICE CREAM BOWL **INDIVIDUAL** R\$ 15,00

55. FRUTA DA ÉPOCA | SEASON FRESH FRUIT **INDIVIDUAL** R\$ 13,00

56. DOCES CASEIRO | HOMEMADE SWEETS **INDIVIDUAL** R\$ 20,00

Doces Caseiros servidos com Creme de Leite ou Queijo Branco.
Homemade Sweets served with Heavy Cream or Fresh White Cheese.

57. PERA AO VINHO **INDIVIDUAL** R\$ 27,00

Pedaços de Pera cozida no Vinho, servida com Sorvete de Creme.
Pear Pieces boiled in Wine, served with Vanilla Ice Cream.

58. BANANA FLAMBADA **INDIVIDUAL** R\$ 24,00

Banana Flambada no Licor, servida com Sorvete de Creme.
Flambé Banana on Liquor, served with Vanilla Ice Cream.

59. BANANA DA TERRA FRITA **INDIVIDUAL** R\$ 24,00

Banana da Terra Frita servida com Sorvete de Creme e Canela em Pó.
Fried Plantain served with Vanilla Ice Cream and Cinnamon Powder.

61. PETIT GATEAU COM SORVETE **INDIVIDUAL** R\$ 24,00

Bolinho de Chocolate recheado com Chocolate Quente. Servido com Sorvete de Creme.
Hot Chocolate Stuffed Chocolate Cupcake. Served with Vanilla Ice Cream.

62. BROWNIE COM SORVETE **INDIVIDUAL** R\$ 24,00

Brownie servido com Sorvete de Creme.
Brownie served with Vanilla Ice Cream.

63. CREME DE PAPAYA COM CASSIS **INDIVIDUAL** R\$ 24,00

Creme de Papaia com Licor de Cassis.
Papaya Cream with Cassis Liqueur.