

APPE- TIZERS



PORK RINDS // the classics R\$9,90 [unit.]

V DA TERRA // manioc, sweet potato and pumpkin R\$14,90

BRAISED BEEF R\$14,90 [unit.]

COALHO CHEESE WITH
MOLASSES R\$10,90 [unit.]

HOMEMADE PORK SAUSAGE R\$12,90 [unit.]

PORK CHOPS R\$14,90 [unit.]

CHICKEN LEGS R\$12,90 [unit.]

FRIED FREE-RANGE EGGS R\$6,90 [unit.]

SER- VINGS

TORRESMINHOS // Our pork rinds even crispier and drier. Perfect to nibble R\$16,90

V CHIPS DE MANDIOCA // thin slices crunchy manioc R\$14,90

DADINHOS DE TAPIOCA // Small golden cubes of tapioca with coalho cheese, served with sweet chili sauce.

6 units R\$16,90 | 12 units R\$26,90

QUEIJO-DE-COALHO NA CHAPA // Delicious coalho cheese glazed pan roasted with butter served with molasses R\$44,90

CARPACHO DE CARNE-DE-SOL // sliced cured beef with cilantro pesto, sweet pepper and coalho cheese R\$35,90

LINGUIÇA ARTESANAL // Pork sausage flambée with cachaça and olive oil, red onions and pickled pumpkin R\$48,90

ISCAS DE PINTADO // Crisp fried pintado fish fillets, with lime mayonnaise and pepper R\$44,90

TAPIO- CAS

QUEIJOS BRASILEIROS // canastra, rennet and standard mines cheeses with garden leaves and pumpkin vinaigrette R\$19,90

CARNE-SECA // stuffed with shredded dried beef and cooked in the cream. served with sweet and sour sauce R\$19,90

SPE- CIAL OF THE DAY

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

BOLINHO DE ARROZ // mondays
6 units R\$18,90 | 12 units R\$29,90

BOLINHO DE MANDIOQUINHA
E LINGUIÇA // tuesdays
6 units R\$18,90 | 12 units R\$29,90

BOLINHO DE ABÓBORA
COM CARNE-SECA // wednesdays
each R\$9,90 | 2 units R\$18,90

TORRADINHA DE LINGUIÇA // thursdays
each R\$9,90 | 2 units R\$18,90

PASTEIZINHOS DE CARNE-DE-SOL // fridays
each R\$7,90 | 2 units R\$14,90

ON THE WEEKENDS

TORRADINHA DE CARNE DE SOL
each R\$9,90 | 2 units R\$18,90

ESCONDIDINHO DE CARNE DE PANELA...R\$14,90

CALDINHO DE FEIJÃO-DE-CORDA.....R\$12,90

CALDINHO VERDE SERTANEJOR\$12,90

V VEGAN DISHES

SPECI- ALTIES

V **MOQUECA SERTANEJA** // boiled cashew, ground banana, gherkin, pumpkin and leaves of the vegetable garden. served with rice mix and crunchy farofa of chestnut and burnt coconut..... R\$58,90

CARNE DE SOL ASSADA // homemade salt cured beef served with butter, roasted garlic, sweet pepper and manioc chips..... R\$58,90

CARNE SECA DESFIADA COM CEBOLA-ROXA // shredded jerked beef with butter, served with sweet pepper, manioc and roasted pumpkin..... R\$58,90

DOBRADINHA // stewed tripes with smoked sausage served with bread and toasts R\$49,90

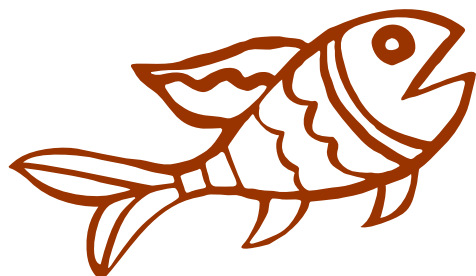
JOELHO DE PORCO // braised pork leg, served with corn couscous and roasted pumpkin R\$58,90

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

BEEF STEW R\$46,90 | CHICKEN R\$46,90 | LAMB R\$58,90

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 chumchy nuts farofa R\$58,90

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

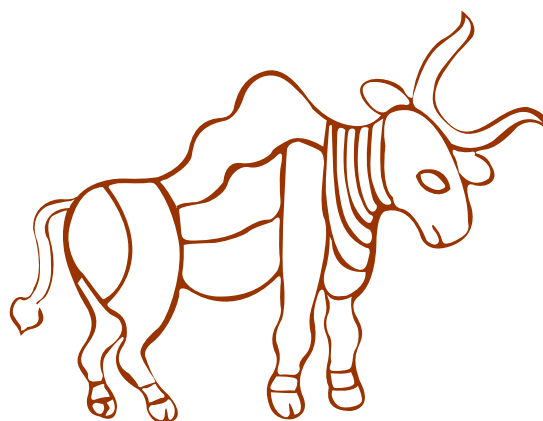


SPECI- ALS OF THE WEEKEND

RABADA COM XERÉM DE MILHO (ON FRIDAYS)
// oxtail cooked in black beer, creamy corn grits with canasta cheese and watercress R\$58,90

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



EXTRAS

V **BOILED MANIOC**..... R\$10,90

BIQUINHO PEPPER..... R\$6,90

SWEET CHILLI..... R\$6,90

ROASTED GARLIC R\$6,90 [each]

V **VEGAN DISHES**

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!*

BAIÃO-DE-DOIS // The famous Brazilian “rice and beans” boosted with coalho cheese, sausage, bacon and jerked beef
MINI R\$17,90 | SMALL R\$24,90
MEDIUM R\$36,90 | LARGE R\$49,90

CALDO DE MOCOTÔ // exclusive recipe which has been prepared the same way for over 40 years
MINI R\$13,90 | SMALL R\$17,90
MEDIUM R\$26,90 | LARGE R\$36,90

FAVADA // butter bean simmered with sausage, bacon and jerked beef
MINI R\$17,90 | SMALL R\$24,90
MEDIUM R\$36,90 | LARGE R\$49,90

V FEIJÃO-DE-CORDA // new beans prepared with gherkin, chuchu, pumpkin and okra
MINI R\$17,90 | SMALL R\$24,90
MEDIUM R\$36,90 | LARGE R\$49,90

MOCOFAVA // perfect combination of cow's foot soup with Favada, originally created by Gercino Almeida
MINI R\$15,90 | SMALL R\$19,90
MEDIUM R\$32,90 | LARGE R\$45,90

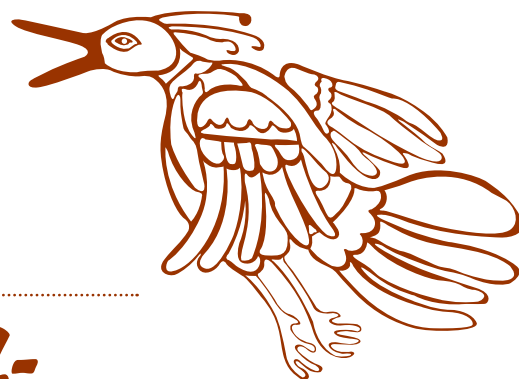
SARAPATEL // pork offal carefully prepared, a wonderful combination of flavors and textures
MINI R\$17,90 | SMALL R\$24,90
MEDIUM R\$36,90 | LARGE R\$49,90

V MIX DE ARROZ INTEGRAL // red rice, cateto e agulhinha
MINI R\$13,90 | SMALL R\$16,90
MEDIUM R\$19,90 | LARGE R\$26,90

ESCONDIDINHOS

CARNE SECA // creamy manioc puree with jerked beef and cream cheese filling, with Golden cheese crust R\$38,90

QUEIJO DE CABRA COM LEGUMES // manioc puree with goat cheese and a delicious mix of vegetables with olives and herbs filling R\$38,90



SALADS

In all our salads there is a delicious mix of fresh green leaves with iceberg, garden and ruby lettuce, besides chicory and watercress.

V SERTANEJA // tomatoes, red onions, scallion and cilantro
SMALL R\$16,90 | LARGE R\$19,90

MARAJOARA // buffalo mozzarella, Brazil nut, cherry tomatoes, carrot and olives
SMALL R\$24,90 | LARGE R\$32,90

V DO SEU ZÉ // palm heart, beef tomato, red onion and scallion and cilantro
SMALL R\$24,90 | LARGE R\$32,90

DO CAJUEIRO // cashew, Canastra cheese, chestnuts toast and honey sauce and pepper R\$32,90

CARPACHO SALADA // sliced cured beef with cilantro pesto, sweet pepper and coalho cheese.... R\$39,90


V VEGAN DISHES

BEERS

Selection carefully made by Paulo Carvalho and his team

ORIGINAL // lager, 600ml	R\$15,90
EISENBAHN // lager, 600ml	R\$15,90
HEINEKEN // lager, 600ml	R\$16,90
BRAHMA ESCURA // malzbier, 350ml	R\$9,90
BRAHMA ZERO // non alcoholic, 350ml	R\$9,90

LAGERS

 MOCOBREJA BAMBERG // Votorantim, SP. <i>Munich Helles non filtered, 5%</i> 600ML R\$24,90 355ML R\$14,90
BAMBERG RAUCHBIER // Votorantim, SP. <i>Rauchbier 5,2% 355 ml</i> R\$16,90
LAKE SID // Passo Fundo, RS. <i>Lager (gluten free) 4,5% 300 ml</i> R\$16,90
THEREZÓPOLIS GOLD // Teresópolis, RJ. <i>Premium Lager 5% 600 ml</i> R\$24,90

ALES

BAMBERG WEIZEN // Votorantim, SP. <i>weizen 5,0%, 355 ml</i> R\$16,90
BLONDINE // Itupeva, SP. <i>Belgian Blond ale 5,7%, 500 ml</i> R\$26,90
COLORADO ÍNDICA // Ribeirão Preto, SP. Índia <i>Pale Ale with rapadura 7,0%, 600ml</i> R\$26,90
SAN DIEGO // Forquilha, SC. American Pale Ale <i>5,4% , 600 ml</i> R\$28,90
SESSION CITRA // <i>Session Ipa 3,9%, 600 ml</i> R\$26,90
3 LOBOS // Belo Horizonte, MG. American Wheat <i>Beer (lemon grass) 4,0%, 600 ml</i> R\$26,90

WINES



VALLONTANO – CABERNET SAUVIGNON // Vale dos Vinhedos, RS. Varietal made specially for Mocotó by Master Luiz Henrique Zanini. GLASS 150ML R\$19,90 BOTTLE 750ML R\$79,90
TERRA NOVA - SHIRAZ // Vale do São Francisco, PE. Varietal da Vinícola Miolo que traz o sol e o frescor desse oásis pernambucano para nossa casa. TAÇA 150ML R\$11,90 JARRA 250ML R\$18,90

WATER AND SOFT DRINKS

STILL OR SPARKLING MINERAL WATER 510ml..... R\$6,50
STILL OR SPARKLING PURIFIED WATER 750ml..... R\$6,50
COCONUT WATER, 350 ml R\$8,90
CAJUÍNA, 310 ml R\$9,90
ITUBAÍNA, 600 ml R\$8,90
KOMBUCHA, 290 ml R\$11,90
SODAS , 355 ml R\$8,90

JUICES

PINEAPPLE, BARBADOS CHERRY (ACEROLA), HOG PLUM (CAJÁ), CASHEW, CUPUAÇU, SOURSOP (GRAVIOLA), ORANGE, LIME, MANGO, PASSION FRUIT, STRAWBERRY AND BRAZIL PLUM (UMBU). <i>Juices made with water or milk</i> R\$11,90

ICED TEA

CHÁ MATE with umburana, mint, lemon and wild honey..... R\$11,90
CHÁ DE ABACAXI with holy grass, ginger and sicilian lemon..... R\$11,90

THE BAR

By Paulo Carvalho and his team

CAIPIRAS

CAIPIRINHA // homemade cachaça R\$26,90

CAIPIROSKA // Vodka R\$26,90

CAIPIRÊ // Saquê R\$26,90

CAIPIRINHA ARRETADA //
twice the dose R\$29,90

CAIPIROSKA GRINGA //
imported Vodka R\$29,90

CAIPIRINHA ESPECIAL // with the cachaça of
your choice R\$19,90
* plus the value of the chosen dose of cachaça

CAIPIRINHA DO DIA // at lunch from Monday to
Friday a special suggestion for only R\$22,90

CONSULT THE WAITER ABOUT THE FRUITS
OF THE DAY!!!

SPECIALTIES

MINHA NÊGA // cachaça umas e outras, lemon
juice, sicilian juice and rapadura R\$26,90

MINHA LOIRA // cachaça, sicilian lemon and
tempered rapadura R\$26,90

VERÃO // cachaça, cajá jelly, basil and
tangerine R\$26,90

TRÊS LIMÕES // cachaça, lemons clove, tahiti and
sicilian, with vanilla sugar R\$26,90

AMOR DO SERTÃO // cachaça leblon, blackberry,
cajá, grape and passion fruit R\$26,90

CAIPIRINHA WITH NATIVE FRUIT SORBET //
only on weekends, see the waiter R\$29,90

COCKTAILS

TO START

ENERGÉTICO SERTANEJO // catuaba, jurubeba,
guarana powder and marapuãma R\$9,90 [dose]

MANDACARU // cachaça, lime juice and cointreau
served in a glass rimmed with salt R\$26,90

RABO DE GALO // cachaça, cynar, cointreau
and a orange twist R\$26,90

TO FOLLOW THE MEAL

CAJU AMIGO // cachaça, cashew in syrup
and fresh cashew juice R\$26,90

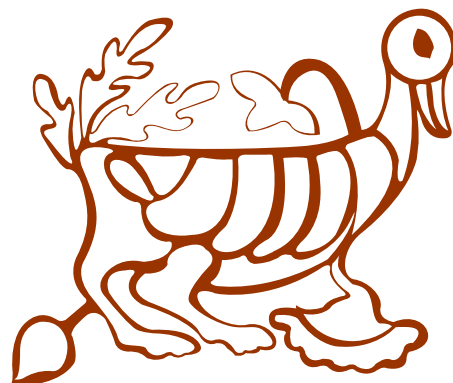
CANGIBRINA // cachaça composted rum with
juniper and ginger, lemon and sugar R\$26,90

GARAPA DOIDA // cachaça, molasses, pineapple
and lemon juice R\$26,90

MARIA BONITA // cachaça, cashew, cajá, passion
fruit and mint R\$26,90

RELEASED / MOCKTAIL

COQUETEL DE FRUTAS // seasonal fruits,
sparkling or coconut water, vanilla sugar
and spices R\$19,90



DESSERTS

By Antônio Passos and his team

SORVETE DE RAPADURA *creamy handmade ice cream with cane syrup and pieces of raw brown sugar* R\$16,90

PUDIM DE TAPIOCA *with coconut and condensed milk, served with toasted coconut topping* R\$16,90

MUSSE DE CHOCOLATE COM CACHAÇA *semisweet chocolate mousse with a note of craftmade cachaça aged in umburana*..... R\$16,90

CRÊME BRÛLÉE DE DOCE DE LEITE E UMBURANA *the famous French sweet with an authorial touch, inspired by the friend and chef chef Julien Mercier*..... R\$18,90

CARTOLA DE ENGENHO *the classic from Pernambuco which mixes banana, cheese and cinamon farofa* R\$18,90

BOLO DE CHOCOLATE COM CUPUAÇU E CASTANHA-DO-PARÁ *Creamy semi-sweet chocolate cake, served warm with homemade ice cream*..... R\$18,90

HOMEMADE CANDIES

PUMPKIN WITH COCONUT AND ORANGE | AMBROSIA |BANANADA WITH RAPADURA | CASHEW IN SYRUP | CREAMY COCONUT WITH BRAZIL NUTS | DULCE DE LECHE | GUAVA WITH WINE | JACKFRUIT IN SYRUP | PAPAYA WITH COCONUT AND RAPADURA OF MR. ZÉ
Tradicional R\$15,90
four candies tasting..... R\$24,90

SWEET TAPIOCAS

CAFÉ *made with coffee and stuffed with handmade dulce de leche and chocolate 70%* R\$18,90
check it with our waiters..... R\$17,90

V FRUIT FROZEN

refreshing and very light frozen of regional fruits like cajá with mango, cupuaçu, graviola, umbu or guava R\$19,90

COFFEE & TEA

por Marcelo Marinho

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* 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

TEAS AND INFUSIONS

black, green, mate, boldo, camomile, holy grass, fennel and mint..... R\$5,90

DIGESTIVE

FRANCESINHA // *aged cachaça, vanilla, orange peel and amburana seed*..... R\$10,90 [dose]

CAXIMBINHA // *cachaça and uruçú honey*..... R\$10,90 [dose]

VINAGRINHA // *aged cachaça, organic apple vinegar and wild honey* R\$10,90 [dose]

EMPÓRIO MOCOTÓ

FROM OUR OVEN

NATURAL FERMENTATION BREADS.....R\$21,90

consult the waiter about the baked of the day

FROM OUR BAR

ENERGÉTICO SERTANEJO *catuaba, jurubeba, guaraná powder and marapuãma* 700ml R\$59,00

FRANCESINHA *cachaça joão mendes ouro, natural vanilla and umburana* 750mlR\$69,90

JOTA MEL *cachaça joão mendes e honey bee.* 700mlR\$59,00

VINHO VALLONTANO *Cabernet Sauvignon Vinhedos Valley, RS* 750mlR\$79,90

MOCOBREJA BAMBERG *Helles non filtered Votorantim, SP* 600ml R\$24,90 | 355ML R\$14,90

OF OUR TACHO

PUMPKIN WITH COCONUT AND ORANGE | DULCE DE LECHE | BANANADA WITH RAPADURA | CASHEW IN SYRUP | CREAMY COCONUT WITH BRAZIL NUTS | GUAVA WITH WINE | JACKFRUIT IN SYRUP | PAPAYA WITH COCONUT AND RAPADURA OF MR. ZÉ bowl 200ml 18,90

FROM OUR PANTRY

VANILLA SUGAR *with spices* 190gR\$18,90

PESSEGUEIRO COFFEE, *Mococa, SP* 250g.....R\$23,90

RAPADURA SYRUP 750ml.....R\$29,90

FLOUR BIJU *Trindade, GO* 500g R\$10,90

CASSAVA FLOUR *Lajedo, PE* 500g R\$9,90

CORNFLOUR *Lindóia, SP* 250g R\$15,90

BOTTLE-BUTTER *Piçarra, PA* 200ml R\$14,90

CANE MOLASSES *Quissamã, RJ* 900g R\$18,90

SWEET AND SOUR PEPPER SAUCE 220ml R\$19,90

ORGANIC CHILLI SAUCES *Inconfidentes, MG.* 45ml. *Yellow /green / traditional / extra-strong* R\$18,90 EACH | KIT WITH 4 R\$69,90

ORGANIC BIQUINHO CHILLI *Inconfidentes, MG.* 180g R\$16,90

SWEET SPRINKLE FOR TAPIOCA 500g R\$9,90

TAPIOCA GRANULATED 500g R\$9,90

RAPADURA MINEIRA *Maria da Fé, MG* 600g R\$6,90

RAPADURA PARAÍBANA *Campina Grande, PB* 240g R\$4,90

CASHEW VINEGAR *Assis, SP.* 250ml R\$18,90

SOUVENIRS

APRON YELLOW MOCOTÓ *tamanho único*R\$45,90

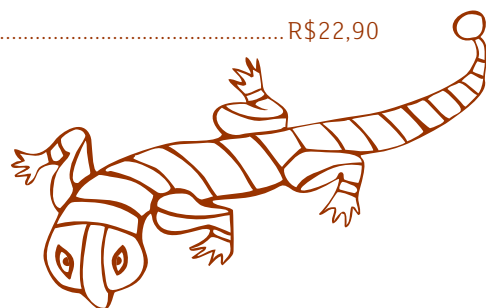
T-SHIRT CABRA-MACHO *P / M / G / GG*R\$29,90

T-SHIRT MENINA MOÇA *P / M / G / GG*R\$29,90

MENU MOCOTÓ *assinado pelo chef*.....R\$19,90

BOOK MOCOTÓ: O PAI, O FILHO E O RESTAURANTER\$89,90

MOCOBAGR\$22,90





COZINHA DO SERTÃO DESDE 1973

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SEGUNDA A SEXTA, DAS 12H-23H

SÁBADOS, DAS 11H30-23H

DOMINGOS E FERIADOS, DAS 11H30-17H