JANELAS
com PRAMELA
BAR E BOTECO

MAIN COURSES

House Parmigiana
Rustic house-made tomato sauce and lots of cheese. Served with fries and rice

Zucchini Milanese
Chicken Milanese
Filet Mignon Milanese

Escondidinho
Baked cassava purée with cheese, a hidden filling and a crispy parmesan crumble

Mixed Mushroom Ragù
Preserved Pork Ragù

Country-Style Beef Stew
Rice, breaded banana, garlic farofa, fried free-range egg and collard greens

Mixed Mushrooms
Beef

Pork Ribs with Pumpkin
Pork ribs with orange, ginger and honey sauce. Served with roasted kabocha squash purée and crispy collard greens

MAIN COURSES

Janelas Rib Eye
Grilled rib eye steak with a special gorgonzola sauce. Served with mashed potatoes and sautéed peas

Milanese with Creamed Corn
Corn flake-crusted chicken Milanese served with creamed corn, rice and crispy collard greens

Chicken Milanese
Filet Mignon Milanese

Fish Moqueca
Brazilian tilapia stew. Served with rice and corn farofa

Cheese Fondue
Served with toast, baby potatoes with paprika and sweet grape tomatoes

Beef Fondue
Served with filet mignon strips, toast and baby potatoes with paprika

Kids
Beef steak or chicken, rice, beans and fries. For the little ones

SANDWICHES

Pork & BBQ Sandwich
Australian bread with pulled preserved pork, organic barbecue sauce from Fazenda do Retiro and coleslaw. Served with house mayo and fries

Cheese Sandwich
Brioche with breaded buffalo mozzarella, tomato, lettuce and special sauce. Served with house mayo and fries

Bar-Style Bauru
Pizza bread with grilled filet mignon, mozzarella and cherry tomatoes. Served with house mayo and fries

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SIDE DISHES

White Rice
Fluffy white rice

Hearty Beans
Well-seasoned pinto beans with bacon and calabresa sausage

Farofa
Crispy panko and garlic crumble

Vinaigrette Salsa
House tomato & onion salsa

Breaded Banana
Extra-crispy panko-breaded banana

Sourdough Bread
Artisan baguette baked on the farm!

Free-Range Egg
Fried egg from happy hens!

Mashed Potatoes

Sautéed Vegetables

French Fries

Crispy Collard Greens

GRILLED

Choose your protein and one side dish

Chicken
Tilapia
Rib Eye

SOUPS

Vegetable Soup
Delicious organic vegetable soup with leek, potato, carrot, arracacha and zucchini. Served with artisan toast

Fennel Soup
Delicate yet bold flavor. Organic fennel soup. Served with artisan toast

Beet Soup
Unbeatable color and aroma! Delicious organic beet soup. Served with artisan toast

Three-Carrot Soup
Organic yellow, orange and purple carrots. Served with artisan toast

Pine Nut Soup
Delicate soup of Mantiqueira araucaria pine nuts with a touch of rosemary. Served with artisan toast

Cream of Pumpkin
Creamy kabocha squash soup with chives and parmesan