

APPETIZERS

Panko-crusted calamari with aioli	R\$ 59
Rustic potatoes with aioli	R\$ 32
Salmon bruschetta – ciabatta bread, truffled smoked salmon, leeks and brie	R\$ 59
Burrata with figs and crusty parma ham	R\$ 65
White fish ceviche with causa limeña	R\$ 59
Mini bread with shredded termite, vinaigrette and melted cheese	R\$ 39
Mini tapioca au gratin with grana padano	R\$ 39
Filet pot with funghi and soy sauce and ciabatta bread	R\$ 65
Filet pot with gorgonzola sauce and ciabatta bread	R\$ 65
Pair of hamburgers with spicy sauce, cheese and crispy onion	R\$ 45
Mini cheese filled pastels with sauce on the side	R\$ 39
German sausage with dark mustard	R\$ 49
Suppli à la Romana – Deep fried rice balls and pepper jelly	R\$ 39
Salmon tartare with oriental sauce and tapioca	R\$ 49
Cheese toasts, parma ham and baby arugula	R\$ 45

SALADS

Beef carpaccio with mustard sauce and arugula salad	R\$ 49
Caprese with tomato mix in aceto and buffalo mozzarella	R\$ 39
Salad from the garden with carrot slices, zucchini and caesar sauce	R\$ 39
Salad of baby leaves, artichoke, sweet grape tomato and buffalo mozzarella	R\$ 45
Vegan Tartare of mushrooms, arracacha and consomé	R\$ 69

PASTA AND GRAINS

Fettuccine with shrimp and Alfredo sauce	R\$ 99
Gnocchi au cream with gorgonzola, sautéed spinach and apple	R\$ 69
Gnocchi au pomodoro and basil pesto	R\$ 69
Buffalo ravioli with fig and crispy parma ham	R\$ 69
Buffalo ravioli, spinach and poached egg with pomodoro and pesto sauce	R\$ 69
Funghi truffled risotto with grana Padano	R\$ 79
Risotto with seafood	R\$ 79

FISH AND SEAFOOD

Crispy or grilled shrimp with almond risotto	R\$ 109
Low temperature cooked lobster, boiled potatoes and caviar	R\$ 139
Grilled white fish with cassava brandade and fresh arugula	R\$ 85
Saint Peter in shrimp sauce and plantain puree	R\$ 79
Salmon with sesame, sweet grape confit and leek risotto	R\$ 79

MEATS

Glazed pork ribs and salad from the garden	R\$ 85
Flank steak with BBQ sauce and fettuccine finished in the ember	R\$ 75
Bone marrow au funghi and creamy risotto	R\$ 85
Chorizo roast beef sealed with roti glaze and mashed potatoes	R\$ 95
Tenderloin in gorgonzola sauce and tomatoes risotto	R\$ 79
Grilled tenderloin in dijon sauce with rustic potato	R\$ 79
Tenderloin in green pepper sauce and pesto gnocchi	R\$ 79

DESSERTS

Caribenho - Muffin, banana brigadeiro and dulce de leche ice cream	R\$ 26
Cheesecake with red fruits	R\$ 29
Season Fruits	R\$ 29
Lite Chocolate Mousse with Nutella	R\$ 22
Sallva's Oreo - Brownie stuffed with vanilla cream and milk	R\$ 25
Italian pannacotta with citrus (gluten-free, sugar-free, lactose-free)	R\$ 29
Tiramisu with Italian mascarpone cheese	R\$ 29
Chocolate Passion - passion fruit cream with chocolate ganache tart	R\$ 29

PRIX FIXE MENU (R\$ 54 person)

MONDAY

STARTER

Mayonnaise salad with vegetables or mini salad of leaves

MAIN COURSE

Bone marrow ragu with creamy polenta or

Fish moqueca with farofa and white rice

DESSERT

Pudim clássico

TUESDAY

STARTER

Suppli alla Romana (Deep fried rice balls) or mini salad of leaves

MAIN COURSE

Paillard beef with fettuccine Alfredo or

Chicken Stroganoff with rice and shoestring potatoes

DESSERT

Italian straw

THURSDAY

STARTER

Mini leek quiche or mini salad of leaves

MAIN COURSE

Quibe stuffed with cheese and ratatouille or

Grilled St. Peter with almonds crust, crispy potato and spinach cream

DESSERT

Petit Gateau with vanilla ice cream

WEDNESDAY

STARTER

Bruschetta of the day or mini salad of leaves

MAIN COURSE

Parmigiana steak and white rice or

Fish bait, rice with broccoli and tartar sauce

DESSERT

Mini lemon pie

FRIDAY

STARTER

Mini caprese salad or mini salad of leaves

MAIN COURSE

Escalope with gravy and piemontese rice or

Roasted chicken leg and potato gratin

DESSERT

Profiterole with vanilla ice cream

Menu by:
Chef Lui Veronese

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Bar & Ristorante

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*Ask the waiter for the special drinks menu.