

MENU

executive

R\$ 59 per person

Served Mon-Fri 12-3 PM *Except holidays

EVERY DAY
MONDAY
TUESDAY
WEDNESDAY
THURSDAY
FRIDAY

Appetizers	Main course	Dessert
Mini Green Salad	Cheese ravioli and pomodoro sauce	Seasonal fruit
Mini Caprese salad	White fish moqueca (typical Brazilian seafood stew) with farofa (toasted manioc flour) (OR) steak with a fried organic egg	Condensed milk caramel pudding
Cheese Bruschetta	Beef Paillard with Fettuccine Alfredo (or) Saint Peter's Fish with Spinach Cream and Rustic Potatoes	Chocolate Brownie
Fried rice balls	Parmigiana Steak (or) Chicken Breast Stuffed with Ham and Cheese with Pea Purée	Lemon Pie
White Fish Brandade	Grilled White Fish with Pumpkin Purée and Potato Chips (or) Polpettone Stuffed with Cheese and Fettuccine and Pomodoro Sauce	Romeo and Juliet – Creamy Guava Conserve with Cheese
Grain salad	Steak Escalope with Roti Sauce and Rice alla Piemontese (or) Pork Ribs with BBQ sauce and Rustic Potatoes	Profiterole with Vanilla Ice Cream

Sallva
Bar and Ristorante

  sallvabsb

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dream, be
inspire,
live your
best

Sallva
Bar and Ristorante

Menu

English

Sallva

Bar & Ristorante

The gastronomy at **Sallva Bar & Ristorante** blends flavors from Italian and contemporary cuisine especially designed to take your taste buds to the next level and surprise you. Here, the ordinary becomes extraordinary!

We prepare our food according to the principles of Mediterranean cuisine, with fresh and selected ingredients.

Ristorante is located in a privileged and sophisticated area, with the beautiful and striking scenarios of Brasilia.

The view of the Paranoá Lake, at the **Pontão do Lago Sul** inspired the beach-themed architecture of Sallva Bar & Ristorante.



come and
enjoy this
experience

THE BEST appetizers

Breaded calamari rings with aioli.....	R\$ 69
Potato chips – Asterix Potato, Sweet Potato and Celery Root	R\$ 35
Rustic Potatoes with aioli and paprika.....	R\$ 35
Burrata with figs and Parma ham.....	R\$ 65
Bruschetta with Buffalo Mozzarella cheese, Parma Ham and baby leaves	R\$ 49
White fish ceviche with potato purée and lime.....	R\$ 59
Mini bread loaves with shredded beef hump roast, cheese, vinaigrette and French fries	R\$ 42
Fillet with funghi and soy sauce and ciabatta	R\$ 65
Fillet with gorgonzola sauce and ciabatta	R\$ 65
A pair of hamburgers with hot sauce, cheese, onions and French fries	R\$ 45
Pastel (salty deep-fried pastry) stuffed with cheese, tomatoes and oregano with pepper jelly	R\$ 42
Grana Padano cheese.....	R\$ 42
German sausage with onions and mustards	R\$ 52
Suppli alla Romana - Fried rice balls and pepper jelly	R\$ 42
Salmon tartare with Oriental sauce and tapiocas.....	R\$ 55

OUR salads

Beef carpaccio with mustard sauce and baby leaves	R\$ 52
Caprese salad with a mix of tomatoes in balsamic vinegar and buffalo mozzarella	R\$ 45
Garden salad with carrot slices, zucchini and Caesar dressing.....	R\$ 45
Baby leaves, artichoke, cherry tomatoes, olives and buffalo mozzarella	R\$ 45
Salad with poached pears, baby leaves and gorgonzola	R\$ 48

PASTA and grains

Fettuccine Alfredo with shrimp.....	R\$ 119
Fettuccine alla bolognese.....	R\$ 69
Gnocchi with osso buco ragu and baby leaves	R\$ 69
Gnocchi and pomodoro sauce with basil pesto.....	R\$ 69
Buffalo mozzarella ravioli with white sauce, fig compote and crunchy Parma ham.....	R\$ 72
Buffalo mozzarella ravioli and pomodoro and pesto sauce.....	R\$ 69
Buffalo mozzarella ravioli with herb butter and Alfredo sauce	R\$ 72
Seafood risotto.....	R\$ 99
Truffled funghi and Grana Padano risotto	R\$ 82
Mushroom tartare, celery root purée and creamy mushroom sou.....	R\$ 69

WE LOVE meat

Chorizo with roti glaze and potato purée	R\$ 97
Flank steak with BBQ sauce and garlic and oil fettuccine	R\$ 79
Osso buco with mushroom and Grana Padano risotto	R\$ 85
Filet Mignon with gorgonzola sauce and sundried tomato risotto	R\$ 82
Filet Mignon with Dijon sauce and rustic potatoes.....	R\$ 82
Filet Mignon with green pepper sauce and gnocchi al pesto	R\$ 82

SEA food

Crispy (or grilled) shrimp with leek risotto.....	R\$ 119
Grilled shrimp with root celery purée and Sicilian sweet and sour sauce	R\$ 119
Grilled white fish with celery brandade and fresh arugula	R\$ 87
Grilled white fish with fettuccini with garlic and oil sauce and a touch of lime.....	R\$ 87
Grilled octopus with potato purée and Sicilian lemon farofa (fried manioc flour).....	R\$ 99
Saint Peter's fish with shrimp sauce and plantain banana purée	R\$ 82
Salmon with sesame seeds, sweet grape confit and leek risotto	R\$ 82

TIME FOR dessert

Caribbean – Muffin, banana <i>brigadeiro</i> (Brazilian condensed milk sweet) and dulce de leche ice cream	R\$ 30
Cheesecake with strawberry topping.....	R\$ 33
Egg custard puffy pastry, Sicilian lemon zest and vanilla Ice cream	R\$ 30
Seasonal fruit.....	R\$ 25
Cream pastry with cinnamon and Port wine reduction.....	R\$ 15
Di Cioccolato chocolate mousse with vanilla ice cream.....	R\$ 30
Panna Cotta with berry dessert sauce (gluten and lactose free)	R\$ 30
Tiramisù	R\$ 33

*The standard cooking point of our meats is medium rare.
If you desire a specific cooking point, please let the waiter know
when placing your order