

## Letter from the Chef

For me, cooking has always been a way of translating stories, places, and encounters into flavor. Over the years, I have traveled, learned from different cultures, tasted the new, and rediscovered the essential. Every experience I've had, inside and outside the kitchens, has helped shape the way I see and feel gastronomy today: as a free, creative, and meaningful space. This menu was specially designed for aGaleria, as a creative journey that values freshness, originality, and the power of flavors. Each dish is born from the encounter between memory and experimentation, with ingredients treated with respect and compositions that seek to surprise, move, and awaken the senses. Here, the boundaries of gastronomy dissolve: haute cuisine techniques mingle with ancestral preparations, Brazilian spices intertwine with Asian influences, and the Mediterranean meets Latin America. The result is a fusion cuisine, vibrant and original, made for those who appreciate the freedom of flavors and the beauty of the unexpected.

Welcome to aGaleria!

**Chef Jeferson Cassão**

# E N T R Y

## CRUDOS

### **Ceviche aGaleria**

White fish, Tahitian lime juice, salt, finely diced red chili/red onion, chives, corn chips.

R\$72



### **Ceviche Maré**

White fish, salmon and octopus, chili pepper/brunoise red onion, chives, Sicilian sorbet, and oriental sauce.

R\$74



### **Oriental Tiradito**

Slices of tuna with an Asian soy-based sauce, avocado slices, noisette butter, and chive vinaigrette.

R\$66



### **Tonno tonnato**

Seared tuna with a sesame crust, accompanied by smoked soy sauce, chives, and nori and wasabi emulsion.

R\$72



### **Crispy Rice**

Japanese fried rice with truffle aioli. Tuna tartare.

R\$64



### **Steak tartar**

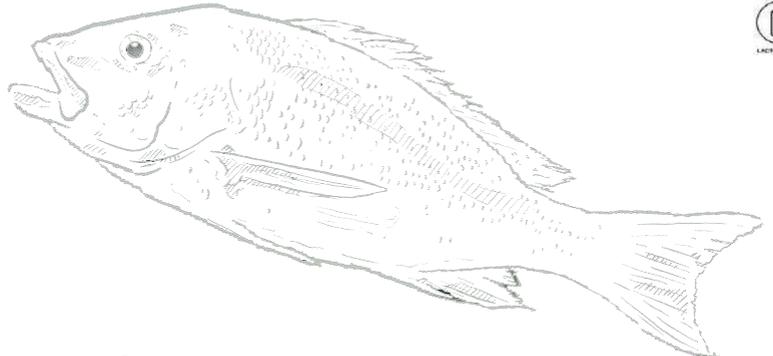
Beef tenderloin tartare seasoned with red onion, capers, Dijon mustard, salt, black pepper, Worcestershire sauce, chives, and olive oil. Served with Parmesan crostini and Sicilian lemon and basil gelato.

R\$84

### **Sea Gyoza**

Dumpling filled with squid and shrimp, with chili crisp and caramelized ponzu sauce.

R\$64



## SALADS

### **Citrus salad**

Watermelon texture marinated in Sicilian lemon, mixed seeds, purple radicchio, frisée lettuce, and mustard sauce infused with brandy and honey.

R\$46



### **Mix**

Mixed greens, cherry tomatoes, savory granola and citronette.

R\$42



### **Green and Sun**

A salad of fresh greens, grilled shrimp, mango, avocado, and green apple, finished with a citrus vinaigrette of orange, lemon, and tangerine. A light and vibrant composition balancing sweetness, acidity, and texture.

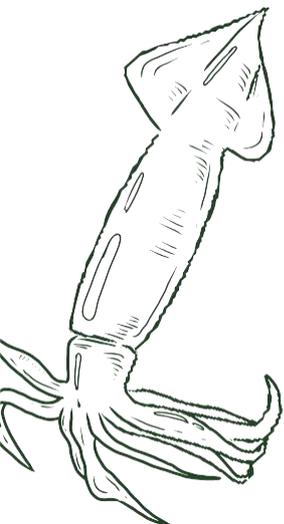
R\$54



### **La vie en rose**

Beetroot hummus, sweet and sour roasted beetroot, goat cheese and seeds.

R\$47



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SNACKS

**Fried gougère with guava paste**

Gruyère cheese balls, Dijon aioli, spicy guava sauce, finished with pecorino cheese and sprouts.

R\$ 46

**Octopus croquette**

Octopus croquette (creamy mixture with pieces of octopus, coated in panko and sesame seeds), fennel pickles and smoked sriracha aioli.

R\$ 58

**Bouchée**

Thin, crispy, spicy fried dough, served with moqueca cream and octopus vinaigrette.

R\$ 64

**Soufflé taco**

Taco with tuna paste, Sicilian lemon zest and layu pepper, smoked lemon emulsion and katsuobushi.

R\$ 65

**Katsu from Galeria**

Homemade corn bread, Swiss chard kimchi, pressed and breaded pork loin, homemade Kewpie mayonnaise.

R\$ 69

**Salmon sausage**

Homemade salmon sausage, served with apple, kiwi and chili pepper jam, and citrus-flavored toasted cassava flour.

R\$ 72



**Fish crudo of the day**

White fish cured in miso, fermented orange, bell pepper oil, lemon infusion and shiso tempura.

R\$ 79



CLASSICS

**Caesar Classic**

Iceberg lettuce, Caesar dressing, grilled chicken, grated Parmesan cheese and croutons.

R\$ 60

**Crevettes à la Provençale**

Grilled prawns in olive oil, garlic butter and herbs, chives and white wine.

R\$ 72

**Calamari Fritti**

Squid rings (salt and black pepper) with a dry coating (cornmeal and wheat flour), served with lemon aioli, French-style lemon, furikake, and cilantro.

R\$ 68

**Shaking Beef**

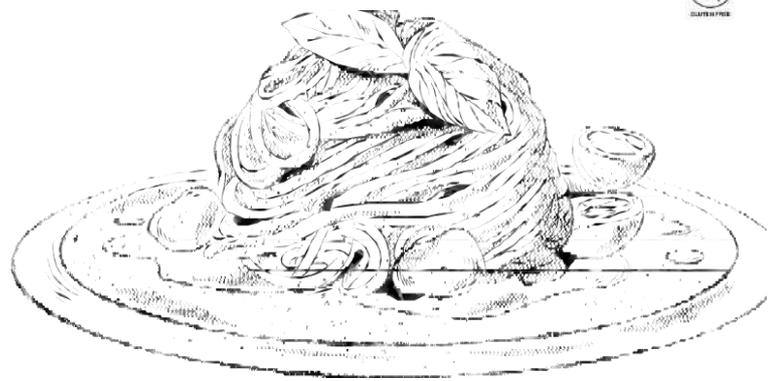
Marinated and stir-fried tenderloin in a wok with olive oil and butter, red onion and cherry tomatoes, served with naan bread (soft bread with a crispy crust from the grill and a buttery touch).

R\$ 89



# MAIN COURSES

- M** **Sea Fettuccine** **R\$ 139**  
Fettuccine pasta with roasted tomato sauce, gray shrimp and squid grilled in herb butter, garlic, white wine and sprouts.
- A** **Tropical Fish** **R\$ 121**  
Miso sauce. Grilled fish of the day, mango curry, papaya sauce, gremolata-style (garlic butter, miso sauce, chives and toasted sesame seeds crushed in a mortar), stir-fried in a wok and chestnut crumble.
- I**
- N** **Smoked Cowboy** **R\$ 151**  
Cowboy Angus beef, roasted for 24 hours, crispy cassava terrine, roasted onion petals toasted in butter and salt, smoked aioli, demi-glace with Parmesan fondue.
- C**
- O** **Steak Poivre** **R\$ 148**  
Filet mignon medallion, French fries and green peppercorn sauce.
- U** **Gnocchi tartufo** **R\$ 126**  
Handmade potato gnocchi, velvety sauce (onion sauce, truffle salsa, glaze, fonduta), strips of beef tenderloin, crispy smoked shimeji mushrooms.
- R** **Sautéed vegetables** **R\$ 87**  
Carrot hummus, daily vegetables sautéed with miso sauce, sesame oil and tahini.
- S** **Linguini** **R\$ 139**  
Linguine with beurre blanc sauce, topped with tuna tartare seasoned with red onion, chili pepper, chives, and smoked soy sauce.
- E**
- S** **Pumpkin tortelli** **R\$ 129**  
Fresh pasta filled with roasted pumpkin, bisque sauce and grilled shrimp, finished with toasted leek and garlic oil.
- Shrimp on the beach** **R\$ 119**  
Grilled prawns, cassava mousseline, citrus farofa, and a touch of green curry.
- Rigatoni with Earth and Sea ingredients** **R\$ 98**  
A typically Italian pasta dish, served with homemade Tuscan sausage, kombu seaweed, and asparagus foam.
- Polpo alla Terra Verde** **R\$ 170**  
Grilled octopus, butter bean chili, purée of bitter green leaves, strawberry vinaigrette and sour cream. A dialogue between land, sea and fruity acidity.
- Mignon & Oignon** **R\$ 146**  
Grilled beef tenderloin medallion, potato terrine, caramelized onion sauce and powder, asparagus and mushrooms with white wine.



## MIAN COURSE

### ***Braised ribs***

Slow-roasted ribs, white polenta with Parmesan cheese fondue and jabuticaba glaze, and broccoli florets.

R\$ 124

### ***Cavatelli***

Fresh semolina pasta with fermented mushroom sauce, caramelized onion and fennel, pecorino cheese and brioche breadcrumbs.

R\$ 96



### ***Fish of the Day***

Fish of the day cured in cachaça, plantain puree, asparagus gremolata with umeboshi flower and açai sauce.

R\$ 133

### **Vegetable soup of the day**

**Ask about other vegan options**

R\$ 43

## DESSERTS

### **D** ***Sorbet ruler***

Sorbet with seasonal fruits, 3 quenelles. 1 of each sorbet.

R\$ 48



### **E** ***Mushroom hunting***

Hazelnut mushrooms, mushroom crumble, white chocolate gelato with a mushroom blend. Raspberry spherification.

R\$ 64

### **S** ***Chocolate and caramel tart***

Strawberry gelato with togarashi, sugar tuile.

R\$ 52

### **E** ***Passion popsicle***

Passion fruit and coconut popsicle, coconut textures.

R\$ 46

### **R** ***Pistachio entremet***

Pistachio cream, raspberry gel, biscuit and caramelized white chocolate gelato.

R\$ 52

### **T** ***Tiramisu Pavlova***

Coffee filling and homemade mascarpone mousse with a white coffee gelato, served on a thin layer of crispy merengue.

R\$ 58

### **S** ***Torrija***

Spanish-style French toast with miso caramel, coffee ice cream, and sweet popcorn.

R\$ 48



<i>Agua / Water</i>	R\$ 11
<i>Acqua Panna Water 505 MI</i>	R\$ 35
<i>Perrier Sparkling</i>	R\$ 35
<i>Água De Coco/Coconut Water</i>	R\$ 18
<i>Refrigerante/Soda.</i>	R\$ 12
<i>Red Bull</i>	R\$ 25
<i>Sucos Naturais/Natural Juices</i>	R\$ 18
<i>Limonada Suica/Swiss Lemonade.</i>	R\$ 18
<i>Suco Misto/ Mixed</i>	R\$ 26
<i>Suco Tomate/Tomato Juice.</i>	R\$ 25

### CERVEJA ARTESANAL / CRAFT BEER

<i>Abrigitte 4,6% - Witbier</i>	R\$ 28
<i>Brava 6,5% - American Ipa</i>	R\$ 28
<i>Forno 5% - Red Ale</i>	R\$ 28
<i>Ossos 5,6% - Stout</i>	R\$ 28

### CERVEJAS / BEER

<i>Heineken</i>	R\$ 23 / balde (5 und)	R\$ 90
<i>Corona</i>	R\$ 23 / balde (5 und)	R\$ 90
<i>Stella Artois</i>	R\$ 23 / balde (5 und)	R\$ 90

### CLASSICOS / CLASSICS

#### CAIPIRINHA

*Cachaça e frutas da estação.*

<i>MAGNIFICA/SELETA</i>	R\$ 43
<i>SAGATIBA/LEBLON</i>	R\$ 40

#### CAIPVODKA

*Vodka e frutas da estação.*

<i>Grey Goose</i>	R\$ 59
<i>Stolichnaya</i>	R\$ 59
<i>Ciroc/Belvedere</i>	R\$ 53
<i>Absolut</i>	R\$ 48
<i>Caipsake</i>	R\$ 35

### DRINKS AUTORAIS

<i>Sweet Citrus (levemente adocicado)</i> Cachaça Magnifica, licor de amêndoas, xarope de amora e limão taiti.	R\$ 50
<i>Cubana (cítrico/levemente adocicado)</i> Rum Havana Club 3, aperol, xarope de maracujá e abacaxi.	R\$ 50
<i>Oldest (cítrico/levemente adocicado)</i> Jim Beam Black, Noilly prat, xarope de caju e limão siciliano.	R\$ 50
<i>Guava Punch (cítrico/levemente adocicado/amargo)</i> Vodka citron, Cointreau, suco de limão siciliano e cramberry.	R\$ 50
<i>Germain Spritz (levemente adocicado e ácido)</i> Licor St Germain, espumante brut, bitter angostura e hortelã.	R\$ 50
<i>Negroni dell' autore (cítrico/levemente adocicado)</i> Gin Beefeater 24, Vermute antica formula e campari.	R\$ 60

### CLÁSSICOS / CONTEMPORÂNEOS

<i>Aperol Spritz (levemente ácido/levemente amargo)</i> Aperol, espumante brut, água com gás e laranja.	R\$ 48
<i>Negroni (amargo)</i> Gin Beefeater, campari e vermute rosso e laranja.	R\$ 45
<i>Boulevardier (amargo/levemente adocicado)</i> Jim Beam Black, campari e vermute rosso e laranja.	R\$ 48
<i>Manhattan (amargo/levemente adocicado)</i> Jim Beam Black, vermute rosso, bitter angostura e cereja.	R\$ 48
<i>Old Fashioned (levemente adocicado)</i> Jim Beam Black, açúcar, bitter angostura e laranja.	R\$ 48
<i>Mojito (refrescante)</i> Rum Havana Club 3, Limão taiti, xarope de açúcar, folhas hortelã e água com gás.	R\$ 45
<i>Fitzgerald (cítrico/levemente adocicado)</i> Gin Beefeater, suco limão siciliano, xarope de açúcar e bitter angostura.	R\$ 45
<i>Margarita (cítrico/azedo)</i> <i>Tequila Don Julio, cointreau e suco limão taiti.</i>	R\$ 45
<i>Daiquiri (cítrico/azedo)</i> <i>Rum havana 3, suco limão taiti e xarope de açúcar.</i>	R\$ 45
<i>Whisky Sour (levemente adocicado/cítrico)</i> Jim Beam Black, suco limão taiti, xarope de açúcar e emulsão.	R\$ 48
<i>Dry Martini (seco/pouco alcoólico)</i> Gin Beefeater, vermute noilly prat e azeitona.	R\$ 45
<i>Sex on the Beach (levemente adocicado)</i> Vodka importada, licor de pêssego, suco Laranja e grenadine	R\$ 40
<i>Moscow Mule (levemente adocicado)</i> Vodka importada, suco limão taiti, xarope de açúcar e espuma de gengibre	R\$ 45
<i>Cosmopolitan (cítrico/levemente adocicado)</i> Vodka importada, cointreau, xarope de cranberry e suco limão siciliano	R\$ 45
<i>Bloody Mary (salino/umami)</i> Vodka importada, suco de tomate, bloody mix e suco de limão taiti	R\$ 45
<i>Espresso Martini (levemente adocicado/levemente amargo)</i> Vodka Importada, licor de café Kahlua e café expresso	R\$ 45
<i>Carajillo (levemente adocicado)</i> Licor 43 e café expresso	R\$ 43

### ALQUIMIA I

*Na mixologia, o estudo histórico, técnico e científico das combinações de ingredientes que formam o sabor serão aplicados diretamente na coquetelaria do Insólito Boutique Hotel & Spa. Os coquetéis, terão bases alcoólicas variadas e suas diferentes famílias.*

**Alex Mesquita**

Mixologista

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**WHISKYS**

<i>Macallan 12 Anos Single</i>	<i>R\$ 320,00</i>
<i>Royal Salute 21 Anos</i>	<i>R\$ 195,00</i>
<i>The Glenlivet Single Malte</i>	<i>R\$ 73,00</i>
<i>Chivas 12 Anos</i>	<i>R\$ 45,00</i>
<i>Wild Turkey Bourbon</i>	<i>R\$ 45,00</i>
<i>Jim Beam Black</i>	<i>R\$ 48,00</i>
<i>Gold Label</i>	<i>R\$ 60,00</i>

**CONHAQUE**

<i>Remy Martin Xo</i>	<i>R\$ 350,00</i>
<i>Martell Xo</i>	<i>R\$ 490,00</i>
<i>Remy Martin VSOP</i>	<i>R\$ 115,00</i>
<i>Jerez Solera Carlos</i>	<i>R\$ 95,00</i>

**RUM**

<i>Zacapa XO</i>	<i>R\$ 320,00</i>
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**VINHO DO PORTO**

<i>Royal O Porto</i>	<i>R\$ 242,00</i>
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**TEQUILA**

<i>Tequila Patron</i>	<i>R\$ 75,00</i>
<i>Don Júlio Reposado</i>	<i>R\$ 69,00</i>
<i>Don Júlio Branco</i>	<i>R\$ 55,00</i>

**CACHAÇAS**

<i>Magnifica Soleira</i>	<i>R\$ 56,80</i>
<i>7 Madeiras Premium</i>	<i>R\$ 25,00</i>
<i>Germana Premium</i>	<i>R\$ 22,00</i>

**GIN**

<i>Gin Tônica Tanqueray</i>	<i>R\$ 45,00</i>
<i>Gin Tônica Hendricks</i>	<i>R\$ 55,00</i>
<i>Gin Tônica Plymouth</i>	<i>R\$ 55,00</i>
<i>Gin Tônica Beefeater</i>	<i>R\$ 48,00</i>
<i>Gin Tônica Beefeater 24</i>	<i>R\$ 55,00</i>

**DRINKS SEM ALCOOL / NON ALCOHOLIC**

<i>Diamante Branco</i> Morango, maracujá, leite condensado e sprite.	<i>R\$ 32</i>
<i>Maçã Mule</i> Xarope de maçã, uva verde, citrus, espuma de uva e maçã.	<i>R\$ 35</i>
<i>Pina Colada Soft</i> Abacaxi, leite de coco, leite condensado e água de coco.	<i>R\$ 34</i>

Taxas de Rolha:

Corkage Fees:

Droits de bouchon :

R\$ 120,00 para vinhos / wine / vins

R\$ 140,00 para destilados / distilled

Spirits / spiritueux distillés

Restrições ou alergias consultar com o atendente, sobre sugestões.

Restrictions or allergies, consult with the attendant for sugestions.

Pour toute restriction alimentaire ou allergie, veuillez consulter le personnel pour obtenir des suggestions.

HORÁRIO DE ATENDIMENTO - OPENING HOURS: 11h00 - 22h30