

Chef's Letter

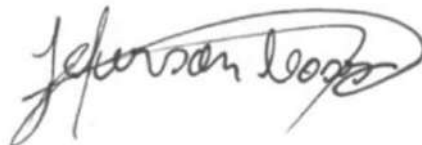
Cooking, to me, is expression — it is translating identity, experiences, and the moment I am living today.

This menu comes from a more mature and authorial phase, where the foundation is Brazilian cuisine, highlighting ingredients and flavors from our land, combined with Eastern and contemporary techniques that expand possibilities and refine each preparation.

At aGaleria, I sought to create a direct connection between what I believe as a chef and the essence of the hotel: a creative, sensitive cuisine full of personality. Here, Brazil engages in dialogue with influences from Japan, Italy, and other cultures that are part of my journey — always with respect for the ingredient and freedom in creation.

More than a menu, this is the kind of cuisine I enjoy creating today: authentic, intuitive, and constantly evolving.

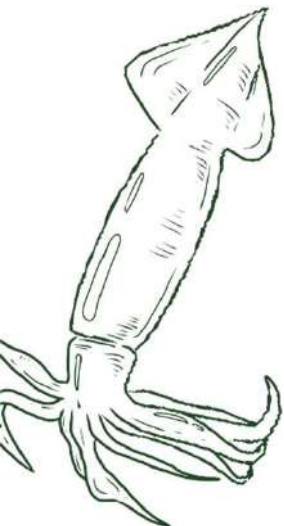
Welcome to aGaleria!

A handwritten signature in black ink, reading "Jefferson Lopez". The signature is fluid and cursive, with a large, sweeping flourish at the end.

A P P E T I Z E R

CRUDOS

- House Couvert (for sharing)** **R\$ 48**
Naturally fermented breads, house-made artisanal cheese, grape and blueberry gel
- Thon Mariné (for sharing)** **R\$ 72**
Premium tuna, young maxixe vinaigrette, toasted hazelnuts, and oriental aioli  
- Crudo Trio (for sharing)** **R\$ 86**
Selection of fresh fish, sauces of the day
- Ceviche-Style Fish** **R\$ 74**
Passion fruit leche de tigre, jambu powder, root chips  
- Shrimp Bao (for sharing)** **R\$ 76**
Steamed bao, light shrimp tempura, wakame, sriracha aioli, tsukemono
- Cured Tuna Crudo** **R\$ 84**
Kombu, melon granita, house flatbread 
- Smoked Roast Beef (for sharing)** **R\$ 89**
Onion and miso emulsion, pecorino crisp
- Crispy Oysters (for sharing)** **R\$ 92**
Cashew and green apple vinaigrette
- La Vie en Rose** **R\$ 51**
Cashew hummus, sweet and sour beetroot, orange, and seeds 
- Surf & Turf** **R\$ 108**
Octopus, glazed pancetta, beet barbecue 
- Shrimp and Pork Dumplings (for sharing)** **R\$ 69**
Fresh ginger, silky dough, steamed
- Tuna French Fries (for sharing)** **R\$ 74**
Tuna crudo, fleur de sel, extra virgin olive oil, artisanal fries 
- Tapioca & Salmon Tartare (for sharing)** **R\$ 72**
Acerola gel, tapioca crisp  



SALADS

Caesar

Romaine lettuce, parmesan, croutons, classic dressing

R\$ 60

Mediterranean

Roasted vegetables, radicchio, frisée, honey and soy sauce

R\$ 44

Fresh Squid

Capers, savory granola, greens, dill, confit tomatoes

R\$ 54

MAIN COURSES

Precise execution, classic technique, and contemporary identity

M

Agnelotti di Manzo

Yakiniku-style beef tongue, chocolate demi-glace, crispy onion

R\$ 112

A

36h Cupim

Fermented pumpkin mustard, roasted cauliflower, demi-glace

R\$ 140

I

Duck Lasagna

Brown butter (beurre noisette), duck glaze, Orange

R\$ 126

N

Moqueca Fregola

Seafood

R\$ 112



C

Between Tides

Artisanal fish, creamy canjiquinha, concentrated fumet, shrimp poder

R\$ 127



O

Catch of the Day

Lemongrass velouté, shrimp ponzu, Sicilian lemon

R\$ 141

U

Beet Gnocchi (vegetarian)

Cheese fonduta, spices

R\$ 96



R

Prime Rib & Tortellini

Brie, figs, fonduta, demi-glace

R\$ 560

S

Parmegiana aGaleria

Red wine pomodoro, aligot, Gruyère cheese, basil

R\$ 157

E

S



MAIN COURSES

Tuna Wellington

Plantain, tucupi

R\$ 147



Grilled Octopus

Panela sugar, black rice, spices

R\$ 170



Pumpkin Gnocchi with Shrimp

Lemon, black garlic

R\$ 126



Between Sun and Ember

Filet mignon, Brazilian clarified butter, baião de dois, molasses

R\$ 162

Vegetable Soup of the Day

Please ask for more vegan options

DESSERTS

D *Textures, technique, and balance*

E *Brazilian French Toast*

Cassava, toasted coconut

R\$ 52

S *Sorbets Tasting*

House selection

R\$ 48

E *Pain au Miel*

Coffee, honeycomb, elderflower, Bourbon

R\$ 57

R *Tropical Pavlova*

Corn, tonka bean, guava, Sicilian lemon

R\$ 54

S *Tiramisù “Nove Strati”*

Savoardi, mascarpone, coffee

R\$ 65



SIGNATURE COCKTAILS

ALQUIMIA I

In mixology, the historical, technical, and scientific study of ingredient combinations that shape flavor will be directly applied to the cocktail program at Insólito Boutique Hotel & Spa. The cocktails will feature a variety of alcoholic bases and their different families.

Alex Mesquita

Mixologist

<i>Sweet Citrus (slightly sweet)</i>	R\$ 50
Cachaça Magnifica, almond liqueur, blackberry syrup, and Tahiti lime.	
<i>Cubana (citrusy/slightly sweet)</i>	R\$ 50
Havana Club 3 rum, Aperol, passion fruit and pineapple syrup.	
<i>Oldest (citrusy/slightly sweet)</i>	R\$ 50
Jim Beam Black, Noilly Prat, cashew syrup, and Sicilian lemon.	
<i>Guava Punch (citrusy/slightly sweet/bitter)</i>	R\$ 50
Osborne brandy, Campari, guava syrup, and Sicilian lemon.	
<i>Germain Spritz (slightly sweet and acidic)</i>	R\$ 50
St Germain liqueur, brut sparkling wine, Angostura bitters, and mint.	
<i>Negroni dell' autore (citrusy/slightly sweet)</i>	R\$ 60
Beefeater 24 gin, Antica Formula vermouth, and Campari.	

CLASSICS / CONTEMPORARY

<i>Aperol Spritz (slightly acidic/slightly bitter)</i>	R\$ 48
Aperol, brut sparkling wine, soda water, and orange.	
<i>Negroni (bitter)</i>	R\$ 50
Beefeater gin, Campari, sweet vermouth, and orange.	
<i>Boulevardier (bitter/slightly sweet)</i>	R\$ 48
Jim Beam Black, Campari, sweet vermouth, and orange.	
<i>Manhattan (bitter/slightly sweet)</i>	R\$ 48
Jim Beam Black, sweet vermouth, Angostura bitters, and cherry.	
<i>Old Fashioned (slightly sweet)</i>	R\$ 48
Jim Beam Black, sugar, Angostura bitters, and orange.	
<i>Cléricot Pitcher</i>	R\$ 290
Brut Sparkling wine, Licor 43, Cointreau and fruit (grapes, kiwi, strawberries, pineapple, green apple)	

D R I N K S CLASSICS / CONTEMPORARY

<i>Mojito (refreshing)</i>	R\$ 45
Havana Club 3 rum, Tahiti lime, simple syrup, mint, and soda water.	
<i>Fitzgerald (citrusy/slightly sweet)</i>	R\$ 45
Beefeater gin, Sicilian lemon juice, simple syrup, and Angostura bitters.	
<i>Margarita (citrusy/tart)</i>	R\$ 45
Don Julio tequila, Cointreau, and Tahiti lime juice.	
<i>Daiquiri (citrusy/tart)</i>	R\$ 45
Havana 3 rum, Tahiti lime juice, and simple syrup.	
<i>Whiskey Sour (slightly sweet/citrusy)</i>	R\$ 48
Jim Beam Black, Tahiti lime juice, simple syrup, and Albumina.	
<i>Dry Martini (dry/light)</i>	R\$ 45
Beefeater gin, Noilly Prat vermouth, and olive.	
<i>Sex on the Beach (slightly sweet)</i>	R\$ 45
Absolut vodka, peach liqueur, orange juice, and grenadine	
<i>Moscow Mule (slightly sweet)</i>	R\$ 45
Absolut vodka, Tahiti lime juice, simple syrup, and ginger foam	
<i>Cosmopolitan (citrusy/slightly sweet)</i>	R\$ 45
Absolut vodka, Cointreau, cranberry syrup, and Sicilian lemon juice	
<i>Bloody Mary (savory/umami)</i>	R\$ 45
Absolut vodka, tomato juice, bloody mix, and Tahiti lime juice	
<i>Espresso Martini (slightly sweet/slightly bitter)</i>	R\$ 45
Absolut vodka, coffee liqueur, and espresso	
<i>Carajillo (slightly sweet)</i>	R\$ 43
Licor 43 and espresso	

NON-ALCOHOLIC DRINKS

<i>White Diamond</i>	R\$ 32
Strawberry, passion fruit, condensed milk, and Sprite	
<i>Apple Mule</i>	R\$ 35
Apple syrup, green grapes, citrus, grape and apple foam	
<i>Piña Colada Soft</i>	R\$ 34
Pineapple, coconut milk, condensed milk, and coconut water	

DRINKS

<i>Water</i>	R\$ 11
<i>Acqua Panna Water 505 ml</i>	R\$ 38
<i>Perrier Sparkling</i>	R\$ 38
<i>Coconut Water</i>	R\$ 20
<i>Soda</i>	R\$ 12
<i>Red Bull</i>	R\$ 26
<i>Natural Juices</i>	R\$ 18
<i>Swiss Lemonade</i>	R\$ 18
<i>Mixed Juice</i>	R\$ 26
<i>Tomato Juice</i>	R\$ 28

CRAFT BEER

<i>Brigitte 4.6% - Witbier</i>	R\$ 34
<i>Brava 6.5% - American IPA</i>	R\$ 34
<i>Forno 5% - Red Ale</i>	R\$ 34
<i>Ossos 5.6% - Stout</i>	R\$ 34

BEER

<i>Heineken</i>	R\$ 25 / bucket (5 units) R\$ 105
<i>Corona</i>	R\$ 25 / bucket (5 units) R\$ 105
<i>Stella Artois</i>	R\$ 23 / bucket (5 units) R\$ 100

CAIPIRINHA

<i>Cachaça and seasonal fruits</i>	R\$ 40
SAGATIBA	R\$ 43
MAGNIFICA/SELETA	R\$ 48
LEBLON	

CAIPVODKA

<i>Vodka and seasonal fruits</i>	
<i>Absolut</i>	R\$ 48
<i>Ciroc/Belvedere</i>	R\$ 53
<i>Grey Goose</i>	R\$ 56
<i>Stolichnaya</i>	R\$ 56
<i>Caipsake</i>	R\$ 35

Corkage Fees:

R\$ 120.00 for wines

R\$ 140.00 for spirits

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WHISKYS

<i>Macallan 12 Years Single</i>	R\$ 460
<i>Royal Salute 21 Years</i>	R\$ 230
<i>The Glenlivet Single Malte</i>	R\$ 73
<i>Chivas 12 Years</i>	R\$ 45
<i>Wild Turkey Bourbon</i>	R\$ 45
<i>Jim Beam Black</i>	R\$ 48
<i>Gold Label</i>	R\$ 68

COGNAC

<i>Remy Martin Xo</i>	R\$ 590
<i>Martell Xo</i>	R\$ 770
<i>Remy Martin VSOP</i>	R\$ 115
<i>Jerez Solera Carlos</i>	R\$ 105

RUM

<i>Zacapa XO</i>	R\$ 380
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O PORTO WINE

<i>Royal O Porto</i>	R\$ 320
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TEQUILA

<i>Tequila Patron</i>	R\$ 110
<i>Don Júlio Reposado</i>	R\$ 80
<i>Don Júlio Branco</i>	R\$ 70

CACHAÇA

<i>Magnifica Soleira</i>	R\$ 56
<i>7 Madeiras Premium</i>	R\$ 25
<i>Germana Premium</i>	R\$ 25

GIN

<i>Gin Tonic Tanqueray</i>	R\$ 45
<i>Gin Tonic Hendricks</i>	R\$ 60
<i>Gin Tonic Plymouth</i>	R\$ 80
<i>Gin Tonic Beefeater</i>	R\$ 48
<i>Gin Tonic Beefeater 24</i>	R\$ 55

For dietary restrictions or allergies, please consult your server for suggestions.

SERVICE HOURS: 11:00 AM – 10:00 PM