

BAR DO LAJE



Bar do Laje is the gateway to
1835 Carne e Brasa, and an invitation
to **explore the world of cocktails.**

It is the ideal destination for
those wishing to enjoy
signature and classic drinks
in a setting full of personality.

The cocktail menu was
co-created with our friend
Jean Ponce, named Best Bartender
in São Paulo by Veja magazine
in 2020, together with
the bartenders of Dezoito35.

Cheers.

Experience

Serrana

*Served in the platter with artisanal products
made by producers from the Serra Gaúcha.*



Charcuterie Platter

Zacaria Serrano Salami, crafted from a family recipe preserved through three generations; Chaulet Smoked Loin, marinated in spices and delicately smoked over wood; Gran Nero Prosciutto, made exclusively from hind legs, offering a tender and refined flavor; and Zampa Grigia Moura Pork Salami, slowly aged without smoking, with a balanced and sophisticated profile.

79

Cheese Platter

Yamandú Cheese, from Alvorada Missioneira, awarded a gold medal at the Queijo Brasil competition; Reggiano, a young Parmesan-style cheese aged for 9 months, from Valbrenta; Florêncio, from Tempo - a dense cheese with natural rind and bold character; and Alma's artisanal Brie Noir, velvety and harmonious, enhanced by the natural refinement of vegetable charcoal.

79

Starters

House Focaccia

29

Made by 1835. Served with cheese fondue and special butter. Check out the flavor of the week.

The Classic Steak Tartar

99

Made from knife-cut filet mignon. Comes with cured yolk, capers, brunoise red onion, whole grain mustard, pickled cucumber, and chives. Served with crispy rice chips.

Seasonal Quilombo Valley Mushrooms

99

A mix of grilled mushrooms with a hint of bergamot lemon, roasted garlic, and parsley.



Starters

Charque Croquettes

65

Special manioc fritter stuffed with shredded dried beef and Yamandú cheese, a colonial-style cheese from Alvorada Missioneira dairy, right here in Canela. Comes with house-made chili sauce. Served on a bed of gaucho charque.



Polenta 1835

59

Traditional dish of the Colony. Thin strips of crispy polenta, finished with Yamandú cheese and mountain salami.

Parrillera Sausage

77

Lightly spicy pork shoulder sausage. Smoked through a 100% artisanal process, made by producer Zacaria from Gramado. Served with house farofa, poivre sauce, and toasted Sicilian lemon.

CINCO DEZOITO TRINTA E

DRINKS

CARNE E BRASA

1835

LAJE DE PEDRA
CANELA • RS

Signature

Specially crafted cocktails, designed in every detail to immerse you in Gaucho culture.

1835 55

Citrusy, slightly bitter and complex.

Blend of white spirits, handcrafted tangerine concentrate, lemon juice, Fernet Branca, and Bahia orange & tangerine bitters.

Laje de Pedra 55

Bold, slightly minty and subtly sweet.

Cachaça infused with Asian pear, lemongrass concentrate, lemon juice, Fernet Branca, Angostura Aromatic, and chimarrão foam.

Pedra do Sol 55

Fruity, citrusy and slightly bitter.

Gin, Aperol, orange and lemon juice, saffron concentrate, tonic and Angostura Aromatic.

Guarita, Sal e Pepino 55

Fruity, light and refreshing. A unique flavor.

Gin, passion fruit concentrate, cucumber water and lemon juice.

Signature

Chima



55

Fruity and refreshing, with complexity and balance.

Vodka infused with Sassafras
Cinnamon, orange juice, mate
syrup and tangerine syrup.



Negroni dos Pampas



45

Sweet, bitter and robust.

Weber Haus Carvalho and Cabreúva Cachaça,
Rosso vermouth and Campari.

Terroir Gaúcho



65

Sweet, slightly bitter and bold.

Havana 7-year-old rum,
Punt e Mes vermouth, Cynar 70,
cacao liqueur and Angostura
Cocoa, smoked with a cigar.

Masterpieces

*We highlight the finest in the world of spirits,
valuing their essence.*

Salute to the Queen 190

The precious liquid that honors the Queen.

Elegant, citrusy and unique.

Royal Salute 21 Years, pear cordial,
lemon juice and Angostura Orange.

Trindade from Highlands 150

Excellence of the three woods, the trinity of flavors.

Powerful and balanced, between sweet and dry.

Macallan Triple Cask, San Basile Floral bitters,
Luxardo and orange blossom perfume.

Dário do Vale 115

Alchemy becomes art in the mind of the Master.

Aromatic, sweet, and expressive.

Union Single Malt Whisky Vintage 2005,
cocoa, passion fruit, Angostura Cocoa,
and orange blossom perfume.

Centenário da Guatemala 115

A tribute to the land, liquid gold in every drop.

Sweet, bitter, intense and complex.

Zacapa 23 Years Rum, Patrón Café, Avena,
Antica Formula and Sicilian lemon.

Reimaginings

*Our signature touch on timeless drinks,
with their essence intact and expression amplified.*

Moscow Mule 1835 55

1941, Cock n' Bull, Hollywood.

Refreshing and slightly spicy.

Vodka, lemon mix, grapefruit syrup,
ginger ale and ginger foam.

Frenchie 55

Somer Perez, Los Angeles.

Refreshing and complex, slightly sweet.

Tanqueray Sevilla Gin, Saint Germain
floral liqueur, and grapefruit soda.

Air Mail 59

1949, Esquire Handbook For Hosts.

Tropical and sophisticated, slightly sweet.

Bacardi 8 Years Rum, lemon, honey,
orgeat, and sparkling wine.

Bramble 45

1980, Dick Bradsel.

A reinterpretation with identity and freshness.

Gin, handcrafted berry liqueur,
lemon and sugar.

Classics

NATIONAL



*The history of Brazil told in the glass,
reinterpreted to reflect its true grandeur.*



Macunaíma

2014, São Paulo.

Complex and sweet flavor.

Weber Haus 7 Woods
Cachaça, Fernet Branca,
lemon and sugar.



Rabo de Galo

1950, São Paulo.

Citrusy and slightly bitter.

Bucco Carvalho 6 Years
Cachaça, Carpano Rosso
vermouth, Cynar 70 and
Angostura Orange.



Bombeirinho

1970, regiões
Norte e Nordeste.

*Sweet and powerful,
yet easy to drink.*

Weber Haus Amburana
Cachaça, lemon juice
and handcrafted
berry liqueur.



Rio Negro

1990, região Norte.

Mysterious, bitter and refreshing.

Brasilberg, lemon and tonic.

Unique price of R\$ 50

Classics

TRADITIONAL

Iconic cocktails, with unique stories and flavors.



Dry Martini

1888, Harry Johnson.

Dry, alcoholic and delicate.

Tanqueray London Dry Gin,
Martini Extra Dry vermouth,
and olive.



Manhattan

1860, Nova Iorque.

Simple, elegant and sweet.

Bourbon whiskey,
Rosso vermouth,
Angostura aromatic bitters,
cherry and orange twist.



Whisky Sour

1862, The Bartender's
Guide de Jerry Thomas.

Balanced and flavorful.

Bourbon whiskey, lemon
juice, sugar and egg white.



Old Fashioned

Século XIX, Nova Iorque.

Sweet and imposing.

Bulleit Bourbon Whiskey,
sugar and Angostura
Aromatic bitters.

Unique price of R\$ 45

Classics

TRADITIONAL



Boulevardier

1920, Paris.

Powerful, with a smoky touch.

Bourbon whiskey, Campari, and Rosso vermouth.



Negroni

1919, Conde Camillo
Negroni, Torino.

Powerful and robust.

Campari, gin, and
Rosso vermouth.



Pisco Sour

1903, Peru.

Citrusy and slightly dry.

Pisco Barsol Quebranta,
lemon, sugar, egg white,
and Angostura Aromatic.



Unique price of R\$ 45

Classics

TRADITIONAL



Lillet Vive

2012, França.

Refreshing, light, and aromatic.

Lillet Blanc, tonic, cucumber, strawberry, and mint.



Penincilin

2005, Sam Ross,
Nova York.

Citrusy and spicy.

Union Pure Malt Extra
Turfado whisky, lemon,
ginger, honey, and
Talisker 10 Years perfume.



Aperol Spritz

Final do séc XIX,
Veneza.

*Perfect balance between
bitterness and freshness.*

Aperol, sparkling wine,
and sparkling water.



Espresso Martini

1983, Dick Bradsell.

*Strong coffee flavor with a
well-balanced sweetness.*

Vodka, Nespresso
coffee, coffee liqueur,
and sugar syrup.

Unique price of R\$ 45

Classics

BEYOND THE OBVIOUS

*A quest to revive underexplored experiences,
reimagine the possible sensations.*

Killer

55

2013, Amsterdam.

Fruity and sweet.

Amaretto Disaronno liqueur, gin, lemon juice,
passion fruit, and Campari perfume.

Between The Sheets

75

1930, Nova York.

Alcoholic, full-bodied, and slightly sweet.

Rémy Martin VSOP Cognac,
Havana 3 Rum, Cointreau, and lemon.

Mary Pickford

55

1920, Hotel Nacional de Cuba.

Sweet and complex.

Havana 3, pineapple juice, Luxardo Maraschino,
and handcrafted berry liqueur.

Extra Dry&Dirty Martini

69

1888, Bartender Manual, Harry Johnson.

Very dry and robust, with floral, salty, and fruity notes.

Tanqueray Ten, Carpano Dry vermouth perfume,
olive water, and macerated Gordal olive.

Classics

BEYOND THE OBVIOUS

Affinity



65

1920, Estados Unidos.

Slightly sweet.

Union Single Malt Whisky, Carpano Dry vermouth, Angostura Aromatic bitters and orange.

Godfather



69

1970, "O poderoso chefão" em Hollywood.

Complexity with bold and balanced flavors.

Union Pure Malt Extra Turfado whisky, Amaretto Disaronno liqueur and orange bitters.



Kingston



59

2013, Joaquín Simó.

Bitter and slightly sweet.

Gosling's Black Seal Rum, Rosso vermouth and Campari.

Baileys Martini



55

Criado por Baileys.

Creamy, sweet, with the elegant presence of coffee.

Baileys liqueur, Absolut Vanilla and espresso coffee.

Experience

Perfect Serve

*Selected premium beverages,
erved with mastery to transform
every drop into a story to tell.*



Rabo de Galo 190

The culture of our people, reinterpreted with the relentless pursuit of perfection.

Weber Haus Single Barrel 10 Years Cachaça, Antica Formula, and Cynar 70.

Freezer Monkey Martini 125

The complexity and quality of the botanicals hand-picked in the Black Forest reveal their full depth in every sip.

Monkey 47, Carpano Dry, orange bitters perfume and Sicilian zest, served at -10°C.

Antica Giuseppe 85

Bitterness transformed by sweetness, in a refreshing intensity.

Cynar 70, Antica Formula, Angostura Orange, and Sicilian lemon.

Experience

Perfect Serve

Negroni

135

The finest selection to immortalize
the greatest classic in history.

Monkey 47 London Dry,
Antica Formula, and Campari Cask Tales.

Manhattan

175

And speaking of classics,
Sinatra knows a lot about the subject.

Jack Daniel's Sinatra Select Whisky,
Antica Formula, Angostura Aromatic
bitters, and Amarena cherry.

Caffè Corretto

85

If the Italians say it's the right way,
we believe them.

Nespresso coffee and Grappa Alba Chardonnay.



Gin Tonic

Classic

Gin, water tonic,
sicilian lemon and rosemary.

Tangerine and Ginger

Gin, tonic water, tangerine
syrup and ginger.

Spices

Gin, tonic water, juniper, star anise,
pink peppercorn and rosemary.

Sicilian and Ginger

Gin, tonic water, Sicilian lemon
and ginger syrup.

Choose your gin:

Tanqueray, Tanqueray Sevilla, Beefeater or Bombay	49
Amazzoni Maniuara, WH 48, WH 48 Pink or Tanqueray Ten	59
Hendricks	69
Monkey 47	99

Caipirinhas

*A Brazilian classic.
Choose the fruit and the spirit.*

Lemon

Tangerine and Lemon

Strawberry

Choose your cachaça:

Weber Haus (Amburana, Prata or
Carvalho and Cabreúva), Ypióca 160 or Leblon 45

Weber Haus 7 Madeiras, Água de Arcanjo 55
Ouro e Prata or Casa Bucco Carvalho 6 Anos

Weber Haus 6 Anos 65

Choose your vodka:

Absolut
or Ketel One

45

Ciroc, Grey Goose
or Belvedere

55



Mocktails

NON-ALCOHOLIC AND WITH UNIQUE FLAVORS		
	<i>Laje Pura</i> Lemongrass concentrate, lemon juice, ginger ale and chimarrão foam. 24	
	<i>Guarita da Serra</i> Passion fruit concentrate, orange, lemon and cucumber water. 22	
	<i>Mate</i> Orange juice, toasted mate tea, lemon and tangerine concentrate. 18	
	<i>Moscow Light</i> Lemon, grapefruit syrup, ginger ale and ginger foam. 24	

Draft Beer

Heineken (300ml)

19

Amstel (300ml)

17

Beers

Long Neck Heineken 19

Long Neck Heineken 0.0 19

Long Neck Sol 18

*Long Neck Eisenbahn
Pilsen Unfiltered* 18

Blue Moon 29

Lagunitas 29

Eisenbahn Estilos 19

Check the labels

Baden Baden Estilos 600ml 35

Check the labels

Soft Drinks

Water (normal or sparkling) 10

San Pellegrino (sparkling water) 38

Acqua Panna (normal water) 38

Soda 12

Coke, Coke sugar-free,
Fanta Guaraná, Fanta Guaraná
sugar-free, Fanta Laranja and Sprite.

Schweppes Tonic 12

Traditional and sugar-free.

Lemonade 16

Orange Juice 16

Strawberry Juice 19

Grape Juice 24

Two Lemons and Mint 24

Tahiti and Sicilian lemon juice, mint, and
simple syrup (with or without sparkling water).

Two Lemons and Tangerine 24

Tahiti and Sicilian lemon juice,
artisanal bergamot concentrate with
peel (with or without sparkling water).

Energy Drink 25

Italian Sodas

Syrup, sparkling water and lemon.

24

Handcrafted:

Lemongrass,
ginger, mate.

Monin:

Red Berries,
Grapefruit, Green Apple.

Coffees

Nespresso Coffee 12

Leggero, Ristretto, Double,
Carioca or Decaffeinated.

Vanilla Coffee 25

Nespresso coffee, milk, vanilla and sugar.

Baileys Coffee 35

Baileys liqueur, Nespresso coffee and milk.

Tea

To share

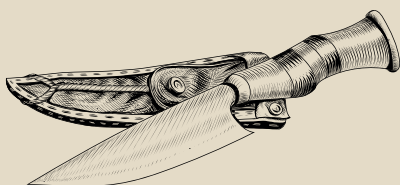
Unique price
of R\$ 18.

- **Spicy:** Ginger, lemon, honey.
- **Floral:** Chamomile, jasmine, honey and vanilla.
- **Digestive:** Boldo, macela and mint.
- **Black tea**
- **Green tea**

Shots

CACHAÇA

Casa Bucco Carvalho 6 anos.....	49
Água de Arcanjo Ouro	49
Água de Arcanjo Prata.....	49
Weber Haus 7 Madeiras.....	45
Weber Haus Amburana.....	39
Weber Haus Carvalho e Cabreúva	39
Weber Haus Prata.....	35
Weber Haus 6 anos	55
Weber Haus 10 anos.....	189
Ypióca 160.....	39
Leblon	34



WHISKY SINGLE MALT

Union Puro Malte.....	45
Union Puro Malte Extra Turfado.....	55
Glenfiddich 12 anos	79
Macallan Triple Cask 12 anos.....	129

Shots



BLENDED SCOTCH

Buchanan's 12 anos.....	45
Chivas 12 anos	39
Royal Salute 21 anos Signature Blend.....	169
Johnnie Walker Black Label	39
Johnnie Walker Blue Label.....	169
Johnnie Walker Double Black	44
Johnnie Walker Gold Label.....	64
Johnnie Walker Green Label.....	69
Johnnie Walker Red Label.....	34

WHISKY AMERICANO

Bulleit Bourbon.....	49
Gentleman Jack.....	55
Jack Daniel's Old N°7.....	39
Jack Daniel's Single Barrel.....	69
Jim Beam Rye.....	45
Wild Turkey Bourbon.....	45
Woodford Reserve Bourbon.....	59

WHISKY IRLANDÊS

Jameson	39
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Shots

GRAPPA

Alba 69

RUM

Havana 7..... 49

Havana 3..... 34

Bacardi 8..... 49

Bacardi Carta Blanca..... 35

Goslings Black Seal 49

Zacapa 23..... 79

TEQUILA

Espolón 49

LICORES

Amarula 39

Baileys..... 39

Cointreau 39

Drambuie 45

Jägermeister 39

Shots

LICORES

Jack Daniels Apple	39
Jack Daniels Fire.....	39
Jack Daniels Honey.....	39
Licor 43.....	45
Limoncello Villa Massa.....	39
Amaretto Disaronno	49
Marie Brizard Cacau.....	34
Licor De Café Tia Maria.....	45
Patrón XO Cafe.....	59
Luxardo Maraschino.....	55
Saint Germain.....	55

BITTERS E APERITIVOS

Carpano Dry	34
Carpano Punt e Mes	39
Carpano Rosso.....	34
Lillet Blanc.....	34
Aperol.....	34
Campari.....	34
Averna	34
Cynar 70 Proff.....	39
Fernet Branca.....	45
Brasilberg.....	34