



1835

CARNE E BRASA

LAJE DE PEDRA · RS



1835 is the year of the Farroupilha Revolution. It is the year in which Brazil noticed Rio Grande do Sul and our eagerness to fight for freedom. 1835 Carne e Brasa was born out of respect for ancestry. From our desire to create a symbol of grilled meat for our state.

We believe that it is around the fire that we live some of the best moments of our lives.

We want to be this gathering around it in your story

A place for you to collect great memories.

Welcome to 1835.

You can follow us
on **@dezoito35**

WELCOME

Around the Fire

*Sitting around the fire.
Even before building this place.*

*I ask myself: how long does a
Gaúcho take shelter in the heat of the ember?*

*How much history lived.
How many lives told.*

*Days that formed years.
Years that formed centuries.*

*Generations and generations that
are lost in time. But they reborn
each time the smoke rises.*

*Today our table is home to.
The pampa. The family. Life.*

*Everything changes.
But around the fire.
Nothing changes.*

*We pass on from one hand
to the other. The same taste.*

To get together. For the meat. For the embers.

*Everything that is worth something
Happens around the fire
around the table.*

The historical legacy of
Hotel Laje de Pedra and the
European tradition of Kempinski
have combined to create a new icon.

Laje de Pedra will be
reborn as the first Kempinski
in South America. It is home to
one of the most spectacular settings
in the country as it sits perched
over the Quilombo Valley.

Carrying the sophistication
of Europe's most prestigious
chain, guests will be provided
with a unique venture and
memorable experiences.

While undergoing construction,
it is possible to get a glimpse
of what the future holds at the
Kempinski Laje de Pedra Space.

Restaurant 1835, one of the
main gourmet food operations
of the future hotel, is located here
and already in operation today.

The 1835 Carne e Brasa is
a perfect taste of what Kempinski
Laje de Pedra will be, which is
scheduled to open in 2026.

Learn more about
the unique venture at
Kempinski Laje de Pedra.

*Follow @kempinskilajedepedra
or visit www.lajedepedra.com.br
for more information.*

We seek the inspiration for the 1835 Carne e Brasa in the history of gaucho ancestral cuisine. We create dishes that focus on local ingredients, from small producers and made in a homemed way.

Our recipes were crafted with a profound understanding of the Gaúcho terroir and the Pampa biome, highlighting the legacies of our ancestors and the memories evoked by the Serra Gaúcha. Our dishes focus on local ingredients sourced from small producers and are made in an artisanal manner.

For us from 1835 the barbecue has always been and will be a moment of union. It is through the fire that these lessons and stories are passed by from generation to generation.

The temple of meat in Brazil points to the South, more precisely to Canela.

The kitchen at 1835 is currently led with mastery by chef Estevão Ruy and his team.

Starters

Grana Padano Shot

Grana Padano Cheese fondue
with bacon and peas, sprinkled with
dried porcini mushrooms.

24

Beef Tea

Beef broth made with
care and spices.

29



House Focaccia

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

29

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; Temprano, 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

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.

Grilled Beef Carpaccio 119

Seared filet mignon, thinly sliced, served with a bowl of fresh arugula. Accompanied by house special sauce and crispy rice chips.



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.

Polenta 1835 59

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

Starters

Burrata 1835

119

Battered with an ultra-thin layer of phyllo dough, served with a ratatouille of tomatoes, zucchini, bell peppers, eggplant, red onion and basil pesto.

Grilled Cheese

79

Smoked and melted Cacciocavallo cheese. Served on a griddle with tomato confit.

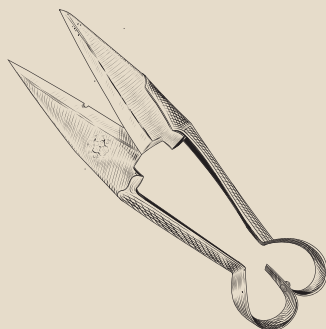


Starters

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.



Crispy Forest Fries

49

Hand-cut Asterix potatoes. Served with house-made aioli.

Seasonal Quilombo Valley Mushrooms

99

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

Salads

Grilled Caesar Salad 69

Grilled romaine lettuce with 1835 Caesar dressing, parmesan cheese, and smoked croutons.

New Season Salad 69

Land cress salad, grilled peach, chickpeas, radish slices, local goat cheese, and local balsamic vinaigrette.

Fig Salad 1835 99

Fresh arugula served with crisped Gaúcho-style Parma ham and figs gratinated with Yamandú cheese.

Verde que te quero verde 49

Selection of assorted organic greens with honey, lemon, mustard vinaigrette, and shavings of Grana Padano.



Our
Steaks

Meat and ember have always been part of gaucho's daily life. Since always. Forever.

The meat of 1835 is a dream come true. We value excellence and quality. Seeking the balance between flavor and softness.

We preserve excellent genetics. Free-range cattle on pasture and balanced feeding. Maturation process and origin of the animal.

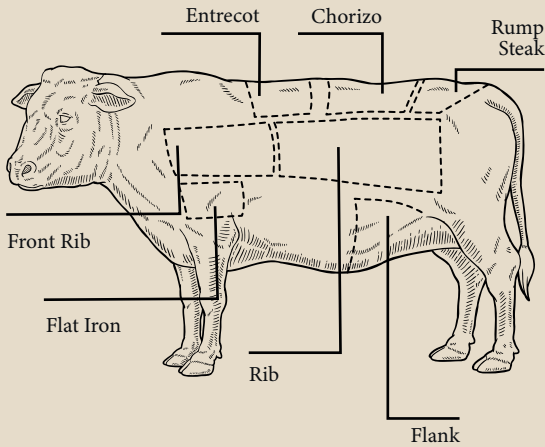
Our Gran Reserva beef comes from British, Angus and Hereford breeds, raised in the Pampa Gaucho biome, one of the best in the world for cattle breeding.

Our Special Cuts include Feedlot beef from Uruguay and Wagyu beef from Japan, ensuring a unique experience.

A special selection made by Pedro Bergamaschi (Don), a partner of 1835, for the friends of the house.

Our
Steaks

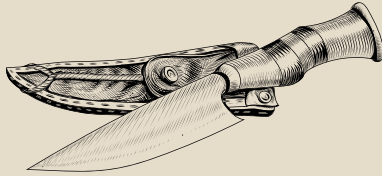
The image* shows all the cuts
you can find in 1835.



**Image illustrative.*

Grilled on the
Parrilla

*All cuts come with house-made Chimichurri 1835,
Salsa Criola, Farofa and Mate Herb Salt.*



Entrecot Gran Reserva (350g)

197

Selected batches from the finest producers of the moment. Also known as ribeye, it is renowned for its flavor and tenderness, making it one of the most prized cuts for grilling.



Rump Steak Gran Reserva (500g)

297

A classic Brazilian cut, taken from the upper part of the hindquarter. Its singular feature: a fat cap that protects the flavor and enhances juiciness.

Flank Gran Reserva (500g)

279

Also known as flank steak, it is located near the rib and is composed of two parts: the lean and the fatty.

Gran Reserva Short Rib (500g)

199

A classic of the parrilla. With approximately 2cm thickness, the mix of meat and fat delivers great flavor and juiciness.



Lamb Shoulder (1.6kg)

399

Marinated for 24 hours with house spices. Slowly roasted. It is a cut from the front part of the sheep.

Serves 2 people – Check availability.
Preparation time: around 60 minutes.

SPECIALS CUTS

Feedlot

“Feedlot 200 Days” describes cattle raised on a specially formulated diet, fed freely for 200 days. Each animal is meticulously selected, producing exceptionally tender, flavorful meat with superior marbling.

Uruguayan Entrecot (500g)

399

Uruguayan Chorizo (500g)

359

Uruguayan Flat Iron (600g)

419

Uruguayan Short Rib (600g)

289

SPECIALS CUTS

Wagyu

Originating from Japan,
Wagyu is renowned for its intense
marbling, which ensures tenderness,
juiciness, and unique flavor.

To preserve its qualities,
we suggest it be served rare,
or at most medium-rare.



Wagyu Entrecot

790

Wagyu Chorizo

749

Price per 500g. Please inquire
about currently available
cuts and sizes. Weights range
from 400g to 1kg.

Beyond **The Grill**

All dishes are grilled and undergo other types of cooking, bringing out a lot of flavor.

Crispy 12-Hour Beef Rib Pot Pie 139

Shredded beef rib with a touch of creamy Serra cheese, topped with crispy puff pastry. Accompanied by grilled bone marrow (Pampas foie gras).

Gosto que me enrosco 140

Shredded Moura pork ribs, served with guava and araça barbecue sauce (guavachup) and herb farofa.

Octopus 1835 229

Octopus cooked in an aromatic broth and finished on the grill. Served with Zacarias' chorizo farofa, crispy smashed potatoes, and spicy aioli.

==== **FROM CAMPANHA** ====

Carreteiro 1835 95

A reinterpretation of the classic Gaúcho 'arroz de carreteiro,' named after the Carreteiros, who were the ones transporting goods across the state.

Side Dishes

Colonial Pork Risotto 79

Creamy and smoked, served with arugula and Yamandú cheese.

Mountain Rice 89

Carnaroli rice risotto with a mix of local mushrooms and special forest herb olive oil. Gluten-free, lactose-free, vegan.

 Vegan dish.   Gluten-free and dairy-free.

Local Sweet Potato Purée 59

With Cabernet Sauvignon balsamic cream from Casa Madeira and a hint of bergamot.

Potato Mouseline 69

Very creamy, served with a 48-hour demi-glace sauce.



Pancake Duo 69

Filled with local spinach cream and your choice of sauce: Grana Padano cheese fondue or our house pomodoro sauce.

Desserts

Chocolate and Nuts

45

Light and airy, with Belgian chocolate, pecan praline, and English cream.

Grilled Pineapple

Marinated in a spice infusion and roasted over the grill. Served with ice cream and a berry sauce.

49

Tangerine Volcano

Warm white chocolate cake with a creamy bergamot filling. Served with yogurt ice cream and forest berries.

45

Dulce de Leche Brûlée

Our reinterpretation of the classic Crème Brûlée. Made with creamy local dulce de leche from Canela and bergamot powder.

45



Desserts

Anita and Garibaldi

49

Classic cheesecake. You can choose between butiá or guava paste topping.



Sagú 1835

49

White sago with white chocolate and grilled strawberries, served warm with a honey tuille from Cambará do Sul.

Frozen Chocolate Mousse

45

Made with Brazilian cocoa, served at the table with pecan praline and cream.

Menu

Children's Special

MAIN COURSE

Filet Mignon Steak



SIDE DISHES

White Rice with Grilled Carrots

or

Rigatoni Pasta

Choose your sauce:
tomato, white sauce, or butter.

Unique price of R\$ 72

DEZOITO TRINTA
E CINCO



DRINKS

Stories we will tell

Flavors, sensations, inspirations.

Stories, legacies, tributes.

A tale in every glass.

From the people, the land and life.

Passions and Romances.

Loves and Heartbreaks.

An inspiration for every story lived.

For every life told.

ANO

2025

BAR

Dezoto 35



Our
Drinks

The Bar do Laje is the gateway to 1835 Carne e Brasa, inviting guests to **explore the world of cocktails.**

It is the perfect destination for those who wish to enjoy **signature and classic drinks** in a setting full of character.


Our cocktail menu was co-created by our friends **Jean Ponce**, named Best Bartender in São Paulo by *Veja* magazine in 2020, and **Gabriel Sarago**, Brazilian and South American Champion of the 2015 Bols Around The World competition, with contributions from the bartenders of Dezoito35.

A toast.



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.

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, Averna,
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
Sommer 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.

A strong, complex and sweet flavor.

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



Rabo de Galo

1950, São Paulo.

Citrusy, sweet and slightly bitter.

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



Bombeirinho

1970, regions
North & Northeast.

*Sweet and powerful reinterpretation,
yet easy to drink.*

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



Rio Negro

1990, region North.

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, New York.

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, creamy and flavorful.

Bourbon whiskey, lemon juice,
sugar and egg white.



Old Fashioned

19th Century, New York.

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, France.

Refreshing, light, and aromatic.

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



Penincilin

2005, Sam Ross,
New York.

Citrusy and spicy, slightly smoky.

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

2013, Amsterdam.

55

Fruity and sweet.

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

Between The Sheets

1930, Nova York.

75

Alcoholic, full-bodied, and slightly sweet.

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

Mary Pickford

1920, Hotel Nacional de Cuba.

55

Sweet and complex.

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

Classics


BEYOND THE OBVIOUS

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.

Affinity  65

1920, Estados Unidos.

Slightly sweet.

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



Godfather  69

1970, "The Godfather" in Hollywood.

Complexity with bold and balanced flavors.

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

Classics

BEYOND THE OBVIOUS

Kingston

59

2013, Joaquín Simó.

Bitter and slightly sweet.

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

Baileys Martini

55

Created by Baileys.

Creamy, sweet, with the elegant presence of coffee.

aileys 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.

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

Draft Beer & Beers

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 (check the labels) 19

Baden Baden Estilos 600ml (check the labels) 35



Soft Drinks

<i>Mamba Water (normal or sparkling)</i>	10
<i>Water Crystal VIP (normal or sparkling)</i>	10
<i>San Pellegrino (sparkling water)</i>	38
<i>Acqua Panna (normal water)</i>	38
<i>Soda</i>	12
Coke, Coke sugar-free, Fanta Guaraná, Fanta Guaraná sugar-free, Fanta Laranja and Sprite.	
<i>Schweppes Tonic</i>	12
Traditional and sugar-free.	
<i>Lemonade</i>	16
<i>Orange Juice</i>	16
<i>Strawberry Juice</i>	19
<i>Grape Juice</i>	24
<i>Two Lemons and Mint</i>	24
Tahiti and Sicilian lemon juice, mint, and simple syrup (with or without sparkling water).	
<i>Two Lemons and Tangerine</i>	24
Tahiti and Sicilian lemon juice, artisanal bergamot concentrate with peel (with or without sparkling water).	
<i>Energy Drink (Monster Energy and Zero)</i>	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

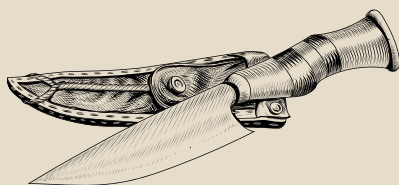
Unique price
of R\$ 18.

- **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 years.....	49
Água de Arcanjo Ouro.....	49
Água de Arcanjo Prata.....	49
Weber Haus 7 Woods.....	45
Weber Haus Amburana.....	39
Weber Haus Carvalho and Cabreúva.....	39
Weber Haus Prata.....	35
Weber Haus 6 years.....	55
Weber Haus 10 years.....	189
Ypióca 160.....	39
Leblon.....	34



SINGLE MALT WHISKY

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

Shots



BLENDÉD SCOTCH

Buchanan's 12 years.....	45
Chivas 12 years.....	39
Royal Salute 21 years 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

AMERICAN WHISKY

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

IRISH WHISKY

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

LIQUEURS

Amarula 39

Baileys 39

Cointreau 39

Drambuie 45

Jägermeister 39

Shots

LIQUEURS

Jack Daniels Apple.....	39
Jack Daniels Fire.....	39
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Licor 43.....	45
Limoncello Villa Massa.....	39
Amaretto Disaronno.....	49
Marie Brizard Cacau	34
Licor De Café Tia Maria.....	45
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Saint Germain	55

BITTERS

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

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CARNE E BRASA
LAJE DE PEDRA • RS



Side Dishes

Pumpkin Purée

69

Roasted Cabotiá squash with a hint of ginger, toasted almonds, and confit garlic.



Cassava/Manioc Aligot Brûlée

85

Creamy cassava purée with Grana Padano and Daminho cheeses from Alvorada Missioneira and Yamandú, gratinée.

Gnocchi with Truffle

119

Potato gnocchi, pan-seared. Served with Grana Padano fondue, truffle salsa, fresh mushrooms, summer truffle, and crispy Parmesan.

Rigatoni al Pomodoro dal Vecchio

69

House-made tomato sauce, burrata, and basil, vintage recipe from the great-grandmother of Quarta Colônia (RS).