



MONTI PARRILLA & BAR



FOOD



PARRILLA / GRILL

STEAK / BEEF

RIB SAUSAGE AND CURD CHEESE / 42

with sweet chilli sauce

TENDERLOIN STEAK / 64

300g

FLANK STEAK RED ANGUS / 94

450g - flank steak non fat

SHOULDER STEAK ANGUS / 64

300g

CHUCK EYE ROLL STEAK ANGUS / 62

300g

RIB EYE STEAK ANGUS / 69

300g

CHORIZO / STRIP STEAK ANGUS / 66

300g

RUMP STEAK ANGUS / 82

300g

PORK

HANDMADE SPICY SAUSAGE / 32

300g grilled and served with chimichurri sauce and homemade farofa (roasted manioc flour)

THREE GERMAN SAUSAGES / 52

400g - mix of different German sausages (traditional / white sausage / with cheese), served with dark mustard and grilled ciabatta..

PORK RIBS / 35

350g

PORK LOIN / 32

300g



PARRILLA / GRILL

FISH AND SEAFOOD

SHRIMP & VEGETABLES IN SKEWERS / 130

8 units of large grilled shrimp and vegetables. Salt, olive oil, pepper and lime

SALMON LOIN / 72

300g served with handmade pesto sauce (herbs sauce)

CHICKEN

BONELESS CHICKEN / 42

400g

CHICKEN WING DRUMSTICK / 32

400g

LAMB

LAMB RIBS / 99

5 units

VEGAN AND VEGETARIAN

EGRILLED VEGETABLES / 18

PROVOLETA / 39

Grilled provolone cheese and pineapple, served with chimichurri sauce

SOUPS FOR WINTER SEASON

ONLY FROM TUESDAY TO FRIDAY - EXCEPT HOLIDAYS

FRENCH SOUP (VICHYSOISE) / 20

leek and potato served with bacon crispy

YAM AND SMOKED SAUSAGE / 20

served with Focaccia croutons

ADDITIONAL PORTION OF FOCACCIA CROUTONS / 3



MONTI PARRILLA & BAR

APPETIZERS & STARTERS

FRIED GREEN TOMATOES / 29

Served with Gorgonzola cream cheese and smoked eggplant with honey & pepper.

BURRATA CASA MONTI / 48

Burrata (Buffalo cheese) in crispy crust served with tomato confit, black olive tapenade, arugula salad and grilled ciabatta

RIB MEAT CROQUETTE WITH URUGUAYAN PARRILLA SAUCE / 32

8 units

MIX OF FRIED PASTRY STUFFED WITH MEAT / CHEESE / CHICKEN / 29

3 of each stuffing

COD FISH CROQUETTE / 39

8 units - 240g

FRIED CORN PASTRY STUFFED WITH CHEESE & LEEK / 34

8 units

FISH AND CHIPS / 48

300g of crispy tilapia filet, chips and sicilian lemon mayonnaise

STEAK TARTARE / 59

Spicy raw minced beef on knife, gorgonzola cream cheese, chips and egg yolk (optional)

PORK BELLY ROLL / 45

Served with lime farofa and barbecue sauce

PORK CHEEK / 41

Grilled pork cheek. Very soft and juicy served with vinaigrette of beans and bacon, homemade farofa CASA MONTI and fried green tomatoes

TENDERLOIN & GORGONZOLA CREAM CHEESE / 65

Served (Stuffed) in an Italian Bread

CRUNCHY FRIED SHRIMPS & CATUPIRY / 65

6 units - served with lemon mayonnaise



MONTI PARRILLA & BAR

BURGER & SANDWICH

CHORIPAN / 29

Argentinian sandwich prepared with a grilled French Baguette, 150g of homemade spicy sausage, local (or regional) cheese, tomato confit and parrilla sauce

CASA MONTI BURGUER / 32

Brioche bread, 150g of rib meat hamburger, 2 slices of cheddar cheese, 2 slices of caramelized bacon and CASA MONTI mayonnaise

AUSTRALIAN GOURMET / 32

Handmade australian bread, special blend burger 150g, gorgonzola cheese cream, caramelized bacon & onion and rocket salad

SALADS AND SIDE DISHES

VEGAN SALAD / 34

Mix of green leaves, mango, tomato confit, beet pickles and vinaigrette of mushrooms

GREEN SALAD / 31

Mix of green leaves, fried green tomatoes and vinaigrette of chayote.

MANIOC IN HOMEMADE BUTTER / 23

Boiled Manioc finished in butter, garlic, pepper, bacon and cheese..

CASA MONTI EGGS FAROFA / 27

Regional manioc flour, lots of eggs, garlic, onions, olive oil and homemade butter

WHITE RICE / 17

RICE WITH GARLIC & BROCCOLI / 21

FRENCH FRIES / 22

CHIPS / 19

ALIGOT / 29

Cheese blended into mashed potatoes.

MASHED POTATO WITH GORGONZOLA CREAM CHEESE / 25

PARMEGIANA RISOTTO / 29

MUSHROOM RISOTTO / 34

DESSERT

PETIT GATEAU OF BELGIAN CHOCOLATE WITH VANILLA ICE CREAM / 25

HOT GUAVA JAM IN CASHEW NUT CRUST WITH HOMEMADE CHEESE ICE CREAM / 21

SINTRA APPLE PIE / 22



ESPRESSO COFFEE / 5

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BEVERAGES



WINE MENU

RED WINE

ARGENTINA

- SAN TELMO MALBEC / 95
- ANÚBIS RESERVA MALBEC / 139
- CHAC CHAC CABERNT FRANC / 90
- LAS PERDICES MALBEC / 110

CHILE

- TANTEHUE CABERNET SAUVIGNON / 74
- FOYE GRAN RESERVA CARMÉNÈRE / 105

SPAIN

- VICTORIUM TEMPRANILLO / 99
- ISELEN TEMPRANILLO / 100

ITALY

- CODICI PUGLIA / 92

PORTUGAL

- BARRICADO / 92
- QUINTA DE BONS VENTOS / 108

UNITED STATES

- BEAR FLAG / 110

URUGUAI

- PUEBLO DEL SOL TANNAT / 80

WHITE WINE

CHILE

- TANTEHUE CHARDONNAY / 75
- TANTEHUE SAUVIGNON BLANC / 75
- CLÁSICO SAUVIGNON BLANC / 85
- BARON PHILIPPE DE ROTHSCHILD RESERVA VALLE CHARDONNAY / 80
- CASAS DEL TOQUI SAUVIGNON BLANC / 75

ROSE WINE

PORTUGAL

- QUINTA DE BONS VENTOS / 108
- ALECRIM / 80

SPARKLING WINE

FRANCE

- LA ROCHE BRANCO BRUT / 95

ARGENTINA

- CHAC CHAC BRANCO BRUT / 90



WINE IN GLASS - RED WINE QUINTA DE BONS VENTOS - 187ML / 25

We charge R\$ 60,00 if you bring your own bottle of wine   @carnescasamonti

BEVERAGES

DRAFT BEER & BEER

DRAFT BEER HEINEKEN (300ml) / 11

DRAFT BEERBADEN BADEN IPA (300ml) / 14

HEINEKEN 330ML BOTTLE / 11

HEINEKEN ZERO 330ML BOTTLE / 10

EISENBAHN 330 ML BOTTLE (PILSEN) / 9

EISENBAHN 330 ML BOTTLE (IPA - PALE ALE - WEIZENBIER) / 10

BADEN BADEN 600ml BOTTLE (PILSEN - IPA - GOLDEN - WITBIER) / 20

LAGUNITAS IPA 330 ml BOTTLE / 15

COCKTAILS

CAIPIRINHA / 18

cachaça premium, lime, sugar and ice

CAIPIVODKA / 19

Smirnoff Vodka, fruit, sugar and ice

CAIPIABSOLUT / 25

Absolut Vodka, fruit, sugar and ice

GIN & TONIC / 24

gin, tonic water, sicilian lemon and ice

75 CASA MONTI / 27

gin, sicilian lemon, sparkling wine, sugar and ice

MOJITO / 25

rum, lime, mint, soda water, sugar and ice

MOSCOW MULE / 27

vodka, lime, ginger soda, ginger cream, sugar and ice

WINE MULE / 27 - NEW

vodka, sicilian lemon, red wine, ginger soda, ginger cream, sugar and ice

APEROL SPRITZ / 26

Aperol, sparkling wine, soda water and orange juice

CLERICOT / 84

Mix of fruits, orange liquor, white wine, sparkling wine and soda water (Bottle serves up to 4 people)

NEGRONE / 23

gin, Campari, vermute rosso and ice

TANGERAY / 26

gin, tangerine syrup, squeezed lime and ginger soda



BEVERAGES

DRINKS

TEQUILA JOSÉ CUERVO / 21
GIN VANFALLS / 18
RUM BACARDI OURO / 12
VODKA SMIRNOFF / 10
VODKA ABSOLUT / 18
CAMPARI / 13
WHISKIE JOHNNIE WALKER RED (8 anos) / 20
WHISKIE CHIVAS (12 anos) / 25
JACK DANIELS / 25
JACK DANIELS APPLE / 29
JACK DANIELS HONEY / 25
CONHAQUE FUNDADOR / 34
CONHAQUE DOMEQ / 12
LICOR CONTREAU / 34

CACHAÇAS

BATISTA (Oak barrel) / 9
JECEABA CLÁSSICA PRATA / 6
BEM ME QUER (Amburana) / 8
COLOMBINA (Jatobá) / 8
VALE VERDE EXTRA PREMIUM (Oak barrel) / 10

SODA, WATER AND ENERGETIC BEVERAGES

MINERAL WATER(350ml) / 5
SODA WATER (350ml) / 5
SODAS (200ml) / 5
ENERGETIC MONSTER (269ml) / 12
SCHWEPES TONIC (350ml) / 6
SCHWEPES TONIC ZERO (350ml) / 6
SCHWEPES CITRUS (350ml) / 6

JUICES

FRESHLY SQUEEZED ORANGE (340ml) / 7
FRESHLY SQUEEZED LEMONADE (340ml) / 7
PEACH (Can of 335ml) / 6
GRAPE (Can of 335ml) / 6
SQUEEZED LIME / 3

#VemPraCasaMonti



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