

CARDÁPIO



**BAIANO
DE DOIS**



MENU



ENTRADAS E PETISCOS

APPETIZENS AND SNACKS



Queijo Coalho Grelhado com Melaço de Cana e Pimenta Calabresa

Grilled Curd Cheese with Cane Molasses and Red Paper Flakes R\$ 32,00

Acarajé Tradicional

Acarajé (Black-Eyed Beans, Onion, Garlic and Dendê Oil) R\$ 16,00

Acarajé (04 unid.)

Acarajé (4 units - Black-Eyed Beans, Onion, Garlic and Dendê Oil) R\$ 37,00

Casquinha de Siri (01 unid.)

Cone Crab (1 unit) R\$ 16,00

Casquinha Mista (01 unid.)

Cone Mixed (1 unit) R\$ 18,00

Fritas de Queijo Coalho

Curd Cheese French Fries R\$ 32,00

Pastel de Camarão com Catupiry (10 unid.)

Shrimp and Catupiry Cheese Pastel (10 units) R\$ 39,00

Pastel de Carne Seca com Catupiry (10 unid.)

Dried Meat and Catupiry Cheese Pastel (10 units) R\$ 35,00

Pastel Misto do Mar (Camarão e Siri)

Mixed Sea Pastel (Shrimp and Crab) R\$ 39,00

Pastel de Queijo (10 unid.)

Cheese Pastel (10 units) R\$ 35,00



ENTRADAS E PETISCOS

APPETIZENS AND SNACKS



Bolinho de Camarão

Shrimp Dumpling

R\$ 39,00

Bolinho de Siri

Crab Dumpling

R\$ 35,00

Bolinho de Provolone

Cheese Dumpling

R\$ 35,00

Bolinho de Bacalhau

Cod Fish Dumpling

R\$ 39,00

Bolinho de Aipim com Carne Seca

Cassava and Dried Meat Dumpling

R\$ 35,00

Camarão Alho e Óleo

Shrimp Garlic and Oil

R\$ 83,00

Lula à Dorê à Baiana

Bahia's Breaded Squid

R\$ 59,00

Isca de Peixe

Fried Fish Bait

R\$ 59,00

Mandioca Frita

Fried Cassava

R\$ 28,00

Batata Frita

French Fries

R\$ 26,00

Carne de Sol Acebolada com Mandioca na Manteiga, Farofa e Vinagrete

Corned Beef with Onions, Buttered Cassava, Farofa and Vinaigrette

R\$ 76,00



MOQUECAS E ENSOPADOS

Azeite de Dendê / Ensopados - Azeite de Oliva

MOQUECAS AND STEWS

Dendê Oil / Soups - Olive Oil



Moqueca de Camarão

Shrimp Moqueca

R\$ 154,00

Moqueca de Pescada Amarela

Yellow Hake Moqueca (Yellowfish Sea Fish)

R\$ 132,00

Moqueca de Garoupa

Garoupa's Fish Moqueca

R\$ 132,00

Moqueca de Dourado

Dourado Fish Moqueca

R\$ 130,00

Moqueca de Siri Catado

Crab Moqueca (Only Crab Meat)

R\$ 132,00

Moqueca de Polvo

Octopus Moqueca

R\$ 163,00

Moqueca de Lula

Squid Moqueca

R\$ 130,00

Moqueca de Lagosta

Lobster Moqueca

R\$ 199,00

Todas as Moquecas Acompanham Arroz, Farofa e Pirão de Peixe.
All the Moquecas are Served With Rice, Farofa and Fish Mush.



MOQUECAS E ENSOPADOS

Azeite de Dendê / Ensopados - Azeite de Oliva

MOQUECAS AND STEWS

Dendê Oil / Soups - Olive Oil



Moqueca Mista (Pescada e Camarão)

Mixed Moqueca (Yellowfish and Shrimp)

R\$ 147,00

Moqueca Mista (Dourado e Camarão)

Mixed Moqueca (Dourado Fish and Shrimp)

R\$ 145,00

Moqueca Mista (Garoupa e Camarão)

Mixed Moqueca (Garoupa's Fish and Shrimp)

R\$ 147,00

Moqueca Mista (Lula e Caramão)

Mixed Moqueca (Squid and Shrimp)

R\$ 145,00

Moqueca Mista (Polvo e Camarão)

Mixed Moqueca (Octopus and Shrimp)

R\$ 163,00

Moqueca Mista (Siri e Camarão)

Mixed Moqueca (Crab and Shrimp)

R\$ 147,00

Moqueca Mista (Lagosta e Camarão)

Mixed Moqueca (Lobster and Shrimp)

R\$ 189,00

Caldeirada Marítima (serve 4 pessoas)

Sea Fish Stew (serves 4 people)

R\$ 280,00

Todas as Moquecas Acompanham Arroz, Farofa e Pirão de Peixe
All the Moquecas are Served with Rice, Farofa and Fish Mush



ESPECIAIS DO MAR

SEAFOOD SPECIALS

Bobó de Camarão - Acompanha Arroz Branco

Shrimp Bobó (Shrimp, Dendê Oil, Cassava Cream, Cashew Nut, Peanut, Ginger and Coconut's Milk) | Served with White Rice.

R\$ 158,00

Vatapá de Camarão - Acompanha Arroz Branco e Farofa Amarela

Shrimp Vatapá (Shrimp, Dendê Oil, Wheat Flour, Breadcrumbs, Coconut's Milk, Chestnut, Peanut, Ginger and Salt) | Served with White Rice and Yellow Farofa

R\$ 158,00

Camarão ao Catupiry - Acompanha Arroz Branco e Farofa Estampada com Alecrim

Shrimp with Catupiry Cheese | Served with White Rice and Potato Stamped With Rosemary

R\$ 158,00

Camarão na Moranga - Acompanha Arroz Branco

Shrimp in the Pumpkin | Served with White Rice

R\$ 158,00

Filé de Saint Peter ao Molho de Camarão a Jangadeiro - Acompanha Arroz Branco e Fritas

Saint Peter Filet With Shrimp Sauce | Served with White Rice and French Fries

R\$ 122,00

Filé de Pargo à Belle Meunière ao Molho de Manteiga c/s Alcaparra e Champignon

Acompanha Arroz Branco e Legumes na Manteiga

Sole Filet Belle Meunière in Butter Sauce With Capers and Champignon | Served with White Rice and Vegetables in Butter

R\$ 158,00

Pargo Grelhado - Acompanha Arroz de Champignon, Batata Portuguesa e Molho a Moda do Cheff

Grilled Pargo Fish Served with Champignon Rice, Portuguese Potato and Cheff's Sauce

R\$ 155,00

Grelhado Misto (Lagosta, Peixe e Camarão) - Acompanha Arroz de Brócolis e Legumes na Manteiga

Mixed Grill (Lobster, Fish And Shrimp) | Served with Broccoli Rice and Vegetables in Butter

R\$ 232,00

Lagosta ao Molho de Manteiga - Acompanha Arroz de Brócolis e Legumes na Manteiga

Lobster in Butter Sauce | Served with Broccoli Rice and Vegetables in Butter

R\$ 206,00

Lagosta à Moda - Acompanha Arroz e Batata a Provençal

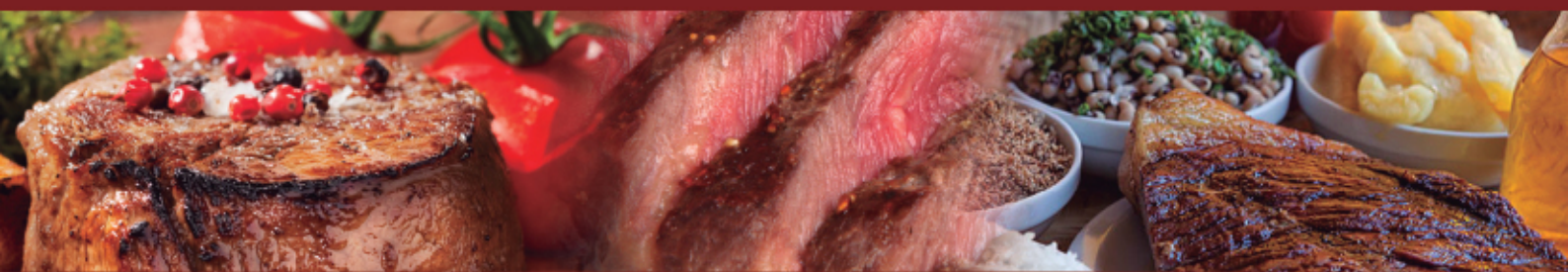
Consulado's Lobster | Served with White Rice and Provençal Potato

R\$ 206,00



ESPECIAIS DE CARNES

MEAT AND CHICKEN SPECIALS



Baião de Dois - Arroz Branco, Feijão Fradinho, Carne Seca, Carne de Sol, Paio, Calabresa, Bacon, Queijo Coalho e Banana da Terra Assada.

Baião Of Two - White Rice, Eyed Beans, Dried Meat, Corned Meat, Pork Sausage, Peperoni, Bacon, Curd Cheese and Baked Banana.

R\$ 90,00

Escondidinho de Carne Seca - Acompanha Arroz Branco.

Dried Meat Shepherd's Pie - Served with White Rice.

R\$ 90,00

Arrumadinho - Carne de sol em Cubos, Feijão de Corda, Farofa Amarela Banana da Terra Grelhada e Arroz Branco.

Tidy - Corned Beef Cut Into Cubes, Cowpea, Yellow Farofa and Grilled Banana and White Rice.

R\$ 94,00

Carne de Sol do Sertão com Banana da Terra Grelhado, Purê de Aipim, Arroz Branco, Farofa de Feijão de Corda e Manteiga de Garrafa.

Corned Beef with Cassava Mush, Grilled Banana, Cassava Mush, White Rice, Cowpea Farofa and Bottled Butter.

R\$ 101,00

Carne de Sol de Mignon com Banana da Terra Grelhado, Purê de Aipim, Arroz Branco, Farofa de Feijão de Corda e Manteiga de Garrafa.

Mignon Corned Beef, Grilled Banana, Cassava Mush, White Rice, Cowpea Farofa And Bottled Butter

R\$ 114,00

Carne Seca na Moranga - Acompanha Arroz Branco.

Dried Meat in the Pumpkin - Served with White Rice.

R\$ 114,00

Prato Infantil - Filé de Frango ou Carne, Arroz Branco e Batata Frita.

Children Plate - Chicken Fillet or Meat, White Rice and French Fries.

R\$ 31,00





ACOMPANHAMENTOS

SIDE DISHES



Arroz de Cachaça

Cachaça Rice R\$ 11,00

Arroz de Brócolis

Broccoli Rice R\$ 16,00

Banana da Terra Grelhada

Grilled Banana R\$ 16,00

Purê de Aipim

Cassava Mush R\$ 13,00

Pirão de Peixe

Fish Mush R\$ 13,00

Farofa de Feijão de Corda

Cowpea Farofa R\$ 20,00

Carurú

Caruru R\$ 16,00

Okra, Cashew Nut, Peanut, Dried Shrimp,
Coconut Milk, Dendê Oil and Onions



SALADAS

SALADS



Salada mista de folhas (alface lisa, agrião, rúcula e queijo branco ao molho de mostarda)

Mixed Leaf Salad (Lettuce, Watercress, Arugula and White Cheese with Mustard Sauce)

..... R\$ 40,00



BEBIDAS

Caipirinha

DRINK 'S

Caipirinha (chosen fruit, cachaça or vodka or sake, sugar and ice)



Limão

Lemon

Kiwi

Kiwifruit

Cachaça Especial

Special Cachaça

R\$ 19,00

Limão com Hortelã

Lemon With Mint

Uva

Grape

Vodka Smirnoff

Smirnoff Vodka

R\$ 21,00

Limão com Gengibre

Lemon with Ginger

Lichia

Lychee

Saquê

Sake

R\$ 21,00

Maracujá

Passion Fruit

Frutas Vermelhas

Red Fruits

Vodka Absolut

Absolut Vodka

R\$ 30,00

Morango

Strawberry

Banana com Canela

Banana with Cinnamon

Lima da Pérsia

Persian Lime

Abacaxi com Hortelã

Pineapple with Mint

Brasileirinha

Brazilian

Tangerina com Pimenta Rosa

Tangerina with Pink Pepper Corns

Cervejas | Chopp

Beers | Draft Beer

Original R\$ 14,00

Serra Malte R\$ 14,00

Bohemia R\$ 13,00

Budweiser R\$ 13,00

Stella Artois - Long Neck R\$ 8,50

Budweiser - Long Neck R\$ 8,00

Malzbier R\$ 8,00

Cerveja s/Álcool R\$ 8,00

Chopp Brahma R\$ 9,50

Brahma Draft Beer



Licores

Liqueurs

Contreau

Cointreau

R\$ 17,00

43

43

R\$ 17,00





BEBIDAS

Bebidas Quentes

DRINK'S

Hot Beverages



Whisky Red Label

Red Label Whiskey R\$ 21,00

Whisky Black Label

Black Label Whiskey R\$ 26,00

Campari

Campari R\$ 13,00

Sucos

Juice

Naturais / Natural:

..... R\$ 7,00

Laranja

Orange

Abacaxi

Pineapple

Limão

Lemon

Abacaxi com Hortelã

Pineapple With Mint

Maracujá

Passion Fruit

Melancia

Watermelon

Lima da Pércia

Persian Lime

Morango

Strawberry

Água de Coco

Coconut Water

..... R\$ 7,00

Refrigerante

Sodas

..... R\$ 5,80

Água Natural ou com Gás

Water: Still or Sparkling Water

..... R\$ 5,80

Vodka Smirnoff

Smirnoff vodka R\$ 13,00

Vodka Absolut

Absolut Vodka R\$ 20,00

Steinhaeger

Steinhaeger R\$ 13,00

Saquê

Sake

..... R\$ 17,00

Polpa de frutas / Fruit Pulp:

..... R\$ 7,00

Cupuaçu

Cupuassu

Pitanga

Pitanga

Tamarindo

Tamarindo

Acerola

Barbados Cherry

Cajú

Cashew

Manga

Mango

Graviola

Graviola

Umbu

Umbu

Caja

Caja

H2O

H2O - Flavored Sparkling Water R\$ 7,00

Red Bull

Red Bull

..... R\$ 18,00



SOBREMESAS

DISSERTS



Quindim

Quindim (coconut, sugar and egg yolks)

R\$ 17,00

Maravilha de banana

Banana Wonder

R\$ 16,00

Doce de Leite com queijo

Fudge with cheese

R\$ 16,00

Ambrosia

Ambrosia (cinnamon, sugar, eggs and milk)

R\$ 16,00

Cocada cremosa

Creamy coconut

R\$ 16,00

Banana flambada com sorvete de creme

Flambé banana with vanilla ice cream

R\$ 20,00

Petit Gateau com calda de frutas vermelhas e sorvete de tapioca

Petit gateau with red fruits syruo and tapioca ice cream

R\$ 20,00

Sorvetes (By Sotozero)

Ice Creams (By Sotozero)

Chocolamour | Chocolamour

Doce de leite com coco | Fudge with coconut

Tapioca | Tapioca Cream

Creme | Vanilla

R\$ 18,00

Café Espresso

Espresso

R\$ 5,00

Pratos individuais 60% do valor do cardápio individual dishes - 60% of the value in the menu



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