

Delicacies from the counter

You can eat at anytime

- Our "super special Brazilian cheese bread"**R\$ 7,00
Trully homemade with artisanal Canastra cheese, artisanal tapioca starch and free range eggs
- Old fashioned biscuit sandwich with prosciutto and melted Canastra cheese**R\$ 15,00
- Old fashioned biscuit served with butter and homemade jam of the day**R\$ 9,00
- Savory and baked snack parcels** (stuffing of the day) R\$ 7,50 R\$ 8,50
- Portion of cornmeal soft little breads** (6 units)R\$ 8,00
- Chilled Coconut cake**R\$ 9,00
- Super slices**
- Chocolate cakeR\$ 9,50
- Our special artisanal cornmeal cake with guava pasteR\$ 8,50
- Cake of the dayR\$ 8,50
- Our special and incredible creamy fresh corn cakeR\$ 9,50

Appetizers

Brazilian savory fritters bowls

- Mix 1:** tapioca cheese sticks, meatballs and rice balls
- 6 units, 2 of each one of the 3 frittersR\$ 23,00
- 12 units, 4 of each one of the 3 frittersR\$ 29,00
- Mix 2:** tapioca cheese sticks, beans & sausage balls, manioc and shrimps balls
- 6 units, 2 of each one of the 3 frittersR\$ 23,00
- 12 units, 4 of each one of the 3 frittersR\$ 29,00
- Veggie mix:** tapioca cheese sticks and rice balls
- 6 units, 3 of each one of the 2 frittersR\$ 23,00
- 12 units, 6 of each one of the 2 frittersR\$ 29,00
- Rustic Brazilian cornmeal fried turnovers**
- 8 pieces: all cheese; all ground beef or half cheese half ground beefR\$ 23,00
- Creamy crab gratin**R\$ 12,00

Main courses

Each dish may be served with one free of charge side organic greens and tomatoes salad with our delicious lime, tangy guaraná fruit extract and olive oil vinaigrette. Just ask the waiter.

- Chicken salad**R\$ 34,00
Organic greens with grilled chicken breast, black olives and cheese toasts
- Vegetarian pumpkin kibbeh and green salad**R\$ 36,00
Stuffed with ricotta and Brazilian nuts, yogurt sauce and pita toasts
- Brazilian beans casserole**R\$ 38,00
Beans stew with jerked beef, bacon, smoked sausage with crispy cornflour and kale farofa, and rice
- Grilled homemade piglet sausage**R\$ 42,00
Lá da Venda's special artisanal piglet sausage served with the Brazilian beloved mandioquinha purée, crispy manioc flour farofa, beans and rice
- Organic chicken with white wine sauce and green olives** ..R\$ 44,00
Tender thighs in a creamy white wine, bacon and green olives sauce served with rustic potatoes and rice
- Cachaça and beef stew**R\$ 46,00
Delicious shredded beef stew flambéed with cachaça, served with crispy manioc and mandioquinha rosti
- Brazilian style stroganoff**R\$ 45,00
Strips of tenderloin in a creamy sauce with fresh button mushrooms, rustic potatoes and rice
- Brazilian "picadinho"**R\$ 45,00
Strips of tenderloin in a flavorful sauce served with crispy manioc flour farofa, fried free range eggs, fried banana and rice

"Afogado no capricho" (Brazilian rustic stew)

Shredded beef in a flavorful broth with fresh herbs served with crispy manioc flour, baked banana and rice

- For 1R\$ 38,00
- For 2R\$ 62,00

"Moquequinha de rio" (freshwater fish stew in a lunchbox)R\$ 44,00

Strips of the delicious Amazon pirarucu in a coconut sauce with onions, tomatoes, red bell pepper and herbs, served with rice topped with crushed cashew nut and a creamy crab pot au gratin

Pirarucu fish with lime sauceR\$ 55,00

Grilled pirarucu (fresh water white fish from Amazon) served with fresh heart of palm's noodles with herbed butter and lime sauce

Crispy fish of the day with a creamy banana puréeR\$ 44,00

Grilled white fish with homemade savory granola crust served with creamy banana purée and rice

Vegan OptionR\$ 36,00

Check what Helô has prepared for this week

Our savory pies

Served with Lá da Venda's organic greens and tomatoes salad

- Grandma's ground beef**R\$ 30,00
- Creamy heart of palm**R\$ 32,00
- Shrimp and creamy Catupiry cheese**R\$ 35,00

For kids

- Fusilli with rustic tomato sauce**R\$ 26,00
- Fusilli with grilled beef tenderloin with rustic tomato sauce OR just butter**R\$ 32,00

Extra portions

- Everyday white rice**R\$ 4,00
- Everyday beans**R\$ 5,00
- Rustic potatoes**R\$ 8,00
- Mashed banana or "mandioquinha" purée**R\$ 8,00
- Side organic greens and tomatoes salad with our delicious lime, tangy guaraná fruit extract and olive oil vinaigrette**R\$ 5,00

Desserts

- Maria-mole**R\$ 4,50
Soft Brazilian marshmallow with white coconut
- Iaiá's little quindim**R\$ 6,50
A coconut and egg yolk Brazilian delicacy
- Spoon of brigadeiro**R\$ 6,50
Creamy Brazilian chocolate fudge
- Spoon of beijinho**R\$ 6,50
Creamy Brazilian coconut fudge
- Brigadeiro lollipop**R\$ 5,00
The famous Brazilian fudge - flavors of the day
- Grandma's classic rice pudding with a scent of orange**R\$ 10,50
- Coconut flan with dark plum sauce**R\$ 10,50
Helô's suggestion: try it with a scoop of pitanga - Suriname cherry - sorbet
- Brazilian crème caramel** (super slice)R\$ 13,50
- Tapioca pudding with shredded coconut and coconut custard** (super slice)R\$ 16,50
- Rich guava paste cheesecake**R\$ 16,50
- Lime pie**R\$ 16,50
- Chocolate and banana pie**R\$ 16,50
- Scoop of Lá da Venda's ice-creams and sorbets**R\$ 7,00

Marvelous chocolate, real vanilla from Bahia, banana, raspberry and pitanga -
Suriname cherry

"Romeo and Juliette" R\$ 20,00

One super slice of special and artisanal Canastra cheese with a super slice of
guava hard paste

Super slice of hard guava paste R\$ 10,00

Super slice of special and artisanal Canastra cheese R\$ 10,00

Rustic and creamy fresh corn cake in a tropical leaf papillote R\$ 9,00

Our beverages

Still or sparkling Platina water (310ml bottle) R\$ 5,00

Sodas (can) R\$ 6,80

Regular or Coke zero, regular or zero Guaraná (an Amazon tangy fruit soda),
Sprite, Schweppes citrus, Tonic water, regular or zero Tubaína Cotuba (old
fashioned Brazilian soda)

Lime or peach ice tea (300 ml bottle) R\$ 6,80

Organic coconut water (330 ml box) R\$ 6,80

Cajuína (500ml bottle) R\$ 16,00

Traditional Northeastern beverage made of cashew fruit

Integral and sugar-free fruit juices (apple and lime, grape, tangerine)

Glass (240ml) R\$ 8,00

Bottle (1L) R\$ 28,00

Helô's coffee selection

Poured over coffee ritual R\$ 8,00

(with our Lá da Venda and Martins Café blend) You receive a tray with the
exact portions of coffee and water to prepare your own "cafezinho"

Nespresso Origin Brazil R\$ 6,80

Nespresso decaf R\$ 6,80

Nespresso Ristretto intenso (ES) R\$ 6,80

Latte R\$ 7,50

Macchiato R\$ 7,50

Combo R\$ 9,00

Cornmeal soft little breads + espresso

Classic Cappuccino R\$ 8,00

Helô's Cappuccino R\$ 11,00

Special recipe prepared with Viçosa's dulce de leite, Nespresso Ristretto
(ES), Fazenda's milk, chocolate's chips and cinnamon

Hot chocolate with shredded chocolate R\$ 12,20

Organic teas from the south of Brazil (hibiscus, lemon grass, ginger,
berries, melissa - ask the waiter about flavors) R\$ 7,00

Wine, beer, Brazilian cachaças and drinks:

Red, rosé and white wines from Mendoza, Argentina

Glass of wine R\$ 31,00

Bottle R\$ 90,00

Original beer (600 ml bottle) R\$ 14,00

Cachaça Mato Dentro from São Luis do Paraitinga (A prized artisanal
cachaça, the world famous Brazilian sugarcane spirit) (jigger) R\$ 7,30

Cachaça with honey R\$ 7,30

Lime caipirinha R\$ 21,00

The Brazilian national drink

Caju amigo Lá da Venda R\$ 26,00

Our special fresh cashew fruit drink

LÁ DA VENDA

NESPRESSO
PROFESSIONAL

opening hours

Tuesday to Friday * 11 am - 7 pm | lunch: 12pm - 3:30 pm

Saturday * 10 am - 7 pm | lunch: 12:30 pm - 5:30 pm

Sunday/holiday * 10 am - 5:30 pm | lunch: 12:30 pm - 4:30 pm

other locations

Lá da Venda "cafe & pastry shop" * Shopping JK Iguatemi
Av. Juscelino Kubitschek, 2041, third floor - Vila Olímpia, São Paulo

Lá da Vendinha * "cafe & factory shop"
R. Lopes Chaves, 402A - Barra Funda, São Paulo
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