

Delicacies from the counter

You can eat at anytime

Our "super special Brazilian cheese bread"	R\$ 7,50
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\$ 9,50
Savory and baked snack parcels (stuffing of the day)	R\$ 8,00
Portion of cornmeal soft little breads (6 units)	R\$ 8,00
Chilled Coconut cake	R\$ 9,00
Super slices	
Chocolate cake	R\$ 9,50
Our special artisanal cornmeal cake with guava paste	R\$ 8,50
Cake of the day	R\$ 8,50
Our special and incredible creamy fresh corn cake	R\$ 9,50
Weekdays set menu (from tues to friday)	
1 starter + 1 main + 1 dessert from our special choices	R\$ 49,00

Appetizers

Brazilian savory fritters bowls

Mix 1: tapioca cheese sticks, meatballs and rice balls	
6 units, 2 of each one of the 3 fritters	R\$ 23,00
12 units, 4 of each one of the 3 fritters	R\$ 32,00
Mix 2: tapioca cheese sticks, beans & sausage balls, manioc and shrimps balls	
6 units, 2 of each one of the 3 fritters	R\$ 23,00
12 units, 4 of each one of the 3 fritters	R\$ 32,00
Veggie mix: tapioca cheese sticks and rice balls	
6 units, 3 of each one of the 2 fritters	R\$ 23,00
12 units, 6 of each one of the 2 fritters	R\$ 32,00
Rustic Brazilian cornmeal fried turnovers	
8 pieces: all cheese; all ground beef or half cheese half ground beef	
	R\$ 25,00
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\$ 35,00
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\$ 39,00
Beans stew with jerked beef, bacon, smoked sausage with crispy cornflour and kale farofa, and rice	
Grilled homemade piglet sausage	R\$ 45,00
Lá da Venda's special artisanal piglet sausage served with the Brazilian beloved mandioquinha purée, crispy manioc flour farofa, beans and rice	
Cachaça and beef stew	R\$ 48,00
Delicious shredded beef stew flambéed with cachaça, served with crispy manioc and mandioquinha rosti	
Brazilian style stroganoff	R\$ 48,00
Strips of tenderloin in a creamy sauce with fresh button mushrooms, rustic potatoes and rice	
Brazilian "picadinho"	R\$ 48,00
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 1	R\$ 41,00
For 2	R\$ 65,00

"Moquequinha de rio" (freshwater fish stew in a lunchbox)

R\$ 47,00
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 sauce

R\$ 56,00
Grilled pirarucu (fresh water white fish from Amazon) served with fresh heart of palm's noodles with herbed butter and lime sauce

Grilled pirarucu

R\$ 56,00
Fresh water white fish for Amazon served with everyday rice, crispy farofa and a tiny white beans, tomato, onions, cilantro and coconut milk salad

Crispy fish of the day with a creamy banana purée

R\$ 47,00
Grilled white fish with homemade savory granola crust served with creamy banana purée and rice

Vegan Option

R\$ 42,00
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\$ 35,00
Creamy heart of palm	R\$ 35,00
Shrimp and creamy Catupiry cheese	R\$ 38,00

For kids

Fusilli with rustic tomato sauce	R\$ 29,00
Fusilli with grilled beef tenderloin with rustic tomato sauce OR just butter	R\$ 35,00

Extra portions

Everyday white rice	R\$ 4,00
Everyday beans	R\$ 5,00
Rustic potatoes	R\$ 8,00
Mashed banana or "mandioquinha" purée	R\$ 9,00
Side organic greens and tomatoes salad with our delicious lime, tangy guaraná fruit extract and olive oil vinaigrette	R\$ 6,00

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	
Brigadeiro	R\$ 7,00
Creamy Brazilian chocolate fudge	
Beijinho	R\$ 7,00
Creamy Brazilian coconut fudge	
Brigadeiro lollipop	R\$ 7,00
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\$ 8,00
Marvelous chocolate, real vanilla from Bahia, banana, raspberry and pitanga - Suriname cherry	
"Romeo and Juliette"	R\$ 22,00
One super slice of special and artisanal Canastra cheese with a super slice of guava hard paste	
Super slice of hard guava paste	R\$ 12,00
Super slice of special and artisanal Canastra cheese	R\$ 12,00
Rustic and creamy fresh corn cake in a tropical leaf papillote	R\$ 9,00
Super Chocolate Pavê	R\$ 18,00

Our beverages

Still or sparkling water (300ml bottle)	R\$ 5,50
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)	
Special Ice Tea	R\$ 12,00
Organic coconut water (330 ml box)	R\$ 7,00
Cajuína (355ml bottle)	R\$ 13,00
Traditional Northeastern beverage made of cashew fruit	
Integral and sugar-free fruit juices (apple and lime, grape, tangerine)	
Glass (220ml)	R\$ 8,00
Bottle (1L)	R\$ 29,00
Helô's coffee selection	
Poured over coffee ritual	R\$ 8,20
(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"	
Espresso Martins Café	R\$ 6,80
Nespresso Origin Brazil	R\$ 6,80
Nespresso decaf	R\$ 6,80
Nespresso Ristretto intenso (ES)	R\$ 6,80
Latte	R\$ 7,20
Macchiato	R\$ 7,50
Combo	R\$ 9,00
4 Cornmeal soft little breads + espresso	
Classic Cappuccino	R\$ 8,20
Helô's Cappuccino	R\$ 11,20
Special recipe prepared with Viçosa's dulce de leche, Espresso, Fazenda's milk, chocolate's chips and cinnamon	
Hot chocolate with shredded chocolate	R\$ 12,40
Organic teas from the south of Brazil (hibiscus, lemon grass, ginger, berries, melissa - ask the waiter about flavors)	R\$ 7,20
Wine, beer, Brazilian cachaças and drinks:	
Red, rosé and white wines from Mendoza, Argentina	
Glass of wine	R\$ 31,00
Bottle	R\$ 93,00
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
Lime caipirinha	R\$ 22,00
The Brazilian national drink	
Caju amigo Lá da Venda	R\$ 27,00
Our special fresh cashew fruit drink	

NESPRESSO
PROFESSIONAL



LÁ DA VENDA



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"
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