

Happy Hour Caçarola

Thursday to Saturday 5:00 PM to 7:00 PM.

Heineken
Only
RS\$7,99
Longneck

Stella
Only
RS\$7,99
Longneck

**Chopp
Brahma**
Only
RS\$6,99
Mug 400ml

Drink's

Caipirinha..... ~~IN RS\$16,00~~ **PER RS\$9,99**

Caipiroska..... ~~IN RS\$22,00~~ **PER RS\$14,99**
Vodka and fruit upon request.

Mojito..... ~~IN RS\$26,00~~ **PER RS\$14,99**
Rum, lime, mint, syrup, and sparkling water.

Tropical Gin..... ~~IN RS\$24,00~~ **PER RS\$17,99**
Gin, tropical energy drink, fruits, and spices.

Caju amigo..... ~~IN RS\$26,00~~ **PER RS\$16,99**
Cachaça, lime, syrup, preserved cashew fruit, and cashew juice.

Ilha bela..... ~~IN RS\$28,00~~ **PER RS\$17,99**
Gin, lemongrass, lime juice, green apple juice.

Amor em ruínas..... ~~IN RS\$26,00~~ **PER RS\$15,99**
Gin, syrup, pineapple juice, lime, and mate tea.

Caicara..... ~~IN RS\$28,00~~ **PER RS\$18,99**
Gin, lime, Cointreau, syrup, Juçara berry, and mint.

São luis sunrise..... ~~IN RS\$30,00~~ **PER RS\$19,99**
Gin, tangerine shrub, lime, syrup, and sparkling wine.

Appetizers

Tapioca Cubes (5 und)..... ~~IN RS\$32,00~~ **PER RS\$19,99**
Tapioca cubes fried and served with pineapple and pepper jelly.

Coalho Cheese..... ~~IN RS\$28,00~~ **PER RS\$18,99**
Seared Coalho cheese served with sugar cane molasse.

Pastries (8 units)..... ~~IN RS\$38,00~~ **PER RS\$28,99**
Pastries (8 units) with cuxá, vatapá, coalho cheese, and sun-dried beef. Served with vinaigrette mayo and pineapple pepper jelly.

Dumplings (6 units)..... ~~IN RS\$38,00~~ **PER RS\$29,99**
Cuxá, dried meat with pumpkin, and fish. Served with vinaigrette mayo and pineapple pepper jelly.

**Sun-dried beef
with Macacheira**..... ~~IN RS\$44,00~~ **PER RS\$34,99**
Cubes of sun-dried beef sealed with bottle butter, served with fried cassava.

Fish Strips..... ~~IN RS\$42,00~~ **PER RS\$34,99**
Yellow Hake filet slices served with vinaigrette mayo and pineapple pepper jelly.



Welcome to Caçarola Bistrô, where history and flavor intertwine. Our kitchen, enriched with passion and tradition, offers a variety of dishes that highlight the authentic flavors of Northeastern cuisine.

Indulge in succulent meats, fresh seafood, and vegan and vegetarian options. In the afternoon, enjoy a fresh coffee and complete your experience with an irresistible dessert. Explore also our selection of exclusive wines and cocktails.

Celebrate unique moments, where music and art intertwine with exceptional gastronomy. We believe in the power of food to bring people together, whether with friends, family, or someone special by your side.

At Caçarola Bistrô, your visit transcends mere dining; it's a celebration of culture, friendship, and a passion for gastronomy. We thank you for choosing us and hope you enjoy every moment here. Bon appétit!

Appetizers

Tapioca cubes (5 units).....R\$32,00

Fried tapioca cubes served with pineapple and pepper jelly.

Coalho Chesse.....R\$28,00

Seared coalho cheese served with sugar cane molasses.

Popcorn cheese.....R\$34,00

Breaded and fried cubes of coalho cheese served with pineapple and pepper jelly.

Mix of bruschetta (6 units).....R\$38,00

Bruschetta with caponata, caprese, and sun-dried meat with coalho cheese.

Pastries: cuxá, vatapá, queijo coalho, carne de sol (8 units).....R\$38,00

Served with vinaigrette mayonnaise and pineapple jelly with pepper.

Dumplings: cuxá and dried beef with pumpkin and hake (6 units).....R\$38,00

Served with vinaigrette mayonnaise and pineapple jelly with pepper.

Codfish cakes (6 units).....R\$46,00

Served with vinaigrette mayonnaise and pineapple jelly with pepper.

Fish Filet Strips.....R\$42,00

Fish filet slices served with vinaigrette mayo and pineapple pepper jelly.

Crunchy Caçarola Mix.....R\$58,00

Fish filet strips, crispy shrimp, cuxá dumpling, and vatapá pastry accompanied by vinaigrette mayonnaise and pepper jelly.

Carpaccio.....R\$56,00

Beef filet slices with caper pesto, arugula, and parmesan, served with toast.

Jantar

Crispy Shrimp.....R\$54,00

White shrimp breaded with panko flour, served with vinaigrette mayonnaise and chili pepper jelly.

Shrimp Filet with Garlic and Oil.....R\$58,00

Shrimp filet sautéed in garlic and oil, served with vinaigrette and house farofa.

Sun-dried beef with Cassava.....R\$44,00

Cubes of sun-dried beef sealed with bottle butter, served with fried cassava.

Steak with Fries.....R\$46,00

Sliced beef steak served with French fries.

Sliced Beef Steak with Gorgonzola Sauce.....R\$52,00

Sliced beef steak with gorgonzola sauce served with toast.

Fish and Seafood

Maranhense-style Fish	R\$72,00	R\$132,00
<i>Yellow hake steak, shrimp fillet, and banana, grilled, accompanied by cuxá rice or bacon rice, vinaigrette, and farofa.</i>	1 person	2 Pessoa
Escabeche Fish	R\$70,00	R\$130,00
<i>Grilled yellow hake fillet with escabeche sauce, served with cuxá rice or bacon rice and vatapá.</i>	1 person	2 Pessoa
Yellow Hake Fillet in Shrimp Sauce	R\$76,00	R\$142,00
<i>Seared yellow hake fillet in shrimp sauce, served with white rice and sautéed potatoes.</i>	1 person	2 person
Grilled Yellow Hake Fillet with Vegetables	R\$68,00	
<i>Grilled yellow hake fillet served with sautéed vegetables in olive oil.</i>	1 person	
Caçarola-style Fish Stew	R\$122,00	R\$234,00
<i>Yellow hake fillet served with potatoes, egg, white rice, and gravy</i>	1 person	4 person
Fish Moqueca Caçarola-style	R\$124,00	R\$238,00
<i>Yellow hake fillet cooked in coconut milk and palm oil, served with white rice and gravy.</i>	2 person	4 person
Fish Moqueca Caçarola-style	R\$138,00	R\$262,00
<i>Yellow hake fillet with shrimp fillet cooked in coconut milk and palm oil, served with white rice and gravy.</i>	2 person	4 person
Salmon Fillet with Passion Fruit Sauce	R\$84,00	
<i>Grilled salmon fillet topped with passion fruit sauce, served with broccoli rice and sautéed potatoes.</i>	1 person	
Reviver Shrimp	R\$84,00	R\$154,00
<i>Breaded shrimp served with cuxá rice, vatapá, and farofa.</i>	1 person	2 person
Tropical Shrimp	R\$82,00	R\$152,00
<i>Shrimp fillet with pineapple sauce served with white rice and tropical salad.</i>	1 person	2 person
Fettuccine in sauce with shrimp	R\$80,00	
<i>Fettuccine with béchamel sauce and shrimp fillet.</i>	1 person	

Carnes

Northeastern sun-dried meat	R\$74,00	R\$136,00
<i>Grilled sun-dried rump beef and coalho cheese served with creamy "baião de dois" and shredded sun-dried meat.</i>	1 person	2 person
Caçarola-style sun-dried meat	R\$72,00	R\$132,00
<i>Sun-dried rump beef sautéed in bottle butter and onion, served with creamy cheese rice and fried cassava.</i>	1 person	2 person
House special picanha	R\$76,00	R\$142,00
<i>Grilled beef sirloin steak served with Greek rice, mashed potatoes, and farofa.</i>	1 person	2 person
Grilled picanha	R\$78,00	R\$146,00
<i>Grilled beef sirloin steak served with creamy cheese rice and farofa.</i>	1 person	2 person
Grilled filet	R\$78,00	
<i>Grilled beef fillet served with creamy parmesan rice and French fries.</i>	1 person	
Malbec steak	R\$82,00	
<i>Grilled beef fillet with wine sauce served with piamontese rice.</i>	1 person	
Steak with fettuccine	R\$76,00	
<i>Grilled beef fillet served with fettuccine pasta with sauce of your choice (pomodoro or four cheeses).</i>	1 person	
Grilled pork	R\$58,00	
<i>Grilled pork meat with barbecue sauce, served with Greek rice, mashed potatoes, and farofa.</i>	1 person	
Lamb ragout	R\$82,00	
<i>Shredded and stewed lamb with potato aligot.</i>	1 person	

Poultry

Grilled chicken with sautéed vegetables..R\$42,00

Grilled chicken breast served with garlic rice and sautéed vegetables in olive oil.

Caçarola Chicken.....R\$46,00

Boneless thigh and drumstick grilled, served with fettuccine in white sauce and broccoli.

House Specialties

Shrimp Pie.....R\$86,00

Shrimp pie served with cuxá rice or bacon rice and farofa.

Crab Pie.....R\$98,00

Crab pie served with cuxá rice or bacon rice and farofa.

Creamy Rice

**Creamy rice with sun-dried meat.....R\$48,00
and coalho cheese.**

**Creamy rice with beef filet and.....R\$52,00
parmesan.**

Creamy rice with crab and coconut milk...R\$52,00

Creamy shrimp rice with Parmesan.....R\$54,00

Lamb Rice.....R\$54,00

Extra Servings

Rice.....R\$10,00

Bacon Rice.....R\$18,00

Cuxá Rice.....R\$18,00

Rice and Beans.....R\$18,00

French Fries.....R\$22,00

Fried Cassava.....R\$24,00

Vatapá.....R\$18,00

Paçoca.....R\$12,00

Vinaigrette.....R\$6,00

Parmesan cheese.....R\$6,00

Salads and Vegan Option

Tropical Salad.....R\$42,00

Mixed greens, pineapple, dried tomatoes, mango, grilled cheese, and house dressing.

Caesar Salad.....R\$44,00

Grilled chicken breast cubes, mixed greens, croutons, Parmesan cheese, and Caesar dressing.

Shrimp Salad.....R\$52,00

Grilled shrimp filet, mixed greens, fresh tomato, coalho cheese, and house dressing.

Salmon Salad.....R\$48,00

Grilled salmon cubes, mixed greens, tomato, red onion, and house dressing.

Steak Salad.....R\$54,00

Sliced beef filet, mixed greens, fresh tomato, and house dressing.

**Brothy rice with vegetables.....R\$38,00
and green beans**

Rice with vegetables and green beans.

Vegan eggplant.....R\$42,00

Grilled eggplant served with broccoli rice and golden garlic.

Vegan Steak.....R\$38,00

Vegan bean steak grilled with pomodoro sauce, served with white rice and sautéed potatoes.

Vegan moqueca.....R\$44,00

House specialty served with white rice and farofa.

Desserts

Pudding.....R\$12,00

Romeo and Juliet ice cream (lactose-free).....R\$18,00

**Bacuri cream with crunchy.....R\$20,00
biscuit and Brazil nut**

**Brownie with nuts and vanilla.....R\$22,00
ice cream**

Petit gateau with vanilla ice cream.....R\$24,00

Coffe

Short Espresso.....R\$6,00

Macchiato.....R\$8,00

Cappucino.....R\$10,00

Mocha.....R\$12,00

Drinks

Water(330 ml).....	RS5,00	Sparkling water (330 ml).....	RS6,00
Tonic Water.....	RS8,00	Coconut water (330 ml).....	RS8,00
Traditional Juice..	RS9,00	Grape juice (350 ml).....	RS12,00
Special Juice.....	RS11,00	Italian Soda (400 ml).....	RS14,00
Soda.....	RS6,00	H ² OH.....	RS8,00
Red Bull.....	RS15,00	Wine glass (200ml).....	RS15,00
		(white, rosé, and red)	

Beers

Chopp Brahma.....	RS12,00	Corona.....	RS12,00
(Mug 400ml)		(long neck)	
Heineken.....	RS12,00	Colorado.....	RS20,00
(long neck)		(600 ml)	
Stella.....	RS12,00	Patagonia.....	RS24,00
(long neck)		(740 ml)	

Shots

Cachaças.....	RS10,00	Licores.....	RS26,00
(Consult the waiter)		(Consult the waiter)	
Campari.....	RS15,00	Red Label.....	RS18,00
Tequila.....	RS20,00	Jack Daniels.....	RS22,00
Absolut vodka.....	RS20,00	Old Parr 12 anos.....	RS25,00
Tanqueray gin.....	RS24,00	Gold Label reserve..	RS36,00

Non-alcoholic drinks

Lendas e ruínas.....	RS22,00
<i>Syrup, pineapple juice, lemon, and iced tea.</i>	
Ilha do amor.....	RS22,00
<i>Lemongrass, lemon juice, green apple juice.</i>	
Notas de rosas.....	RS24,00
<i>Wild fruit tea with rose water, lemon, vanilla essence, raspberry syrup, and syrup.</i>	
Ribeirinho.....	RS24,00
<i>Lemon, juçara syrup, and mint syrup.</i>	

Drinks

Traditional Caipirinha.....	RS16,00
Special Caipirinha.....	RS22,00
<i>Cachaça upon request.</i>	
Caipifruta.....	RS22,00
<i>Cachaça and fruits upon request.</i>	
Deconstructed Caipirinha.....	RS18,00
<i>Shot of selected cachaça accompanied by snacks.</i>	

Caipirosca	R\$22,00	R\$32,00
<i>Vodka and fruit upon request.</i>		
	<small>Nacional</small>	<small>Importado</small>
Gin and Tonic	R\$22,00	R\$32,00
<i>Gin, tonic water, fruits, and spices.</i>		
	<small>Nacional</small>	<small>Importado</small>
Red Bull drink	R\$28,00	R\$36,00
<i>Gin, Tropical, Watermelon or Dragon Fruit Red Bull, fruits, and spices.</i>		
	<small>Nacional</small>	<small>Importado</small>
São Luis sunrise	R\$30,00	
<i>Gin, tangerine shrub, lemon, syrup, and sparkling wine.</i>		
Amor em ruínas	R\$26,00	
<i>Gin, syrup, pineapple juice, lemon, and mate tea.</i>		
Tambor de rosas	R\$28,00	
<i>Gin, wild fruit tea with rose water, lemon, vanilla essence, raspberry syrup, and syrup.</i>		
Viver & reviver	R\$28,00	
<i>Rum, lemon juice, tangerine juice, mint leaves, syrup, and Aperol.</i>		
Ilha bela	R\$28,00	
<i>Gin, lemongrass, lemon juice, green apple juice.</i>		
Caçara	R\$28,00	
<i>Gin, lime, Cointreau, syrup, juçara and mint.</i>		
Caju amigo	R\$26,00	
<i>Cachaça, lime, syrup, preserved cashew fruit, and concentrated cashew juice.</i>		
Moscow mule	R\$32,00	
<i>Vodka, lime, syrup, and ginger foam.</i>		
Aperol spritz	R\$30,00	
<i>Aperol, sparkling wine, soda water, and orange.</i>		
Boulevardier	R\$30,00	
<i>Whiskey, sweet vermouth, and Campari.</i>		
Negroni	R\$30,00	
<i>Gin, campari e vermute rosso.</i>		
Bramble	R\$28,00	
<i>Gin, lemon, syrup, and berries.</i>		
Mojito	R\$26,00	
<i>Rum, lime, mint, syrup, and sparkling water.</i>		
Margarita	R\$30,00	
<i>Tequila, lime, Triple sec, and salt.</i>		
Expresso Martini	R\$28,00	
<i>Vodka, espresso coffee, coffee liqueur.</i>		
Carrajillo	R\$32,00	
<i>Licor 43 and espresso coffee.</i>		



Harmonize sua experiência
gastronômica com um dos
vinhos da nossa carta!



Desenvolvido by **vineso**

Wines

Red

- Paine - Carménère - 2023 - Chile.....**RS\$72,00**
- Altos del Condor - Malbec e Tempranillo.....**RS\$74,00**
- 2023 - Argentina
- Altos Del Condor - Cabernet Sauvignon e.....**RS\$74,00**
Malbec - 2023 - Argentina
- Finca Dorada - Selección Especial - Syrah.....**RS\$78,00**
- 2023 - Chile
- Lobo Negro - Tempranillo - Espanha.....**RS\$86,00**
- Baron Philippe de Rothschild - Cabernet.....**RS\$88,00**
Sauvignon e Carménère - 2022 - Chile
- Wanaco - Cabernet Sauvignon - 2022 - Chile....**RS\$90,00**
- Urmeneta - nMerlot - 2022 - Chile.....**RS\$94,00**
- Marqués de La Carrasca - Vinhas Nativas..... **RS\$94,00**
- Espanha
- Juan Cristóbal - Syrah - 2023 - Argentina..... **RS\$92,00**
- Château Vieux Laroque A.O.P Bordeaux.....**RS\$108,00**
- merlot e cabernet sauvignon - 2020 - França
- Castellanovo Rosso - sangiovese - Italia.....**RS\$96,00**
- Rocinha - vinhas nativas - Portugal..... **RS\$98,00**
- Rioplatense - Tannat Cabernet Franc.....**RS\$88,00**
- 2022 - Uruguai
- Pueblo del Sol - Pinot Noir - 2023 - Uruguai.....**RS\$78,00**
- Giaretta - Syrah - 2022 - Brasil.....**RS\$63,00**
- Giaretta - Carménère - 2023 - Brasil.....**RS\$96,00**
- Giaretta - Marselan - 2023 - Brasil..... **RS\$63,00**

White

Calibrado - Torrontés - 2023 - Argentina.....**RS\$104,00**

Lagoa Azul - Sauvignon Blanc - 2022 - Brasil....**RS\$70,00**

Altos del Condor - Chardonnay, Sauvignon.....**RS\$78,00**
Blanc e Torrontés - 2023 - Argentina

Castellanovo Bianco - Trebbiano - Italia.....**RS\$84,00**

Rosé

Esteban Martín - Garnacha - 2021 - Espanha...**RS\$98,00**

Urmeneta - 2021 - Chile.....**RS\$92,00**

The Wine System - Rosenium - 2022 - Espanha....**RS\$103,00**

Giaretta - Merlot Reserva - 2022 - Brasil.....**RS\$90,00**

Giaretta - Eli Malbec - 2023 - Brasil.....**RS\$81,00**

Sparkling wine

Parisot - Demi Sec - França.....**RS\$139,00**

Giaretta - Brut Branco - Brasil.....**RS\$97,00**

Giaretta - Moscatel Rosé - Brasil.....**RS\$96,00**



GENERAL INFORMATION

We charge an artistic cover at events such as happy hour; please consult the waiter for prices.

We charge a 10% service fee (optional).

Consumption of alcoholic beverages is prohibited for individuals under 18 years old.

Procon MA - (98) 3261 5100

Operating Hours

Lunch: Tuesday to Friday from 11:30 am to 3:00 pm
Saturday and Sunday from 11:30 am to 4:00 pm

Happy Hour: Thursday and Saturday from
5:00 pm to 7:00 pm

Dinner: Thursday to Saturday from
5:00 pm to 11:00 pm

Please leave your feedback:



**Table reservations and
further information:**



cacarolabistro



98 9 9903 9955



cacarolabistro.com.br

