
VILA DAS CARNES

WELCOME TO TO OUR RESTAURANT.

We've thought through every detail with care and dedication to ensure you have a wonderful dining experience.
We hope you enjoy great moments with your family or friends because good food and cold drinks brighten everyone's day.

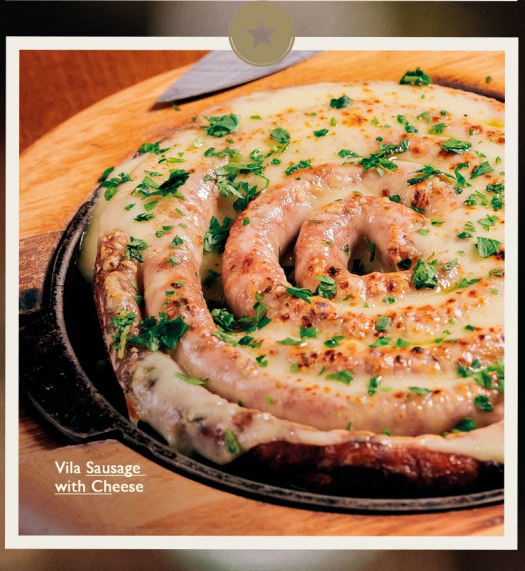


Short Ribs











Shrimp Bruschetta

APPETIZERS

A DELICIOUS EXPERIENCE BEGINS HERE

French Fries	R$ 26
Rib Croquettes	R$ 39
Lamb Croquettes	R$ 39
Shrimp Bruschetta with Mascarpone Cheese and Bacon Crumbs	R$ 69
Sun-Dried Tomato Bruschetta with Buffalo Mozzarella	R$ 45
Carpaccio Canapé	R$ 29
BBQ Ribs	R$ 75
Gratinated Filet Mignon with Gorgonzola Fondue	R$ 89
Vila's Sausage with Cheese	R$ 42
Lamb Sausage	R$ 39
Rib Sausage	R$ 39
Special Pork Sausage	R$ 39
Mini Burger	R$ 28
Pancetta with Guava Sauce	R$ 25
Cheese Pastry with Serra da Canastra Cheese and Spicy Guava Sauce	R$ 35
Fried Polenta	R$ 28
Truffled Steak Tartare with Fries	R$ 55

SALADAS

Carpaccio	R$ 40
Julienne Salad	R$ 45
Green Leaf Salad with Gorgonzola, Parmesan Chips, Heart of	R$ 49
Palm, and Tomato	R$ 43
Caesar Salad	R$ 39



Green Leaf Salad with Gorgonzola, Parmesan Chips, Heart of Palm, and Tomato

MAIN COURSES

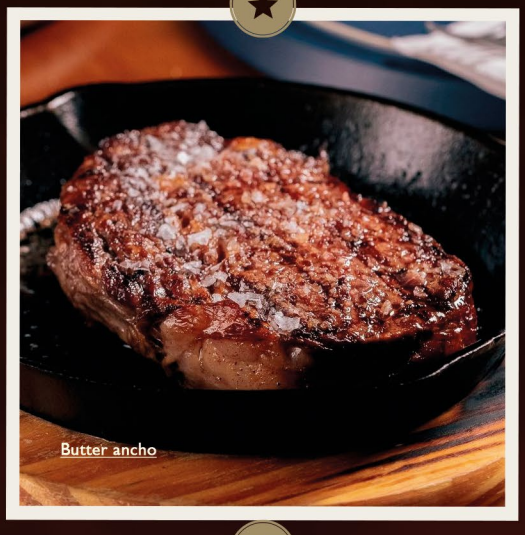
Provençal Shrimp with Spaghettini in its Own Sauce	R$ 90
King George Shrimp with Champagne Rice and Sliced Almonds	R$ 120
French Lamb Rack with Fettuccine in Sage Butter	R$ 149
18-Hour Slow-Cooked Ribs with Aligot	R$ 110
Chef's Braised Beef with Gnocchi	R$ 90
Lamb Tenderloin with Lemon Risotto	R$ 89
Beef Tenderloin with Chef's Sauce and Porcini Mushroom Risotto	R$ 89
Beef Tenderloin with Rôti Sauce and Gnocchi with Cheese Fondue	R$ 85
Truffled Rib Lasagna	R$ 85
Mac and Cheese	R$ 49
Lamb Shoulder with Parmesan Risotto	R$ 99
Pork Prime Rib with Pineapple Risotto	R$ 75
Shrimp Risotto	R$ 99
Beef Tenderloin and Gorgonzola Risotto	R$ 79
Truffled Porcini Mushroom Risotto	R$ 79
Grilled Salmon with Lemon Risotto	R$ 85


18-Hour Slow-Cooked Ribs with Aligot


Chef's Braised Beef with Gnocchi


King George Shrimp with Champagne Rice and Sliced Almonds


Truffled Rib Lasagna



Butter ancho



Ribeye Steak



Striploin Steak



Parrilla Combo



Vila Combo

GRILLED ITEMS

- Short Ribs — R$ 89
- Ribeye Steak — R$ 95
- Ribeye Steak Gratinated with Gorgonzola Crust — R$ 110
- Striploin Steak — R$ 89
- Butter Ancho — R$ 99
- Red Flank Steak — R$ 89
- Picanha — R$ 169
- T-Bone Steak — R$ 169
- Lamb T-Bone — R$ 79
- Lamb Picanha — R$ 99
- Vila's Grilled Chicken — R$ 45

★★★
All dishes are served with
boiled cassava

CHECK OUR
WAGYU
AVAILABILITY.

COMBOS

PERFECT FOR SHARING WITH LOVED ONES

- **Ancho Combo** — R$ 180
  Ribeye Steak and Red Flank Steak
  (Serves up to 3 people)
- **Parrilla Combo** — R$ 250
  Short Ribs, Red Flank Steak, Striploin Steak
  (Serves up to 4 people)
- **Picanha Combo** — R$ 320
  Whole Picanha
  (Serves up to 4 people)
- **Caminito Combo** — R$ 190
  Shoulder Steak, Baby Beef, and Cowboy Steak
  (Serves up to 4 people)
- **Vila Combo** — R$ 280
  Picanha, Ribeye Steak, Cowboy Steak
  (Serves up to 4 people)

SIDES FOR GRILLED ITEMS

- Biro-Biro Rice — R$ 32
- Garlic Rice — R$ 25
- Aligot (Cheese Mashed Potatoes) — R$ 45
- Fettuccine with Pomodoro Sauce — R$ 39
- Sautéed Vegetables — R$ 35
- Porcini Mushroom Risotto — R$ 40
- Lemon Risotto — R$ 40
- Parmesan Risotto — R$ 40


Vila Combo



BURGERS

- Angus Cheese Burger 180g — R$ 35
- Angus Burger Salad 180g — R$ 40
- Angus Burger Bacon 180g — R$ 45
- Lamb Burger Salad with Mint Mayonnaise 180g — R$ 47
- Angus Cheese Burger 100g — R$ 25
- Angus Burger Salad 100g — R$ 27

All burgers are served with French fries.

Add bacon for an extra charge. — R$ 5



DESSERTS

- Pineapple with Lime Zest — R$ 15
- Crème Brûlée — R$ 32
- Papaya Cream — R$ 25
- Dulce de Leche Crepe — R$ 25
- Nutella Crepe — R$ 25
- Petit Gateau — R$ 27
- Condensed Milk Pudding — R$ 15

BEERS

TO REFRESH

Norteña	R$	35
Coruja Viva	R$	44,90
Coruja Extra Viva	R$	46,90
Coruja Ipa	R$	49,90
Lagunitas Ipa	R$	17
Heineken 600ml	R$	17
Original 600ml	R$	14
Stella Artois 600ml	R$	14
Heineken long neck	R$	11
Heineken long neck 0%	R$	11
Stella Artois long neck	R$	10
Corona long neck	R$	11
Budweiser long neck	R$	8
Budweiser long neck 0%	R$	8
Spaten long neck	R$	9
Becks long neck	R$	10
Spaten 600ml	R$	13
Brahma 600ml	R$	11
Brahma Duplo Malte 600ml	R$	12
Budweiser 600ml	R$	12



DRINKS

Sparkling and Still Water	R$	6
Soft Drinks	R$	7
Fresh Juice (Orange / Lemon)	R$	9
Red Bull	R$	15




Kiss Tropical


Margarita


Mojito

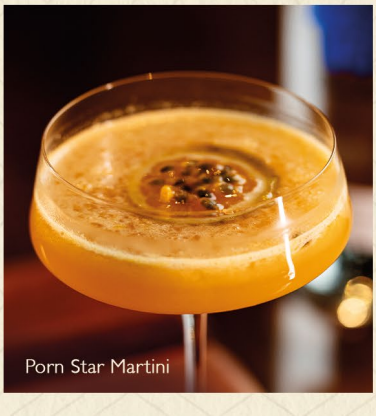

Moscow Mule


Negroni


Old Fashioned

DRINKS & VINHOS


Penicilin


Porn Star Martini


Vinhos selecionados

DRINKS

Aperol Spritz R$ 35
Aperol, sparkling wine, and tonic water.

Basil Smash R$ 25
Tanqueray Gin, basil, lemon, and sugar syrup.

Botanic R$ 37
Absolut vodka, lime and lemon mix, sugar syrup, and jambu foam with cardamom.

Boulevardier R$ 35
Bourbon, Campari, and red vermouth scented with lemon.

Caipirinha R$ 25

Caipiroska R$ 29

Cashew Friend R$ 38
Vodka, lemon, cashew juice, and cashew jam.

Carajillo R$ 35
Licor 43 and Nespresso, shaken.

Dry Martini R$ 34
Gin, dry vermouth, and green olive.

Fitzgerald R$ 35
Gin, sugar syrup, lemon, and Angostura Bitter.

Gin Tonic R$ 35
Gin, tonic water, lemon, juniper, and rosemary.

Gin Tonic Tangerine R$ 35
Gin, tangerine syrup, tonic water, and cinnamon.

Kiss Tropical R$ 35
Gin, Grenadine, lemon syrup, strawberry, passion fruit, and orange juice.

Kiss Tropical (non-alcoholic) R$ 29
Grenadine, lemon syrup, strawberry, passion fruit, orange juice, and sparkling water.

Margarita R$ 32
Tequila, Cointreau, and lime.

Mojito R$ 34
Rum, mint syrup, lime juice, and mint.

Moscow Mule R$ 35
Absolut vodka, Tahiti lime, sugar syrup, and ginger foam.

Negroni R$ 35
Gin, red vermouth, Campari, and orange perfume.

Old Fashioned R$ 35
Bourbon, bitters blend, sugar, and orange oil.

Penicilin R$ 35
Single malt whiskey, honey, ginger, and lemon.

Porn Star Martini R$ 35
Vodka, brut sparkling wine, passion fruit concentrate, vanilla syrup, and Tahiti lime.

Rabo de Galo R$ 29
Premium cachaça and Cynar.

Sakerinha R$ 25

SPIRITS

Cachaça (aged in peanut)	R$ 14
Cachaça (aged in oak for 18 months)	R$ 17
Cachaça Salinas	R$ 15
Campari	R$ 17
Cointreau	R$ 25
Hennessy VS Cognac	R$ 80
Hendricks Gin	R$ 40
Tanqueray Gin	R$ 25
Licor 43	R$ 25
Absolut Vodka	R$ 20
Grey Goose Vodka	R$ 30
Nacional Vodka	R$ 15
Red Label Whisky	R$ 18
Black Label Whisky	R$ 28
Gold Label Whisky	R$ 36
Jack Daniels Whisky	R$ 24
Jameson Whisky	R$ 24
Old Par Whisky	R$ 27
Singleton 12 Year Old Whisky	R$ 35
Talisker 10 Year Old Whisky	R$ 80


Basil Smash

WINE LIST

RED

Cruz Alta *Zahil* — R$ 71
Malbec, Medoza.

EA Tinto *Alentejana* — R$ 99
Aragonez, Trincadeira, Alicante Bouschet, Syrah e Castelão, Alentejo

Calabuig Tinto *Zahil* — R$ 93
Tempranillo.

Fausto de Pizzato *Decanter* — R$ 108
Merlot, Serra Gaucha.

Trumpeter *Zahil* — R$ 109
Malbec, Mendoza.

Terranoble Estate *Decanter* — R$ 110
Cabernet Sauvignon, Vale do Maule.

Los Boldos Tradition Réserve *Zahil* — R$ 115
Carménère, Cachapoal.

Montepulciano D´Abruzzo *Mistral* — R$ 119
Montepulciano, Abruzzo

La Linda *Decanter* — R$ 125
Malbec, Mendoza.

Paulo Laureano Bigode *Alentejana* — R$ 125
Alicante Bouschet, Aragonez, Trincadeira e Alentejo

Alamos *Mistral* — R$ 146
Malbec, Mendoza.

Sangiovese Di Toscana *Mistral* — R$ 149
Sangiovese, Toscana

Urceus *Zahil* — R$ 183
Primitivo di Manduria, Puglia.

Papa Figos Tinto *Zahil* — R$ 194
Touriga Franca, Tinta Roriz, Touriga Nacional e Tinta Barroca, Douro.

Catena *Mistral* — R$ 230
Cabernet Sauvignon, Mendoza.

Rutini *Zahil* — R$ 225
Cabernet Sauvignon | Malbec, Mendoza.

Alma Negra M Blend *Mistral* — R$ 270
Bonarda e Malbec, Mendoza.

Rutini *Zahil* — R$ 340
Malbec, Mendoza.

Cartuxa Colheita *Alentejana* — R$ 369
Alicante Bouschet e Alentejo

SPARKLING

Paul Bur Brut *Zahil* — R$ 165
Chardonnay, Ugni Blanc, Bordeaux.

Cava Stars Touch of Rosé *Zahil* — R$ 250
Garnacha Negra, Pinot Noir, Catalunha.

WHITE

Cruz Alta *Zahil* — R$ 71
Sauvignon Blanc, Sémillon, Mendoza.

EA *Alentejana* — R$ 99
Roupeiro, Antão Vaz e Arinto e Alentejo

Alamos *Mistral* — R$ 146
Chardonnay, Mendoza.

Cartuxa *Alentejana* — R$ 275
Antão Vaz, Arinto, Alentejo

ROSÉ

Destino *Zahil* — R$ 79
Malbec, Medoza.

EA *Alentejana* — R$ 99
Alfrocheiro, Aragonez, Syrah, Touriga Nacional e Alentejo

Claude Val *Decanter* — R$ 155
Grenache, Cinsault, Syrah, Languedoc-Roussillon.

Cartuxa *Alentejana* — R$ 275
Touriga Nacional e Alentejo

HALF BOTTLE

Terranoble Estate *Decanter* — R$ 72
Cabernet Sauvignon, Vale do Maule.

Alamos *Mistral* — R$ 99
Malbec, Mendoza.

GLASS OF WINE

Longitud Classic Terroir *Decanter* — R$ 24
Cabernet Sauvignon, Valle Central.

Fausto de Pizzato *Decanter* — R$ 39
Merlot, Serra Gaúcha.

Fausto de Pizzato *Decanter* — R$ 39
Chardonnay, Serra Gaúcha.

VILA DAS CARNES

EXECUTIVE MENU

(TUESDAY TO FRIDAY, FROM 11 AM TO 3 PM) | EXCLUDING HOLIDAYS

SALADS

Caesar Salad	R$ 28
Julienne Salad	R$ 30
Green Leaf Salad with Gorgonzola, Parmesan Chips, Heart of Palm, and Tomato	R$ 32

SIDES

White Rice	R$ 8
Biro-Biro Rice	R$ 15
Garlic Rice	R$ 12
Beans	R$ 8

GRILLED

VILA'S SPECIALTY

Ribeye Steak (Bife Ancho)	R$ 55
Striploin Steak (Bife de Chorizo)	R$ 45
Red Flank Steak (Fraldinha Red)	R$ 50

CHEF'S SUGGESTION

Ribeye Steak with Fettuccine Pomodoro	R$ 79
Red Flank Steak with Mustard Sauce and Mashed Potatoes	R$ 74
Striploin Steak with Parmesan Risotto	R$ 72

DESSERTS

Dulce de Leche Crepe	R$ 25
Crème Brûlée	R$ 32
Papaya Cream	R$ 25
Petit Gateau	R$ 27



VILA DAS CARNES

vila.aracatuba

Araçatuba

Av. Brasília, 1971 | (18) 3301.9313