





A QUINTA DO

SARDÃO



QUINTA DO SARDÃO



Quinta, from the Latin quintana, means small property, farm or country house.

Our story began in 2008 with a big challenge: to restore a property that had been abandoned. The aim has always been and will always be to create an extension of our home and our way of life.

This is not a place for quick meals, but rather meals made with great care. Take your time and recharge your batteries.

Welcome and make yourself at home, you are an important part of our dream, which is growing every day.



starters&snacks

CRISPY TILAPIA • R\$ 69,90

Delicious strips of tilapia fillet breaded to perfection. Served with fries and an irresistible herb sauce.

CRISPY MISTA • R\$ 79,90

A portion that allows you to enjoy our Tilapia and Crunchy Shrimp together. Served with fries and an irresistible herb sauce.

CRISPY SHRIMP • R\$ 89,90

Delicious shelled and headless prawns breaded to perfection. Served with fries and an irresistible herb sauce.

SHRIMP DUMPLING • R\$ 79,90

With lots of cream cheese. They are irresistible! Served with chili peppers produced in-house.

GARLIC AND OIL PRAWNS • R\$ 79,90

Medium prawns, with shell and headless, golden in oil with delicate garlic chips.

OCTOPUS WITH VINAIGRETTE • R\$ 129,90

Chunks of octopus tentacle, seasoned with vinaigrette and fresh coriander leaves. Served with artisan toast.

OCTOPUS IN NOISETTE BUTTER • R\$ 139,90

Octopus tentacles finished in butter, with a touch of Sicilian lemon and garlic chips. Served with artisan toast.



PRAWNS IN BUTTER NOISETTE • R\$ 119,90

Medium shelled prawns finished in toasted butter with a touch of Sicilian lemon and garlic chips. Served with artisan bread.

QUINTA'S RIBS • R\$ 74,90

A generous portion of lightly breaded Pacu ribs. Served with an irresistible herb sauce.

RAW OYSTERS • R\$ 74,90

Direct from Florianópolis. Served with lemon. Seasonal dish, ask the waiter. 6 pieces.

GRILLED OYSTERS WITH CHIMICHURRI • R\$ 74,90

For those who are still afraid to risk an uncooked oyster. grilled oyster with chimichurri sauce. Seasonal dish, ask the waiter. 6 pieces.

POLENTA WITH PARMESAN • R\$ 36,90

Crispy pieces of fried polenta with grated parmesan cheese. Impossible to eat just one.

TAPIOCA CUBES • R\$ 45,90

Seasonal dish, ask the waiter. 6 pieces.

SALMON AND CREAM CHEESE ARANCINI • R\$ 79,90

Crispy risotto balls with salmon, cream cheese and herbs.

FRIES • R\$ 36,90

A portion of crispy fries.

grilled oysters with chimichurri





pirão







ceviche bar

A dish created by the Incas about 2,000 years before Christ. An ancient recipe and much loved throughout Latin America, with delicious Peruvian, Chilean and of course, Brazilian options.

Excellent option on hot days.
Bon appetito!



CLASSIC CEVICHE

Typical Peruvian dish with tilapia fillet marinated in lemon, seasoned with herbs and a touch of pepper.

Individual: R\$ 59,90 • Portion: R\$ 105,90

SALMON CEVICHE

Of Chilean origin, made with fresh salmon, marinated in lemon, seasoned with herbs and a touch of pepper.

Individual: R\$ 69,90



GREEK SHRIMP • R\$ 229,00

Large pink shrimp breaded. Accompanies rice to the Greek, delicious pieces of provolone breaded and fried.
Serves 2 to 3 people.

SHRIMP PARMEGIANA • R\$ 199,00

Breaded Shrimps covered with cheese and a homemade red sauce. Goes with rice and mashed potatoes.
Serves 2 to 3 people.

SHRIMP GUM • R\$ 210,00

Lots of melted cheese with delicious shrimps. Accompanies Rice and fries. Serves 2 people.

SHRIMP SEQUENCE • R\$ 259,00

A wonderful sequence featuring crispy shrimp and garlic oil shrimp, shrimp with catupiry and bacon, and breaded tilapia in shrimp sauce, rice, salad and fries. Serves 2 people.

SHRIMP IN PINEAPPLE • R\$ 229,00

Generous portion of breaded shrimp accompanied by citrus rice, with more garlic shrimp, prepared with cheese and pineapple. It goes with pepper jam.

PAELLA • R\$ 239,00

Delicious Spanish dish with medium and large prawns, squid, shrimps, squid, pompano, chicken, mussels, octopus, rice and peppers. Serves 2 to 3 people.



SHRIMP IN PUMPKIN • R\$ 229,00

A traditional dish from the Brazilian coast. Sauce made with cheeses and shrimp served inside a pumpkin, garnished with delicious pink shrimp. Served with rice. Serves 3 people.

THE FANTASTIC SURF AND TURF • R\$ 229,00

Combining the best of land and sea. Specialty of the house. Two angus steaks served with shrimp in garlic and oil, limoncello sauce and cherry tomatoes with pesto. Served with rice. Serves 2 people.

SHRIMP WITH CATUPIRY • R\$ 249,00

Large pink shrimp grilled whole with garlic and oil. It goes with grilled pineapple with mint and rice.

OCTOPUS RISOTTO • R\$ 259,00

Delicious rice cooked in octopus broth and spices with succulent pieces of octopus and herb pangrattato. Serves 2 people.

RIGATONI WITH SHRIMP AND SAFFRON • R\$ 119,00

Durum wheat rigatoni pasta with creamy shrimp and saffron sauce. Serves 1 person.



taste of the beach



shrimp in butter noisette



paella





octopus in noisette butter



Shrimp in pineapple





made with the best fish

*Sundays and public holidays we do not serve individuals

BREADED TILAPIA FILLET WITH PIRÃO

Fillet in breaded strips with pirão, rice and leaf salad.
Served with rice, pirão and salad.

Individual: R\$ 54,90 • Double: R\$ 105,90 • Triple: R\$ 159,90

BREADED TILAPIA FILLET WITH SHRIMP SAUCE

Served with rice and fries.

Individual: R\$ 64,90 • Double: R\$ 119,90 • Triple: R\$ 179,90

TILAPIA FILLET BREADED WITH CHEESE

With white sauce and grated parmesan.
Served with rice and fries.

Individual: R\$ 59,90 • Double: R\$ 109,90 • Triple: R\$ 169,90

BREADED TILAPIA FILLET PARMIGIANA

Topped with cheese and a delicious homemade red sauce.
Served with rice and mashed potatoes.

Individual: R\$ 59,90 • Double: R\$ 109,90 • Triple: R\$ 169,90

GRILLED TILAPIA FILLET WITH CAPER SAUCE

Served with rice and vegetables.

Individual: R\$ 64,90 • Double: R\$ 119,90 • Triple: R\$ 179,90

GRILLED TILAPIA FILLET WITH CHEESE:

Topped with white sauce and cheese. Served with rice and fries.

Individual: R\$ 64,90 • Double: R\$ 119,90 • Triple: R\$ 179,90

GRILLED TILAPIA FILLET WITH SHRIMP SAUCE

Served with rice and fries.

Individual: R\$ 69,90 • Double: R\$ 129,90 • Triple: R\$ 189,90



PINTADO ON THE GRILL • R\$ 199,90

Grilled steaks with a remarkable flavor. Serves 3 people with rice, vinaigrette and farofa.

BAHIAN FISH MOQUECA • R\$ 164,90

Feel the breeze and the flavor of Bahia in this layered preparation made with palm oil, fresh tilapia, onions, peppers, tomatoes and house-made coconut milk with a touch of pepper and fresh coriander. Served with rice, pirão and house-made farofinha.

BAHIAN FISH AND SHRIMP MOQUECA • R\$ 199,90

The perfect encounter between the freshness of the sea and the distinctive flavors of Bahia. Shrimp and tilapia are cooked with palm oil, peppers, onions, tomatoes and our artisanal coconut milk, finished with a light touch of pepper and fresh coriander. Served with rice, pirão and house-made farofinha. Serves 2 people.

GRILLED SALMON IN PASSION FRUIT SAUCE

Served with rice and vegetables.

Individual: R\$ 89,90 • Double: R\$ 159,90 • Triple: R\$ 239,90

GRILLED SALMON WITH CHEESE SAUCE.

With white sauce and cheese. Served with rice and fries.

Individual: R\$ 89,90 • Double: R\$ 159,90 • Triple: R\$ 239,90

GRILLED SALMON IN CAPER SAUCE

Served with rice and vegetables.

Individual: R\$ 89,90 • Double: R\$ 159,90 • Triple: R\$ 239,90

moqueca baiana





grilled tilapia fillet with
caper sauce





grilled salmon
with caper sauce





pintado on the grill





salads



Serves 3

SIMPLE SALAD • R\$ 36,90

Mixed leaves with vegetables and fruit

GERMAN SALAD • R\$ 47,90

Mixed leaves with vegetables, fruit and grilled chicken

QUINTA'S SALAD • R\$ 49,90

Mixed leaves with vegetables, fruit and smoked tilapia.

garnishes

RICE • R\$ 16,90

SAUTÉED VEGETABLES WITH BASIL PESTO • R\$ 16,90

MASHED POTATOES • R\$ 16,90

PIRÃO • R\$ 16,90

Prepared with Tilapia fillet, homemade seasoning and a touch of pepper.

meat

GRATIN FILET MIGNON WITH CATUPIRY • R\$ 225,90

Breaded filet topped with cheese and homemade red sauce. Served with rice and fries. Serves 2 to 3 people

BEEF DÚ SARDÃO • Individual: R\$ 89,90

270g beef steak. Served with rice, salad, fries, farofa and delicious sauces.

GRILLED MIGNON STEAK • Individual: R\$ 79,90

Served with rice, fried polenta, farofa, salad and delicious sauces.

FILET MIGNON PARMIGIANA • R\$ 209,90

Breaded filet topped with cheese and homemade red sauce. Served with rice and fries. Serves 2 to 3 people





drinks

- > Guaraná Vencetex (350ml) • R\$ 6,90
- > Lemon juice or pulp • R\$ 15,90
- > Sparkling or still water • R\$ 5,90
- > Sprite lemon / H2OH • R\$ 9,90
- > Canned juice • R\$ 7,90
- > Soft drink (can) • R\$ 7,90

cocktails and shots

- > **Negroni • R\$ 49,90**

Campari, vermouth and Tanqueray gin.

- > **Aperol spritz • R\$ 39,90**

Sparkling wine, aperol and sparkling water

- > **Piña Colada • R\$ 35,90**

White rum, pineapple, coconut milk and condensed milk

- > **Gin Tonic • R\$ 44,90**

- > **Mojito • R\$ 36,90**

White rum, lime, mint, sugar syrup and soda water.

- > **Limoncello • R\$ 49,90**

Limoncello, brut sparkling wine, sparkling water.

- > **Caipirinha (strawberry, kiwi, lemon) - Cachaça • R\$ 26,90**

- > **Caipirinha (strawberry, kiwi, lemon) - Smirnoff Vodka • R\$ 32,90**

- > **Caipirinha (strawberry, kiwi, lemon) - Absolut Vodka • R\$ 39,90**

- > **Caipirinha (strawberry, kiwi, lemon) - Sakê • R\$ 29,90**

- > **Italian soda (non-alcoholic) • R\$ 26,90**

- > **Whisky Johnnie Walker Red Label (shot) • R\$ 22,90**

- > **Whisky Jack Daniels (shot) • R\$ 31,90**

- > **Absolut Vodka (shot) • R\$ 21,90**

- > **Smirnoff Vodka (shot) • R\$ 19,90**

- > **Campari (shot) • R\$ 19,90**

- > **Cachaça (shot) • R\$ 9,90**

- > **Cachaça Cabaré (shot) • R\$ 19,90**



beers



LONG NECK (355ml)

- > Patagonia • R\$ 26,90
- > Corona • R\$ 14,40
- > Corona Cero • R\$ 14,90
- > Stella Artois (gluten-free) • R\$ 13,90
- > Stella Artois • R\$ 13,90
- > Spaten • R\$ 12,90
- > Budweiser • R\$ 12,90
- > Brahma Malzbier • R\$ 12,90

BOTTLE (600ml)

- > Patagonia • R\$ 26,90
- > Colorado Appia • R\$ 25,90
- > Colorado Ribeirão Lager • R\$ 24,90
- > Corona • R\$ 19,90
- > Stella Artois • R\$ 17,90
- > Spaten • R\$ 16,90
- > Original • R\$ 16,90
- > Budweiser • R\$ 16,90
- > Brahma (Double Malt) • R\$ 15,90
- > Brahma • R\$ 15,90
- > Skol • R\$ 14,90

SEE OUR WINE LIST

We believe that life is beautiful and unique. Patience is a virtue. Nature gives us everything in proportion. Cycling is therapy. It's nicer to be in the countryside than at the mall. Having children is the best thing in the world. Forgiveness is necessary. Dogs are good companions. It's worth dreaming and looking. You have to travel. Always. Everything should be done with care. Fish is healthy and using fresh ingredients makes all the difference. We want to feed feelings! Thank you for visiting us and for taking part in our dream, which is becoming a reality every day.



cafés »

RISTRETO • R\$ 7,90

ESPRESSO • R\$ 8,90

AMERICAN COFFEE • R\$ 9,90

DOUBLE COFFEE • R\$ 12,90




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desserts



CRÈME BRÛLÉE • R\$ 29,90

Classic French dessert with a velvety texture and natural vanilla flavor.

TRADITIONAL CHEESECAKE • R\$ 31,90

A generous slice of the North American dessert with cream cheese and a creamy texture, accompanied by strawberry jam.

BROWNIE DÚ SARDÃO • R\$ 35,90

Irresistible brownie combined with the refreshing creaminess of ice cream.

PAPAYA CREAM WITH CASSIS LIQUEUR • R\$ 29,90

CRUNCHY ICE CREAM • R\$ 22,90

Check availability of flavors.

70% CHOCOLATE MOUSSE • R\$ 31,90

Airy and creamy mousse, made with 70% chocolate and served with cocoa crunch and a pinch of Maldon salt.





Getting married in the countryside offers endless possibilities for your party to be the way you've always dreamed of, with total freedom in the decoration and menu.

Covered area for up to 800 guests - Baby changing room with crib, heated shower and microwave - Air-conditioned hall - Large lawn with several options for setting up the ceremony - Kitchen with industrial equipment, making the buffet production quicker - New bathrooms with accessibility - Three large chandeliers - Playground with lawn to expand the choice of toys - Squares for contemplating the moonlight - Highly trained staff - Private parking with security - Tables and chairs made from fine wood - Indoor air conditioning units.

Contact us +55 (18) 98811-2700



photo: rodrigossabino.com




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**We are open from Wednesday to Sunday
from 11am to 3pm.**



Restaurant and Events
18 99154-7000

Inn

18 99176-8964



[aquintadosardao](https://www.instagram.com/aquintadosardao)



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