

Tapiocas

Half-cured Jersey cheese with Royale ham [R\$19]

Coalho, tomato and oregano [R\$19]

Coalho and shaved coconut. Served with tangerine dip/ or molasses [R\$19]

Coalho curd cheese rolled tapiocas with tomato and tangerine and ginger dip (6 unit) [R\$25]

Waffle

Honey, butter and salt flower [R\$29]

Homemade organic confiture with no conservative [R\$29]

Warm "brigadeiro" – Brazilian traditional chocolate cream [R\$29]

Homemade Dulce de leche [R\$29]

Half portion [R\$19]

Extra Syrup, Honey, Butter with salt flower [R\$5]

Bakery

"Pão de queijo" Cheese Bread al Taglio You've never eaten a cheese crust so crisp on the outside and soft on the inside (equivalent to 4 small cheese bread) [R\$25 - R\$15 ½]

Lokura Loka: try to add:
Homemade Dulce de leche [R\$5]
Requeijão soft cheese [R\$5]

Empanadas

- Meat with spices, golden raisins and almonds [R\$12]
- Vegetarian (eggplant) [R\$12]

Manioc Brioche



Toasted with butter and honey [R\$10]

Melted Cheese from Jersey cows Royale ham [R\$20]

Croque Monsieur: Jersey half-cured cheese, Royale ham and Dijon mustard with béchamel sauce / 15 prep time min [R\$32]

Croque Madame: the Monsieur above with organic egg on top (15 min prep time) [R\$36]

Extra Slice: manioc brioche [R\$4]

Bruschettas

Made with Sourdough bread

Toasted with butter or olive oil and fleur du sel [R\$12]

Avocado, tomato, pumpkin and sunflower seeds, olive oil, salt, lemon and black pepper [R\$22]

Brie and truffled honey and walnuts [R\$27]

Burrata roasted tomatoes & eggplant in balsamic honey + sourdough slices [R\$49]

Extra slice of sourdough bread [R\$3]



Eggs (Organic only)

Greek Fried Egg with homemade tomato sauce, spices, spinach and feta cheese. Served *with a slice of sourdough bread* [R\$27]

Scrambled Eggs with buffalo mozzarella, served with *a slice of Sourdough bread* [R\$27]

Omelet with buffalo mozzarella, tomatoes, turmeric and oregano [R\$27]

Main course in Bowl

Bistrô Salad: Organic leaves, feta cheese, roasted beets in balsamic, radish, masala caramelized almonds. Greek olives and our deli-vinaigrette [R\$35 – R\$20 ½]

Penne Tricolore with roasted tomatoes, broccoli and almond flowers (vegan) [R\$29]

Organic Lacquered Chicken minced in balsamic over quinoa salad, organic spinach, tomatoes and almonds [R\$43]
Vegan option: with Lacquered eggplant [R\$42]

Cured Salmon with passion fruit and ginger sauce served with Moroccan curry couscous [R\$53]

Chicken or mushroom gluten-free pie [R\$25]
+salad with organic leaves, tomatoes, celery, deli-vinaigrette and salted homemade granola [R\$35]

Special of the Day

[R\$49] + desert R\$59]

Monday: White fish moqueca and plantain, accompanies coconut rice and passion fruit farofa
vegan option with palm hearts and plantains.

Tuesday: Minced meat with sweet potato puree, white rice and rosemary crunchy farofa

Wednesday: Prawns Lemon Risotto with ginger and Grano Padano cheese

Thursday: Brazilian chicken salad with yogurt and curry, carrots, green apples, walnuts and apricots.
vegetarian option with chickpeas and broccoli

Friday, Saturday and Sunday: Shrimp bobó with coconut rice and passion fruit farofa -- **vegan option with broccoli, palm hearts and plantains.**

Dessert included (choose one):
- Chocolate cake with "brigadeiro"
- ½ Waffle with: dulce de leche or honey or brigadeiro or jam (choose one)
-vegan option: victory grapes with mint, molasses and almonds

Love taste like this

Avocado cream (seasonal) with or without milk, sweetened with raw honey and granola from Zazá [R\$ 18]

Vitória grapes with mint, mill honey and almonds [R\$ 12]

Homemade guava served with Vitalatte curd and crispy tapioca [R\$15]

Brigadeiro spoon with fresh grapes and chestnut flour [R\$ 14]

Aipim and Coco cake [R\$ 15]

Chocolate cake with brigadeiro [R\$ 12]

"Caramelo" Cookies [R\$ 12-14]



Coffee

Nepal Lamjung: intense and velvety, intensity 8 [R\$13]

Ristretto Origin India: Strong and spicy, intensity 10 [R\$7p - R\$13G]

Lungo Origin Guatemala intense and full-bodied, intensity 6 [R\$7p - R\$13G]

Origin Brazil: sweet and light, intensity 4 [R\$7p - R\$13G]

Iced Coffee Latte with cold milk foam [R\$15]

Some like it Hot...

Macchiato /Milk and Coffee [R\$8 p - R\$13 G]

Cappuccino [R\$8 p - R\$13 G]

Hot [R\$12] or Cold Chocolate [R\$15]

Natural tea: holy grass, ginger or mint. 3 a 5 min [R\$10]

Theo Cacao infusion with the cocoa almond shell. Velvety tea. Served with or without milk foam. 5 to 8min [R\$10]

Lady Grey's Secret fragrant black tea with bergamot and vanilla served with light milk froth. 5 min [R\$10]

All preparations can use NaVeia organic oat vegetable milk + 3 reais



Para beber frio

Classic Zazá Bistrô: lemonade with rose water [R\$12]

Classic Lemonade: [R\$10]

Detox Tea: hibiscus, blackberry leaves, Tahiti lemon and molasses [R\$12]

Detox tea: lemongrass, lemon Tahiti and honey from engenho [R\$12]

Homemade Soda: Ginger and Tangerine (59kcal) [R\$12]

Passion Manga: passion fruit, mango, coconut water, honey and cardamom (145kcal) [R\$15]

Strawberry D'Amour: Strawberry, raspberry, blueberry, honey and apple (144kcal) [R\$15]

Limo Night: Sicilian, acerola, pineapple, coconut water, lemon and honey (108kcal) [R\$15]

Homemade Mate tea [R\$10]

Natural Coconut water [R\$12]

Coca-Cola [R\$8]

Mineral Water Prata [R\$7] (we use reverse logistics)

Praya witbier longneck [R\$16]

Gin Tonic [R\$29]

Aperol Spritz [R\$29]

Lemon Caipirinha [R\$29]

Wine and Bubbles

Sparkling wine [R\$27 glass - R\$90 bottle]

Red or Withe Wine [R\$23 glass - R\$95 bottle]

Rosé Wine [R\$27 glass - R\$99 bottle]



Little Shop

Mousse Wasabi
200gr [R\$25]

Granola Zazá Frutas e Nuts (250g)
(vegan - lac & gluten free)

Kraft Packaging [R\$27]
Glass Packaging [R\$30]

Granola Zazá Cúrcuma e Alecrim (250g)
(vegano, sem lactose nem glúten)
Embalagem Kraft [R\$27]
Embalagem Vidro [R\$30]

Crunchy Farofa Zazá (250g)
Rosemary [R\$20]
Passion Fruit [R\$20]

Amêndoas com masala Zazá (120g) [R\$25]

Zazá Recipes Book [R\$59]

Vegan Milk NaVeia Barista [R\$18]

Pierre Jolie sugar free jam [R\$27]
Raspberry
Blackberry
Mango with Passion Fruit
Damascus

Cookies Caramelo
Tradicional [R\$12]
Ovomaltine [R\$14]
Dulce de Leche [R\$14]
Nutella [R\$14]

Lirirê Biscuits [R\$15]
vegan, lac and gluten free)
Rosemary Toast Flaxseed Toast
Cinnamon biscuit

Homemade Empanadas [R\$12]
Vegetarian
Meat

Maré Chocolates
Family-owned cocoa with indication of
origin, gluten-free, without milk without
soy65% with Himalaian Salt [R\$23]
72% com Cumaru [R\$20]

Sourdough Bread 700g [R\$35]

Cinnamon Roll [R\$12]

Guava Muffin [R\$10]

Chocolate Cake with brigadeiro R\$12
slice- R\$135 whole cake]

Manioc coconut cake slice R\$15 -R\$180
whole cake

Inox straw Lixo Zero [R\$30]

*For good Karma,
always recycle!*

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products? You choose, we assemble
and deliver wherever you want!
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