

LA FABRIQUE

PETISCOS

Tapas

- 4 Bruschettas de Parma** 49,50
com tomate ao pesto e gruyere gratinado
With Parma ham , tomato and basil pesto,
gratined with gruyere
- 4 Bruschettas de Beringela e tomate** 48,90
ao pesto e gruyere gratinado
Grilled's eggplant , tomato and basil pesto,
gratined with gruyere
- 2 Trouxinhas de camarões** 43,50
em papel de arroz no vapor ao molho doce
2 Rice paper wraps with grilled shrimp
and vegetables in spicy sweet sauce
- 6 pastéis** 39,50
Cesta mix de carne, camarão e queijo
6 Deep fried crispy pastry filled with meat,
shrimps and cheese
- Bolinhos de bacalhau** P ou G 26,50/49,50
Cod fried balls (6 or 12)
- Giozas no vapor** (5 OU 10) P ou G 26,50/49,50
com molho doce de pimenta
Gyozas steam sweet chili sauce (5 OR 10)
- Ceviche de peixe** P ou G 43,50/59,50
- Camarões e lulas dorés** P ou G 40,50/85,50
com molho tartare
Deep fried crispy shrimps and squid
with home made tartar sauce (for 2)
- Tartare salmão ou atum** P ou G 43,50/ 58,50
com torradas da casa
Salmon or tuna tartare served
with homemade walnuts toast
- Camarões sautés** P ou G 48,00/89,50
ao molho picante com bolinhos de arroz
Sauté shrimps with spicy sweet sauce
and served with rice balls
- Batatas fritas caseiras** P ou G 16,50/ 29,50
French Fries with garlic
- Salada Niçoise** P ou G 31,50/47,50
Mix verde, com cubos de filé de
atum selados, batatas cozidas, tomate,
ovo cozido, aliches, azeitonas.
Green mix, with fresh tuna underdone,
potatoes , egg, olives, tomato, anchovie
- Salada Ceasar** P ou G 31,50/47,50
Chicken Ceasar salad
- Salada Tropicale** P ou G 39,00/47,50
Camarões grelhados, manga, kiwi , mix de folhas,
hortelã carambola, tomate, azeitonas,
Vinagre de balsâmico
Grilled 's shrimps, mango, kiwi, salad, mint, tomato, and
olives with green salad

SANDUICHES

- Croque Monsieur ou Madame** 26,50
- Clube sanduiche** 35,50
Club sandwich

CARNES

Meat

- Burger La Fabrique** 53,50
180 g de um maravilhoso blent de carnes ,
um pão de pimenta coberto com cebola,
abobrinha e beringela grelhadas, tomate,
saladamolho de Gorgonzola ,servido
com batatas fritas caseiras no alho
Gorgonzola Cheeseburger with
Grilled vegetables served french fries
- Costela bovina** 69,50
cozido no bafo por 7 horas
servido com batatas fritas, arroz,
legumes, caldo de legumes e farofa
*Rib of beef cooks in the steam
during 7 hours, served with french fries,
rice, broth and vegetables
- Estrogonof de filé mignon** 59,00
Tradicional
*Cubes of Tenderloin cooked with
tomato and coconuts milk sauce,
mushrooms served with rice and French fries
- Steak Tartare tradicion** 59,50
com batatas fritas e salada
Traditional steak tartare with
French fries and side salad
- Picanha bovina** 69,50
completa 300g
*Grilled tenderloin served
with french fries, rice and beans
- Churrasco Carioca** 65,00
completo
*Grilled tenderloin, picanha with sausage,
and chicken breast served with rice,
beans, manioc flower and french fries
- Tournedo grelhado** 67,50
Molho flambé ao poivre ou
Molho roquefort
servido com batatas fritas e legumes
Grilled tenderloin steak with "fleur de sel",
served with french fries and vegetables

MASSAS

Pastas

- Penne de camarões** 63,00
ao vinho branco com manjeriço,
tomates cereja
Linguini shrimps in white wine sauce, basil
and cherry tomato
- Linguini de camarões** 63,00
a la creme e molho de ostra
Linguini shrimps with Creamy and
oyster sauce
- Linguini frutos de mar** 63,00
molho de tomate
Seafood pasta with creamy oyster sauce
- Penne al pesto** 54,50
Com mozzarella de bufala
With mozzarella of bufala

ESPECIALIDADE

P O U G
63,00/ 120,00

Moules Frites

Mussels in white wine sauce served
with french fries

PEIXES E FRUTOS DO MAR

Fishes & Seafood

- Moqueca de peixe ou de frutos de mar** P ou G 69,00/132,00
cozida com óleo de gergelim torrado
servida com arroz, pirão e farofa de milho
*Cubes of snapper fillet cooked in the coconut
milk served with rice , manioc puré and corn
flower
- Bobó de camarões** P ou G 69,00/132,00
Tradicional
*Typical brasilian shrimps cooked in coconut milk
and manioc flower served with rice
- Lulas grelhadas flambé**
com cachaça a la creme P ou G 59,50/114,00
Grilled squids flambé in cachaça and creamy white
sauce served with rice and french fries .
- Filé de Salmão grelhado** 69,50
ao Mel de shoyu arroz e legumes sautés
Grilled Salmon fillet with Honney and shoyu
served with rice and salted vegetables
- Filé de atum teriaki em crosta de gergelim** 58,50
servido com puré e legumes
Fillet of tuna in crust sesam seed served with mash
potatoes and vegetables
- Filé de dourado** 64,50
Grelhado ou cozido no chá de capim limão
Molho de açafrão ou de capim limão
servido com puré e legumes
Fillet of snapper grilled or cooked in lemon grasse
sauce fish served with mash potatoes
and vegetable
- Risotto de camarões** 64,50
Shrimps risotto

* Typical Brazilian food

VEGETERIANOS

Vegetarians

- Cheeseburger de soja** 54,00
sobre um pão de pimenta garnido
com cebola, abobrinha e beringela
grelhadas, tomate, salada, molho de
Gorgonzola servido com batatas fritas
caseiras
On a garnished pepper loaf whit onions,
zucchini and eggplant Grilled, tomato, Salad with
Gorgonzola Sauce served with french fries
homemade

SOBREMESAS

Deserts

- Torta Tatin tradicional** 28,00
com chantilly
Typical french Tatin pie with chantilly
- Café gourmand** 20,50
Espresso servido com miniardises
Espresso served with miniardises
- Petit Gateau com sorvete** 27,50
Chocolate Fondant with ice cream
- Pérolas de tapioca** 23,50
ao leite de coco com manga fresca e hortelã
pearls of tapioca with coconut milk
fresh mango and mint

BEBIDAS Drinks

Refrigerante	9,50
Sucos diversos	10,50
Red Bull	19,80
Água com ou sem gas	6,60

CERVEJAS Beers

Chopp Gold Therezopolis 300ml	8,50
Chopp Gold Therezopolis 500ml	15,00
Stella Artois	12,20
Bohemia	12,20
Corona	15,00
Colorado Apia,	23,50
Colorado Indica	23,50
Colorado Caium	23,50

BEBIDAS ALCOOLICAS Alcoholic beverages

Vodka Smirnoff	16,50
Vodka Absolut	26,50
Ricard ,Pernod ou Pastis	27,50
Martini Dry	21,00
Gin Tanqueray	21,00
Cachaça artesanal	18,70
Rum Havana	16,50
Tequila José Cuervo Prata	21,00
Tequila José Cuervo Ouro	23,20

LA FABRIQUE

CAIPI -GOURMET

La Fabrique 24,80

Smirnoff, maracujá, limão e gengibre

La Brasil 27,50

Absolute vanilha ,manga, maracujá, limão, e pimenta

2 Irmãs 25,80

Absolute Banana e canela

CAIPI-TRADICIONAL

Limão 19,50

Morango e limão 21,50

Tangerine e canela 21,50

Maracuja 19,50

Abacaxi 19,50

Com Smirnoff +3,30

Com absolut +5,50

Com Cachaça Artesanal +3,30

CAFES Coffees

Café	6,60
Capuccino	10,50
Chocolate quente	10,50
Café com leite	8,70
Chá Kusmi Tea	14,80
Jasmin , Kusmea Love, Green tea, bouquet of flowers	

LICORES E DIGESTIVO

Liqueurs and digestives

Bayleys	21,00
Frangelico	21,00
Amarula	21,00
Cointreau	21,00
Jagermeister	19,80
Grappa	23,00
Fernet Branca	24,00
Cognac Hennessy	31,00

MOJITOS

Mojito 23,00

Spicy Mojito 27,50

Virgin Mojito 13,50

COQUETEIS

Cocktails

Apple Martini 23,00

Cosmopolitan 26,50

Margarita 21,50

Daiquiri 26,50

Pina colada 25,50

Spicy Passion 27,00

Vodka, maracujá cointreau, pimenta

WISKEYS

J.W. Red Label	23,00
J.W. Black Label	29,80
Chivas 18 years old	32,00
Jack Daniel's	26,50



HAPPY HOUR
DOSA DUPLA DE
CAIPIRINHA !

Tel 2541-2416
DE 12:00 AS 00:00

Avenida Atlântica 994
Leme