



Cavalo Marinho

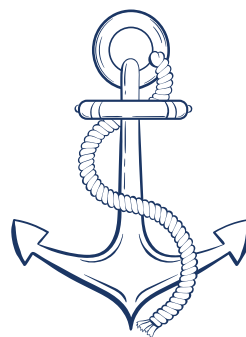
Special Menu

SEA DELIGHTS

- Sardines** 34.90
Sardines and bread. / Serves two people.
- Casquinha de Siri** 29.00
Crab meat / Individual.
- Bronzeado** 75.00
Fish sticks marinated in special spices and served with our own special sauce / Serves two people.
- Noruega** 31.90
Wonderful codfish croquettes / Serves two people.
- Camarão Paulista** 86.90
The traditional shrimp with garlic frisée. / Serves two people.
- Camarão Crock** 95.00
Delicious shrimps breaded in a mixture of coconut flakes, parmesan cheese and panko flour / Serves two people.
- Topless na Areia** 82.00
Delicious squid rings breaded in panko flour, served with lime sauce / Serves two people.
- Ceviche Peruano** 28.90
Fresh halibute, corn, red onion, leche de Tigre, pepper salt and cilantro. Served with delicious toasts / Individual.
- Polvo ao Vinagrete** 35.90
Fresh octopus vinaigrette with red onion, pepper salt, yellow and red pepper, tomatoes and lemon juice. Served with delicious toasts / Individual.
- Ceviche de Salmão** 35.90
- Frango Arrepiado** 75.00
Breaded chicken sticks served with honey mustard sauce.
- Filézinho na Areia** 85.00
Delicious sliced filet mignon, served with madeira sauce and caramelized onions, and bread slices.
- Filézinho Cavalo Marinho** 110.00
Sliced filet mignon, served with madeira sauce and caramelized onions, cheese, bacon croutons and deep fried cassava.
- Casa Comigo** 28.00
Baked onion rings served with red sauce.
- Golfinho** 8.00
Pastel: meat, shrimp, crab, cheese and napolitano. / Individual.
- Casadinho** 75.00
Delicious dried meat served with onions and deep fried cassava sticks.
- Mini Linguiças Alemãs** 42.00
German sausages salted in olive oil and parsley, served with Dijon mustard.
- Dadinhos de Tapioca** 36.00
Delicious deep fried tapioca dices with curd cheese, served with pepper jam.
- Brasileirinho** 34.00
It's our Number One, feijoada croquettes served with hot sauce.
- Cariocando** 18.00
It's also known as "Caldinho de Feijão" - grandma recipe / Individual.
- Carne de Sol e Mar** 85.00
Delicious slices of dried meat served with slices of curd cheese and deep fried cassava.
- Dadinhos de Polenta com Ragú de Costela** ... 32.00
The new favorite! Deep fried polenta (cornmeal) dices covered with ribs meat, served with pepper jam.

THE BEST SNACKS ARE HERE

- Pé na Jaca** 38.00
Delicious rustic fries, mixed cheeses and bacon croutons.
- Batata Gratin** 33.00
Fries covered in cheese and bacon croutons.
- Fritas** 28.00
Our tradicional crispy French fries.
- Aipim Gratin** 33.00
Our traditional deep fried cassava covered in cheese and bacon croutons.
- Aipim** 28.00
The delicious crispy fried cassava sticks.



STEAK CAVALO MARINHO

Picanha Nobre 165.00
The juicy and noble cut of picanha. Served with rice, fries and vinaigrette.

Picanha Gratin 175.00
Juicy picanha covered in melted cheese and parsley. Served with rice, fries and vinaigrette.

Picanha Dú Chef 120.00
Slices of juicy picanha. Served with fries and vinaigrette.

CAVALO MARINHO EXECUTIVE

Individual Dishes

Served from 11:00 a.m. To 04:00 p.m.
(Except Saturday, Sundays and Holidays)

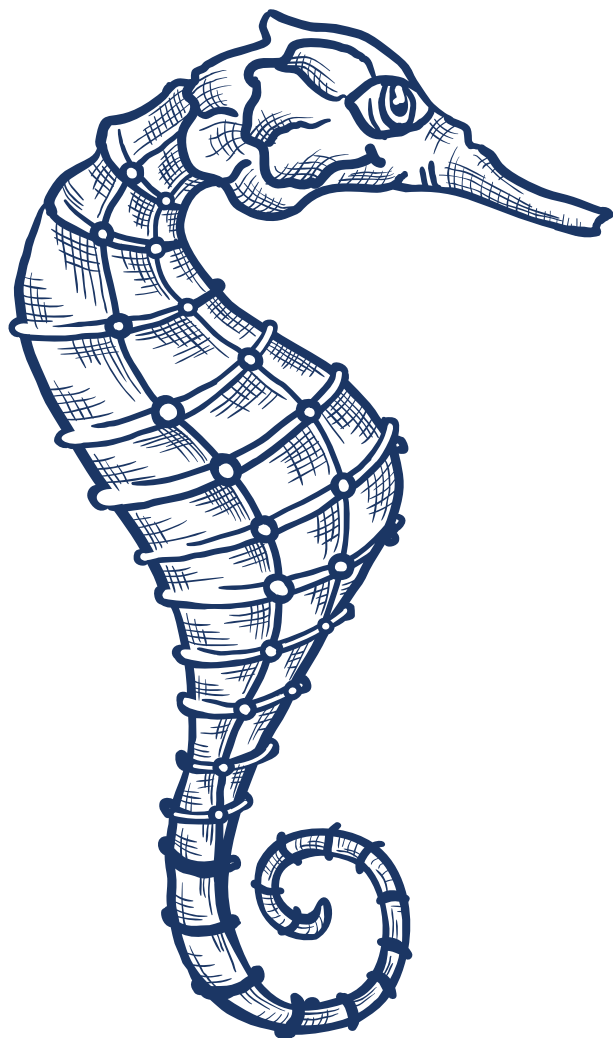
Salmão ao molho Belle Mounière 49.00
Salmon served with broccoli rice, salad and fries.

Escalopinho de Frango Marinado 29.00
Marinated Chicken in fine herbs. Served with rice, fries and Caesar salad.

Chicken Stroganoff 30.90
Served with rice and shoestring potatoes.

Meat Stroganoff 32.90
Served with rice and shoestring potatoes.

Cavalo Marinho's Beef 41.50
Filet mignon beef, fried egg, rice, beans and fries.



SPECIAL DISHES

Special Spaghetti 55.00
Spaghetti in butter with mignon slices.

Estrela do Mar 145.00
Grilled halibut filet. Served with shrimp sauce, rice and salad / Serves two people.

Sobre Ondas 160.00
Sesame crusted salmon. Served with broccoli rice and Caesar salad / Serves two people

Surfista Prateado 165.00
A wonderful shrimp cream served inside a coconut. Rice and palm oil flour / Serves two people.

Peixe Completo 180.00
Pink cusk-eel or namorado fish, served with salad (lettuce, tomatoes and onions) fries or fried cassava, rice, pirão (fish mush) and decorative fried shrimp. / Serves two people.

Paella Valenciana 185.00
Rice, squid, mussels, octopus, chicken strips, shrimp, special seasoning, crawfish / Serves two people.

Chapa do Mar 269.00
The delicious seafood mix: squid, mussels, crawfish, shrimp and fish. Served with Asian salad, broccoli rice and rustic potatoes / Serves two people.

SEA STAR

Moqueca Cavalo Marinho 180.00
Fish stew, shrimp, rice, palm oil farofa and pirão (fish mush).

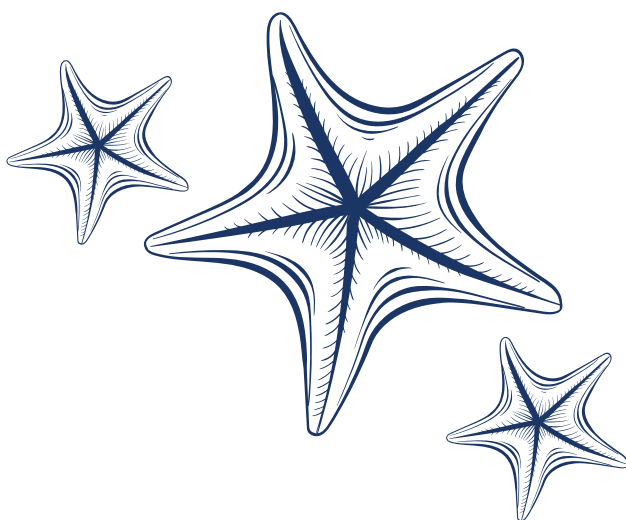
Seafood Spaghetti 60.00
Delicious spaghetti with tomato sauce and a mix of seafood (squid, mussels, octopus, fish and shrimp).

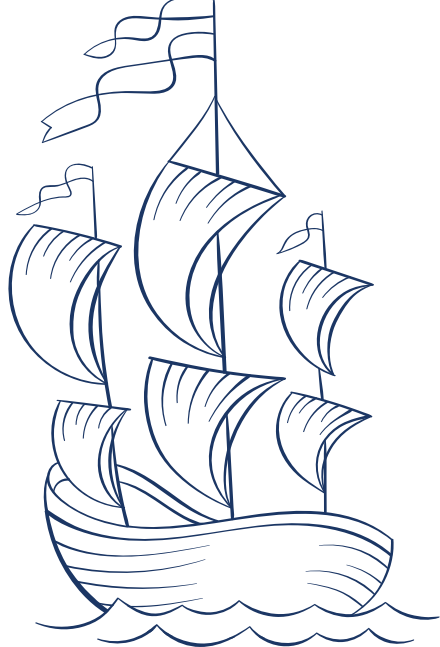
Shrimp Spaghetti 60.00
Delicious spaghetti with tomato sauce and shrimps.

Bobó de Camarão 140.00
The famous dish of shrimp, rice and palm oil farofa.

Arroz de Polvo com Brócolis 200.00
The new one: broccoli rice with octopus.

Arroz de Camarão 169.00
The delicious saffron rice with shrimps and parmesan cheese.





SIDE DISHES

Black beans	13.00
Rice	14.00
Mixed Rice	24.00
rice, shoestring potatoes, parsley, bacon and eggs.	
Broccoli Rice	19.00
Saffron Rice	24.00
Garlic Farofa	14.00
Egg Farofa	18.00
Palm Oil Farofa	14.00
Banana Farofa	18.00
Pirão <i>Fish mush</i>	14.00
Vinaigrette	9.00

CAVALO MARINHO FITNES

Chicken Caesar Salad	35.00
Lettuce, bacon croutons, Caesar dressing and grilled chicken.	
Sereia Salad	49.00
Salad, dried tomatoes, Parmesan cheese, shrimp, and honey mustard sauce.	
Caprese Salad	32.00
Layers of juicy fresh tomatoes, fresh mozzarella, deliciously flavorful fresh basil.	

ARTESANAL SANDWICHES

Hamburguer Maresia	29.00
Ribs hamburger, Australian bread, yellow cheese, caramelized pineapple, lettuce, Portuguese potatoes and barbecue sauce.	
Hamburguer Quebra Mar	35.60
Picanha hamburger, brioche bread, onion rings, caramelized onions, garden lettuce, Portuguese potatoes, and barbecue sauce.	

SAUCES

Homemade Sauce	5.50
Lemon Sauce	5.50
Honey Mustard	5.50
Red Sauce	5.50
Ranch	5.50

DESSERTS

Chocolate Brownie	26.00
Quindim	12.00
Mini Strawberry Chesseecake	18.00
Mini Crunchy Pavê.....	18.00
Petit Gateau.....	24.00

Menu elaborated and signed by

Joel Pinheiro

Gourmet chef and consultant

Follow Cavalo Marinho

www.quiosquecavalomarinho.com.br
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*The sale of alcoholic beverages
to under 18 years people is prohibited!*

Important Phones:

Defesa do consumidor - 2290-2485
 Vigilância Sanitária - 1746
 SUNAB - 2262-0797
 Procon - 151

Make your reservation :
 Birthdays and Corporative Events
 96499-6452 / 96409-2235
eventoscavalomarinho@gmail.com

Payment Methods:
 Money, Debit and Credit Cards




We do not accept checks.
 We do not accept food tickets.

Artistic Couvert:
 R\$10,00 per person

HOW WAS YOUR SERVICE?
**LEAVE YOUR FEEDBACK, IT IS VERY
 IMPORTANT TO US!**

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Become a Cavalo Marinho Partner.

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