

the view



SNACKS

BEEF CROQUETTE



Pirarucu fish cake

86

Pirarucu fish cake made with cassava. Moist on the inside and crispy on the outside, served with a citrus sauce made with Sicilian lemon, tucupi, and mint.

Brie & fig wrap

84

The perfect contrast between melted brie cheese and the intense sweetness of figs, accompanied by molasses.

Mignon steak and gorgonzola cheese

110

Two skewers with succulent cubes of filet mignon grilled to perfection and topped with a creamy gorgonzola sauce.

Platter of fine cold cuts

185

With a selection of artisan breads, Canastra cheese, Grana Padano cheese, Gorgonzola cheese, salami, Parma ham, fig jam, and tomato confit.

Shrimp & coalho cheese skewer

130

Two skewers of grilled shrimp and coalho cheese with passion fruit and plantain vinaigrette.

Mediterranean octopus

97

Sliced octopus with cream and smoked paprika, finished with creole parsley

Handmade beef croquette

83

Delicious beef croquette, cooked for 8 hours at low temperature, stuffed with Serra da Canastra cheese and served with Dijon mustard sauce.

APPETIZERS

Aji amarillo sea bass ceviche

92

Delicate pieces of sea bass marinated in lemon juice, mixed with red onion, cilantro, and aji amarillo sauce.

SEA BASS
CEVICHE



Truffled filet mignon carpaccio

80

Filet mignon carpaccio with truffle oil, Parmesan cheese, arugula, and caper pesto.

Steak tartare

98

Filet mignon chopped with a knife, mixed with red onion, capers, Dijon mustard, egg yolk, and special seasonings, served with toast.

Fish & green apple tiradito

90

Delicate slices of green apple and sea bass. Finished with orange blossom honey.

Fig carpaccio

102

Thin slices of figs with olive oil and fleur de sel, finished with a vinegar reduction.

Tartare terra & embers

110

Seared mushrooms and plantains cut with a knife. Finished with herb olive oil.

Caesar Salad

59

Traditional Caesar salad, prepared with iceberg and romaine lettuce, croutons, bacon, Parmesan cheese, and classic Caesar dressing.

The View Salad

70

Mix of organic greens, Japanese cucumber, confit cherry tomatoes, buffalo mozzarella, green apple with mustard and honey dressing

Additions to your salad

Chicken 80g

18

Filet Mignon 80g

31

Shrimp VM 80g

37



CREAMY RICE WITH
OCTOPUS

MAIN COURSES

Seafood moqueca risotto

190

A reinterpretation of the classic seafood moqueca in the form of a risotto, combining intense and fresh flavors.

Ravioli due volti

138

A ravioli with a combination of two typical Brazilian ingredients: dried beef and cabotiá pumpkin, finished with coalho cheese fonduta.

Coconut rice with curry and vegetables

125

Lightly spicy white rice with braised vegetables, drizzled with coconut milk and finished with coconut flakes.

Sea bass with beurre blanc sauce

193

Grilled sea bass fillet served with beurre blanc sauce made with butter, white wine, and lemon, accompanied by plantain purée and almond farofa.

Filet mignon au poivre

180

Grilled filet mignon, covered with green pepper sauce, accompanied by fresh mushroom risotto.

Filet à la piemontese – Reinterpretation

182

Grilled filet mignon with Berna bacon, served with creamy risone and fresh mushrooms.

Entrecôte with rapadura glaze

172

Entrecôte with rapadura glaze, accompanied by a mille-feuille of Brazilian roots and coalho cheese cream, evoking a touch of the Brazilian sertão.

Coffee shank

175

Lamb shank with coffee sauce, accompanied by vegetables and smoked eggplant aligot and canastra cheese.

Duck magret au vin

165

Duck magret with wine sauce and red fruit purée.



RED VELVET CAKE

Cocoa linguine with shrimp

183

*Linguine pasta made with cocoa, served with shrimp sautéed in olive oil and garlic, finished with Sicilian lemon zest.
Octopus rice soup*

Creamy rice with octopus

158

A creamy rice dish slowly cooked with octopus, crispy Portuguese chorizo, bell peppers, tomato, and spices, finished with a braised octopus tentacle on top, resulting in a comforting and flavorful dish.

DESSERTS

Torre the view

65

Cookies layered with vanilla ice cream, drizzled with chocolate ganache and red fruit soup.

Cumaru and strawberry crème brûlée

55

Crème brûlée flavored with cumaru, accompanied by fresh strawberries.

Creamy coconut cake

53

A creamy coconut cake, accompanied by a crumble of nuts and cocoa.

Sablé Iça

62

Sablé biscuit base filled with cupuaçu ganache and covered with açai mousse.

Brownie with ice cream

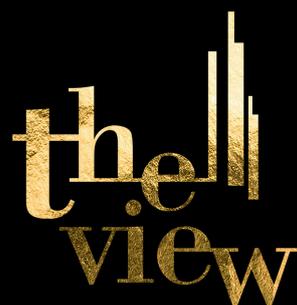
54

Chocolate brownie served with a scoop of vanilla ice cream and chocolate sauce.

Red velvet cake

50

Soft cake with a hint of chocolate and vibrant red velvet color, topped with creamy cream cheese frosting and red fruit sauce.



Siga-nos @theviewbar

Contato (11) 96608-6446

Reservas acesse www.theviewbar.com.br

Alameda Santos, 981 • 30º andar • Rooftop

Jardim Paulista, São Paulo