



**TAVERNA
AMAZONICA**

CHURRASCO & DINNER SHOW | MILANO

MENÙ

Taverna Amazonica was born from the desire to immerse you in the authentic atmosphere and intense sensations of the tropical Amazonian and Brazilian world. Our restaurant is decorated with tropical greenery, lush plants and exotic flowers, taking you on a journey full of flavor and fun.

During this long evening, you'll be able to savor the tradition of Brazilian cuisine thanks to our careful selection of top-quality ingredients.

Quality is a key element of our experience: we'll be delighted to offer you the best wines and cocktails to accompany you late into the night.

Experience an unforgettable evening: let yourself be carried away by tropical vibes and enjoy the show from our professional performers.

After dinner, sip a tropical cocktail while listening to the music of our DJs.

BEM-VINDO A TAVERNA AMAZONICA!

(Welcome to Taverna Amazonica)

CHURRASCO MENU

39€

+3€ COVER CHARGE

ONE ROUND OF EACH CUT IS INCLUDED

Churrasco meat cuts

CHICKEN DRUMSTICK (Coxa de frango)

The drumstick is the most flavorful part of the chicken leg, cooked on the bone to keep it juicy

VERZINO SAUSAGE (Linguiça)

A dry-cured pork sausage with a bold, authentic flavor, seasoned with natural herbs.

TURKEY WRAPPED IN BACON (Peito de peru com bacon)

Selected turkey breast wrapped in a veil of smoked bacon, slow-cooked to maintain tenderness and fragrance

SPICY SAUSAGE (Linguiça picante)

A pork sausage seasoned with chili pepper

PORK COLLAR (Lombo de porco)

A premium slow-cooked pork cut.

SMOKED HAM (Presunto defumado)

A smoked ham cut seasoned with traditional Brazilian flavors

Sides

POLENTA

JUCA (Manioca)

WHITE RICE (Arroz branco)

BLACK BEAN STEW (Feijoada)

FRIED PLANTAIN

VINAIGRETTE

Brazilian-style tomato and onion sauce

FAROFA

Toasted cassava flour with spices

AMAZONIAN RICE

GRILLED VEGETABLES

CHIMICHURRI SAUCE

GARLIC MAYONNAISE

GRILLED SMOKED SCAMORZA

A savory grilled cheese with a smoky finish.

BEEF RUMP CAP (Picanha)

The queen of Brazilian churrasco, this noble cut from the top of the rump features a distinctive fat cap, making it incredibly juicy and flavorful

TRUFFLE BEEF RUMP CAP (Picanha nobre com trufa)

A luxurious variation of the classic picanha, enriched with truffle

BOTTOM SIRLOIN (Maminha)

A tender and flavorful beef cut from the lower belly.

TOP SIRLOIN (Alcatra)

A lean, premium cut from the rear quarter of the beef, prized for its tenderness and delicate flavor

CHUCK ROAST

A flavorful cut from the beef shoulder

ENTRAÑA (REPLACING CUPIM) (Entranha)

A prized cut from the outer skirt, full of flavor and tenderness, replacing the traditional Zebu hump cut (Cupim).

STRIPLOIN (Contrafilé)

A top-grade cut from the rear of the beef.

OUR MEAT SELECTION MAY VARY BASED ON AVAILABILITY, BUT WE ALWAYS GUARANTEE 12 DIFFERENT CUTS.

À LA CARTE DISHES

PÃO DE QUEIJO (6 pcs) 10
Traditional Brazilian cheese bread made with cheese flour

FRITOS (8 pcs) 12
A mix of typical Brazilian fried snacks

PICANHA STEAK (300 gr. Picanha Nobile) 35
300g of premium picanha beef with grilled vegetables (served with all our side dishes)

BEEF STRIPLOIN (300 gr. Controfiletto di manzo) 35
300g beef striploin with grilled vegetables (served with all our side dishes)

BOBÒ DE CAMARÃO 22
Shrimp in a creamy yuca and coconut milk sauce

VEGETARIAN MENU

29-€ +3-€ COVER CHARGE

BEYOND MEAT CHURRASCO
Includes a Beyond Meat burger cut and a Beyond Meat sausage cut

CHEESE EMPANADAS (2 pcs)

Sides

POLENTA

JUCA (Manioca)

WHITE RICE (Arroz branco)

FRIED PLANTAIN

VINAIGRETTE

Brazilian-style tomato and onion sauce

FAROFA

Toasted cassava flour with spices

GRILLED VEGETABLES

CHIMICHURRI SAUCE

GARLIC MAYONNAISE

DESSERTS

GRILLED PINEAPPLE 5
with brown sugar and cinnamon

COCONUT PUDDING 7

PASSION FRUIT MOUSSE 7

COCONUT BRIGADEIRO 7
Brazilian coconut truffle

MELTED CHOCOLATE LAVA CAKE 7

CHURROS 7
with Melted Chocolate

DRINK LIST

Signature Caipirinha

CAIPIRINHA CLASSICA 10
Artisanal cachaça, fresh lime and cane sugar

CAIPIRINHA MANGO 10
Artisanal cachaça, fresh lime, cane sugar and mango puree

CAIPIRINHA PAPAYA 10
Artisanal cachaça, fresh lime, cane sugar and mashed fresh papaya

CAIPIRINHA PASSION FRUIT 10
Artisanal cachaça, fresh lime, cane sugar, and passion fruit pulp

Paloma Selection

PALOMA CLASSICO 10
Patron Silver Tequila, grapefruit soda and lime

PALOMA SMOKY 10
Montelobos Mezcal, grapefruit soda, lime and smoked salt

SPICY PALOMA 10
Patron Reposado Tequila, lime, grapefruit soda, jalapeño infusion and Amazonian chili

Margarita Selection

MARGARITA CLASSICO 12
Patron Silver Tequila, Cointreau, fresh lime and Maldon salt

TOMMY'S MARGARITA 12
Patron Tequila (100% agave), fresh lime and agave syrup

SPICY MARGARITA 12
Patron Reposado Tequila, lime, agave, jalapeño infusion and Amazonian chili

Signature Cocktails

RIO DE JANEIRO 12
Tanqueray Ten Gin, lime, basil, cane sugar and ginger beer

SAN PAOLO 12
Dark rum, grilled pineapple, lime, muscovado sugar and cocoa Bitter

MANAUS 12
Grey Goose Vodka, passion fruit, vanilla, guaraná syrup and prosecco

SALVADOR 12
Artisanal cachaça, fresh coconut, lime and cinnamon syrup

Signature Mocktails

BELÉM 10
Lime, mint, cane sugar and ginger ale

FORTALEZA 10
Pineapple juice, coconut milk and lime

RECIFE 10
Passion fruit, green tea, honey and soda

BRASÍLIA 10
Papaya, mango, lime and tonic water

International Cocktails

NEGRONI 12

Campari, Martini Rosso, Tanqueray Ten Gin

GIN TONIC 12

Tanqueray Ten Gin, Fever Tree Indian Tonic water

VODKA MARTINI 12

Grey Goose Vodka, Dry Vermouth

MOSCOW MULE 12

Grey Goose Vodka, lime juice,
Fever Tree Ginger Beer

CUBA LIBRE 12

White rum, Coca-Cola, lime juice

MOJITO 12

White rum, lime juice, soda, mint

OLD FASHIONED 12

Bourbon, Angostura, cane sugar, soda

WHISKEY SOUR 12

Whiskey, lime juice, cane sugar

ESPRESSO MARTINI 12

Grey Goose Vodka, coffee liqueur, sugar syrup,
espresso

PIÑA COLADA 12

Rum, pineapple juice, coconut cream

DAIQUIRI 12

Rum, Cointreau, lime, sugar syrup

DAIQUIRI FROZEN 12

Rum, Cointreau, lime, sugar syrup, strawberry
puree

PREMIUM Gin & Tonic Selection

15€

*Accompanied by Premium
Fever Tree Tonic*

GIN MARE

GIN HENDRICK'S

GIN MALFY LEMON

GIN MALFY GRAPEFRUIT

GIN MARE CAPRI

GIN MONKEY'S

GIN AMUERTE

GIN TANQUERAY FLOR DE SEVILLA

GIN NORDES

GIN ADAMUS

GIN ROKU

DISTILLERY

CHUPITERIA

Whiskey

Accompanied by water and ice

BULLEIT RYE	
LAPHROAIG 10 years	8
JOHNNIE WALKER BLACK LABEL	10
CAOL ILA 12 years	10
MCALLAN 12 years	12
OBAN 14 years	15
	15

Rum

Accompanied by chocolate and orange

ZACAPA SOLERA 23	12
DICTADOR 20 YEARS	15
ZACAPA XO'	18
DICTADOR AURUM	20

Vodka

Accompanied by ice and a slice of lime

GREY GOOSE	10
BELVEDERE	10
BELUGA	12
BELUGA GOLD LINE	18

Tequila

Accompanied by salt and lemon

PATRON SILVER 5€	5
PATRON REPOSADO 6€	6
PATRON ANEJO 6€	6
PATRON EL CIELO 10€	10
DON JULIO BLANCO 5€	5
DON JULIO REPOSADO 6€	6
CLASE AZUL PLATA 20€	20
CLASE AZUL REPOSADO 25€	25

Amari

AMARO MONTENEGRO	4
AMARO DEL CAPO	4
AMARETTO DI SARONNO	4
BAILEYS IRISH CREAM	4
LIMONCELLO DI SORRENTO	4
JEFFERSON	5
SAMBUCA MOLINARI	4
HIERBAS	5
AMARO HOJA DE COTA	5

BIRRE

CRUIZCAMPO DRAFT 0,25 L	4	DESPERADOS 0,33 L	6
CRUIZCAMPO DRAFT 0,50 L	7	ESTRELLA DAMM 0,25 L	7
CORONA 0,33 L	6	DAURA (GLUTEN FREE) 0,33 L	7
ICHNUSA NON FILTRATA 0,33 L	6		

BEVANDE

STILL WATER San Benedetto millenium	3	SPRITE 0,33 L	4
SPARKLING WATER San Benedetto millenium	3	LEMON ESTATHE 0,25 L	4
COCA COLA 0,33 L	4	PEACH ESTATHE 0,25 L	4
COCA COLA ZERO 0,33 L	4	GUARANA' 0,33 L	6
FANTA 0,33 L	4		

COPERTO 3€



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