

20BARRA9



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# APPETIZERS

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<b>BREAD ON THE EMBER GRILL</b> .....	15
Crispy, served with butter with fresh herbs and aioli sauce.	
<b>COALHO CHEESE</b> .....	29
The traditional coalho cheese, similar to cheese curds, on the stick.	
<b>1/2 COALHO CHEESE</b> .....	17
<b>HOUSE BREADED STEAK (200G)</b> .....	39
Steak breaded in panko flour, almonds and parmesan cheese. Chef's mustard on the side.	
<b>20'S CROQUETTE</b> .....	29
Made with meat roasted on the parrilla. Served with our BBC9 (barbecue) sauce.	
<b>CRISPY HEARTS</b> .....	39
The classic barbecued chicken hearts, but breaded in panko flour and fried.	
<b>BURRATA</b> .....	79
Served with fresh arugula, cherry tomatoes and ember grilled bread.	
<b>PARRILLERA SAUSAGE</b> .....	39
A house exclusivity. Lightly spicy (mild), it comes with farofa (toasted flour mix) and tomatillo salsa verde dip.	
<b>PORK MATAMBRITO ON THE EMBER GRILL</b> .....	39
With lemon and house farofa (toasted flour mix).	
<b>FILET ON A STICK</b> .....	29
Similar to a street barbecue vendor, but made with filet. House farofa (toasted flour mix) on the side.	
<b>FRENCH FRIES</b> .....	22
A portion, house sauce on the side.	
<b>FRIED CASSAVA/MANIOC</b> .....	22
A portion, house sauce on the side.	

# GRILLED ON THE PARRILLA

**CHORIZO STEAK (600G) ..... 74**

The center and most tender part of the sirloin steak, or striploin steak.

**SHORT RIBS (600G)..... 119**

It is a premium cut from the lower portion of the front section rib cage. Also known as beef ribs.

**FLANK STEAK (600G) ..... 129**

Traditionally gaúcho, with both the fat and lean part.

**PICANHA (500G) ..... 149**

Popular Brazilian Cut of beef, the top sirloin cap or rump cover.

**OCTOPUS ON THE EMBER GRILL (200G) ..... 119**

Served with golden Saute potatoes and aioli sauce.

**PINK SHRIMP ON THE EMBER GRILL (200G)..... 89**

3 units of Colossal pink shrimp served with the house salsa sauce.

**ENTRECÔTE SUPREME SELECTION (350G) ..... 99**

It is a premium boneless cut of beef from the rib area, similar to a rib eye.

**ENTRECÔTE GRAN RESERVES (350G) ..... 119**

Selected lots from the best current producers, a guarantee of flavor and marbling (intramuscular fat).

**PRIME RIB DRY AGED 30 DAYS (600G) ..... 249**

Joined in the same piece the entrecôte and the most tender part of the rib. Dry aging provides incredible tenderness and a flavor with a hint of almonds.

**DENVER STEAK GRAN RESERVA (200G)..... 79**

**URUGUAYAN WAGYU SHORT RIBS (500G) ..... 149**

It is a premium cut from the lower portion of the front section rib cage. Also known as beef ribs. Millennial breed with an extreme level of marbling, flavor and tenderness.



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# SIDE DISHES

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<b>RED BELL PEPPERS WITH CHEESE</b> .....	29
Ember grilled, with colonial Montenegro cheese and the house tomatillo salsa verde dip.	
<b>SWEET POTATO ON THE EMBER GRILL</b> .....	29
With cheese and the house tomatillo salsa verde dip.	
<b>MIX OF VEGETABLES ON THE EMBER GRILL</b> .....	39
Japanese pumpkin (kabocha squash), broccoli, red onion, Portobello mushroom, cherry tomatoes, string bean and carrot.	
<b>RISOTTO CRISPY</b> .....	34
Rice cake style, but made of grana padano risotto, very juicy.	
<b>1/2 RISOTTO CRISPY</b> .....	20
<b>BROCCOLI RABE ON THE EMBER GRILLA</b> .....	29
Served with sliced almonds and special sauce.	
<b>PUMPKIN PUREE ON THE EMBER GRILL</b> .....	29
Served with house pesto and cheese.	
<b>MASHED POTATOES WITH CHEESE</b> .....	35
The house mashed potatoes with a lot of cheese.	
<b>WHITE RICE OR BEANS</b> .....	14
The house fluffy white rice or black beans with sausage.	

## FROM THE VEGETABLE GARDEN

<b>HOUSE-STYLE CAPRESE</b> .....	39
Mix of green leaves, gaucho tomato, buffalo mozzarella and the house pesto sauce.	
<b>HOUSE POTATO SALAD</b> .....	23
Served with the house homemade mayonnaise, boiled egg and parsley.	
<b>CAESAR ON THE EMBER GRILL</b> .....	35
Romaine lettuce made on the ember grill, house Caesar sauce, grana padano cheese and croutons.	
<b>SALAD MIX</b> .....	39
Gaucho tomato, lettuce, arugula, carrot, very thin red onion with red wine vinaigrette.	
<b>1/2 SALAD MIX</b> .....	24
<b>GREEN SALAD</b> .....	29
Mix of green leaves, yogurt sauce, grana padano cheese and bread crisps.	
<b>GREEN SALAD</b> .....	19

# BURGERS

Brioche bread, exclusive meat blend, cheddar, house sauce, fresh arugula, gaicho tomato slice, red onion. Prepared, of course, on the ember grill.

**HOUSE BURGER (180G)** ..... 45

**DOUBLE BURGER (180G)** ..... 55

<b>ADDS</b>	Bacon / double cheese .....	6
	House sauce .....	5

**LOCAL9** ..... 49

Brioche bread, 180g meat blend, colonial cheese, house sauce, homemade brisket made with slow cooking for 8 hours, fresh arugula, red onion and our BBC9 (barbecue) sauce.

**LADAI9** ..... 49

Brioche bread, 180g exclusive meat blend, house sauce, colonial cheese, caramelized onion and bacon.

**DON9** ..... 55

180g meat blend, brioche bread, house sauce, cheddar cheese, colonial cheese breaded in panko flour, and crispy bacon.

**GARGAMEL DREAM (VEGETARIAN)**..... 45

Brioche bread, Portobello mushroom, colonial cheese, house sauce, arugula, gaicho tomato and red onion.





# TO MAKE IT SWEET

## **CARLOTA'S PUDDING DUO ..... 20**

Dulce de leche (caramelized milk)  
and Sweet condensed milk.  
We even considered it,  
but this one is a must.

## **CARLOTA'S PUDDING ..... 12**

Dulce de leche (caramelized milk)  
or Sweet condensed milk.

## **COCADA ..... 19**

Coconut candy made in the oven.  
To eat on your knees. (Because it's  
so delicious, it's a sin.) Served with  
2 scoops of coconut ice cream.

## **BROWNIE WITH ICE CREAM ..... 19**

House made brownie with 3 kinds  
of chocolate (milk, dark and white).  
Chocolate ganache and  
vanilla ice cream.



# DRINKS



# OUR CREATIONS

## 20BARRA9

Tanqueray Gin with cardamom infusion, lemon grass syrup, citrus notes, tonic water, toasted pineapple on the grill, chimarrão cream (herb cream).

39

## MANDA BRASA (FIRE IT UP)

Cachaça Carvalho, Cachaça Amburana, ginger syrup, Persian lime juice, lime leaves, activated charcoal powder.

35

## LAGARTEANDO (RESTING IN THE SUN)

Vodka Ketel One with bergamot peel infusion, chamomile syrup, Persian lime juice, brut sparkling wine.

35

## BAHGUAL

Johnny Walker Red Label, honey syrup, pineapple juice, Persian lime juice and a dash of Angostura bitter.

39



## **3, 2, RUM**

8 Years and Gold Bacardi Rum blend,  
raspberry and ginger syrup, Persian lime  
juice, peppermint leaves and a dash  
of Angostura bitter.

39

## **VANILLA SLASH LOVE (A PUN WITH OUR NAME)**

Rum Bacarddi blanco com infusão de  
amora e baunilha, xarope de framboesa,  
Orgeat, suco de limão e água com gás.

32

## **ANITA GARIBALDI**

Aged white rum blend, native Brazilian honey,  
drops of Angostura bitter, Persian lime juice.

39

# THE CLASSICS

<b>MOSCOW MULE</b>	<b>29</b>
Vodka, Persian lime juice, ginger syrup and sparkling water.	
<b>APEROL SPRITZ</b>	<b>35</b>
Italian appetizer Aperol, orange and sparkling wine.	
<b>MOJITO</b>	<b>29</b>
Silver Rum, Persian lime juice, sugar, mint leaves and sparkling water.	
<b>FERNET COLA</b>	<b>39</b>
White Fernet with small Coca-Cola bottle.	
<b>NEGRONI</b>	<b>35</b>
Gin Tanqueray, Campari, sweet Vermute.	
<b>OLD FASHION</b>	<b>35</b>
Bourbon, sugar, drops of Angostura bitter and orange.	
<b>MARGARITA</b>	<b>29</b>
Tequila Repousado (rested), agave, salt, Persian lime juice.	
<b>CARAJILLO</b>	<b>29</b>
Licor43 and espresso shot.	
<b>RED HIGHBALL</b>	<b>35</b>
Red Label, coconut water and Schweppes tonic water.	
<b>DRY MARTINI TANQUERAY</b>	<b>39</b>
Gin and extra dry Vermouth.	
<b>DRY MARTINI TANQUERAY 10</b>	<b>55</b>
Gin and extra dry Vermouth.	
<b>COSMOPOLITAN CIROC 40</b>	<b>39</b>
Vodka, Cointreau, Persian lime and cranberry juice.	
<b>COSMOPOLITAN KETEL ONE</b>	<b>35</b>
Vodka, Cointreau, Persian lime and cranberry juice.	

# GT & CAIPIRINHAS

## GIN TONIC CLASSIC

Gin tonic, Schweppes, Persian lime, lemons and rosemary.

TANQUERAY .....	32
TANQUERAY SEVILLA .....	34
TANQUERAY 10 .....	49

## STRAWBERRY AND HIBISCUS ..... 33

Tanqueray Gin with strawberry infusion, hibiscus syrup, juniper seed and Schweppes tonic water.

## PASSION FRUIT, LEMON GRASS AND PINEAPPLE ..... 33

Tanqueray gin, passion fruit pulp, Lemon grass syrup, pineapple juice and Schweppes tonic water.

## CAIPA/9 ..... 25

Organic cachaça Casa Bucco, bergamot (depending on the season) and Persian lime.

## CAIPIRINHA CLASSIC ..... 25

Organic Cachaça Casa Bucco and Persian lime.

## CAIPIROSKA ..... 26

Ketel One vodka and Persian lime.

## CAIPIROSKA + BERGA ..... 29

Ketel One vodka, bergamot (depending on the season) and Persian lime.

## NON-ALCOHOLIC

### A LA PUCHA

Honey, Persian lime juice, orange blossom water, rosemary, black pepper, lemon grass and sparkling water.

21

### FRESH & LOCAL

Pineapple and Apple juice, cinnamon and clove syrup, Persian lime and sparkling water.

21

# SHOTS AND BOTTLES

TALISKER SINGLE MALT (SHOT) .....	70
JW RED LABEL (SHOT) .....	25
JW RED LABEL (BOTTLE) .....	260
JW BLACK LABEL (SHOT).....	30
JW BLACK LABEL (BOTTLE) .....	350
JW GOLD LABEL RESERVE (SHOT).....	50
JW BLUE LABEL (SHOT) .....	135
BULLEIT BOURBON (SHOT).....	35
CIROC (SHOT).....	25
CIROC (BOTTLE) .....	290
TANQUERAY N°10 (SHOT) .....	55
TANQUERAY SEVILLA (SHOT) .....	32
EL JIMADOR (SHOT) .....	35
EL JIMADOR (BOTTLE) .....	280
DON JULIO BRANCA (SHOT) .....	45
DON JULIO BRANCA (BOTTLE) .....	600
LICOR 43 (SHOT).....	35
CACHAÇA ORGÂNICA CASA BUCCO (SHOT) .....	24
FERNET BRANCA (SHOT) .....	35
LIMONCELLO (SHOT) .....	20
CAMPARI (SHOT) .....	19
JAGERMEISTER (SHOT) .....	29
BRASILBERG (SHOT) .....	18
SILVER GRAPPA (SHOT) .....	33
GOLD GRAPPA (SHOT) .....	35

# BEERS & CHOPPS

## LONG NECK

Corona and Becks .....	15
Goose Island IPA .....	24
Goose Island Midway Session IPA .....	14

## CHOPP (300ML)

Brahma .....	24
Goose Island .....	24

## BEVERAGES

<b>WATER</b> .....	6
Sparkling and still.	
<b>WILLIAM &amp; SONS COFFEE</b> .....	8
Single or double.	
<b>SOFT DRINK</b> .....	8
<b>LEMONADE</b> .....	12
The traditional Swiss Lemonade.	
<b>ORANGE JUICE</b> .....	12
Glass - 100% natural and fresh.	
<b>DELL VALE 100% FRUIT JUICE</b> .....	13
Apple or grape.	
<b>DÊVI KOMBUCHA</b> .....	22
Organic and probiotic fermented tea-based drink, naturally carbonated, refreshing, tasty and nutritious. Berries or Pineapple with ginger.	
<b>MONSTER</b> .....	19
Energy and Ultra.	
<b>SCHWEPES</b> .....	8
Regular and Zero.	



# DID YOU KNOW?

**20BARRA9** The name refers to September 20, a state holiday that celebrates the Farrroupilha Revolution, a civil war that occurred when the state declared its independence from the rest of the country in 1835.

# OUR BELIEFS

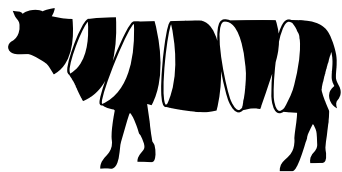
We feed the fire. Fire feeds us. Throughout this cycle, our lives happen. Around the ember, we make friends. We tell stories. We collect memories. We make up (and change) our minds. All in the name of this sacred ritual. It goes way beyond the preparation of the barbecue. A ceremony that connects us to who we are. Grabbing the meat in your hand. Sharpening the knife. Going through the smoke. For everything these things mean, we decided to make it our reason. We are gauchos with open minds and borders. We respect this whole tradition. Do we agree on everything? No. Our mission is to build a piece of the world we want to live in. With a lot of exchange and no prejudice. Less constrained. More good vibes.

**WE'D LOVE IT IF YOU  
GAVE US A FOLLOW.**

 **20BARRA9**



**READY TO PRESS PLAY,  
AND GET IN OUR VIBE?**



**20BARRA9**