

20BARRA9



APPETIZERS

BREAD ON THE EMBER GRILL	19
Crispy, served with butter with fresh herbs and aioli sauce.	
COALHO CHEESE	34
The traditional coalho cheese, similar to cheese curds, on the stick.	
1/2 COALHO CHEESE	19
HOUSE BREADED STEAK (200G)	39
Steak breaded in panko flour, almonds and parmesan cheese. Chef's mustard on the side.	
20'S CROQUETTE	29
Made with meat roasted on the parrilla. Served with our BBC9 (barbecue) sauce.	
BURRATA	79
Served with fresh arugula, cherry tomatoes and ember grilled bread.	
PARRILLERA SAUSAGE	39
A house exclusivity. Lightly spicy (mild), it comes with farofa (toasted flour mix) and tomatillo salsa verde dip.	
PORK MATAMBRITO ON THE EMBER GRILL	39
With lemon and house farofa (toasted flour mix).	
FILET ON A STICK	29
Similar to a street barbecue vendor, but made with filet. House farofa (toasted flour mix) on the side.	
FRENCH FRIES.....	24
A portion, house sauce on the side.	
FRIED CASSAVA/MANIOC	24
A portion, house sauce on the side.	

GRILLED ON THE PARRILLA

CHORIZO STEAK (600G) 84

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

SHORT RIBS (600G)..... 129

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

FLANK STEAK (600G) 139

Traditionally gaucho, with both the fat and lean part.

PICANHA (500G) 169

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

OCTOPUS ON THE EMBER GRILL (200G) 129

Served with golden Sauté potatoes and aioli sauce.

ENTRECÔTE SUPREME SELECTION (350G) 109

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

ENTRECÔTE GRAN RESERVES (350G) 129

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

PRIME RIB DRY AGED 30 DAYS (600G) 269

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)..... 89

URUGUAYAN WAGYU SHORT RIBS (500G) 179

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.



SIDE DISHES

RED BELL PEPPERS WITH CHEESE	29
Ember grilled, with colonial Montenegro cheese and the house tomatillo salsa verde dip.	
SWEET POTATO ON THE EMBER GRILL	29
With cheese and the house tomatillo salsa verde dip.	
MIX OF VEGETABLES ON THE EMBER GRILL	49
Japanese pumpkin (kabocha squash), broccoli, red onion, cherry tomatoes, string bean and carrot.	
RISOTTO CRISPY.....	39
Rice cake style, but made of grana padano risotto, very juicy.	
1/2 RISOTTO CRISPY.....	24
BROCCOLI RABE ON THE EMBER GRILLA	29
Served with sliced almonds and special sauce.	
PUMPKIN PUREE ON THE EMBER GRILL	29
Served with house pesto and cheese.	
MASHED POTATOES WITH CHEESE.....	35
The house mashed potatoes with a lot of cheese.	
WHITE RICE OR BEANS.....	16
The house fluffy white rice or black beans with sausage.	

FROM THE VEGETABLE GARDEN

HOUSE-STYLE CAPRESE	39
Mix of green leaves, gauchito tomato, buffalo mozzarella and the house pesto sauce.	
HOUSE POTATO SALAD	25
Served with the house homemade mayonnaise, boiled egg and parsley.	
CAESAR ON THE EMBER GRILL	39
Romaine lettuce made on the ember grill, house Caesar sauce, grana padano cheese and croutons.	
SALAD MIX	39
Gauchito tomato, lettuce, arugula, carrot, very thin red onion with red wine vinaigrette.	
1/2 SALAD MIX	24
GREEN SALAD.....	29
Mix of green leaves, yogurt sauce, grana padano cheese and bread crisps.	
GREEN SALAD	19

BURGERS

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

HOUSE BURGER (180G)	49
DOUBLE BURGER (180G)	59

ADDS

Bacon / double cheese	6
House sauce	5

LOCAL9	55
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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.

LADAIA9	55
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Brioche bread, 180g exclusive meat blend, house sauce, colonial cheese, caramelized onion and bacon.

DON9	59
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180g meat blend, brioche bread, house sauce, cheddar cheese, colonial cheese breaded in panko flour, and crispy bacon.

GARGAMEL DREAM (VEGETARIAN)	49
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Brioche bread, Portobello mushroom, colonial cheese, house sauce, arugula, gaucho 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 20

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 29

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

DRINKS



OUR CREATIONS

20 BARRA 9

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.

35

THE CLASSICS

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

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

DID YOU KNOW?

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

OUR BELIEFS

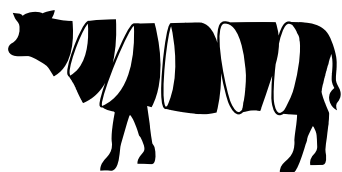
We feed the fire. Fire feeds us. Throughout this cycle, our lives happen. Around the ember, we make friends. We tell stories. We collect memories. We make up (and change) our minds. All in the name of this sacred ritual. It goes way beyond the preparation of the barbecue. A ceremony that connects us 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