



20BARRA9

BALI HAI ATLÂNTIDA



*We feed the fire.
The fire feeds us.*

*Throughout this cycle, our lives happen.
Around the ember, we make friends.
We tell stories. We collect memories.*

*We make (and change) up our minds.
All in the name of this sacred ritual.
It goes way beyond the preparation of the barbecue.*

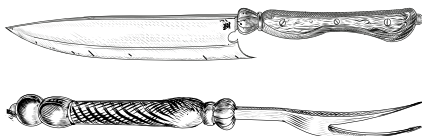
*A ceremony that connects us to who we are.
Hand grabbing the meat. Sharpening the knife.
Crossing through the smoke.
For everything those things mean,
we decided to make it our reason.*

*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 wish to live in.
With a lot of exchange and no prejudice.
Less constrained. More good vibes.*

APPETIZERS

GRILLED SEAFOOD SKEWER.....	35
Shrimp, squid, zucchini, and red onion on a stick. Finished with an oriental sauce.	
CRISPY SHRIMP.....	144
Shrimp breaded in panko with special seasoning from 20. Served with sweet and sour sauce.	
CRISPY FISH.....	109
Meca fish fillet, breaded in panko with special seasoning from 20.	
TUNA TARTARE.....	94
Hand-chopped tuna with soy sauce, sesame oil, Sicilian lemon juice, ginger, scallions, and a blend of sesame seeds. Served with house-made plantain chips.	
CRAB SHELL.....	35
A Bali Hai classic, Wilson's original recipe, crab meat sautéed with coconut milk and cream, with parmesan cheese.	
HOUSE GARLIC BREAD.....	29
Artisan garlic bread baked in-house with roasted garlic, creamy Brazilian cream cheese, colonial-style cheese, finished with basil and parsley.	



PARRILLERA SAUSAGE.....	57
A house exclusivity. Lightly spicy, it comes with farofa and tomatillo salsa verde dip.	
COALHO CHEESE (3 UN).....	39
The traditional coalho cheese, on a stick.	
BURRATA WITH TOMATO TARTARE	89
Served with fresh arugula and grilled bread.	
GRILLED PORK MATAMBRITO.....	57
Charcoal-grilled pork matambrito with sicilian lemon and house farofa.	

ADD A LA PIZZA Colonial cheese, cherry tomatoes, red onion, and house chimichurri. **+ 10**

APPETIZERS

SHRIMP PASTEL WITH CHEESE	25
20BARRA9 special recipe: shrimp with a touch of cottage cheese and colonial cheese.	
CHEESE PASTEL	17
The Traditional with Montenegro colonial cheese.	
FILET ON A STICK	44
Like the street version, but with top quality meat. Sided by house style farofa.	
FRENCH FRIES	37
Served as a portion, with house sauce.	
FRIED CASSAVA	39
Portion, crispy on the outside and tender on the inside. Served with house-made sauce.	
CRISPY FRIED POLENTA	39
Crispy polenta slices. Served with house-made tartar sauce.	
20'S CROQUETTE	39
Made with meat roasted on the parrilla. Served with our barbecue sauce.	
GRILLED BREAD	24
Served with house-made smoked butter.	



PARRILLA

Our beef is sourced from Rio Grande do Sul. Lote9 is an exclusive selection from Frigorifico Silva, created especially for 20BARRA9. All of our meats are served with house-made chimichurri and farofa.



ENTRECOT LOTE9 GRAN RESERVA (350G)..... 179

Selected lots from the best producers of the moment, ensuring flavor and tenderness.

CHORIZO STEAK LOTE9 (350G)..... 127

SHORT RIBS LOTE9 (600G)..... 185

PICANHA LOTE9 (500G)..... 224

FLANK STEAK LOTE9 (500G)..... 182

Traditionally gaucho, with both the fat and lean part.

ENTRAÑA (200G)..... 89

FROM THE SEA

SALMON A LA PANCHA

Imported fish from Chile, served with grilled broccoli, house sauce with wasabi and laminated red onion.

115

FISH ON THE EMBER GRILL

Check out the fish of the day, it serves two people. Softness and lightly smoked.

249

ADD FLAVOR

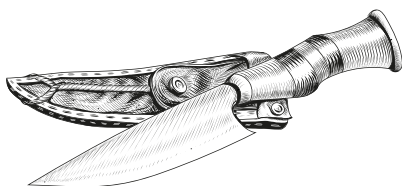
GORGONZOLA FONDUTA

Gorgonzola cheese creamy sauce.

15

SIDE DISHES

MASHED POTATOES	42
The house mashed potatoes with sage.	
GRILLED VEGETABLE MIX	57
Pumpkin, cabotiá, broccoli, red onion, carrot, zucchini, bell pepper, tomato and roasted garlic with parsley.	
GRILLED PUMPKIN PURÉE	47
Served with house pesto and smoked quark cheese.	
ROASTED PORTOBELLO MUSHROOMS	54
Stuffed with fresh herb crust, padano gana cheese and panko.	
RISOTTO CRISPY	52
Rice cake style, but made of parmesan cheese risotto, very juicy.	
WHITE RICE	24
The house fluffy white rice.	
BEACH STYLE RICE	29
Made with cashew nuts, ginger, onion and fine herbs..	
BEANS	24
Black beans with sausage.	



SALADS

GRILLED CAESAR SALAD	64
Char-grilled romaine lettuce, 20's Caesar dressing, Parmesan, and croutons.	
CLASSIC BARBECUE SALAD	47
Lettuce, arugula, tomato, pickles, red onion, carrot and honey mustard vinaigrette.	
HOUSE POTATO SALAD	32
Served with the house homemade mayonnaise, boiled egg and parsley.	

BURGERS

HOUSE BURGER

Brioche bread, exclusive meat blend, cheddar, house sauce, fresh arugula, gaúcho tomato slice, red onion. Prepared on the parrilla. Choose: colonial cheese or cheddar.

MEAT BLEND (130G)..... 69

MEAT BLEND (180G)..... 74

DOUBLE BLEND (360G) 87

ADDS

BACON / DOUBLE CHEESE..... + 9

HOUSE SAUCE..... + 5

CHAR-GRILLED BURGER (180G)..... 74

Our house burger in its purest form: bun, beef patty, cheese, and sauce. Cut in half and seared over the grill. Perfect to enjoy on your own or share as a bite. We recommend it cooked to our house doneness for the best experience.

LADAIA9..... 79

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

GARGAMEL DREAM (VEGETARIAN) 69

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

ADDS

FRENCH FRIES + 15

FRIED CASSAVA + 19



BALI HAI *Classics*

We rescued the classic Bali Hai dishes for you to remember good times.



SHRIMP RISOTTO

Rice with shrimp and sautéed asparagus, very creamy and finished with parmesan cheese.

147

FISH AND SHRIMP MOQUECA

A classic Bahian recipe: fish loin, shrimp, and vegetables gently simmered in coconut milk and dendê (palm oil), lightly spiced. Served with beach-style rice with cashew nuts and dendê panko farofa.

245

DESSERTS

doce que te quero doce



DESSERTS

PUDDING DUO 35

Dulce de leche (caramelized milk) and sweet condensed milk.

We even considered it, but this one is a must.

20'S PUDDING..... 19

Choose: dulce de leche (caramelized milk) or sweet condensed milk.

BROWNIE IN A MUG 37

Brownie sandwich filled with dulce de leche, served with

vanilla ice cream and churros sauce, presented in our signature red mug.

BAKED COCONUT COCADA 37

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.

TORTA Z POPSICLE 22

The famous dulce de leche and chocolate pie,
now with a summer twist as a popsicle.



DRINKS

água que passarinho não bebe



SUMMER AT BALI

20's special beach drinks, perfect for making the most of summer.

SENTE A BRISA

37



Tropical and perfectly balanced with citrus notes.

Weber Haus Amburana cachaça, passion fruit pulp and fresh lime juice.



DON JULIO BARRA NUEVE

45



Refreshing, latin-inspired and elegantly.

Don Julio tequila with a touch of passion fruit, orange, Martini Rosso, and fresh lime juice. Finished with a special salted rim.

DON PALOMA

45



Light, vibrant, fruity, and refreshing.

Created by Don Javier Delgado in Mexico in 1950. Don Julio tequila, grapefruit syrup, fresh lime juice, and sparkling water.

PRAYA SPRITZ

35



Refreshing and citrusy.

A blend of crisp beer and Aperol's signature bitterness: take a sip of your ice-cold Praya Lager, add a shot of Aperol and top it off with the juice of two limes.

*In a
pitcher*

MADE FOR SHARING

VERANO

Light, fruity and slightly sweet.
Vodka infused with tangerine,
mango puree, lime juice, passion
fruit pulp and grenadine.

99

CLERICOT

Pitcher with a bottle of brut sparkling
wine or white wine and seasonal fruits.

BRUT SPARKLING WINE..... 159

WHITE WINE..... 159

CAVE AMADEU BRUT..... 215

SIGNATURE

*The ones that tell pretty
much all about us.*

20BARRA9

45



Citrusy and aromatic, simply unforgettable.

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

MANDA BRASA

39



Powerful and Bold. Perfectly Spicy.

Carvalho and Cabriúva Cachaça, Amburana Cachaça, ginger syrup, lime juice and activated charcoal powder.

LAGARTEANDO

39



A memorable and elegant flavor. Very refreshing.

Vodka with bergamot, chamomile syrup, Persian lime juice, brut sparkling wine.

1835

39



Powerful and balanced.

A blend of white spirits, house-made bergamot concentrate, fresh lime juice, and Fernet Branca.

THE CLASSICS

The most traditional drinks

APEROL SPRITZ

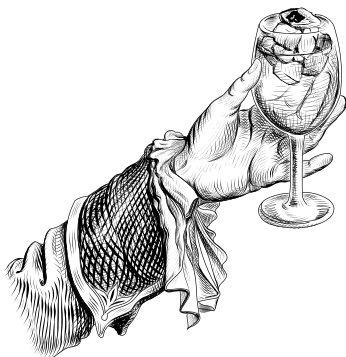
42



Venezia, late 19th century

Bitter and fresh.

Aperol, sparkling wine and sparkling water.



MOJITO

37



Francis Drake, late 14th century

The definition of a refreshing drink.

Rum, lemon, sugar, mint and sparkling water.

FERNET COLA

39



Argentina, 1980

Digestive, one of the best Argentinian creations.

Fernet Branca with a bottle of Coca-Cola.

NEGRONI

39



Conde Camillo Negroni, Florence, 1919

Powerful and robust.

Campari, Gin and Rosso vermouth.

CAMPARI & TONIC

35



Created by Campari, 1860

Intense and refreshing.

Campari, Schweppes Tonic and a slice of orange.

MANGO GIN

39



Created by Monster Energy

A tropical and very refreshing flavor.

Gin and Monster Energy Mango Loco.

DON MARGARITA

45



Tijuana, 1938

Refreshing, classic, and powerfully elegant. Don Julio tequila, Cointreau, and fresh lime juice.

CARAJILLO

39



Spain, 1898

Originally from Spain, created by soldiers during the colonial period.

A chilled cocktail made with Licor 43 and shaken espresso. Perfect to finish your meal.

EXPERIENCE

CAIPAS/9

*A drink just the way you like it.
Build your own caipirinha.*



Choose your preferred spirit:

CACHAÇA WEBER HAUS PRATA.....	35
CACHAÇA WEBER HAUS AMBURANA	37
CACHAÇA WEBER HAUS CARVALHO E CABRIÚVA ...	37
VODKA SMIRNOFF.....	35
VODKA KETEL ONE	42
VODKA CÎROC.....	49



Choose your fruit:

**TAHITI LIME, SICILIAN LEMON, TANGERINE,
STRAWBERRY, PINEAPPLE OR PASSION FRUIT**

CAIPA/9

37



Cachaça Weber Haus
Amburana, tangerine,
Tahiti lemon and sugar.

CAIPA WEBER HAUS

Cachaça, lemon and sugar.



PRATA.....	35
AMBURANA.....	37
CARVALHO.....	37

CAIPIROSKA

Vodka, lemon and sugar.



SMIRNOFF	35
KETEL ONE.....	42
CÎROC.....	49

CAIPIROSKA + BERGA

Vodka, tangerine, lemon and sugar.



SMIRNOFF	35
KETEL ONE.....	42
CÎROC.....	49

GIN TONIC

CLASSIC 39



Gin, Schweppes tonic,
Persian lime and rosemary.

TANQUERAY..... 44

TANQUERAY N° TEN..... 52

TANQUERAY SEVILLA 47



Gin, Schweppes tonic,
orange and juniper.

STRAWBERRY & HIBISCUS 42



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

COMBOS

COMBO TANQUERAY

Tanqueray Gin + 5 cans of Schweppes tonic.

590

COMBO TANQUERAY N° TEN

Gin Tanqueray N° Ten + 5 cans of Schweppes tonic.

690

COMBO CÎROC

Vodka Cîroc + 6 cans of Monster Energy.

690

COMBO KETEL ONE

Vodka Ketel One + 6 cans of Monster Energy.

540

COMBO RED LABEL

Johnnie Walker Red Label + 6 cans of Monster Energy.

540

COMBO BLACK LABEL

Johnnie Walker Black Label + 6 cans of Monster Energy.

640



MOCKTAILS

A LA PUCHA



Citrusy and aromatic, simply unforgettable.

Honey, lemon juice, orange blossom water, rosemary, black pepper, lemongrass, and sparkling water.

FRESH & LOCAL



The fruity and distinctive regional flavor.

Pineapple and apple juice, clove and cinnamon syrup, lemon and water.

MANDA BRASA



Powerful and distinctive, perfectly spicy.

Concentrated regional botanicals, ginger concentrate, and lemon juice.

VANILLA LOVE



Sweet and refreshing in a unique way.

Raspberry concentrate, Orgeat, lemon juice, cranberry juice, and sparkling water.

Single price: R\$ 29

SHOTS & BOTTLES

Shots

JOHNNIE WALKER RED LABEL, <i>Whisky</i>	29
JOHNNIE WALKER BLACK LABEL, <i>Whisky</i>	35
JOHNNIE WALKER DOUBLE BLACK, <i>Whisky</i>	45
JOHNNIE WALKER BLUE LABEL, <i>Whisky</i>	149
BULLEIT BOURBON, <i>Whisky</i>	49
CÎROC, <i>Vodka</i>	45
TANQUERAY, <i>Gin</i>	32
TANQUERAY N° TEN, <i>Gin</i>	45
TANQUERAY SEVILLA, <i>Gin</i>	35
EL JIMADOR BLANCO, <i>Tequila</i>	32
DON JULIO, <i>Tequila</i>	35
43 DIEGO ZAMORA, <i>Licor</i>	35
WEBER HAUS PRATA, <i>Cachaça</i>	22
FERNET BRANCA, <i>Aperitivo</i>	35
WEBER HAUS LIMÃO SICILIANO, <i>Licor</i>	35
CAMPARI, <i>Aperitivo</i>	25
JÄGERMEISTER, <i>Licor</i>	35

Bottles

JOHNNIE WALKER BLACK LABEL.....	540
EL JIMADOR BLANCO.....	390
DON JULIO.....	490
43 DIEGO ZAMORA.....	490

CHOPP & BEERS

CHOPP

HEINEKEN

300ML 17 500ML 25

AMSTEL

300ML 14 500ML 22

LONG NECK

PRAYA LAGER 16

HEINEKEN 19

HEINEKEN 0.0 19

AMSTEL ULTRA..... 17

BLUE MOON 29

BEERS

BEER BUCKET

6 LONG NECK

PRAYA 89

HEINEKEN 109



BEVERAGES

MAMBA WATER	9
Sparkling and still.	
CRYSTAL VIP WATER	9
Sparkling and still.	
SOFT DRINK	10
Coca-cola, Coca-cola Zero Sugar, Fanta Guaraná, Fanta Guaraná Zero, Fanta Orange and Sprite.	
SCHWEPPE TONIC	10
SCHWEPPE CITRUS	10
BAER MATE	14
LEMONADE	16
ORANGE JUICE	16
100% natural and fresh.	
ORANGE JUICE PITCHER	52



TWO LEMONS AND MINT	22
Lemon Juice Tahiti and Sicilian, mint and syrup of sugar (with or without soda).	
TWO LEMONS AND TANGERINE	22
Lemon juice Tahiti and Siciliano, homemade tangerine syrup (with or without soda).	
MONSTER 473ML	22
Energy or zero.	
NESPRESSO COFFEE	10
Choose: Ristretto, Leggero, Double, or Decaffeinated.	

WINES & SPARKLING WINES



RED WINES

OUR WORLD

RIO GRANDE DO SUL

440 • RED/9 Franc, <i>Serra Gaúcha</i>	139
399 • RED/9 Malbec, <i>Serra Gaúcha</i>	149
403 • Bodega Iribarrem Basco Loco Merlot, <i>Serra Gaúcha</i>	165
472 • Bodega Iribarrem Ausart 2020, <i>Campanha e Serra Gaúcha</i>	549



NEW WORLD

ARGENTINA

024 • Escorihuela Familia Gascón Cabernet Sauvignon, <i>Mendoza</i> ...	175
633 • Escorihuela Gascón Cabernet Franc, <i>Mendoza</i>	219
091 • Catena Apellation Lunlunta Malbec, <i>Mendoza</i>	275
020 • Susana Balbo Corte de La Casa, <i>Mendoza</i>	319
007 • Viña Cobos Bramare Malbec 2020, <i>Mendoza</i>	499
553 • Bodega Chacra Barda Pinot Noir, <i>Patagônia</i>	545

CHILE

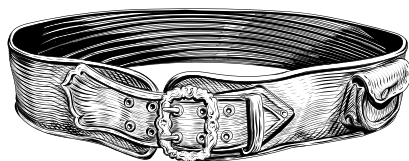
036 • Errazuriz Max Carménère, <i>Valle del Aconcagua</i>	245
524 • VIK A Summer, <i>Valle del Cachapoal</i>	265
314 • Concha y Toro Don Melchor 2021, <i>Puente Alto</i>	1.890
034 • Viña Señal Señal, <i>Valle del Aconcagua</i>	2.240

RED WINES

NEW WORLD

URUGUAY

902	•	Alto de La Ballena Tannat Viognier, <i>Maldonado</i>	255
501	•	Garzón Reserva Marselan, <i>Garzón</i>	275
512	•	Familia Deicas Preludio, <i>Juanicó</i>	445
426	•	Garzón Balasto, <i>Garzón</i>	1.190



VELHO MUNDO

SPAIN

321	•	Ramón Bilbao Crianza, <i>Rioja</i>	249
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FRANCE

483	•	Albert Bichot Horizon Pinot Noir, <i>Languedoc</i>	289
581	•	Michel Noëllat Savigny Les Beaune, <i>Borgonha</i>	795
527	•	Michel Noëllat Nuits St Georges 2017, <i>Borgonha</i>	825

ITALY

435	•	Codici Masserie Primitivo, <i>Puglia</i>	215
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PORTUGAL

402	•	Luis Duarte Rapariga da Quinta Colheita Seleccionada, <i>Alentejo</i>	175
531	•	Pacheca Reserva, <i>Douro</i>	299

WHITE WINES

OUR WORLD

RIO GRANDE DO SUL

336	•	Branco/9, <i>Serra Gaúcha</i>	139
225	•	Basco Loco Chardonnay, <i>Serra Gaúcha</i>	165
571	•	Bebber Chardonnay, <i>Altos Montes</i>	185

NEW WORLD

ARGENTINA

446	•	Susana Balbo Crios Torrontés, <i>Mendoza</i>	195
114	•	Alta Vista Atemporal Assemblage Blanc, <i>Mendoza</i>	235
414	•	Susana Balbo Signature White Blend, <i>Mendoza</i>	299
389	•	El Enemigo Chardonnay, <i>Mendoza</i>	375

CHILE

332	•	Ventisquero Reserva Sauvignon Blanc, <i>Valle del Casablanca</i>	179
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URUGUAY

063	•	Alto de La Ballena Albariño, <i>Maldonado</i>	219
329	•	Garzón Reserva Albariño, <i>Garzón</i>	295

OLD WORLD

SPAIN

544	•	Emilio Moro Polvorete Godello, <i>Bierzo</i>	279
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FRANCE

645	•	Albert Bichot Petit Chablis, <i>Borgonha</i>	399
535	•	Louis Jadot Chablis, <i>Borgonha</i>	537

WHITE WINES

OLD WORLD

ITALY

536 • Giacondi Pinot Grigio, *Sicilia* 185

PORTUGAL

538 • Luis Duarte Rapariga da Quinta Colheita Seleccionada, *Alentejo* .. 175



ROSÉS WINES

OUR WORLD

RIO GRANDE DO SUL

337 • Rosé/9, *Serra Gaúcha* 135

NEW WORLD

ARGENTINA

390 • Catena Malbec Rosé, *Mendoza* 295

OLD WORLD

FRANCE

116 • Estandon Brise Marine Rosé, *Méditerranée* 215

106 • Domaine Ott By Ott, *Provence* 375

419 • Domaine Ott Clos Meirelle, *Provence* 595

SPARKLING WINES

470	• Baby Chandon Brut (187ml), <i>Serra Gaúcha</i>	59
634	• Basco Loco Brut, <i>Serra Gaúcha</i>	145
161	• Don Guerino Brut Rosé, <i>Alto Feliz</i>	149
405	• Chandon Passion On Ice Demi Sec, <i>Serra Gaúcha</i>	185
542	• Casa Valduga Premivm Extra Brut, <i>Serra do Sudeste</i>	195
543	• Casa Valduga Premivm Nature, <i>Serra do Sudeste</i>	195
235	• Cave Amadeu Brut Rosé, <i>Pinto Bandeira</i>	195
234	• Cave Amadeu Brut, <i>Pinto Bandeira</i>	195
547	• Cave Geisse Nature, <i>Pinto Bandeira</i>	265
705	• Cave Geisse Brut Rosé, <i>Pinto Bandeira</i>	295
240	• Cave Geisse Blanc de Blanc, <i>Pinto Bandeira</i>	315
346	• Cave Geisse Terroir Nature, <i>Pinto Bandeira</i>	429

CHAMPAGNE

335	• Moët & Chandon Brut Impérial, <i>Champagne, France</i>	699
421	• Louis Roederer Collection 244 Brut, <i>Champagne, France</i>	895
358	• Don Perignon, <i>Champagne, France</i>	2.490
429	• Louis Roederer Cristal 2016, <i>Champagne, France</i>	4.290



WINE GLASS

(150ml)

Red, White or Rosé.

R\$ **39**

Check the available labels.



20BARRA9

BALI HAI ATLÂNTIDA