MENU ibis kitchen

STARTERS

Classic Ceviche
Fresh fish marinated in lemon sauce and touches of the chef, accompanied by yams and corn.

Lady Salad

Assorted green leaves, cherry tomatoes, delicious salted granola, black and white sesame, seasonal fruits and pastel strips.

Caprese Salad

Tomatoes with white cheese, basil, crostini and parmesan flakes bathed in chef's sauce.

Chicken soup

Accompanies toast.

Pastry (12 un.)

Meat, Cheese, Pizza

Vichyssoice cream

Traditional French cuisine cream, made with leeks, onions, potatoes and cream, flavored with bouquet garni. Accompanied by toast.

12 PM - 2 PM 7 PM - 10 PM

*See our selection of craft beers.

R\$ 36

R\$ 23

R\$ 23

R\$ 25

R\$ 20

R\$ 25

If you drink, do not drive.

GRILLED

CHOOSE THE PROTEIN, TWO SIDES DISHES AND THE SAUCE OF YOUR CHOICE.

PROTEINS

Ancho Steak - about 300 g

R\$ 48

Filet Mignon - about 300 g

R\$ 48

Grilled chicken - about 250 g

R\$ 32

Filet Salmon - about 300 g

R\$ 50

CARNISH (CHOOSE TWO)

(Extra garnish: R\$ 6 each)

Fries, mashed potatoes, portion of vegetables (broccoli, cauliflower, carrots, zucchini and green beans), beans, white rice and special crumbs.

CHOOSE YOUR SAUCE

Champignon sauce, three pepper sauce or chimichurri

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OUR SPECIALTIES

	Rice and seafood	R\$ 52
	Classic Peruvian cuisine, rice marinated with prawns, squid, octopus and touches of the Chef accompanied by "Sarça Criola".	
,	Talharin with garlic and broccoli	R\$ 32
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	Spaguetti Bolognese	R\$ 35
	With red wine scent.	
	Vegan Lasagna	R\$ 32
,	Eggplant and zucchini slices, homemade tomato sauce interspersed with chestnuts and walnuts.	IV JE



Ibis Burger - about 180g

 $\label{thm:companies} \mbox{Homemade burger bun, fine herb mayonnaise, caramelized onion, mozzarella.} \mbox{Accompanies fries or salad.}$

R\$ 29



DESERTS

Seasonal fruit Cheesecake

Made with homemade cookies as a base, filled with milk and cheese and served with seasonal fruit jelly

R\$ 12

R\$ 16

Pudding

The best pudding in the region!

Fruit Symphony R\$ 12

Diced fruit with orange syrup or yogurt