THE JUL'S

JANTAR/DINNER

Menu degustação/Tasting menu R$600
Menu de confiança preparado pela nossa equipe, com as melhores opções do dia, combinando frescor, mar, terra e vegetais que entregam a melhor experiência de sabores de Búzios. Nele, convidamos a experimentar um mix de novidades preparadas especialmente pelo Chef.
Trusted menu prepared by our team, with the best options of the day, combining freshness, sea, land and vegetables that deliver the best flavor experience of Búzios. In it, we invite you to try a mix of new dishes prepared especially by the Chef.

1 couvert de pães/bread basket, 3 snacks, 2 entradas/starters, 2 principais/main courses, 2 sobremesas/desserts.

SALADAS / SALADS

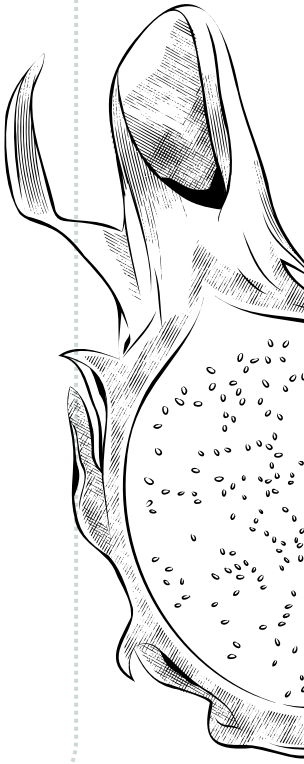
O frescor inspirado nos sabores clássicos do mundo, mas com toques especiais e criações de nossos Chefs.
Freshness inspired by classic flavors from around the world, but with special touches and creations from our Chefs.

Salada Zendaya R$135
Mix de folhas com lula, camarão e frutas de estação ao molho de maracujá.
Mixed leaves with squid, shrimp and seasonal fruits in passion fruit dressing.

Salada Caprese R$90
Tomates, muçarela de búfala, pesto, azeitona roxa e manjericão.
Tomatoes, buffalo mozzarella, pesto, olives and basil.

Salada Grega R$120 /adicional – Kafka R$28 (unidade)
Tomate cereja, pepino, azeitonas, pesto, rabanete, queijo feta e alcaparras.
Cherry tomatoes, cucumber, olives, pesto, radish, feta cheese and capers.

Salada Caesar R$120 /com camarão R$150
Alface, croutons, tomate cereja, rabanete, anchova, molho caesar e queijo parmesão (frango ou camarão)
Lettuce, croutons, cherry tomatoes, radish, anchovies, caesar dressing and parmesan cheese (chicken or shrimp)



THE JUL'S

JANTAR/DINNER

ENTRADAS / STARTERS

Inspiradas nos clássicos, porém com um toque especial dos Chefs, que remontam a suas histórias e experiências, proporcionando frescor, sabor e sustentabilidade.
Inspired by the classics, but with a special touch from the chefs, reflecting their stories and experiences while bringing freshness, flavor and sustainability.

Couvert de pães R$30
de fermentação natural e manteiga.
Assorted breads and butter.

Stracciatella com lagosta R$120
na brasa, tomates do valle, folhas frescas e torradas.
Stracciatella with grilled lobsterl, tomatoes, fresh leaves and toast.

Ceviche de Peixe Branco, Polvo e Lula R$110
com chips de batata doce.
White fish, octopus and squid ceviche with sweet potatoes chips.

Couve-flor na brasa R$80
ao molho romesco, queijo curado, castanha brasileira e purê de couve flor.
Grilled cauliflower with romesco sauce, cured cheese, brazilian nuts and cauliflower puree.

Tartar de atum R$120
com maionese kewpie, shari tobiko black e avocado.
Tuna tartar with kewpie mayonnaise, shari black tobiko and avocado.

Burrata pomodoro R$110
com textura de tomate, parma, pêssego grelhado e purê de damasco.
Burrata pomodoro with the texture of tomato, parma, grilled peach and apricot puree.

Beringela no misso R$66
com cebolinha e gergelim.
Crispy eggplant in miso sauce with chives and sesame seeds.

Trilogia de ostras The Jul's R$80
The Jul's oyster trilogy

Steak tartare R$115
com picles, cebola, alcaparras, aliche, mostarda e gema de ovo, acompanha torradas.
Steak tartare with pickles, onion, capers, anchovies, mustard and egg yolk, served with toast.

Batata frita palito ou rústica R$40
French fries.

THE JUL'S

JANTAR/DINNER

MASSAS E RISOTOS / PASTA AND RISOTTOS

Massas frescas e artesanais feitas por nossa equipe para garantir sabores únicos e preparações especiais que combinam com qualquer momento especial.
Fresh, handmade pasta made by our team to ensure unique flavors and special preparations that pair perfectly with any special moment.

Penne com camarões R$160
ao molho porccini trufado.
Penne with shrimps and truffled porcini sauce.

Fettucine frutos do mar R$165
acompanha molho pomodoro, alho frito e manjericão.
Seafood fettucine served with pomodoro sauce, fried garlic and basil.

Bolonhesa Clássica (escolha sua massa: penne, espaguete, rigattoni, fusilli ou linguini) **R$ 139**
Bolognese (choose your pasta: penne, spaghetti, rigattoni, fusilli or linguini)

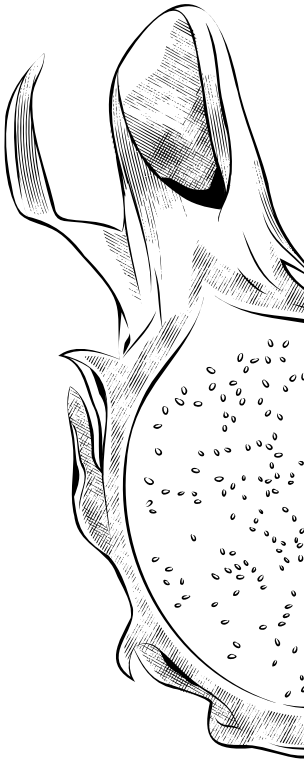
Risoto caprese R$155
com burrata, pesto e tomate confitado.
Tomato risotto with burrata, pesto and tomato confit.

Linguine all'arrabbiata R$120

Rigatonni Buziado R$165
a lá carbonara com camarão.
Rigatonne a la carbonara with shrimps.

Risoto de limão siciliano R$130
Sicilian lemon risotto.

Risoto 4 queijos R$130
Four *cheese risotto.*



Pizza fermentação natural Calabresa com Cebola R$110
Calabresa sausage and onion pizza.

Pizza fermentação natural Marguerita R$100
Pizza Margherita.

THE JUL'S

JANTAR/DINNER

DA TERRA / LAND

A escolha de cortes selecionados, misturando o sabor do carvão ao nosso forno Josper, acompanhados dos melhores vegetais para uma experiência sensorial.
The selection of premium cuts, blending the flavor of charcoal with our Josper oven, accompanied by the finest vegetables for a sensory experience.

Coxa de frango R$150
com batata calabresa, picles de cebola, bacon e cogumelos ao molho bourguignon com guarnição de purê de batata e alho confit.
Chicken thigh with with calabrese potatoes, pickled onions, bacon and mushrooms in bourguignon sauce with a garnish of mashed potatoes and confit garlic.

Tournedor de mignon R$195
com crosta de ervas, nhoque de mandioquinha e fonduta de queijo da serra.
Filet *Mignon tournedo with herb crust, cassava gnocchi and Serra cheese fondue.*

Schnitzel de vitelo R$180
acompanha batatas rústicas com queijo e cebola.
Veal schnitzel served with rustic cheese and onion potatoes.

Ancho 481 R$220
com risoto trufado, cebola tostada e eringue grelhado.
Ancho 481 with truffle risotto, toasted onion and grilled herring.

Chorizo de Wagyu (M7/M8) R$650
batata frita trufada com vegetais feito na brasa ao molho de tomilho fresco.
Wagyu, truffled fries, grilled vegetables in a fresh thyme sauce.

Prime Rib R$460
acompanha degustação de tomates, mini alface romana com molho de anchova e maionese de batata.
Prime rib with tomatoes, mini romaine lettuce, anchovy sauce and potato mayonnaise.

THE JUL'S

JANTAR/DINNER

DA BRASA / GRILLED

Escolha a carne e os acompanhamentos
Choose your protein and the side dishes

Short Rib R$ 189

Bife Ancho R$ 220
Ancho steak

Janela de costela braseada R$ 189
Braised Ribs

Assado de tira R$ 189
Strip roast

Linguiça de Cordeiro R$ 78

Entranha R$ 189
Bowels

ACOMPANHAMENTOS / SIDE DISHES

Arroz a la turca (cabelo de anjo com arroz e vegetais torneados) R$ 45
Turkish rice (angel hair with rice and turned vegetables)

Couve de Bruxelas com ervilhas e uvas com molho de mostarda R$ 55
Brussels sprouts with peas and grapes in mustard sauce

Batata doce com iogurte natural, cebola roxa, coentro e castanha de caju R$ 55
Sweet potato with natural yogurt, red onion, coriander and cashews

Cogumelos silvestres na brasa R$ 55
Grilled wild mushrooms

Creme de milho (humita argentina) R$ 45
Creamed corn (Argentine humita)

Salada de beterraba, manjericão, amêndoas e pêssego R$ 45
Beetroot, basil, almond and peach salad

Couve-flor tostada, com creme de couve-flor e folhas crocantes R$ 50
Roasted cauliflower with cauliflower cream and crispy leaves

Babaganoush, berinjela defumada, coulis de tomate, molho tahine, amêndoas e ervas frescas R$ 45
Babaganoush, smoked eggplant, tomato coulis, tahini sauce, almonds and fresh herbs

THE JUL'S

JANTAR/DINNER

DO MAR / SEA

O sabor do mar com as melhores pescas da Região dos Lagos, garantindo qualidade e frescor.
The taste of the sea with the best fisheries in the Lagos Region, guaranteeing quality and freshness.

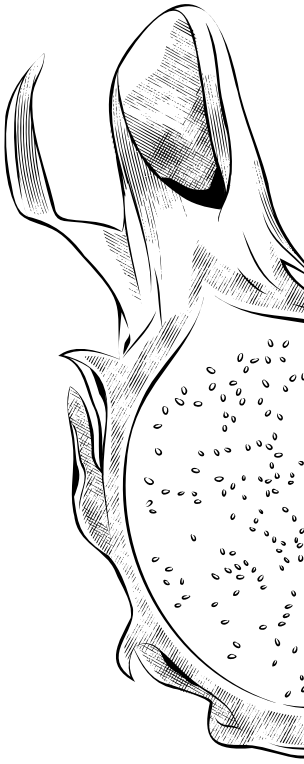
Arroz frito de Polvo, Lula e Mexilhão R$225
acompanha brócolis e ervilhas.
Octopus, squid and mussel fried rice served with broccoli and peas.

Peixe do dia na brasa R$195
com farofa de castanhas, purê de ervilha com hortelã, mini salada de folhas, brócolis tostado e espuma beurre blanc.
Grilled fish of the day with chestnut farofa, pea and mint puree, mini leaf salad, toasted broccoli and beurre blanc foam.

Camarão VG na brasa R$240
com espaguete de pupunha, molho de leite de coco com baunilha do serrado.
Grilled VG shrimps with heart of palm spaghetti and a coconut milk sauce with vanilla.

Lagosta com espaguete ao molho bisque R$395
acompanha tomates assados.
Lobster with spaghetti in bisque sauce served with roasted tomatoes.

Peixe grelhado R$195
com legumes frescos, molho cítrico e risoto de castanhas.
Grilled fish with fresh vegetables, citrus sauce and chestnut risotto.



THAI FOOD
COMIDA TAILANDESA

Clássicos do restaurante, com releituras que possibilitam uma viagem sensorial pela Tailândia.
Classics, with reinterpretations that allow a sensory journey through Thailand.

Camarões VG ao molho curry R$210
com legumes e arroz jasmim com coco e amêndoas.
VG *Shrimps in curry sauce with vegetables served with jasmine rice, coconut and almod.*

THE JUL'S

JANTAR/DINNER

Pad Thai R$165
massa de arroz com vegetais e frutos do mar
Rice noodles with vegetables and seafood.

Moqueca de frutos do mar ao estilo Thai R$220
com cebola roxa e cebolinha, acompanha arroz jasmim com coco e amêndoas.
Thai-style Seafood Moqueca with red onion and scallions, served with jasmine rice, coconut, and almonds

Mussaman R$170
de filé mignon com batata doce, vagens, abacaxi, amendoim e cebolinha com arroz jasmim.
Mussaman of filet mignon with sweet potato, green beans, pineapple, peanuts, and scallions, served with jasmine rice.

VEGETARIANO / VEGETARIAN

Para quem pensa na sustentabilidade e uma vida mais saudável, nossos chefs prepararam pratos especiais, selecionando os melhores ingredientes sem perder o sabor e qualidade.
For those who think about sustainability and a healthier life, our chefs have prepared special dishes, selecting the best ingredients without losing flavor and quality.

Moqueca de palmito R$120
com dendê e arroz de jasmim com coco e amêndoas.
Palm moqueca with dendê oil, jasmine rice, coconut and almond.

Grão-de-bico ao molho curry R$120
com vegetais e arroz de jasmim com coco e amêndoas.
Chickpeas in curry sauce with vegetables and jasmine rice, coconut and almond.

Arroz frito de cogumelo R$120
com ervilha, tomate cereja, shoyu, azeite de gergelim torrado e amêndoas.
Fried *mushroom rice with peas, tomatoes, soy sauce, sesame oil and almonds.*

THE JUL'S

JANTAR/DINNER

CAVIAR

Caviar Siberiano Baerii 30g R$1.200

Caviar Beluga Siberiano 30g R$1.600

Serviço de caviar com seus acompanhamentos, tartar de peixes e mini ceviche, creme azedo e blinis.
Caviar service with its accompaniments, fish tartare, mini ceviche, sour cream, and blinis.

SOBREMESAS / DESSERTS

Criações do Chef Patisserie alemão Philipp, utilizando as técnicas européias, para sabores internacionais com ingredientes locais.
Creations by our german Patisserie Chef Philipp, using European techniques, for international flavors with local ingredients.

Mousse de coco tostado com variações de goiaba e doce de leite R$49
Toasted coconut mousse with guava and dulce de leche variations.

Bolinhos de queijo quark com espuma de baunilha, framboesas e gianduia de amêndoa R$49
Cured cheese dumplings with vanilla foam, raspberries, and almond gianduia

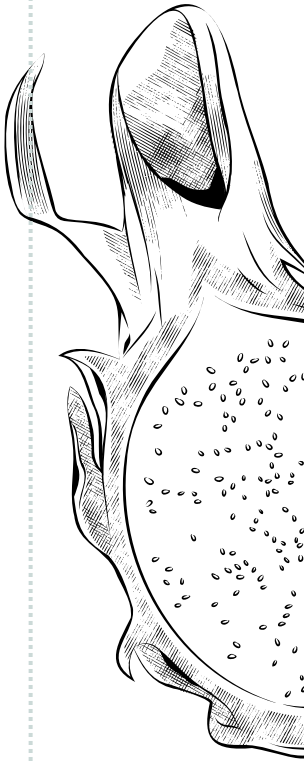
Bolo de batata-doce com sorvete de manga e limão e ganache de chocolate 70% vegano, sem glúten R$49
Sweet potato cake with mango, lime sorbet and chocolate ganache 70% vegan, gluten free.

Crème brûlée de capim limão com gengibre R$52
Lemongrass and ginger crème brûlée

Opera estilo Zendaya com sorbet de morango R$52
Opera Zendaya style with strawberry sorbet

Rocher de amêndoas R$55
Almond Rocher

Baked Alaska com doce de leite e calda de morango R$49
Baked Alaska with dulce de leche and strawberry sauce



THE JUL'S

JANTAR/DINNER

BEBIDAS / BEVERAGES

ÁGUA PRATA SEM GÁS / PRATA STILL WATER / 13

ÁGUA PRATA GASOSA / PRATA SPARKLING WATER / 13

ÁGUA PANNA SEM GÁS / PANNA STILL WATER /30

ÁGUA SAN PELLEGRINO GASOSA /SAN PELLEGRINO SPARKLING WATER / 30

ÁGUA DE COCO / COCONUT WATER / 20

SUCOS / JUICES / 15

REFRIGERANTES / SOFT DRINKS / 12

CERVEJA HEINEKEN / HEINEKEN BEER / 22

CERVEJA STELLA ARTOIS PURE GOLD / STELLA ARTOIS PURE GOLD BEER / 22

CERVEJA CORONA / CORONA BEER / 22

CERVEJA EISENBAHN PILSEN / EISENBAHN BEER / 22

CERVEJA EISENBAHN IPA / EISENBAHN IPA BEER / 22

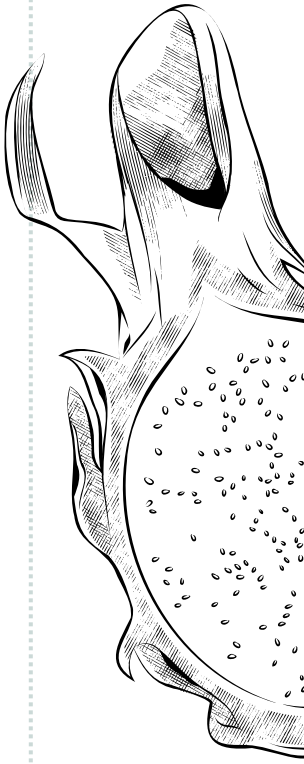
ENERGÉTICO RED BULL / RED BULL ENERGY DRINK / 26

CAFÉ EXPRESSO / ESPRESSO / 13

CAFÉ DUPLO / DOUBLE COFFEE / 26

CAPPUCCINO / CAPPUCCINO / 20

CHÁ / TEA / 13



THE JUL'S

JANTAR/DINNER

DRINKS AUTORAIS / HOUSE DRINKS

ZENDAYA POOL / 68
Red Bull, xarope de coco, Gin Tanqueray e espuma de coco / *Red Bull, coconut syrup, Tanqueray Gin and coconut foam*

TIKI MIRTILO / 54
Xarope artesanal de especiarias, aperitivo Ramazzotti,Rum, hortelã e mirtilo / *Homemade spice syrup, Ramazzotti aperitif, rum, mint and blueberry*

TROPICAL PARADISE /54
Vodka, suco de laranja, grenadine, licor de laranja / *Vodka, orange juice, grenadine, orange liqueur.*

ALVORADA /58
Vodka Absolut, redução de maracujá, Aperol e abacaxi / *Absolut Vodka, passion fruit reduction, Aperol and pineapple*

BARRA SOL / 62
Whisky Jack Daniels, whisky Jack Honney, maracujá, redução de maracujá, clara de ovo e noz moscada / *Jack Daniels whiskey, Jack Honney whiskey, passion fruit, passion fruit reduction, egg white and nutmeg*

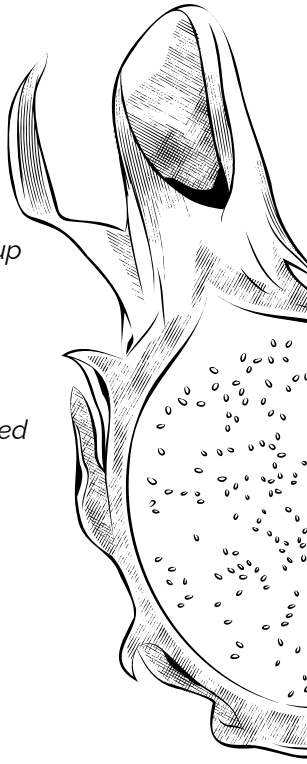
RABO DE GALO / 52
Aperitivo Synnar, Cachaça e Vermouth Tinto / *Synnar Aperitif, Cachaça and Red Vermouth*

NEBULOSA VERDE / 55
Xarope artesanal de capim limão, vodka, suco de limão e tônica / *Homemade syrup made with lemongrass, vodka, lemon juice and tonic*

SAMBA / 62
Xarope de manga com pimenta , Gin tanqueray, maracujá, Vermouth tinto, limão, bitter Angustura e tônica / *Mango syrup with pepper, Tanqueray gin, passion fruit, red Vermouth, lemon, Angustura bitters and tonic*

MARGARITA DIABLO / 55
Vodka, tequila, Cointreau grenadine e tabasco / *Vodka, tequila, Cointreau grenadine and tabasco*

LONDON MULE / 55
Gin tanqueray, xarope artesanal de capim limão, limão e espuma de gengibre / *Tanqueray gin, homemade lemongrass syrup, lemon and ginger foam.*



THE JUL'S

JANTAR/DINNER

DRINKS CLÁSSICOS / CLASSIC DRINKS

MARGARITA / 55
Tequila, Cointreau, limão / *Tequila, Cointreau, lemon.*

APEROL SPRITZ / 55
Espumante Brut, Aperol, Água com gás / *Brut sparkling wine, Aperol, Sparkling water*

MACUNAIMA / 52
Cachaça, limão, fernet Branca, xarope simples / *Cachaça, lemon, fernet Branca, simple syrup*

COLINI MARTINI / 65
Vodka Absolut de Baunilha, maracujá, limão, xarope artesanal de maracujá e espumante Brut / *Absolut Vanilla Vodka, passion fruit, lemon, homemade passion fruit syrup and Brut sparkling wine*

BOULEVARDIER / 62
Bourbon, Vermouth tinto, Campari e laranja / *Bourbon, red Vermouth, Campari and orange*

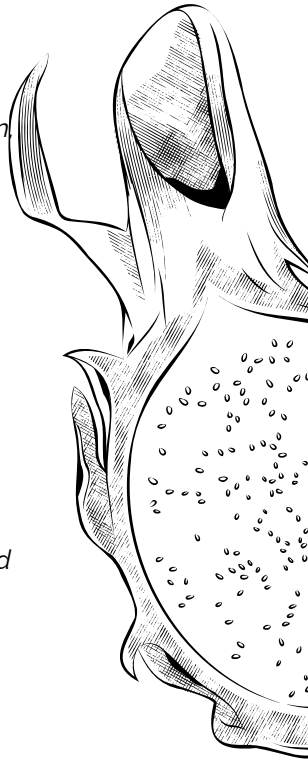
PENICILLIN / 62
Whisky scotch, limão, xarope artesanal de gengibre e mel / *Scotch whiskey, lemon, homemade ginger syrup and honey*

BASIL SMASH / 62
Gin tanqueray, limão, manjericão, xarope simples / *Tanqueray gin, lemon, basil, simple syrup*

EXPRESSO MARTINI / 52
Vodka, café expresso, licor de café, xarope simples / *Vodka, espresso, coffee liqueur, simple syrup*

B52 / 52
Licor café, licor Baileys e Cointreau (flambado) / *Coffee liqueur, Baileys liqueur and Cointreau (flambéed)*

ALEXANDER / 54
Congnac, licor de cacau, creme de leite e canela / *Cognac, cocoa liqueur, cream and cinnamon*



THE JUL'S

JANTAR/DINNER

PINA COLADA / 55
Leite de coco, Run, xarope simples e abacaxi / *Coconut milk, rum, simple syrup and pineapple*

CARAJILLO /65
Licor 43 e café expresso / *Licor 43 and espresso coffee*

DRY MARTINI / 55
Vermouth Dry, Gin tanqueray e azeitonas / *Dry Vermouth, Tanqueray Gin and olives*

MOSCOW MULE / 55
Vodka, limão, xarope de gengibre e espuma de gengibre / *Vodka, lemon, ginger syrup and ginger foam*

BLOODY MARY /55
Suco tomate , vodka, tabasco, molho inglês, limão, guarnição aperitivabe erva verde / *Tomato juice, vodka, tabasco, Worcestershire sauce, lemon, green herb appetizer garnish*

NEGRONI /55
Gin, Vermouth tinto e Campari / *Gin, red Vermouth and Campari*

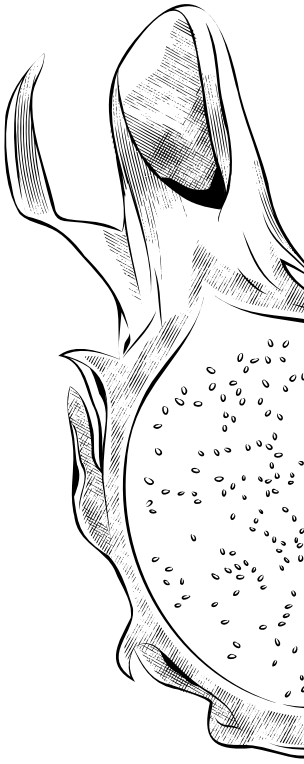
MOJITO / 55
Run, hortelã, limão, água gasificada e Bitter Angustura / *Rum, mint, lemon, sparkling water and Angustura bitters*

FITZGERALD /55
Gin, Bitter Angustura, xarope simples e limão / *Gin, Angustura bitters, simple syrup and lemon*

KIR ROYAL / 58
Licor de Cassis, Espumante Brut e cereja / *Cassis liqueur, Brut sparkling wine and cherry*

CAIPIVODKA /54
Frutas, xarope simples e vodka / *Fruit, simple syrup and vodka*

CAIPIRINHA / 52
Frutas, xarope simples e Cachaça / *Fruits, simple syrup and Cachaça*



THE JUL'S

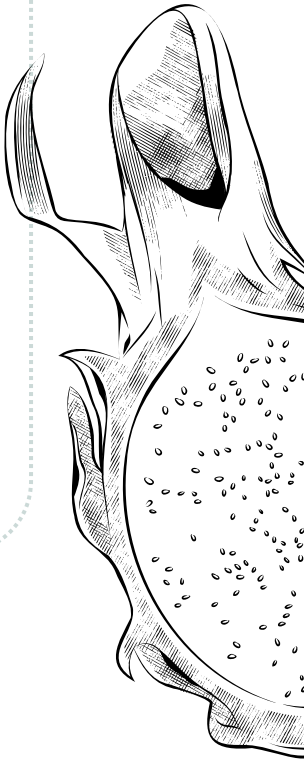
JANTAR/DINNER

DRINKS MOCKTAILS/ MOCKTAIL DRINKS

GREEN FRASH / 52
Xarope artesanal de capim limão, limão, água gasificada e espuma de gengibre / *Homemade syrup made with lemongrass, lemon, carbonated water and ginger foam*

SEA BREEZE / 52
Redução de frutas vermelhas, suco laranja e espuma de mirtilo / *Reduction of red fruits, orange juice and blueberry foam*

PINA COLADA SOFT / 52
Leite de coco, xarope simples, abacaxi e água / *Coconut milk, simple syrup, pineapple and water*

LIMONADA A CAIPIRINHA / 45
Limão, xarope simples e água com gás / *Lemon, simple syrup and sparkling water*

SODA BRASILEIRA / 45
Xarope opcional sabores, limão e água com gás / *Optional syrup flavors, lemon and sparkling water*