THE JUL'S

ALMOÇO/LUNCH

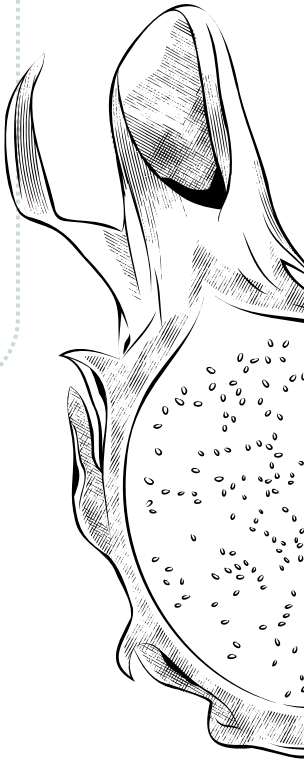
SUGESTÃO DO CHEF/CHEF'S SUGGESTION

Criações especiais selecionadas com os melhores ingredientes do dia, preparados especialmente para uma experiência internacional.
Special creations selected with the best ingredients of the day, prepared especially for an international experience.

Salada do dia R$95
Salad of the day.

Entrada sugestão do chef R$95
Chef's suggestion starter.

Sugestão do chef R$180
Chef's suggestion.



THE JUL'S

ALMOÇO/LUNCH

ENTRADAS / STARTERS

Inspiradas nos clássicos, com um toque especial dos Chefs, que remonta a suas histórias e experiências, proporcionando frescor, sabor e sustentabilidade.
Inspired by the classics, with a special touch from the Chefs, which goes back to their stories and experiences, providing freshness, flavor and sustainability.

Ceviche de Peixe, Polvo e Lula R$110
com leite de tigre, cebola, pimenta dedo de moça e coentro, acompanha chips de batata doce.
Fish, Octopus and Squid Ceviche with tiger's milk, onion, pepper and cilantro, served with sweet potato chips.

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.

Trilogia de ostras The Jul's R$80
The Jul's Oyster Trilogy

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

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

Guacamole R$115
com vinagrete e telhas de milho.
Guacamole with vinaigrette and corn chips.

THE JUL'S

ALMOÇO/LUNCH

PRINCIPAIS/MAIN COURSE

Os chefs combinaram sabores mediterrâneos e locais, com uma releitura de clássicos.
The chefs combined mediterranean and local flavors, with a reinterpretation of current dishes, with new seasonings and a reinterpretation of classics.

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

Penne camarão, ao molho de cogumelo porcini R$160
Penne with shrimps and porcini mushroom sauce.

Linguine all'arrabbiata R$120

Fettucine frutos do mar, ao molho pomodoro com lula e camarão R$165
Seafood Fettucine in pomodoro sauce with squid and shrimp.

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

Risoto 4 queijos R$130
Four cheese Risotto

Risoto de limão siciliano R$130
Sicilian Lemon Risotto.

Moqueca de peixe estilo thai - para 1 pessoa R$180 / para 2 pessoas R$300
com lula, camarão, peixe, curry vermelho, cebola roxa e coentro, acompanha arroz com amêndoas.
Thai-style Fish Moqueca with squid, shrimp, fish, red curry, red onion and cilantro, served with almond rice.

Peixe do dia com cous cous, uva passas e molho cítrico R$180
Fish of the day with cous cous, raisins and citrus sauce.

Tornedor de mignon R$180
com Fettucine ao molho de cogumelos.
Filet Mignon Tournedo with fettuccine in mushroom sauce.

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

Padthai R$165
camarão e lula com massa de arroz e molho tailandês.
Shrimp and squid with rice noodles and thai sauce.

THE JUL'S

ALMOÇO/LUNCH

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 azeite de dendê, acompanha arroz de amêndoas.
Palm Heart Moqueca with dendê oil, served with almond rice.

SOBREMESAS / DESSERTS

Sabores e doces naturais para garantir uma vida mais saudável e refrescante, com um estilo único, combinando elegância e simplicidade.
Natural flavors and sweets to ensure a healthier and more refreshing life, with a unique style, combining elegance and simplicity.

Bandeja de frutas R$ 49
escolha 4 tipos de frutas.
Fruit platter (choose 4 types of fruit)

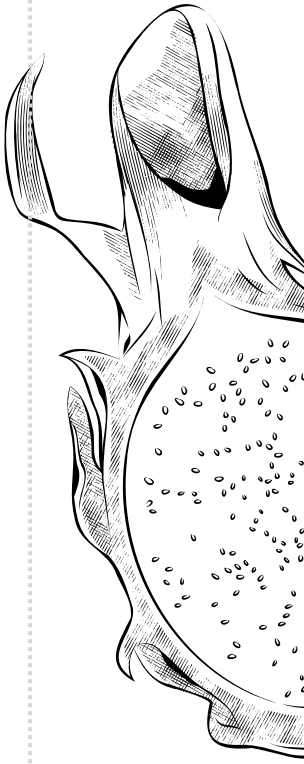
Sorvete de coco com abacaxi grelhado R$ 50
Coconut ice cream with grilled pineapple

Açaí, opcional com granola e banana R$ 49
Açaí, optionally with granola and banana

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

Rocher de amêndoas R$ 55
Almond Rocher

Crème brûlée de gengibre R$ 52
Crème brûlée with ginger



THE JUL'S

ALMOÇO/LUNCH

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

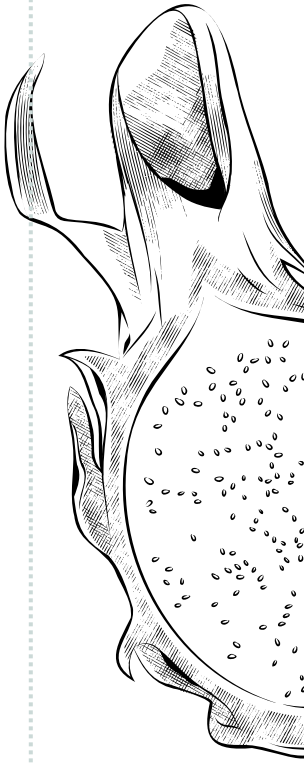
ENERGÉTICO RED BULL / RED BULL ENERGY DRINK / 26

CAFÉ EXPRESSO / ESPRESSO / 13

CAFÉ DUPLO / DOUBLE COFFEE / 26

CAPPUCCINO / CAPPUCCINO / 20

CHÁ / TEA / 13



THE JUL'S

ALMOÇO/LUNCH

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*

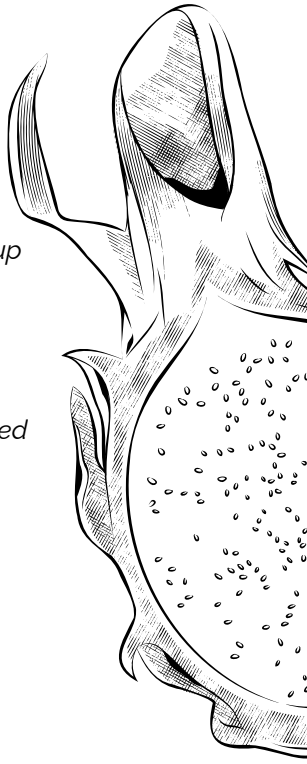
RABO DE GALO / 52
Aperitivo Synnar, Cachaça e Vermouth Tinto / *Synnar Aperitif, Cachaça and Red Vermouth*

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

ALMOÇO/LUNCH

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*

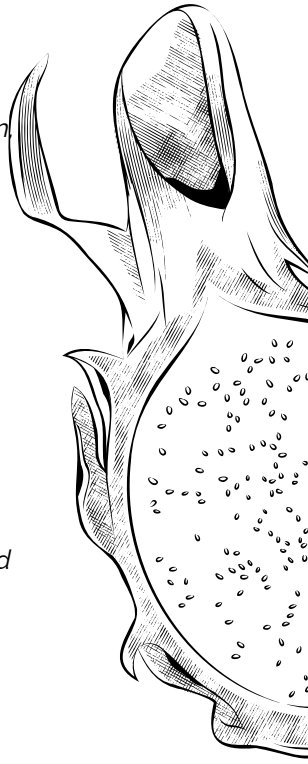
PENICILLIN / 62
Whisky scotch, limão, xarope artesanal de gengibre e mel / *Scotch whiskey, lemon, homemade ginger syrup and honey*

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*



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ALMOÇO/LUNCH

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*

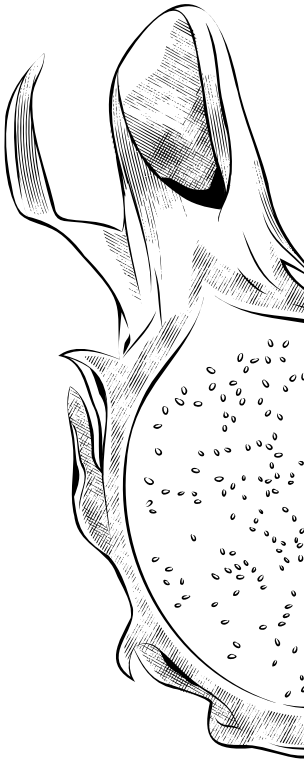
MOJITO / 55
Run, hortelã, limão, água gasificada e Bitter Angustura / *Rum, mint, lemon, sparkling water and Angustura bitters*

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

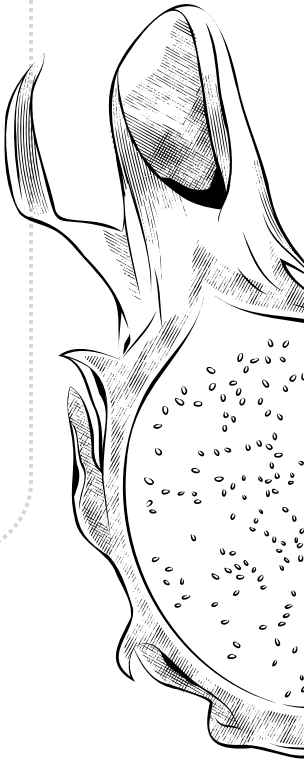
ALMOÇO/LUNCH

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*