



menu



(*) Recipes serving only two people.

Menu items for two people, 1/2 portion will be charged 58% of the menu price. Artistic Cover Band Charge 7.50 per person (Optional)
Service Tip (Optional)

Attention, the Food classification is only suitable for those INTOLERANT to gluten and lactose. We do not suggest it for allergics, as all our recipes are produced in the same kitchen and may contain: gluten and lactose. Let us know if you have any dietary restrictions.
We care about you.

Food Classifications:



Gluten Free



Vegetarian



Lac Free



our story

October 2003. Two people with one dream: expressing gastronomic passion and enchanting people through taste. Ubatuba, a city full of life chosen by those seeking paradisiacal experiences, was the place defined to develop this seed.

After more than a decade and a half, Raizes Restaurant makes a point of maintaining the legitimacy of caçara cuisine and preparing each recipe with great care. And this exclusivity extends to customers, who are always welcomed as a guest. After all, each experience is unique, but they are all special.

Experience the height of taste, tradition and culture, with the energy that only Raizes can transmit.

APPETIZERS



Antipasti 46

Milk curd, eggplant paste, zucchini dipped in olive oil, Austrian peppers and homemade 7-grain and Italian breads



Crab Meat 32

Crab meat braised with coconut milk and served in its own shell. (unit)



Grilled Shrimp and Vegetables 46

Shrimp skewer with oyster sauce and grilled vegetables. (2 units)



Octopus Provençal Style 97

Octopus (180g) sautéed in butter with herbs, white wine, cherry tomatoes and red onion. Served with 7-grain artisan bread.

Fresh Mussels 87

Fresh mussels in a lightly spicy rustic tomato sauce, white wine and butter, finished with coriander (optional). Served with Italian bread toasted with garlic and butter.

Buttered Sautéed Shrimp 87

Large shrimp (4 units) sautéed in white wine and butter, finished with herb sauce. Served with Italian bread.

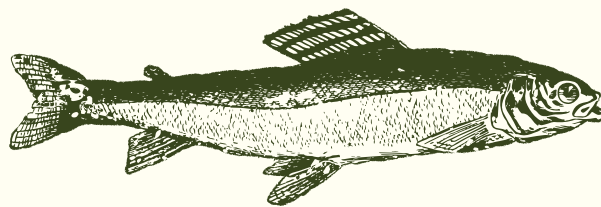
Smoked Picanha 69

Brazilian beef cut slices, red fruit sauce, Parmesan and chives. Served with Italian bread.

Beef Carpaccio 44

Thin slices of meat, tangerine sauce with capers, Parmesan and sprouts. Served with Italian bread.

FRESH SEAFOOD



Nikkei White Fish Ceviche 66

Cubed White fish, cherry tomatoes, red onion, cucumber, oriental sauce, sesame seeds and nori seaweed.



Salmon Nikkei Ceviche 79

Cubed Salmon, cherry tomatoes, red onion, cucumber, oriental sauce, sesame seeds and nori seaweed.



Traditional White Fish Ceviche 72

Local white fish, traditional ceviche sauce, red onion, cherry tomatoes, finger pepper, coriander and plantain chips.



Traditional Salmon Ceviche 85

Salmon, traditional ceviche sauce, red onion, cherry tomatoes, finger pepper, coriander and plantain chips.



Squid Tentacles Carretilero Style 57

Breaded squid tentacles, traditional ceviche sauce, red onion and tomatoes, topped with coriander. (optional)



White Fish Patacón (Tostones) 61

Crispy banana canapé, topped with white fish tartare with wasabi aioli, lightly spiced. (6 units)



Salmon Patacón (Tostones) 75

Crispy banana canapé, topped with salmon tartare with wasabi aioli, lightly spiced. (6 units)



Fresh Oysters 54

(4 units)



Oysters and Mango 60

Brunoised cut Chili pepper with mango and oriental sauce.



Gratinated Oysters 60

Oysters with white sauce and gratinated Parmesan.



FRIED MINITREATS



Shrimp Pastel 33

Pastel (Brazilian fried dough) stuffed with shrimps, Catupiry (Brazilian Cheese) and Gorgonzola. (2 units)

Coconut Shrimp 87

Shrimp stuffed with Catupiry (Brazilian cheese), breaded in grated coconut and panko breadcrumbs. Served with homemade jam (4 pieces)



Octopus Croquette 47

Traditional fried Spanish octopus croquettes with regional spices breaded in panko flour. (6 units)



Atlantic Cod Croquettes 51

(6 units)



Rib Croquettes 52

Panko breaded rib croquettes stuffed with cabotia pumpkin. Served with house-made jam. (6 pieces)

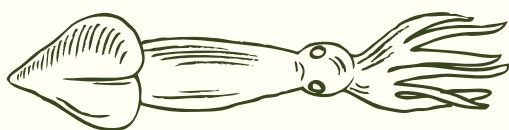


Cassava Croquettes 45

Fried cassava dough with cheese. Served with smoked paprika aioli.



APPETIZER PORTIONS



Picanha Appetizer 113

Grilled picanha (Brazilian beef cut), tomatoes and sautéed onions. Served with chimichurri sauce and 7-grain homemade bread.



Golden Breaded Shrimp 75

Breaded pink shrimp. Served with tartar sauce and spiced bravo sauce.



Golden Breaded Squid 75

Golden Breaded squid rings. Served with tartar sauce and spiced bravo sauce.



Golden Breaded Fish Strips 75

Golden breaded fish strips. Served with tartar sauce and spiced bravo sauce.



SALADS



Sea Salad 190

Octopus, squid, medium sized prawns and mussels with house vinaigrette, herb oil, and a salad medley. Served with Italian bread toasted with garlic and butter.



*Caesar Salad 68

American lettuce, cherry tomatoes, radish, red onion, croutons, flame-grilled chicken and bacon, served with a homemade Caesar sauce, and topped with Parmesan cheese.



*Burrata 79

Burrata Mozzarella with basil pesto, tomato confit and salad. Served with 7-grain homemade bread.



Sargento Salad 104

Toasted Italian bread with garlic and butter, roasted eggplant, hearts of palm, arugula, tomatoes, Austrian peppers, black olives, fennel and buffalo Mozzarella.

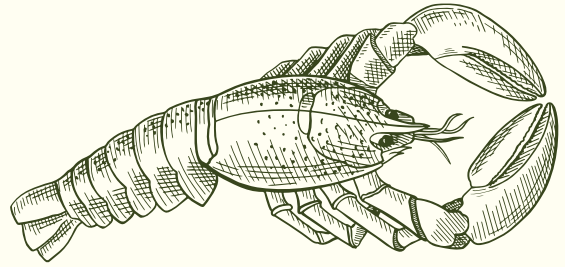


*Thay Salad 54

Swiss Chard, red cabbage, red onion, cherry tomatoes, coriander, cucumber, mango, bifun pasta and crunchy Thai sauce.



SEAFOOD



*Pescador 379

Fish fillet of the day, lobster, large prawns, octopus, squid and mussels sautéed in butter with herbs. Served with breaded banana and rice with parsley.



Pasta and Seafood 225

Fettuccine with rustic tomato sauce. Small and medium-sized prawns, octopus, squid and seafood grilled with butter and herbs, topped with fresh basil, toasted coconut flour and Parmesan cheese.



*Lobster Thermidor 335

Lobster, mushrooms browned in butter, flambéed in brandy in a white sauce with sweet paprika. Served with mashed potatoes and rice with parsley.



Creamy Shrimp and Squid Rice 215

Creamy shrimp and squid rice gratinated with Mozzarella, breaded squid tentacles, prawns breaded in panko and sesame seeds, fresh seafood, peas, finished with smoked aioli and coriander. (optional)



*Paella à Marinare 354

Large and small prawns, octopus, squid, mussels and house-made bacon sautéed in regional seasonings, breaded fish strips and rice with chard, saffron, tomato, pepper and tomato confit.



Octopus Rice 237

Grilled octopus tentacles, octopus' broth cooked rice, rustic potatoes and smoked aioli, finished with coriander. (optional)

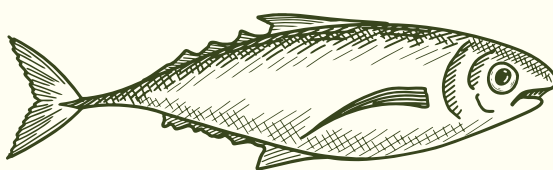


Boss-Style Octopus 249

Octopus tentacles sautéed in olive oil, white wine and herbs. Served with browned potatoes, rice with arugula, tomatoes and confit peppers.



FISH



*Caiçara Raízes 212 254

Entire grilled fish with herb sauce, grilled banana with molasses and ginger, fennel salad, celery and hearts of palm in ceviche sauce, fish and pirão (typical Brazilian dish that mixes cassava flour with the water in which the fish was cooked, transforming it into a porridge) and rice with cabbage.



*Fire Grilled Fish 212 254

Seasonal fish grilled and finished with herb sauce. Accompanied by rice with arugula, toasted coconut flour and potato salad, leek and pink shrimp.

Thai Fish 207

Fish fillet of the day with coconut crust in Thai sauce, plantain puree and jasmine rice with chestnuts.



Oriental Salmon 222

Seared salmon (semi-raw) with sesame, oriental sauce, mushrooms, vegetable spaghetti and gently spicy sweet potato puree.



*Perequê 277

Breaded European Pollock Fillet stuffed with Catupiry (Brazilian cream cheese) and pink shrimp. Served with fries and rice with vegetables and raisins.



*Atlantic Cod Portuguese Style 325

Tall Atlantic Cod steaks, served with vegetables sautéed in olive oil and garlic. Served with white rice.



*Chef's Fish 193

Grilled fish of the day, with coconut veluté (fish broth, cream and a touch of coconut milk), shitake, shimeji and Paris mushrooms, broccoli and grilled banana, topped with coriander (optional). Served with parsley rice.



Fish Parmigiana with Rustic Shrimp Sauce 190

Seasonal fish fillet breaded in panko with a rustic tomato and shrimp sauce, finished with coriander (optional) and gratinated with Mozzarella and Parmesan. Served with fries, aioli, seasonings and white rice.



	day	season	salmon
Valenciana	220	198	244

Filet grilled in an iron pan, black olives, peppers and cherry tomatoes tossed in olive oil, covered with tentacles and breaded squid. Served with cassava puree.



	day	season	salmon
Verão	209	193	232

Grilled fish fillet, covered with herb sauce, hearts of palm, pepper strips, tomato confit and vegetables sautéed in olive oil and garlic. Served with a white rice.



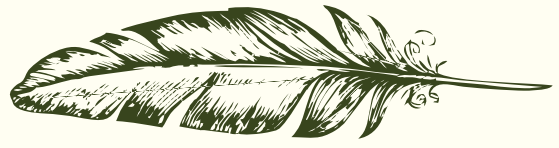
	day	season	salmon
À Belle Meunière	220	198	244

Filet grilled in an iron pan, small prawns, leek, mushrooms, capers and white wine simmered in butter, and topped with cashew nuts. Served with house potatoes and white rice.



MOQUECA

(Brazilian stew fish)



*Seafood Moqueca 343

Fish steaks, medium prawns, octopus, squid, seafood in a fish stew sauce, topped with coriander (optional). Served with pirão (typical Brazilian dish that mixes cassava flour with the water in which fish were cooked, transforming it into a porridge), palm oil flour and white rice.



Mixed Moqueca 260

Fish steaks and medium prawns in a fish stew sauce, finished with coriander (optional). Served with pirão (typical Brazilian dish that mixes cassava flour with the water in which fish were cooked, transforming it into a porridge), palm oil flour and white rice.



*Shrimp Bobó 212

Medium and small shrimps in a cassava cream with coconut milk and palm oil. Topped with shrimp breaded in tapioca flour. Served with white rice and toasted coconut flour.



Moqueca with Hearts of Palm and Banana 253

Fish steaks, banana, hearts of palm, in a fish stew sauce, finished with coriander (optional). Served with pirão (typical Brazilian dish that mixes cassava flour with the water in which fish were cooked, transforming it into a porridge), coconut toasted flour and white rice



Moqueca 215

Fish steaks in a fish stew sauce, topped with coriander (optional). Served with pirão (typical Brazilian dish that mixes cassava flour with the water in which fish were cooked, transforming it into a porridge), banana toasted flour and white rice

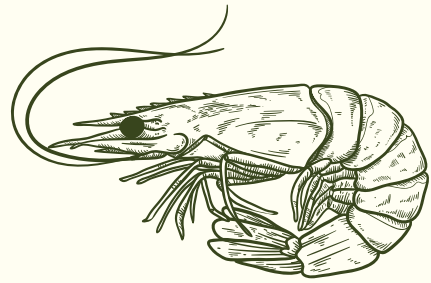


Shrimp Moqueca 225

Medium size shrimp in a fish stew sauce, topped with coriander (optional). Served with pirão (typical Brazilian dish that mixes cassava flour with the water in which fish were cooked, transforming it into a porridge), palm oil flour and white rice.



SHRIMP



Shrimp Risotto 288

6 large grilled prawns and herb olive oil, risotto with pink shrimp and Parmesan, finished with creamy burrata flakes.



Tenório 239

10 medium size breaded prawns stuffed with Catupiry (Brazilian cheese). Served with cassava puree gratinated and rice with Italian zucchinis and mushrooms.



*Crusted Shrimp 279

6 large prawns in a coconut crust, confit cherry tomatoes, Juçara heart of palm (palm tree native to the Atlantic Forest) and leek risotto with Parmesan.



*Haiti 279

8 large prawns sautéed in butter and cooked in a coconut water and white wine, rice made in a white sauce and small prawns, gratinated with Parmesan and Catupiry (Brazilian cheese).



*À Caiçara 254

10 large grilled prawns finished with tomato confit and herb sauce. Served with pirão (typical Brazilian dish that mixes cassava flour with the water in which fish were cooked, transforming it into a porridge) and green rice.



*Pumpkin Shrimp 257

Braised prawns, in a creamy cabotiá pumpkin sauce gratinated with Catupiry (Brazilian cheese) and Parmesan, finished with prawns breaded in tapioca flour. Served with rice and parsley.



À Grega 240

10 medium prawns breaded in panko, tapioca flour, sesame seeds and coconut, includes, breaded cheese and breaded banana. Served with anise salad, celery, red onion and heart of palm with ceviche sauce, house mayonnaise and rice with vegetables and raisins.



*Ubatumirim 218

3 extra-large hearts of palm breaded and stuffed with pink shrimp and Catupiry (Brazilian cheese), covered with white sauce and gratinated with Parmesan. Served with rice and parsley.



Ao Thermidor 240

Medium prawns, mushrooms and onion browned in butter, flambéed in brandy, with white sauce, sweet paprika and fresh milk cream, gratinated with Parmesan and Catupiry (Brazilian cheese), finished with house-made straw potatoes. Served with rice and parsley.

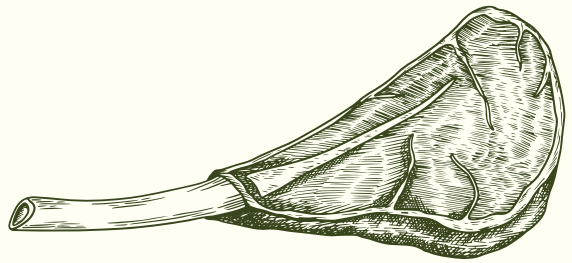


*À Piemontês 243

10 medium breaded shrimp, creamy rice and mushrooms gratinated with Catupiry (Brazilian Cheese) and Parmesan.



MEAT



T-Bone with Mustard and Honey Sauce 275

T-Bone steak grilled in a charcoal oven with meat sauce, mustard and honey, crunchy, mashed potatoes with watercress and rice with breaded onion.



Filet Mignon in Cheese Crust 235

Filet mignon medallion served with a cheese crust au gratin, gorgonzola sauce, mashed potatoes au gratin and rice with breaded onion.



Filet Mignon à Fiorentina 257

Filet mignon escalope gilled on a charcoal oven, served with homemade bacon, hearts of palm in a béchamel sauce and fresh milk cream, with spinach (optional) gratinated with Parmesan. Accompanies white rice with breaded onion.



Filet Mignon with Madeira Sauce 220

Filet Mignon medallion grilled in a charcoal oven, with mushrooms in a Madeira sauce. Served with mashed potatoes and rice with breaded onion.



Filet Mignon with Vegetables 235

Filet mignon grilled in a charcoal oven, chimichurri sauce, hearts of palm, pepper strips, tomato confit and vegetables sautéed in olive oil and garlic, served with white rice.



Slow Cooked Cupim 213

Cupim (Brazilian beef cut) cooked slowly for 8 hours in its own broth, meat sauce with mint, served with shitake, shimeji and Paris mushrooms risotto and fried cassava with aioli and seasonings.



*Smoked Ribs 213

Ribs cooked in the pit smoker, served with meat and herb sauce, cassava puree gratinated with Parmesan, includes rice with breaded onion.



*Shimeji Filet 253

Filet Mignon medallion grilled in a charcoal oven, served with shimeji mushroom sautéed in butter and fresh milk cream served with fettuccine pasta.



Filet Mignon Parmigiana 213

Filet Mignon with sugo sauce and Mozzarella, gratinated with Parmesan. Served with fries and white rice.

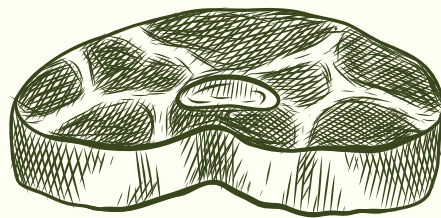


Brazilian style Picanha 247

Grilled picanha, farofa (Toasted cassava flour), fries and vinaigrette with a mix of onions and tomatoes. Served with white rice.



BEEF CUTS



Ancho 400g (Angus) 118



Chorizo 400g (Angus) 108



Filet Mignon 230g 65



Ancho 250g (Angus) 118



T-Bone 800g (Angus) 221



Individual Sides:

Extra Barbecue 22

Farofa (Toasted cassava flour), fries, vinaigrette with mix of onions, tomatoes and white rice.

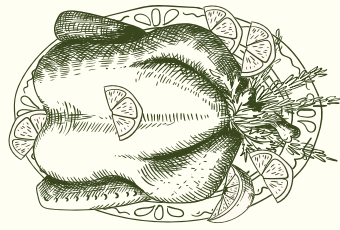
Extra Sauce 10

Herb or chimichurri sauce or vinaigrette with mixed onions and tomatoes.

Grilled Vegetables 34

Zucchini, cherry tomatoes, eggplant, mushrooms and green beans.

CHICKEN



Chicken with Vegetables 162

Grilled filet, vegetables and hearts of palm tossed in butter. Served with white rice.



Chicken Parmigiana 170

Breaded Filet with sugo sauce and Mozzarella. Served with fries and white rice.



VEGETARIANS



Jardineira 183

Juçara heart of palm risotto with leek and Parmesan. Served with grilled vegetables.



Neapolitan 171

Fettuccine with Italian tomato sauce, finished with creamy buffalo Mozzarella, fried garlic and basil pesto.



Vegetarian Stew 145

Hearts of palm, plantain, zucchini and corn in stew sauce, topped with coriander (optional). Served with palm oil flour and white rice.



PASTA



Spaghetti Bolognese 154

In tomato sauce with ground meat.

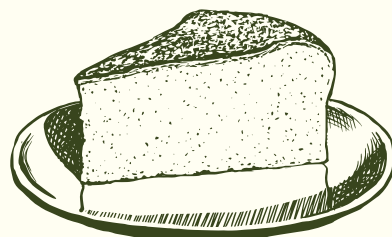


Lasanha 179

Mozzarella, Bolognese sauce and ham topped with white sauce and fresh cream, gratinated with Parmesan.



DESSERTS



Bombonzito 50

Chocolate candy filled with cappuccino cream, milk ice cream with dulce de leche and peanut powder, chocolate brownie, cocoa powder and hot syrup.



Catalã Pie 31

Creamy pie with red fruit sauce and crunchy Brazil nuts.



Chocolate Petit Gateau 37

(2 balls)



Chocolate Petit Gateau 16

(1 ball)



Condensed Milk Pudding (Brazilian style) 16



Kûasary 38

Fruits cooked in watermelon broth, uvaia fruit ice cream, mint and meringues.



Homemade Banoffee 43

Puff pastry filled with homemade dulce de leche, banana jam, whipped cream, touch of cinnamon and cerrado region vanilla ice cream.



Santin Cup Ice Cream 28

Vanilla, chocolate, dulce de leche and uvaia fruit. (2 scoops)



Santin Cup Ice Cream Glass 28

Vanilla, chocolate, dulce de leche and uvaia fruit. (1 scoop)



Espresso Cafe 8



DRINKS



Brahma Claro Draft Beer	16,50	Água Prata bottled water	8
Brahma Black Draft Beer	18	Água Prata bottled water with gas	8,50
Stella Artois Beer (600ml)	24	Soda	9,50
Original Beer (600ml)	23	Tubaina Retro	8,50
Baden Estilos Beer (600ml)	35	Juices	15
Spaten Beer (600ml)	23	(orange, pineapple, passion fruit, cashew, acerola, strawberry, lemon and grape)	
Heineken Beer (600ml)	28	Mixed Juices	18,50
Paulaner Weissbier Beer (500ml)	36	Stella Artois (LongNeck)	15,70
		Corona (LongNeck)	16
		Heineken (LongNeck)	17
		Malzbier (LongNeck)	15
		Non-Alcohol Beer (LongNeck)	16,50