





(*) Dishes marked with this symbol are served only for two people.

For dishes meant for two, ordering a half portion will be charged at 58% of the menu price.

Please note: the icons refer only to people who are intolerant to gluten or lactose. We do not recommend these dishes for individuals with allergies, as all recipes are prepared in the same kitchen and may contain traces of gluten and lactose.

Please let us know if you have any dietary restrictions.
We care about your well-being.

Your favorite dish isn't on the menu today? Ask your server about availability.



GLUTEN-FREE



VEGETARIAN



LACTOSE-FREE

Live Music Cover Charge: R\$ 10.00 per person (optional)

Service charge (optional)

our story

More than 20 years of Tradition and Passion for Ubatuba.

It all began in October 2003, when two people, driven by a dream, decided to create a place that celebrated family and the unique flavors of Ubatuba. That's how Restaurante Raízes was born — a home dedicated to delighting people.

Over the years, our story has been shaped with hard work, care, and a deep respect for our roots. What started as a small seaside restaurant grew and became one of the culinary icons of the northern coast, known for its hospitality and the authenticity of its cuisine.

Our menu is a tribute to the rich caíçara culture, featuring fresh fish and seafood prepared with excellence. We also serve premium meats, fresh salads, handcrafted pastas, and pizzas made with award-winning ingredients.

The same care is found in our bar program. Alongside our carefully curated wine cellar, our cocktail menu highlights ingredients from the Atlantic Forest, bringing the natural richness of the region into your experience.

From our family to yours, this is an invitation to experience the flavor, tradition, and culture that only 20 years of stories and roots can offer.



starters

ANTEPASTO 49

Labneh, eggplant spread, zucchini in olive oil, Austrian peppers, and artisanal seven-grain bread with focaccia



POLVO À PROVENÇAL 123

180g of octopus sautéed in butter with herbs, white wine, cherry tomatoes, and red onion. Served with focaccia bread

HOUSE SPECIAL

CAMARÃO DA MATA ATLÂNTICA 123

Large shrimp grilled over charcoal, served with a buttery sauce, toasted pineapple, cambuci jelly, and optional spicy seeds. Comes with focaccia bread

CASQUINHA DE SIRI 36

(per unit)



CARANGUEJADA RAIZ 114

Four whole crab pieces cooked in a caiçara-style coconut milk broth, finished with optional cilantro. Served with focaccia bread



PASTEL DE CAMARÃO 49

COM CATUPIRY E GORGONZOLA
(2 pieces)

ROSBIFE NO FUMEIRO 65

Lightly smoked beef carpaccio in a seasoned crust, served with tangerine-mustard sauce, optional spicy seeds, fresh herb salad, and a parmesan "cloud." Comes with potato chips

ESCONDIDINHO CARNE SECA 44

Creamy manioc purée with shredded sun-dried beef sautéed in clarified butter and red onion, layered with Catupiry cheese and baked with coalho cheese on top





ROSBIFE NO FUMEIRO



OSTRAS FRESCAS

fresh dishes

TRADICIONAL CEVICHE DE PEIXE BRANCO 76

Local whitefish cut into cubes, classic ceviche marinade, red onion, cherry tomatoes, dedo-de-moça chili, optional cilantro, and plantain chips



TRADICIONAL CEVICHE DE SALMÃO 91

Diced salmon with classic ceviche marinade, red onion, cherry tomatoes, dedo-de-moça chili, optional cilantro, and plantain chips



HOUSE SPECIAL

OSTRAS FRESCAS 56

(4 pieces)



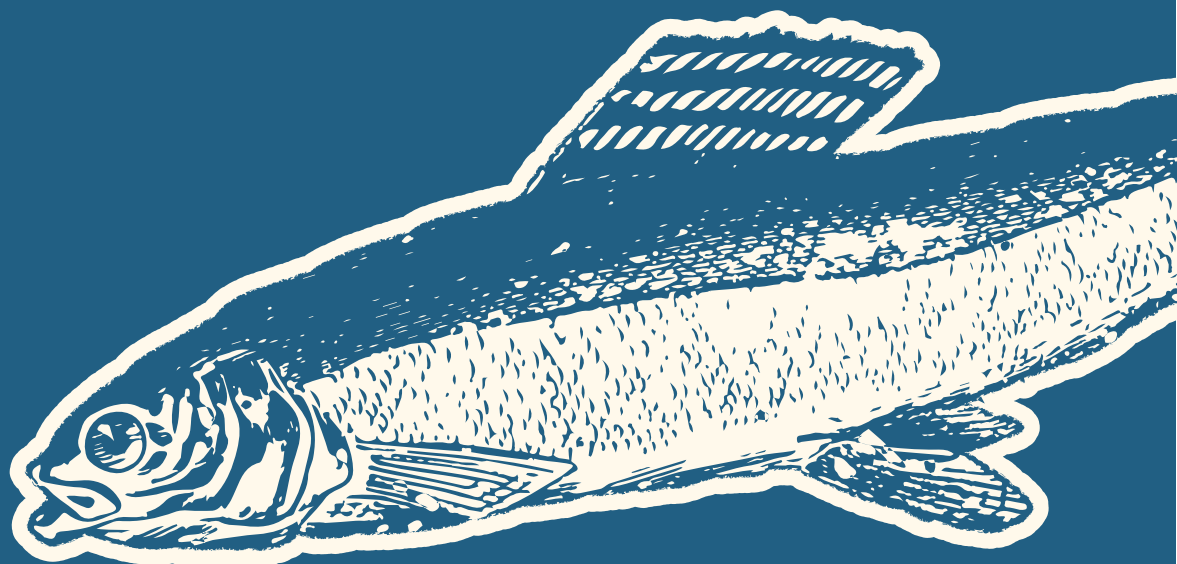
OSTRAS E MANGA 63

Dedo-de-moça chili brunoise with mango and an oriental-style sauce (4 pieces)



OSTRAS GRATINADAS 63

Oysters gratinated with white sauce and parmesan (4 pieces)



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fried bites



HOUSE SPECIAL

CAMARÃO COCONUT 130

Shrimp stuffed with Catupiry, coated in shredded coconut and panko. Served with our house-made jelly (4 pieces)



BOLINHO DE COSTELA 58

Beef rib croquettes with kabocha squash, breaded in panko. Served with house-made jelly (6 pieces)



CROQUETA DE POLVO 48

Traditional Spanish-style fried croquettes seasoned with regional spices, breaded in panko, served with house mayo and topped with crunchy bits (6 pieces)



DADINHO DE MANDIOCA 49

Fried manioc dough cubes with cheese. Served with smoked paprika aioli



sharing plates

PICANHA APERITIVO 136

Grilled picanha with sautéed tomatoes and onions. Served with chimichurri sauce and focaccia



LULA À DORÊ 85

Calamari rings breaded in wheat flour. Served with tartar sauce and spicy "bravo" sauce



HOUSE SPECIAL

CAMARÃO À DORÊ 85

Brazilian "7-barbas" shrimp breaded in wheat flour. Served with tartar sauce and spicy "bravo" sauce



ISCA DE PEIXE À DORÊ 85

Fish strips breaded in wheat flour. Served with tartar sauce and spicy "bravo" sauce





salad

SALADA DO SARGENTO



HOUSE SPECIAL

SALADA DO SARGENTO

129

Toasted Italian bread with garlic butter, roasted eggplant, juçara heart of palm, lettuce, arugula, tomatoes, Austrian peppers, black olives, fennel, and buffalo mozzarella



*SALADA CAESAR

84

Crisp romaine lettuce, cherry tomatoes, radish, red onion, croutons, charcoal-grilled chicken, and house-made bacon, tossed in Caesar dressing and finished with parmesan



HOUSE SPECIAL

*TERRA E MAR

89

Pupunha heart of palm salad with guacamole, red onion, ceviche-style dressing, fried squid tentacles, spicy crunchy seasoning, and fresh greens. Served with crostini



*SALADA CAMARONES

85

Salad with small shrimp breaded in wheat flour and served in a sweet-and-sour sauce, guacamole, mixed greens with mango, drops of labneh, and crostini





fish

PARMEGIANA AO MOLHO RÚSTICO DE CAMARÃO



*PEIXE FRITO NO FUBÁ

282

327

Whole fish fried in a cornmeal crust, served with cambuci sauce and pupunha heart of palm sautéed in clarified butter. Comes with shrimp-and-pumpkin rice, fresh salad, and optional spicy seeds



HOUSE SPECIAL

*CAIÇARA RAÍZES

242

290

Whole fish grilled over charcoal with herb sauce, grilled plantains with molasses and ginger, fresh salad with pupunha heart of palm, pirão, and collard greens rice



*PEIXE NA BRASA

242

290

Seasonal fish butterflied and grilled, finished with herb sauce. Served with arugula rice, toasted coconut farofa, house-made potato and leek mayo, and "7-barbas" shrimp

PEIXE THAY

226

Fresh fish fillet crusted with coconut and served with Thai sauce, plantain purée, and basmati rice with cashews



HOUSE SPECIAL

*PEIXE DO CHEFE

226

Grilled catch of the day served in a coconut-milk sauce with shiitake, shimeji, button mushrooms, and broccoli, plus grilled plantain. Finished with optional cilantro and served with parsley rice



*PEREQUÊ

315

Breaded pollock fillet stuffed with Catupiry cheese and "7-barbas" shrimp. Served with fries and Greek-style rice



HOUSE SPECIAL

PARMEGIANA AO MOLHO RÚSTICO DE CAMARÃO

254

Breaded fish fillet in panko, topped with rustic tomato sauce and "7-barbas" shrimp, gratinéed with mozzarella and parmesan, finished with optional cilantro. Served with fried manioc and house-made mayo, plus white rice



À VALENCIANA

CATCH OF THE DAY
SEASONAL

254

POLLOCK
SALMON

281

Grilled fish fillet with black olives, bell peppers, and cherry tomatoes sautéed in olive oil, topped with dorê-style squid tentacles. Served with arugula rice and creamy mandioquinha purée



VERÃO

CATCH OF THE DAY
SEASONAL

230

POLLOCK
SALMON

267

Grilled fish fillet topped with herb sauce, juçara heart of palm, bell pepper strips, confit cherry tomatoes, and vegetables sautéed in olive oil and garlic. Served with white rice



À BELLE MEUNIÈRE

CATCH OF THE DAY
SEASONAL

254

POLLOCK
SALMON

281

Grilled fish fillet served in a cast-iron pan with small shrimp, leeks, mushrooms, and capers sautéed in butter, finished with cashew nuts. Comes with house potatoes and white rice



stewed

HOUSE SPECIAL

*CALDEIRADA 389

Fish cuts, medium shrimp, octopus, squid, and mussels in a moqueca-style broth, finished with optional cilantro. Served with pirão, dendê farofa, and white rice



MOQUECA DE PEIXE COM PALMITO E BANANA 284

Fish cuts with banana and juçara heart of palm in moqueca sauce, finished with optional cilantro. Served with coconut farofa, pirão, and white rice



MOQUECA MISTA 310

Fish cuts and medium shrimp in moqueca sauce, finished with optional cilantro. Served with dendê farofa, pirão, and white rice



HOUSE SPECIAL

*BOBÓ DE CAMARÃO 310

Medium and small shrimp in a creamy manioc purée with coconut milk and dendê oil. Finished with a tapioca-crust fried shrimp. Served with white rice and coconut farofa



MOQUECA DE PEIXE 243

Fish cuts in moqueca sauce, finished with optional cilantro. Served with banana farofa, pirão, and white rice



MOQUECA DE CAMARÃO 280

Medium shrimp in moqueca sauce, finished with optional cilantro. Served with dendê farofa, pirão, and white rice



Your favorite dish isn't on the menu today? Ask your server about availability.



shrimp

CAMARÃO NA MORANGA



HOUSE SPECIAL

***RISOTO DE CAMARÃO** 310

Two large grilled shrimp and six medium breaded shrimp over tomato–basil risotto, finished with creamy buffalo mozzarella and optional spicy seeds

**TENÓRIO** 285

Medium shrimp stuffed with Catupiry and breaded. Served with gratinéed manioc purée with parmesan, plus rice with zucchini and mushrooms

***CAMARÃO NA MORANGA** 298

Shrimp in a creamy cabotiá pumpkin sauce, gratinéed with Catupiry and parmesan, topped with tapioca-breaded shrimp. Served with parsley rice

**CAMARÃO PRIMAVERA** 285

Ten medium shrimp breaded in panko, tapioca flour, sesame, and coconut. Served with breaded cheese, fried banana, Greek-style rice, and fresh salad with pupunha heart of palm and house mayo



HOUSE SPECIAL

***CAIÇARADA** 305

Six large grilled shrimp with herb sauce, shrimp rice, and grilled pumpkin. Served with house-made pirão and banana farofa

***HAITI** 335

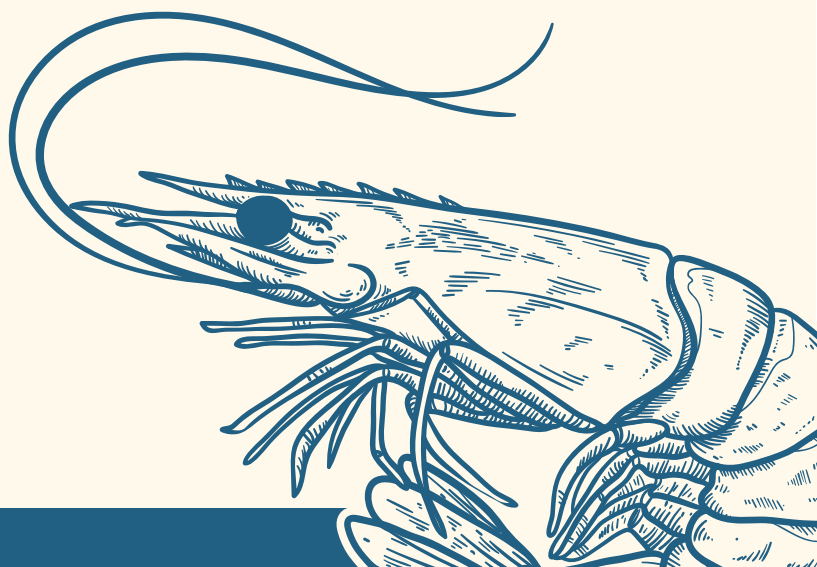
Eight large shrimp sautéed in butter and cooked in coconut water and white wine. Served with rice mixed with white sauce and small shrimp, gratinéed with parmesan and Catupiry

**AO THERMIDOR** 279

Medium shrimp, mushrooms, and onions sautéed in butter, flambéed in cognac, cooked in white sauce with sweet paprika and fresh cream, gratinéed with parmesan and Catupiry, finished with house-made shoestring potatoes. Served with parsley rice

***UBATUMIRIM** 248

Three extra-large breaded hearts of palm stuffed with "7-barbas" shrimp and Catupiry, topped with white sauce and gratinéed with parmesan. Served with parsley rice



seafood

*PESCADOR 455

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



HOUSE SPECIAL

POLVO À MINHA MODA 298

Octopus tentacles crusted with paprika, herb pesto, potato mayo, garlic-sautéed broccoli, and spicy seeds. Served with octopus broth rice



HOUSE SPECIAL

*ARROZ CREMOSO DE CAMARÃO E LULA 248

Creamy rice with shrimp, squid, mussels, and fresh peas, gratinéed with mozzarella. Served with panko–sesame breaded shrimp and squid tentacles. Finished with smoked aioli and optional cilantro



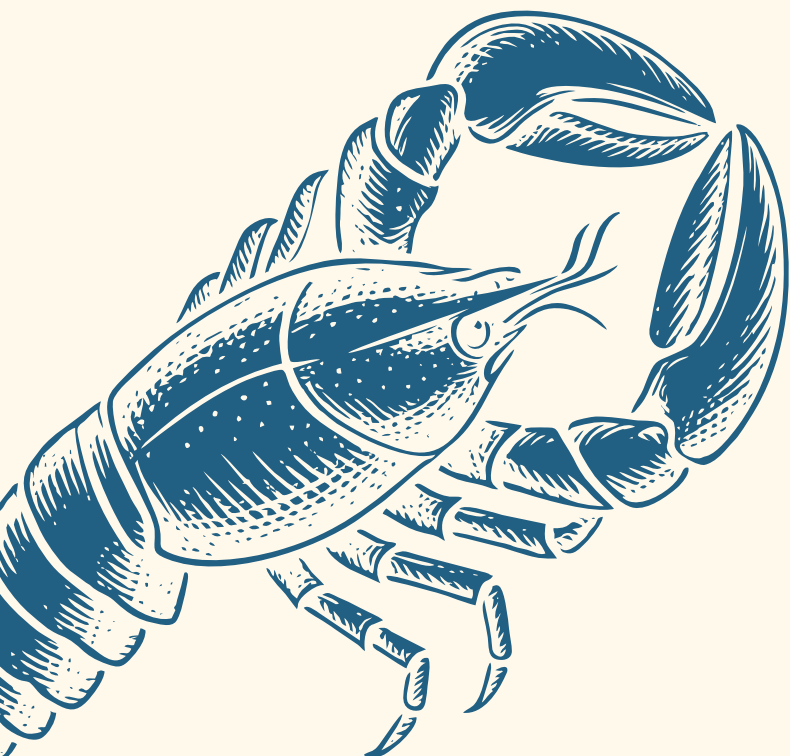
MASSA E FRUTOS DO MAR 266

Fettuccine with rustic tomato sauce. Small and medium shrimp, octopus, squid, and mussels sautéed in butter and herbs. Finished with herb sauce, coconut farofa, optional spicy seeds, and grated parmesan



*LAGOSTA AO THERMIDOR 398

Lobster and mushrooms sautéed in butter, flambéed in cognac, and finished with a creamy white sauce with sweet paprika. Served with potato purée and parsley rice





meat

Sadia
Bassi



PICANHA À
BRASILEIRA



FILET MIGNON À FIORENTINA 280

Grilled mignon escalope cooked in the charcoal oven, house-made bacon, heart of palm in béchamel sauce and fresh cream with spinach (optional), finished with parmesan. Served with white rice and fries



FILET MIGNON EM CROSTA DE QUEIJOS 270

Filet mignon medallion topped with a gratin cheese crust, gorgonzola sauce, baked mashed potatoes and butter-fried onion rice



*COSTELA DEFUMADA 250

Beef rib smoked in the pit smoker, served with meat gravy, baked manioc purée with parmesan, herb sauce and butter-fried onion rice



HOUSE SPECIAL

*CUPIM LENTO 242

Beef hump slow-cooked for 8 hours in its own broth, served with mint meat sauce and mushroom risotto (shiitake, shimeji and paris). Comes with fried manioc, aioli and house seasonings



FILET MIGNON AO MOLHO MADEIRA 242

Grilled mignon medallion from the charcoal oven, mushrooms in madeira sauce. Served with mashed potatoes and butter-fried onion rice



*FOGARÉU

PICANHA 315 | BABY BEEF 261 | CHORIZO 275
ANCHO 315 | FILET MIGNON 254

Meat seared in clarified butter and grilled in the charcoal oven, served with meat gravy, golden onions and grilled queijo coalho. Comes with potato mayo, farofa tropeiro, house vinaigrette and parsley rice



À BRASILEIRA

PICANHA 296 | BABY BEEF 246 | CHORIZO 256
ANCHO 296 | FILET MIGNON 235

Grilled meat from the charcoal oven, served with farofa, fries and house vinaigrette. Comes with white rice



À PARMEGIANA

FILET MIGNON 249 | CHICKEN 183

Filet mignon or chicken breaded in wheat flour, topped with sugo sauce and mozzarella, finished with parmesan. Served with fries and white rice



VEGGIES

FILET MIGNON 258 | CHICKEN THIGH 212













Filet mignon grilled in the charcoal oven, chimichurri sauce, heart of palm, bell pepper strips, tomato confit and vegetables sautéed in olive oil and garlic. Served with white rice



Sadia
BARRI



selected cuts




BIFE DE ANCHO 300G (ANGUS)	120	FILET MIGNON 240G	72
  		  	
CHORIZO 300G (ANGUS)	90	BABY BEEF 240G	75
  		  	

INDIVIDUAL SIDES:

LEGUMES NA BRASA	37	MOLHO EXTRA	6
Zucchini, cherry tomatoes, eggplant, mushrooms, corn and cabotiá squash		Herb sauce, chimichurri or house vinaigrette	
  		  	
EXTRA CHURRASCO	20		
Farofa, fries and white rice			
  			



vegetarian

JARDINEIRA	198	NAPOLITANA	184
Juçara heart of palm risotto with leeks and parmesan. Served with grilled vegetables		Fettuccine with Italian tomato sauce, topped with creamy buffalo mozzarella breaded in panko, fried garlic and basil pesto	
   		  	

beverages



BRAHMA CHOPP LIGHT	18	PRATA SPARKLING WATER	10
BRAHMA CHOPP BLACK	20	PRATA STILL WATER	9
CORONA (600ML)	29	SOFT DRINKS	10,50
SPATEN BEER (600ML)	26	JUICES	18
STELLA ARTOIS BEER (600ML)	27	barbados cherry, cashew fruit, lime, pineapple, passion fruit, orange, strawberry	
ORIGINAL BEER (600ML)	26	MIXED JUICES	21
PATAGONIA BOHEMIAN PILSENER (730ML)	40	HOEGAARDEN WHITE BEER (LONGNECK)	22
PATAGONIA IPA (740ML)	40	STELLA PURE GOLD BEER (LONGNECK)	19
		MALZIBIER BEER (LONGNECK)	18
		NON-ALCOHOLIC BEER (LONGNECK)	18

