

Santa Orgânica

GASTRONOMIA FUNCIONAL

Welcome!

Our passion is to provide health and well-being to you! That is why we cook in a healthy way, using exclusively gluten-free and lactose-free, from the most respected producers in the country for your table; we prefer organic food - free of pesticides, fertilizers and hormones - respecting the seasonality of each ingredient and favoring the direct purchase of these with the local producer.

In our menu you will find signs that indicate the gluten-free, lactose-free and vegan dishes, with no animal ingredients and no contact with it.

Eating Santa Organica is to eat with more flavor and health. Enjoy your meal! God bless!

Legend

VG
Vegan

ZG
Zero Gluten

ZL
Zero Lactose



Important: Outside food is not allowed in the restaurant to not contaminate our ZG products.

You're the Chef

From Tuesday to Friday* your lunch
can be your way, healthy!

**except on holidays*

Chose one protein and add two sides:

Grilled Fillet Mignon 40,00
Fillet Mignon in Cubes 40,00
Salted Shrimps 41,00
Grilled Salmon 41,00
Grilled Yellow Pescada 40,00
Grilled Filhote 42,00
Quinoa hamburger 36,00
Grilled Picanha 40,00
Grilled Chicken Fillet 38,00
Polpetone of Picanha with Mozzarella 40,00

Sides*

Whole Rice - Functional Farofa - Integral Penne - Seasoned Butter Beans - Pumpkin with Grilled Rosemary - Functional Pallie - Grilled Banana "da terra" - Tomato stuffed with Mozzarella cream and pesto - 12,00

Functional Farofa with Eggs - Mix of Sautéed Vegetables - Green Salad with Pesto - Quiche of the Day (slice) - Functional Spaghetti (carrot and zucchini) - Noisette Potato or Potato Stick (baked) - Sweet Potato Gnocchi with Sauce -17,00

Appetizers

Tartare of Salmon 30,00 ZG ZL

Pieces of salmon with guacamole and sauce

Bruschettas 29,00 ZG ZL

six mini bruschettas with cupuaçu, mozzarella, basil, chopped tomato and caponata of eggplant and zucchini. Ask for a vegan option if you wish

Crab Legs 29,00 ZG ZL

two units with sweet potato dough and crabmeat, crab leg, floured in flaxseed and sesame

Chicken Croquette 21,00 ZG ZL

four mini puffs of sweet potato and chicken, floured in flaxseed and sesame.

Dried Beef Croquette 21,00 ZG ZL

four mini croquettes with pumpkin, dried beef and mozzarella, floured with flax seed and sesame.

Jumbo shrimps with Tapioca flour 30,00 ZG ZL

five shrimps, tapioca flour with rosé sauce.

Codfish Croquette 30,00 ZG ZL

four codfish dumpling with potato, functional bread flour and extra virgin olive oil oven backed.

Salads

Salad with Shrimps 42,00 *ZG ZL*

Mix of leaves with guacamole, shrimps in olive oil, cherry tomatoes and laminated almonds.

Caesar Salad 40,00 *ZG ZL*

Mix of leaves with organic chicken slices, croutons, parmesan cream and cherry tomatoes.

Salad with Salmon 39,00 *ZG ZL*

Mix of leaves with guacamole, cubes of salmon grilled in olive oil, cherry tomatoes and laminated almonds.

Refreshing Salad 33,00 *VG ZG ZL*

Mix of leaves, seasonal fruit, cherry tomatoes and citrus sauce.

Quinoa Tabbouleh 32,00 *VG ZG ZL*

Mix leaves, tricolor quinoa, green apple, zucchini, Brazilian nuts, laminated almonds, white raisins, cherry tomatoes, olive oil and citrus sauce.

Vegan Salad 40,00 *VG ZG ZL*

Mix leaves with cubes of vegan cheese, broccoli, sweet and sour pineapple sauce and laminated almonds.

Creams ... to taste at night

Anti-oxi 26,00 *VG ZG ZL*

pumpkin, tomato and curry accompanied by a portion of functional bread croutons

Betacarotinha 26,00 *VG ZG ZL*

carrot, ginger and basil accompanied by a portion of functional bread croutons

Santa's Crab 33,00 *ZG ZL*

Slices of crab, sweet potatoes, jambu and tucupi sauce accompanied by a portion of functional bread croutons

Pizzas ... to taste at night

Shitake and Leek 36,00 *ZG ZL*

mozzarella, handmade tomato sauce, shitake, leek and oregano.

Curry Chicken 35,00 *ZG ZL*

mozzarella, handmade tomato sauce, organic chicken to cream with curry and oregano

From Pará 38,00 *ZG ZL*

mozzarella, jambu, shrimps in tucupi sauce.

Caponata 33,00 *ZG ZL*

mozzarella, handmade tomato sauce, caponata, eggplant, zucchini, roasted peppers and oregano

Mignon with Caramelized Onion 34,00 *ZG ZL*

mozzarella, handmade tomato sauce, sliced filet mignon, red onion in wine reduction and oregano

Picanha 34,00 *ZG ZL*

Picanha, mozzarella, handmade tomato sauce, cherry tomatoes, onion, olive and oregano.

Cream Shrimps 38,00 *ZG ZL*

shrimps, cream cheese, mozzarella, handmade tomato sauce and oregano

Marguerita 30,00 *ZG ZL*

mozzarella, handmade tomato sauce, cherry tomatoes, basil and oregano

Vegetarian 38,00 *ZG ZL*

mozzarella, shitake, dried tomatoes and black garlic. (see VEGAN version)

Four Cheeses 38,00 *ZG ZL*

mozzarella, handmade tomato sauce, parmesan, "minas" cheese, and pecorino cheese.

Arugula with Dry Tomatoes 34,00 *VG ZG ZL*

vegan cheese, handmade tomato sauce, dry tomato and arugula

From the Country

Spaghetti of Pupunha Palm and Zucchini with Shitake 47,00 *VG ZG ZL*

spaghetti of pupunha palm, zucchini, shitake and olive oil

Baked Eggplant 36,00 *ZG ZL*

slices of roasted eggplant with handmade tomato sauce and mozzarella (see vegan version and warns if you want gratin)

Palm heart Moqueca 39,00 *VG ZG ZL*

palm heart, fresh coconut milk, turmeric, paprika, tomato, onion and green seasoning, whole-grain rice and functional farofa.

Vegan Maniçoba 42,00 *VG ZG ZL*

Maniva, smoked tofu, eggplant, zucchini, shitake and mushrooms with whole-grain rice, functional farofa

From the River and the Sea

Grilled Salmon 58,00 *ZG ZL*

with passion fruit risotto.

Shrimp with Spaghetti of Pupunha Palm and Pesto 52,00 *ZG ZL*

shrimps sauted in olive oil, spaghetti with fresh pupunha palm and basil pesto.

Shrimp Cream with Curry and Pineapple 51,00 *ZG ZL*

shrimps, cream with curry, pineapple in cubes, whole-grain rice and functional pallie

Regional Pescada 56,00 *ZG ZL*

grilled pescada steak, tucupi risotto with jambu and pesto

Shredded Pescada 50,00 *ZG ZL*

roasted shredded pescada, red and yellow chillies, plantain puree and functional farofa

Baiana Moqueca 51,00 *ZG ZL*

pescada in cubes, shrimps to cream with oil, brown rice and functional farofa

Paraense Moqueca 53,00 *ZG ZL*

filhote in cubes, shrimps to cream with oil, a lot of jambu and functional farofa

Filhote with Risotto of Cupuaçu 58,00 ZG ZL

piece of filhote topped with molica di pane with parmesan cheese, arboreal rice in ghee butter

Filhote's Gateau 51,00 ZG ZL

roasted shredded filhote in cubes with turmeric stuffed with jambu, pará nuts and mozzarella; Accompanies musseline of cassava and parmesan cheese

From the Farm

Prime Rib with Risotto of Leek 59,00 ZG ZL

noble meat cut of North American origin, handmade barbecue sauce and leek risotto.

Sliced Picanha 51,00 ZG ZL

grilled sliced picanha, risotto of beans with pumpkin, collard greens and functional farofa with egg.

Chef's suggestion: taste rare or medium-rare.

Polpetone of Picanha stuffed with whole grain pasta on sauce 46,00 ZG ZL

picanha, mozzarella cheese, rice penne and sauce (see options)

Fillet with Spaghetti of Pupunha Palm on Alfredo Sauce 51,00 ZG ZL

grilled fillet mignon and spaghetti of pupunha palm on Alfredo sauce

Brazilian Fillet Mignon 50,00 ZG ZL

grilled fillet mignon, functional farofa with butter beans and grilled banana.

Santa's Fillet Mignon 49,00 ZG ZL

fillet steak breaded in functional bread flour and gratin with mozzarella, sweet potato gnocchi and handmade tomato sauce.

Strogonoff of Fillet Mignon 37,00 ZG ZL

cubes of fillet mignon, mushrooms, handmade tomato sauce, milk cream, whole-grain rice and functional pallie.

Chicken Parmigiana 45,00 ZG ZL

breaded chicken breast, handmade tomato sauce, gratin mozzarella and sweet potato gnocchi (without flouring.)

Light Chicken 40,00 ZG ZL

fillet of grilled chicken breast, mix sautéed vegetable with olive oil, finally dropped with ghee butter flavored with mustard and honey.

Risottos

Seafood Risotto 74,00 *ZG ZL*

arboreal rice, shrimps, calamari rings and octopus, flambéed with white wine, finished with ghee and parmesan cheese.

Shrimp Risotto with pumpkin and chia 54,00 *ZG ZL*

arboreal rice, pink shrimp flambéed with white wine, pumpkin in cubes, chia, finished with ghee, parmesan cheese and handmade tomato sauce.

Codfish Risotto 73,00 *ZG ZL*

arboreal rice, loins of desalted codfish, broccoli, olives, finalized with oil of black garlic and parmesan.

Risotto of Fillet Mignon with Shitake 51,00 *ZG ZL*

arboreal rice, cubes of fillet mignon, shitake , finalized with ghee an parmesan cheese.

Shitake Risotto 45,00 *VG ZG ZL*

arboreal rice, shitake, laminated almonds, finalized with oil of black garlic.) See option with ghee

For the Little Ones

Small Dices of Fillet Mignon 30,00 *ZG ZL*

diced fillet mignon sautéed in olive oil with noisette potato fried in coconut oil.

Chicken Breast Chips 30,00 *ZG ZL*

chicken breast in strips sautéed in olive oil with noisette potato fried in coconut oil

Extras

Simple sides 15,00

Salads, Spaguettis and Gnocchi 20,00

Cheese (vegan, parmesan or mozzarella) 10,00

Guacamole 10,00

Sauces 7,00

Parmesan risotto (portion) 25,00

Risotto Flavors (portion) 30,00

Grilled Proteins (*consult prices*)

Functional bread (2 slices) 8,00

Large Functional bread 750g 29,00

Medium Functional bread 400g 16,00

Large Vegan bread 750g 27,00

Medium Vegan bread 400g 15,00

Desserts

Brownie 12,00 ZG ZL

Truffled Brownie 15,00 ZG ZL

Cheesecake of cupuaçu with cottage and Pará nuts 18,00 ZG ZL

Maria Isabel of bacuri 21,00 ZG ZL

Maria Isabel of cupuaçu 18,00 ZG ZL

Diet Chocolate Mousse 14,00 ZG ZL (NO MILK PROTEIN)

Chocolate Cake 23,00 ZG ZL

Pudding of Pará nuts milk 11,00 ZG ZL (NO MILK PROTEIN)

Strawberry cup with Leite Ninho ® 20,00 ZG ZL

Strawberry cup with Leite Ninho ® ZERO SUGAR 23,00 ZG ZL

Brownie scraped cup 20,00 ZG ZL

Mini chocolate pie with pistache 17,00 ZG ZL

Mini lemon pie 14,00 ZG ZL

Mini strawberry pie 16,00 ZG ZL

Vegan mini pie 18,00 VG ZG ZL

Tiramisu 20,00 ZG ZL

Chocolate truffle 10,00 ZG ZL

Alive truffle 11,00 VG ZG ZL

Gourmet candies (10 units) 15,00 ZG ZL

Santella Cake 20,00 ZG ZL

Little Chocolate/Toffee Sticks (or bowls) 8,00 ZG ZL

Castanha do Pará Cookies 12,00 ZG ZL

Hydrating Juices

Total 12,00

beet, carrot and orange.

Detox 12,00

pineapple, cabbage, mint and ginger.

From the Land 12,00

açaí, strawberry and acerola.

Relax 12,00

passion fruit, basil and ginger.

Welfare 12,00

pineapple and mint.

Strawberry with hibiscus 12,00

Cashew with mint and ginger 12,00

Cupuaçu 10,00

Orange 10,00

Lemon 10,00

Acerola 10,00

Taperebá 10,00

Graviola 12,00

Beverages

Wewi Organics – Guarana and Guarana Zero 10,00

Rio Tea (flavors) 11,00

Mineral and Sparkling water 7,00

Lake Side Beer ZG 14,00

Germania Beer ZG 12,00

Wienbier 550 ml ZG 13,00

Caipivodka (imported) Kiwi, Strawberry or Tangerine 21,00

Caipivodka (domestic) Kiwi, Strawberry or Tangerine 19,00

Red or White grape juice 11,00

To warm up

Espresso coffee 8,00

Organic beans.

Tea 6,00

See the available flavors

Holy Bazaar

Functional Farofa 350g 29,00

Açaí pizza dough (5un) 45,00

Catering

Stuffed Functional Bread 44,00

choose mozzarella cheese or parmesan plus a flavor you can choose (red onion, dried tomatoes, garlic, basil pesto and eggplant caponata.)

Cod or Shrimps Quiche 190,00 (30cm)

Leek or Chicken Quiche 156,00 (30cm)

Maria Isabel of Cupuaçu 199,00 (22cm) / 231,00 (30cm)

Maria Isabel of Bacuri 210,00 (22cm) / 242,00 (30cm)

Chocolate Cake 210,00 (22cm) / 242,00 (30cm)

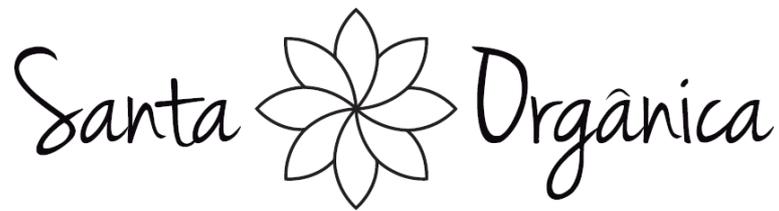
Chocolate with Pistache or Lemon Pie 168,00 (30cm)

Lemon Pie 126,00 (22cm) / 168,00 (30cm)

Vegan Chocolate Pie 210,00 (30cm)

Gourmet Candies 148,00 (100 un)

Catering orders 24 hours in advance. Payment upon order.



GASTRONOMIA FUNCIONAL

Opening hours

Lunch from Tuesday to Friday, from 11:30 to 2:30 pm
Saturday and Sunday, from 11:30 to 3:00 pm

Dinner from Tuesday to Saturday, from 7:00 pm to 11:00 pm

Payment of the 10% tips rewards excellence in service; is optional and fully reverted to the staff.



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www.santaorganica.com.br



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