

## **Appetizer**

### **Couvert**

Italian bread, artisanal butter, caponata, Parmesan cheese

R\$ 46

## **Starters**

### **Sausage Trio**

Artisanal Tuscan sausage, dried tomato sausage, and caramelized onion sausage prepared on the grill. Served with chef's farofa

R\$ 88

### **Rib Croquettes**

Crispy rib croquettes, served with caramelized pumpkin aioli and garlic foam (six units)

R\$ 78

### **Meat Empanadas**

Fried meat empanada. Served with romesco tomato sauce (three servings)

R\$ 60

### **Angus filet mignon strips**

Angus filet mignon strips with onions, served with mini house bread (250g)

R\$ 92

### **Rustic tonnato carpaccio**

Angus filet mignon carpaccio with tuna tonnato sauce, caper, parmesan cheese and arugula

R\$ 72

### **Gremolata provoleta**

Grilled provoleta with delicious gremolata sauce of lemon zest and confit tomatoes

R\$ 62

### **Garlic bread**

Italian bread with a mild garlic cream on the grill

R\$ 28

### **Serrana polenta**

Crispy polenta with grated Serrano cheese. Served with garlic foam

R\$ 44

### **Truffled Potatoes**

Truffled french fries with grated Parmesan cheese

R\$ 38

## **Soup**

Cappelletti with grilled bread

R\$ 46

## **Burger**

**Brazilian Grill Burger**

Brioche, burger with a blend of dry-aged beef, provolone cheese, lettuce, tomato, shredded bacon, and house sauce. Served with French fries  
R\$ 84

### **Kids' Menu**

#### **Beef Steak**

Beef or chicken steak, white rice, served with French fries, or smiley fries, or mashed potatoes  
R\$ 52

#### **Spaghetti**

Spaghetti with butter or tomato sauce, served with beef or chicken steak  
R\$ 52

#### **Mini Burger**

Bread, meat, cheese, and smiley fries  
R\$ 52

### **Salads**

#### **MLBK Salad**

Mixed green leaves, grilled eggplant, Paris mushrooms, apricots, Dijon and honey dressing, topped with Parmesan cheese shavings  
R\$ 58

#### **Chicken Salad**

Grilled chicken fillet, grilled romaine lettuce, Caesar dressing, Parmesan cheese shavings and bacon  
R\$ 56

#### **Octopus Salad**

Crispy octopus, mixed green leaves, bergamot and lemon emulsion  
R\$ 72

#### **Burrata**

Breaded burrata served with tomato confit, pesto sauce and focaccia  
R\$ 78

### **Pasta**

Choose your favorite pasta and sauce:

Pappardelle  
Rigatoni  
Spaghetti

#### **Fillet and funghi**

Fillet strips, mushrooms, cream, demi-glace and Parmesan cheese  
R\$ 168 (one person)  
R\$ 268 (two people)

#### **Fillet and four cheeses**

Fillet strips, selection of MLBK cheeses and cream

R\$ 168 (one person)

R\$ 272 (two people)

### **Seafood**

Seafood sautéed in butter and finished with bergamot zest

R\$ 188 (one person)

R\$ 288 (two people)

### **Ossobuco Ragu**

Pot roast slowly cooked with tomatoes and spices

R\$ 138 (one person)

R\$ 228 (two people)

### **Gnocchi**

#### **Truffled Gnocchi**

Potato gnocchi with truffle cream, mushrooms, and grilled bacon

R\$ 118

#### **Gorgonzola Gnocchi**

Sweet potato gnocchi with gorgonzola sauce

R\$ 126

### **Risottos**

#### **Filet and Mushroom Risotto**

Mushroom risotto with angus filet mignon in demi-glace sauce, Parmesan cheese, and garlic foam

R\$ 138

#### **MLBK Lamb Risotto**

Creamy risotto with lamb sautéed in red wine and caramelized pumpkin aioli

R\$ 142

#### **Shrimp Risotto**

Shrimp risotto with crispy grilled shrimp and Parmesan cheese

R\$ 148

#### **Leek Risotto**

Roasted leek risotto, crispy leek, and bergamot

R\$ 102

### **Fish and seafood Seafood**

#### **Yellowtail fish**

Yellowtail fish, mashed potatoes, roasted broccoli and onions

R\$ 158

#### **Cordillera Salmon**

Salmon steak served with creamy saffron risotto

R\$ 148

#### **La Plancha Octopus**

Octopus, mashed potatoes, tomato romesco, broccoli and roasted potatoes  
R\$ 168

### **Poultry**

#### **Grilled Chicken Thigh**

Grilled chicken thigh with leek risotto and bergamot zest  
R\$ 118

### **Lamb**

#### **Rack of Lamb**

Rack of lamb with pistachio crust, fresh herbs, served with potatoes and vegetables sautéed on the grill  
R\$ 178 (one person)  
R\$ 298 (two people)

#### **Lamb Shoulder**

Lamb shoulder slow-cooked at low temperature and finished on the grill, served with potatoes and vegetables  
R\$ 342 (two people)

#### **Serrano Loin**

Grilled lamb loin with a Serrano cheese crust, served with potatoes and vegetables  
R\$ 160 (one person)  
R\$ 268 (two people)

### **Beef Cuts**

Your preferred cut accompanied by:

Mix of sautéed vegetables

Chimichurri, barbecue sauce, Malbec sauce, orange and pepper jelly, Creole salsa

Chef's Farofa

#### **Prime Rib Angus**

Prime Rib is the premium cut of Angus rib. Perfect union of the tenderness of the ribeye steak and the flavor of the beef rib  
R\$ 322 (two people)

#### **Prime Rib Dry Aged (60 days of aging)**

Prime Rib Dry Aged is a premium, differentiated cut of Angus rib, with 60 days of dry aging, excellence in handling and selection of the cattle  
R\$ 428 (two people)

#### **Short Ribs**

Flavorful cut of beef front rib

R\$ 298 (two people)

#### **Parrillada del Sur**

The parrillada of the Gaucho pampas: entrecote, filet mignon, picanha, artisanal sausage and lots of embers. Unmissable!

R\$ 332 (two people)

### **Milanese**

Milanese-style filet mignon with cheese and tomato sauce.

Options:

White rice and french fries

R\$ 278 (two people)

Spaghetti with four cheeses

R\$ 298 (two people)

### **Angus entrecote**

Angus entrecote with a mix of bell peppers, onions, tomatoes and capers grilled over charcoal, finished with a gremolata sauce of lemon zest, parsley, garlic and provolone cheese

R\$ 192 (one person)

R\$ 322 (two people)

### **Ribeye steak**

Prime cut of Argentine ribeye, marked by the succulence and marbling revealed on the grill

R\$ 192 (one person)

R\$ 322 (two people)

### **Chorizo with garlic crust**

Tender, juicy beef cut with a garlic crust grilled over charcoal

R\$ 172 (one person)

R\$ 288 (two people)

### **Filet mignon dijon**

Filet mignon with mustard sauce Dijon. Served with French fries

R\$ 178 (one person)

R\$ 298 (two people)

### **Picanha Provolone**

Angus picanha topped with smoked provolone cheese

R\$ 196 (one person)

R\$ 328 (two people)

### **MLBK Steak**

Exclusive MLBK cut, prepared on the grill, with remarkable tenderness, intense juiciness and authentic charcoal flavor

R\$ 172 (one person)

R\$ 288 (two people)

### **Angus Skirt Steak**

The authentic Uruguayan Angus grilled steak. We recommend rare or medium-rare

R\$ 160 (one person)

R\$ 268 (two people)

### **Side Dishes**

#### **White Rice**

Portion of cooked white rice

R\$ 24

**Pampa Rice**

Rice with shredded dried beef, boiled egg, parsley, and potato sticks

R\$ 42

**Black Beans**

Portion of cooked black beans

R\$ 24

**Caramelized Pumpkin**

A recipe from the German colonization. Irresistible!

R\$ 28

**Grilled Vegetables**

Mix of vegetables sautéed on the grill with chimichurri

R\$ 52

**Mashed Potatoes**

Cream of cooked potatoes with butter and milk

R\$ 30

**French Fries**

Crispy fried potato strips

R\$ 42

**Swiss Potatoes**

Grilled potatoes with bacon and Parmesan cheese

R\$ 42

**Truffled Mushrooms**

Deliciously truffled mushroom cream sautéed on the grill

R\$ 74

**Fondue**

**Pampa Fondue**

À la carte

Pampa Fondue on a hot rock: filet mignon, picanha, lamb shank and chicken fillet. Served with 12 different sauces. Meat Cuts Replenishment: R\$ 100

R\$ 292

**Swiss Fondue**

À la carte

Cheese fondue, served with artisanal bread, Calabrese sausage, potatoes, broccoli, and guava paste

R\$ 212

**Chocolate Fondue**

À la carte

Chocolate fondue, served with seasonal fruits, marshmallows, and churros

R\$ 148

**Dulce de Leche Fondue**

À la carte

Dulce de leche fondue, served with seasonal fruits, marshmallows, and churros

R\$ 132

**MLBK Sequence**

Sequence per person

Cheese, meat, milk chocolate, dulce de leche, and white chocolate fondues

R\$ 232

**Desserts**

**Pancake Dolce**

Stuffed and gratinéed pancake. Served with homemade cream ice cream

Options:

1. Dulce de leche
2. Nutella
3. Pistachio

R\$ 68

**Brownie with ice cream**

70% chocolate brownie with homemade cream ice cream

R\$ 48

**Mini Mundo Cup**

Cup of seasonal fruits with milk chocolate fondue

R\$ 48

**Coffee Pudding**

Creamy pudding with a touch of coffee, accompanied by whipped cream and dulce de leche

R\$ 38

**Romeo and Juliet**

Toasted ricotta cake with guava jelly and Serrano cheese ice cream

R\$ 42