



menu



****Recipes served only for two people.**

Dishes for two people, 58% of the menu price will be charged for half portions.

**Artistic cover: 8.00 per person (Optional)
Service fee (Optional)**

Attention: The legend is only for those INTOLERANT to gluten and lactose. IT IS NOT SUGGESTED FOR INDIVIDUALS WITH ALLERGIES, as all our recipes are produced in the same kitchen, and may contain gluten and lactose.

**Please let us know if you have any dietary restrictions.
We care about you.**

Is there a dish you love that is no longer on the menu? You can ask the waiter, and we will make it for you!

Subtitles:



Gluten-free



Vegetarian



Lactose-free



our story

More than 20 years of Tradition and Passion For Ubatuba.

It all started in October 2003, when two people, driven by a dream, decided to create a space that would celebrate Family and the unique Flavors of Ubatuba. This is how Restaurante Raizes was born—a place dedicated to delighting people.

Over these years, our story has been built with a lot of effort, care, and a deep respect for our origins. What started as a small restaurant by the sea has grown and established itself as one of the gastronomic icons of the northern coast, renowned for its hospitality and the authenticity of its cuisine.

Our menu is a tribute to the rich caiçara culture, with an emphasis on Fresh Fish and seafood, prepared with excellence. We also offer premium meats, fresh salads, artisan pasta, and pizzas made with award-winning ingredients.

In cocktails, it couldn't be any different. In addition to our carefully selected wine cellar, our menu highlights ingredients from the Brazilian Atlantic Forest, integrating the region's natural wealth into your experience.

From our Family to yours, this is an invitation to experience the Flavor, tradition, and culture that only 20 years of history and roots can offer.

APPETIZERS



Antipasto 49

Milk curd, eggplant paste, zucchini in olive oil, Austrian pepper, and 7-grain and Italian artisan breads



Casquinha de Siri 34

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



Provenzal-Style Octopus 112

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

Fresh Lambe Lambe 91

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

Buttered Prawns 130

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

Smoked Picanha Steak (Brazilian Cut) 83

Sliced smoked picanha steak, berry sauce, Parmesan crisp, and scallions. Served with Italian bread

Beef Carpaccio 46

Thin slices of beef, tangerine sauce with capers, sprinkled with freshly grated Parmesan cheese, and sprouts. Served with 7-grain artisan bread

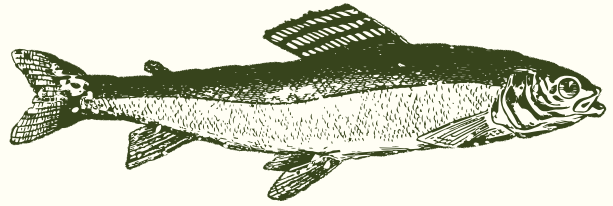
Shrimp Pastel with Catupiry and Gorgonzola 42

Brazilian fried dough stuffed with shrimp with Brazilian Cheese (2 units)



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FRESH



*Sea Salad 190

Octopus, squid, medium shrimp, and mussels in our house vinaigrette, herb olive oil, salad. Served with toasted Italian bread with garlic and butter



Traditional White Fish Ceviche 72

Local fish in cubes, traditional ceviche sauce, red onion, cherry tomatoes, red hot pepper, cilantro, and plantain chips



Traditional Salmon Ceviche 85

Salmon in cubes, traditional ceviche sauce, red onion, cherry tomatoes, red hot pepper, cilantro, and plantain chips



Carretilero Squid 62

Golden-fried squid tentacles, traditional ceviche sauce, red onion, and cherry tomatoes, finished with cilantro (optional)



White Fish Patacón 61

Crispy banana canapé, white fish tartare with wasabi aioli, slightly spicy (6 units)



Salmon Patacón 75

Crispy banana canapé, salmon tartare with wasabi aioli, slightly spicy (6 units)



Fresh Oysters 56

(4 units)



Oysters and Mango 63

Brunoise of red hot pepper with mango and oriental sauce (4 units)



Gratinated Oysters 63

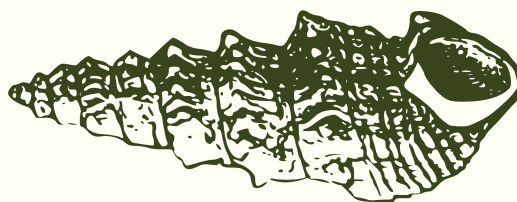
Oysters with gratinated white sauce and Parmesan (4 units)



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Take oysters home!

FRIED FOOD



Coconut Prawns 130

Prawns stuffed with Catupiry (Brazilian cheese), breaded in grated coconut and panko. Served with house-made jelly (4 units)



Octopus Croquettes 50

Traditional Spanish fried rolls with regional spices, breaded in panko flour (6 units)



Golden-Fried Codfish Croquettes (Gadus Morhua) 55

(6 units)



Golden-Fried Beef Rib Balls 55

Golden-fried beef rib balls with cabotiá pumpkin, breaded in panko flour. Served with house-made jelly (6 units)



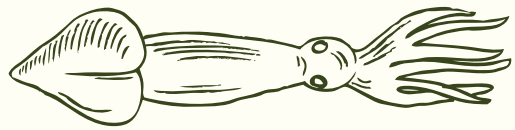
Cassava Dices 45

Fried cassava dough with cheese. Served with smoked paprika aioli



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PORTIONS



Appetizer Picanha Steak (Brazilian Cut) 120

Grilled Picanha steak, sautéed tomatoes and onions. Served with chimichurri sauce and 7-grain artisan bread



Golden-Fried Shrimp 82

Breaded Atlantic Seabob shrimp. Served with tartar sauce and Bravo sauce



Golden-Fried Squid 82

Breaded squid rings. Served with tartar sauce and Bravo sauce



Golden-Fried Fish Strips 82

Breaded fish strips. Served with tartar sauce and Bravo sauce



SALADS



***Caesar Salad** 72

Iceberg lettuce, cherry tomatoes, radish, red onion, croutons, grilled chicken, and house-made bacon, served with Caesar dressing, finished with Parmesan



***Buffalo Mozzarella Salad** 72

Fried buffalo Mozzarella, basil pesto, eggplant paste, cherry tomato confit, arugula and frisée lettuce salad, served with focaccia bread



Sergeant's Salad 128

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

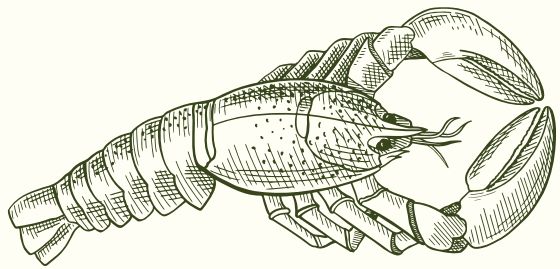


***Thai Salad** 60

Chard, red cabbage, red onion, cherry tomatoes, cilantro, cucumber, mango, Bifum noodles, and nuts, all in Thai sauce



SEAFOOD



*Pescador 412

Fish fillet, slipper lobster, large prawns sautéed in garlic and olive oil, octopus, squid, and shellfish sautéed in butter and herbs. Served with battered banana and parsley rice



Pasta and SeaFood 238

Fettuccine in rustic tomato sauce. Small and medium shrimp, octopus, squid, and grilled mussels with butter and herbs, finished with fresh basil, coconut farofa (toasted cassava flour based), and Parmesan



*Lobster Thermidor 362

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



*Creamy Shrimp and Squid Rice 236

Creamy shrimp and squid rice, gratinated with Mozzarella, golden-fried squid tentacles, shrimp breaded in panko and sesame seeds, fresh mussels, peas, finished with smoked aioli and cilantro (optional)



*Paella à Marinare 389

Large prawns and small shrimps, octopus, squid, mussels, and house-made bacon sautéed in regional spices, golden-fried fish strips, and rice with chard, saffron, tomato, bell pepper, and tomato confit



Octopus Rice 284

Octopus tentacles sautéed on the grill, rice with octopus cooked in its own broth, rustic potatoes, and smoked paprika aioli, finished with cilantro (optional)



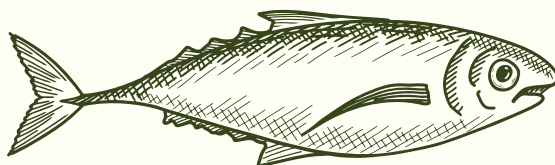
*Boss-Style Octopus 284

Octopus tentacles sautéed in olive oil, white wine, and herbs, served with parboiled roasted potatoes, rice with arugula, tomatoes and bell pepper confit



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FISH



*Caiçara Raízes 222 266

Whole fish grilled with herb sauce, grilled plantain with cane syrup and ginger, fennel salad, cherry tomatoes, red onion, celery, and hearts of palm in ceviche sauce, pirão (a typical Brazilian dish made with fish broth and cassava flour), and rice with collard greens



*Grilled Fish 222 266

Seasonal butterflied grilled fish, finished with herb sauce. Served with rice with arugula, coconut farofa (toasted cassava flour based), and potato mayonnaise, leek, and Atlantic Seabob shrimp

*Perequê 300

Breaded Abadejo fish stuffed with Catupiry (Brazilian cheese) and Atlantic Seabob shrimp. Served with fries and rice with vegetables and raisins



*Bacalhau à Portuguesa 336

Thick cod steaks with vegetables sautéed in olive oil and garlic. Served with white rice



*Boss-Style Fish 220

Grilled fish with coconut velouté sauce (fish broth, cream, and a touch of coconut milk), Shiitake, Shimeji, and Paris mushrooms, broccoli, and grilled banana, finished with cilantro (optional). Served with parsley rice



Fish Parmigiana with Rustic Shrimp Sauce 220

Fish fillet breaded in panko, with rustic tomato and Atlantic Seabob shrimp sauce, gratinated with Mozzarella and Parmesan, finished with cilantro (optional). Served with fries with aioli and seasonings, and white rice



Thai Fish 220

Fish fillet with a coconut crust and Thai sauce, served with plantain purée and Basmati rice with nuts



	<u>do dia</u> da época	<u>abadejo</u> salmão
*À Valenciana	242	268

Grilled fish fillet in a cast iron pan, black olives, bell peppers, and cherry tomatoes sautéed in olive oil, topped with golden-fried squid tentacles. Served with mashed Peruvian Parsnip



	<u>do dia</u> da época	<u>abadejo</u> salmão
Verão	220	255

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



	<u>do dia</u> da época	<u>abadejo</u> salmão
À Belle Meunière	242	268

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



STEW



Seafood 378

Moqueca

Fish steaks, medium shrimp, octopus, squid, and mussels in moqueca sauce, finished with cilantro (optional). Served with fish pirão (a typical Brazilian dish made with fish broth and cassava flour), dendê farofa (toasted cassava flour based), and white rice



Mixed Moqueca 295

Fish steaks and medium shrimp in moqueca sauce, finished with cilantro (optional). Served with dendê farofa (toasted cassava flour based), fish pirão (a typical Brazilian dish made with fish broth and cassava flour), and white rice



*Bobó de Camarão 275

Medium and small shrimp in cassava cream with coconut milk and dendê oil, finished with shrimp breaded in tapioca flour. Served with white rice and coconut farofa (toasted cassava flour based)



Fish Moqueca with Hearts of Palm and Banana 278

Fish steaks, plantain, and palm heart in moqueca sauce, finished with cilantro (optional). Served with coconut farofa (toasted cassava flour based), fish pirão (a typical Brazilian dish made with fish broth and cassava flour), and white rice



Fish Moqueca 236

Fish steaks in moqueca sauce, finished with cilantro (optional). Served with banana farofa (toasted cassava flour based), fish pirão (a typical Brazilian dish made with fish broth and cassava flour), and white rice



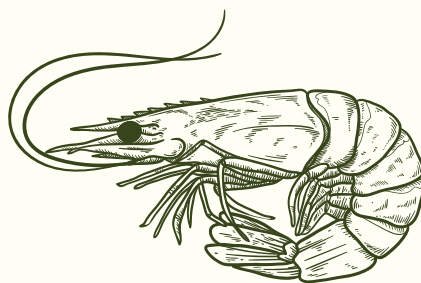
Shrimp Moqueca 275

Medium shrimp in moqueca sauce, finished with cilantro (optional). Served with dendê farofa (toasted cassava flour based), fish pirão (a typical Brazilian dish made with fish broth and cassava flour), and white rice



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SHRIMP



Prawn Risotto 345

Six large grilled prawns with herb olive oil, risotto with Atlantic Seabob shrimp and Parmesan, finished with creamy buffalo Mozzarella flakes



Tenório 263

Ten medium shrimp stuffed with Catupiry (Brazilian cheese) and breaded. Served with cassava purée gratinated with Parmesan, and rice with zucchini and mushrooms



Haiti 335

Eight large prawns sautéed in butter and cooked in coconut water and white wine, rice covered in white sauce and small shrimp, gratinated with Parmesan and Catupiry (Brazilian cheese)



À Caiçara 305

Ten large grilled prawns, finished with tomato confit and herb sauce. Served with pirão (a typical Brazilian dish made with fish broth and cassava flour) and kale rice



*Camarão na Moranga 283

Sautéed shrimp in a creamy pumpkin sauce, gratinated with Catupiry (Brazilian cheese) and Parmesan, topped with prawns breaded in tapioca flour. Served with parsley rice



Camarão da Praia 273

Medium shrimp and Atlantic Seabob shrimp in pineapple with coconut milk curry sauce, gratinated with Parmesan. Served with prawns breaded in sesame seeds, Pupunha hearts of palm fettuccine in butter, and Basmati rice with nuts



Camarão Primavera 267

Ten medium prawns breaded in panko, tapioca flour, sesame seeds, and coconut, with breaded cheese, and breaded banana. Served with fennel salad, cherry tomatoes, celery, red onions, hearts of palm in ceviche sauce, house-made mayonnaise, and rice with vegetables and raisins



Ubatumirim 244

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

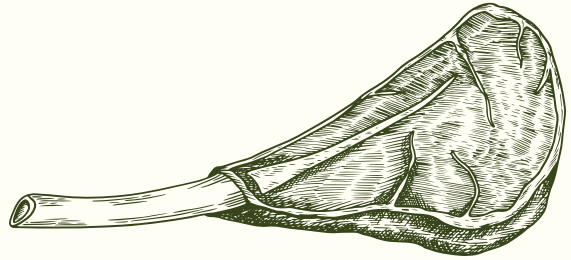


Ao Thermidor 263

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



MEAT



Rump Steak Heart 195

Slices of rump steak in roti sauce, served with Peruvian Parsnip gnocchi gratinated in toasted corn cream



Filet Mignon in Cheese Crust 258

Filet mignon medallion in a cheese crust, gratinated with Gorgonzola sauce, gratinated mashed potatoes, and rice with golden-fried onions



Filet Mignon à Fiorentina 280

Filet mignon escalope grilled in a charcoal oven, house-made bacon, hearts of palm in béchamel sauce and fresh cream, with spinach (optional), gratinated with Parmesan. Served with white rice and golden-fried onions



Filet Mignon ao Molho Madeira 242

Filet mignon medallion grilled in a charcoal oven, mushrooms in Madeira sauce. Served with mashed potatoes and rice with golden-fried onions



Filet Mignon with Vegetables 258

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



Filet Mignon Parmigiana 234

Filet mignon with tomato sauce and mozzarella, gratinated with Parmesan. Served with fries and white rice



Lamb 265

Lamb rump in a meat sauce with tangerine, farofa (toasted cassava flour based), pumpkin salad, breaded green beans, and fresh pesto. Served with white rice



Cupim Lento 234

Hump steak slowly cooked for 8 hours in its own broth, meat sauce with fresh pesto, risotto with shiitake, shimeji, and Paris mushrooms, and fried cassava with aioli and seasonings



Smoked Ribs 234

Smoked ribs in a pit smoker, meat sauce, cassava purée gratinated with Parmesan, herb sauce, and rice with golden-fried onions



Filet with Mushrooms 279

Filet mignon medallion grilled in a charcoal oven, served with fettuccine in a mushroom sauce with shimeji, shiitake, and Paris mushrooms sautéed in butter with fresh cream



Picanha à Brasileira 271

Grilled Picanha (Brazilian cut), farofa (toasted cassava flour based), fries, and a vinaigrette with a mix of onions and tomatoes. Served with white rice



SELECTED CUTS



Rib Eye 124
400g (Angus)



Strip Loin 115
400g (Angus)



Filet Mignon 72
240g



Rib Eye 83
250g (Angus)



Individual Sides:

Extra BBQ 23

Farofa (toasted cassava flour based), fries, vinaigrette with red onion and tomato mix, mint sauce, and white rice

Grilled Vegetables 36

Zucchini, cherry tomatoes, eggplant, mushrooms, corn, and pumpkin

Extra Sauce 11

Herb sauce, chimichurri, or vinaigrette with red onion and tomato mix



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CHICKEN



Chicken with Vegetables 170

Grilled chicken thighs and drumsticks with chimichurri sauce, hearts of palms, bell pepper strips, tomato confit and vegetables sautéed in olive oil and garlic. Served with rice



Chicken Parmigiana 178

Chicken fillet with tomato sauce and mozzarella. Served with fries and rice



VEGETARIAN



Jardineira 192

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



Vegetarian Moqueca 152

Hearts of palm, plantains, zucchini, and corn in moqueca sauce, finished with cilantro (optional). Served with dendê farofa (toasted cassava flour based) and white rice



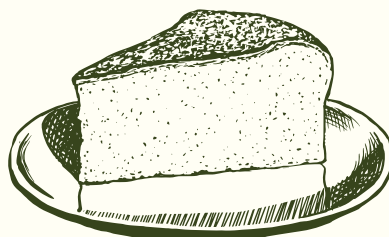
Napolitana 179

Fettuccine with Italian tomato sauce, finished with creamy buffalo Mozzarella breaded in panko, fried garlic, and basil pesto



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DESSERTS



Banana Pastel (Brazilian Fried dough) 37

Banana Pastel with cinnamon, dulce de leche ice cream, and orange syrup

Bombomzito 54

Chocolate bonbon filled with cappuccino cream, milk ice cream with dulce de leche and peanut paçoca, chocolate brownie, cocoa soil, and hot syrup



Torta Catalá (Tart) 33

Creamy tart with a red fruit reduction and Brazil nut praliné



Chocolate Petit Gâteau 40

(2 scoops)



Chocolate Petit Gâteau 35

(1 scoop)



Milk Pudding 17



Kûasary 38

Fruits cooked in watermelon soup, uvaia ice cream, mint, and meringue



Santin Ice Cream Cup 30

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



Santin Ice Cream Cup 19

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



Espresso Coffee 8



BEVERAGES



Brahma Claro Draft Beer	17	Prata Water	8,50
Brahma Black Draft Beer	19	Prata Sparkling Water	9,50
Stella Artois Beer (600ml)	25	Soft Drinks	10
Original Beer (600ml)	24	Tubaina Retro	10
Baden Estilos Beer (600ml)	37	Juices	16
Spaten Beer (600ml)	24	Orange, pineapple, passion fruit, cashew, acerola, strawberry, lime, and grape	
Heineken Beer (600ml)	29	Mixed Juices	19
Paulaner Weissbier Beer (500ml)	38	Stella Artois (LongNeck)	16
		Corona (LongNeck)	17
		Heineken (LongNeck)	18
		Malzbier (LongNeck)	16
		Non-Alcoholic (LongNeck)	17,50

