

Appetizer

Cheese of the Engenho breaded and fried with sugar mill	R\$ 42
Sancho Pasty a thin pastry, choose between cheese and shrimp flavors	R\$ 45
Caprese Conceição curd cheese on the plate, genovese pesto and roasted tomatoes	R\$ 42
Octopus in the Skewer grilled tentacles with honey and soy sauce served with "crispy farofa"	R\$ 62
Ceviche Noronha island fish marinated in lemon, olive oil, purple onion, coriander and small pepper, served with sweet potato chips	R\$ 58
Fileto Dois Irmãos cubes of filet mignon au poivre rose, served with buttered toast	R\$ 62
Fish in Panko Flour fish in panko flour	R\$ 58
Little pot of Lobster lobster cooked in creamy coconut milk, served with "bread farofa"	R\$ 92

Salads

Sueste Salad Leaf mix, from our Hydroponics, mango, curd cheese on the plate, cherry tomatoes and mustard sauce	R\$ 54
Oriental Salad Mix of leaves in teriaki sauce with grilled shrimp, sesame and fresh herbs	R\$ 76
Morena Salad Leaves from our Vegetable Garden, Chef's Special Sauce and Chestnut Mix	R\$ 50

Risottos and Pasta

Spaghetti with tomato sauce italian pasta in tomato sauce	R\$ 56
Spaghetti with filet mignon italian pasta with filet mignon, blue cheese, funghi, red wine and rosemary	R\$ 88
Seafood Spaghetti Italian pasta with squid, octopus, shrimp, fish and tomato sauce	R\$ 88
Risotto of Funghi Funghi rice with wine	R\$ 88
Shrimp Risotto rice and prawns sautéed in basil pesto	R\$ 92
Octopus Risotto rice, octopus in the parsley and coconut milk with tomato sauce	R\$ 92

Fishes and Sea Food

Fish in Papillote | fish in papillote with banana, coconut, chestnuts, cherry tomatoes, herbs and broccoli rice

R\$ 86

Chestnut Fish | grilled in chestnut crust with mousseline of mandioquinha and Farofa of Banana da Terra

R\$ 86

Sealed Tuna | sealed tuna in honey sauce and soy sauce, goes with mashed potatoes with wassabi, coconut rice

R\$ 86

Shrimp Island | sautéed shrimp in white wine and basil goes with cassava mousseline and chestnut rice

R\$ 89

Balsamic Octopus | tentacles of octopus marinated in balsamic oil with trilogy of peppers, garlic, tomato, rosemary, goes with rice with almonds and "crispy farofa"

R\$ 96

Lobster of the Atlantic | grilled in butter, goes with "coconut crumb farofa", and sweet potato puree

R\$ 125

Seafood Plate | serves up to two people. Seafood and vegetables of the day grilled on the plate, broccoli rice

R\$ 198

Moqueca Mista | serves up to two people. Fish and shrimp cooked in coconut milk with dendê oil, served with "farofa", white rice and "pirão"

R\$ 158

Vegetarian Moqueca | vegetables; carrot, broccoli, peppers, coconut milk, and dendê oil

R\$ 138

Meats and Poultry

Northeastern Meat | grilled sun-meat in the bottled butter with curd cheese and "baião de dois"

R\$ 89

Stew | cubes of filet mignon with wine sauce, mollet egg, "biru biru rice and bread farofa"

R\$ 89

Filet Mignon Tornado | grilled filet mignon with creamy sauce and parmesan risotto

R\$ 89

Grilled Picanha | grilled picanha with mashed cassava and "crunchy farofa"

R\$ 89

Grilled chicken filet | grilled chicken filet, served with vegetables and green salad

R\$ 78

Sandwiches and Tapiocas

Ham and Cheese Sandwich / Hot Cheese Sandwich R\$ 26

Light Sandwich | whole wheat grain bread, white cheese, turkey breast, lettuce, tomato and carrot with yogurt sauce R\$ 34

Morena Sandwich | baguette bread, sautéed filet mignon with onion rings, cheese, lettuce and tomato R\$ 46

Island Sandwich | baguette bread, chicken filet with curry sauce, cheese, tomato and lettuce R\$ 42

Tapioca Morena | white cheese, cream cheese, tomato, basil, onion, olive oil and black pepper R\$ 32

Kids Menu

Minion | filet minced with spaghetti R\$ 38

Hei Hei | chicken, fries and rice R\$ 38

Nemo | fish, potato puree and rice R\$ 38

Portions

French Fries R\$ 28

Fried Cassava R\$ 28

Desserts

Papaya Cream | papaya cream with cassis liqueur R\$ 30

Flambé Banana | banana flambéed with brandy and honey, coconut ice cream and "rapadura flour" R\$ 38

Chocolate trilogy | bittersweet chocolate ganache, crunchy and milk chocolate ice cream R\$ 38

Petit Morena | petit gateau of guava with cheese ice cream R\$ 42

Ice Cream | one ball - consult flavours R\$ 10



MORENA

POUSADA | FERNANDO DE NORONHA



Beverage

Still Water	R\$ 7
Sparkling Water	R\$ 7
Perrier Water	R\$ 20
Soda Can	R\$ 8
Energy Drink	R\$ 16
Fresh Fruit Juice - Glass	R\$ 13
Fresh Fruit Juice - Jar	R\$ 25
Premium Beer	R\$ 15
Corona Beer	R\$ 18

Drinks

Caipirinha	R\$ 22
traditional brazilian drink with lemon, sugar and "cachaça"	
Caipiroska National Vodka	R\$ 28
traditional brazilian drink with lemon, sugar and national vodka	
Caipiroska Imported Vodka	R\$ 36
traditional brazilian drink with lemon, sugar and imported vodka	
Tonic and Gin	R\$ 38
Margarita	R\$ 34
Mojito	R\$ 34
Aperol	R\$ 34
Sangria (white wine or red wine) jar	R\$ 48
Clericot (sparkling wine brut) jar	R\$ 56
Piña Colada	R\$ 36
Bloody Mary	R\$ 36

Cocktails

Corveta	R\$ 36
Mango vodka, passion fruit, ginger and basil	
Ilha do Meio	R\$ 38
Pear vodka, capim santo syrup, sicilian lemon and sprite	
Ilha do Frade	R\$ 38
Gin, hibiscos syrup, tangerine and citrus	
Laje dois Irmãos	R\$ 28
Gin, green apple, sicilian lemon and peach liqueur	
Ponta da Sapata	R\$ 38
German cachaça, passion fruit, sicilian lemon and ginger	
Morro de fora	R\$ 38
Jack Daniels, peach liqueur and tangerine	
Navio do Porto	R\$ 38
Rum Carta Oro, orange, lemon and almond liqueur	

*Drinks sem álcool

*Fragata	R\$ 26
Sprite, red fruit mix, sicilian lemon	
*Ressureta	R\$ 26
Citrus, hibiscos syrup and tangerine	
*Água Swell	R\$ 26
Sparkling water, peach syrup, sicilian lemon and tangerine	
*Juais	R\$ 26
Tomato juice, lemon, Worcestershire sauce, tabasco, black pepper and salt	

Shots

Liquor	R\$ 16
Cachaça	R\$ 10
Aged Cachaça	R\$ 14
Nacional Vodka	R\$ 12
Imported Vodka	R\$ 15
Gin	R\$ 20
Johnnie Walker Red Label	R\$ 20
Johnnie Walker Black Label	R\$ 25
Jackie Daniels	R\$ 26