

WITH MORE THAN 30 YEARS OF HISTORY, BEIJUPIRÁ  
OPENS ANOTHER UNIT, WITH A CONCEPT  
DIFFERENT AND SURPRISING PROPOSAL:  
THE BEIJUPIRÁ OBARÁ.

WITH A MULTICULTURAL CUISINE, WE VALUE THE  
QUALITY, THE FRESHNESS OF FOOD AND THE ART OF  
COOKING, PROVIDING OUR CUSTOMERS WITH  
A REMARKABLE GASTRONOMIC EXPERIENCE.

AROMATIC HERBS, CHESTNUTS AND VARIOUS SPICES  
HAVE MANDATORY SPACE. THE VINEYARD AND THE OLIVE  
TREE

ALSO ADD TO OUR VARIETY OF INGREDIENTS,  
RESULTING IN DISHES WITH FLAVORS, COLOR AND  
EXCEPTIONAL TEXTURES.

TRUE MEDITERRANEAN DELICACIES CAN BE  
TASTED AND ENJOYED IN OUR SPACE.

A CUISINE THAT USES NOBLE INGREDIENTS,  
OF MILLENNIAL TRADITIONS, APPLYING TECHNIQUES  
CULINARY AND AUTHORIAL TOUCHES.

OUR INTENTION IS TO CAPTIVATE DIFFERENT PALATES AND  
SURPRISE WITH THIS NEW CONCEPT  
GASTRONOMIC.

LOCATED IN THE POLYNESIAN CONDOMINIUM,  
BEIJUPIRÁ OBARÁ HAS A VERY  
NICE AND ENHANCED FOR YOU.



## ENTRIES

- GYROS GYRO APPETIZER: 'GREEK SANDWICH': LAMB SHANK CHIPS BAKED ON PITA BREAD, WITH SALAD, POTATOES AND CHICKPEA PASTE, SERVED WITH TZATZIKI: LIGHT AND REFRESHING SAUCE, MADE WITH YOGURT AND CUCUMBER, FLAVORED WITH GARLIC, OLIVE OIL AND HERBS. .... R\$ 49,00
- SCALLOPS IN LEMON, GARLIC AND THYME BUTTER ..... R\$ 98,00
- MEZZE: HUMMUS, SEASONED DRY CURD, FETA, OLIVES, CUCUMBER PICKLE AND PITA BREAD. .... R\$ 58,00
- JUMBO PRAWNS WITH GARLIC AND OIL. .... R\$ 108,00
- PRAWNS WITH GARLIC AND OIL ..... R\$ 59,00
- FISH KIBBEH (YELLOW HAKE) ..... R\$ 45,00
- JÀMON CROQUETA, SERVED WITH RED FRUIT JAM. .... R\$ 52,00
- CAMEMBERT CHEESE DICE WITH TAPIOCA STARCH SERVED WITH BLACKBERRY JAM. .... R\$ 59,00
- ROBESPIERRE A LE ERBE AROMATICA: ROAST BEEF WITH SAGE BUTTER, THYME, ROSEMARY, GARLIC AND OREGANO, ARUGULA AND TOAST. .... R\$ 54,00
- GRILLED SEA FOOD (OCTOPUS, PRAWNS, SQUID) AND WILD POTATOES (GARLIC MAYONNAISE, AND SPICY TOMATO SAUCE). .... R\$ 128,00
- BUFFALO MOZZARELLA TORTILLA ON PITA BREAD, PRESSED AND TOASTED, WITH TOMATOES AND BASIL, SERVED WITH PEPPER JAM. .... R\$ 49,00
- CRISPY FRIED FISH (YELLOW HAKE FILLET), SERVED WITH TARTAR SAUCE ..... R\$ 52,00
- SUN-DRIED BEEF BRUSCHETTA, SHREDDED, WITH SAUTÉED VEGETABLES AND CURD CHEESE, SERVED WITH PEPPERS ..... R\$ 46,00
- MEDITERRANEAN BRUSCHETTA: SQUID, OCTOPUS, PRAWNS SUPER WELL SEASONED ON TOASTED HOMEMADE BREAD ..... R\$ 49,00



## ENTRIES

### BROTHS:

- BEIJUPIRA CONE ..... R\$ 14,00
- GREEN BEAN BROTH WITH CURD CHEESE ..... R\$ 12,00
- OCTOPUS BROTH ..... R\$ 16,00
  
- TARTINE: OPEN SANDWICH APPETIZER ON ORIGINAL PITA BREAD WITH HAM  
PARMA, BRIE CHEESE, ARUGULA AND TOMATO WITH BASIL IN OLIVE OIL. .... R\$ 69,00

### BUNDLES: STUFFED PASTRY DOUGH

- BRIE CHEESE, SERVED WITH HONEY ..... R\$ 44,00
- SALMON WITH ORANGE SAUCE ..... R\$ 44,00
- LOBSTER WITH CATUPIRY, SERVED WITH BASIL AND TOMATO SAUCE  
SLIGHTLY SPICY ..... R\$ 48,00
  
- BREADED GIANT PRAWNS, SERVED WITH TARTAR SAUCE AND SAUCE  
OF PITANGA ..... R\$ 117,00
  
- BREADED PRAWNS, SERVED WITH TARTAR SAUCE AND  
SURINAM CHERRY ..... R\$ 62,00
  
- OYSTERS AU GRATIN ..... R\$ 72,00

## SALADS

- MOROCCAN COUSCOUS CONTAINING TOMATOES, CHICKPEAS, CUCUMBERS,  
OLIVES, RED ONION AND SEASONED BUFFALO MOZZARELLA CHEESE  
WITH OLIVE OIL, LEMON AND GARLIC SAUCE. .... R\$ 40,00
  
- TABBOULEH WITH GRILLED PRAWNS AND LEAVES ..... R\$ 45,00



## MAIN COURSES

- BEIJUTERRÂNEO: PLATED FISH FILLET, BREADED WITH SAGE FLOUR, FINISHED WITH TOASTED PINOLIS, PILAF WITH VEGETABLES AND VERMICELLI (ANGEL HAIR), SKORDALIÁ (CASSAVA PUREE WITH GARLIC, OLIVE OIL, LEMON), APRICOT SAUCE ON THE SIDE ..... R\$ 75,00
- CODFISH WITH ALL: NORUGUESE COD LOIN, SERVED WITH VEGETABLES AND BOILED GREENS, KALE CHIPS, DRIZZLED WITH AUTHENTIC OLIVE OIL EXTRA VIRGIN ..... R\$ 124,00
- ARTISANAL RICOTTA, SPINACH AND PISTACHIO RAVIOLI, PULLED IN SAGE AND PARMESAN BUTTER ..... R\$ 55,00
- SEA BASS IN DRIED FIG OIL, CAPERS, TOMATOES, OLIVES, PEPPER PINK GRAINS AND CREAMY CRISPY POLENTA ..... R\$ 75,00
- SALMON LEMON GARLIC BUTTER SAUCE, SERVED WITH RATATOUILLE AND FONDANT POTATOES ..... R\$ 89,00
- FRIED WHOLE RED SNAPPER, AVOMPANHA SALAD, SOUTÉ POTATOES AND FAROFA MOROCCAN COUSCOUS WITH PRAWNS AND EGGS. .... R\$ 185,00
- GOLDEN LINGUINE: PRAWNS, LINGUINI, ZUCCHINI AND CARROTS IN SPAGHETTI, LEMON CREAM AND PARMESAN. .... R\$ 79,00
- BEETROOT RISOTTO WITH PRAWNS AND FETA CHIPS ..... R\$ 95,00
- BEIJUPIRÁ SHRIMP MOQUECA: COCONUT MILK STEW WITH OLIVE OIL FROM PALM OIL, WHITE RICE, PIRÃO AND FAROFA DE PALM OIL. .... R\$ 89,00
- FETTUCCHINE WITH CREAMY PRIMA DONNA SAUCE, PRAWNS AND PARMESAN AU GRATIN.. ..... R\$ 95,00



## MAIN COURSES

- GRILLED OCTOPUS WITH SPICY POTATOES OUTÉ  
MEDITERRANEAN AND CHORIZO ..... R\$ 98,00
- MEDITERRANEAN-STYLE OCTOPUS AND PRAWNS BLACK RICE  
(CHERRY TOMATOES AND GARLIC CONFIT WITH ROSEMARY). ..... R\$ 85,00
- LOBSTER A THERMIDOR, SERVED WITH BLACK RICE WITH FRUITY TOMATO CONFIT,  
ROASTED GARLIC, ROSEMARY AND PINE NUTS ..... R\$ 250,00
- CARRÉ DE CORDEIRO, WITH CREAMY BRIE CHEESE RICE AND  
MINT VINAIGRETTE ..... R\$ 89,00
- LAMB SHOULDER IN DARK SAUCE WITH MUSHROOMS,  
SERVED WITH MOROCCAN COUSCOUS WITH HERB BUTTER AND  
TOASTED PEAS ..... R\$ 68,00
- GRILLED ENTRECÔTE WITH BUFFALO MOZZARELLA WITH PESTO  
BASIL, GRILLED SLICED VEGETABLES, AND POTATO CHIPS ..... R\$ 84,00
- STEAK AU POIVRE WITH CRISPY RUSTIC POTATOES  
SEASONED ONIONS ..... R\$ 72,00
- GRILLED FILET MIGNON IN ROTI SAUCE AND GREEN PEPPERS,  
OVER CREAMY GORGONZOLA RICE. .... R\$ 72,00
- GRILLED FILET MIGNON WITH HERBES DE PROVANCE BUTTER,  
SERVED WITH A THOUSAND LEAVES OF MANIOC AND CURD CHEESE. .... R\$ 72,00





## CHILDREN'S DISHES

- CREAMY SPoon NOODLES WITH GOUDA, CHEDDAR, AND CRISPY BACON. .... R\$ 38,00
- CRISPY BREADED STEAK:
  - FILET MIGNON ..... R\$ 38,00
  - OR
  - CHICKEN BREAST ..... R\$ 32,00SERVED WITH RICE WITH GOLDEN NOODLES, SMILE POTATOES.
- TIE PRAWNS: PRAWNS WITH GARLIC AND OIL WITH FARFALLE PASTA. .... R\$ 38,00

## DESSERTS

- CHOCOLATE MOUSSE ..... R\$ 28,00
- BAKLAVA ..... R\$ 34,00
- TOP HAT OBARA ..... R\$ 29,00
- PEARLS IN STRAWBERRIES, YOGURT, HONEY, RED FRUIT JAM AND SUGARY ALMONDS ..... R\$ 34,00
- ICE CREAM ..... R\$ 19,00





