

Stories Happen.

Everything at Pomare has a story.

Whether in our Emporium or here at the Patio, nothing came to life by chance. Every choice, every detail, and every space was created with a purpose. That's why we enjoy sharing our stories—they reveal what inspires us, connects us, and gives meaning to what we do every day.

When we envisioned the Patio, we didn't imagine simply a place to enjoy great food. Of course, we want to serve delicious dishes, specialty coffee, and memorable moments. But we wanted something more. We want you to leave with more than just a wonderful meal.

That's why the Patio was designed to awaken the senses and create lasting memories. Here you'll find art, greenery, water, natural sunlight warming the day, and a star-filled sky embracing the night. Every element has been carefully chosen to make your experience truly unique.

Perhaps you're here to enjoy a coffee on your own, take a break after a meeting, share dinner with someone special, catch up with friends, or celebrate life with your family. Whatever brings you here, we believe the best moments happen when people come together and share their time with one another.

That is what brings the Patio to life—the constant flow of people, conversations without hurry, reunions, celebrations, and the stories that continue to be written every single day.

And that's exactly why we're so happy to be part of them.

Because, in the end, what makes the Patio truly special isn't only the atmosphere, the flavors, or the architecture.

It's the people. It's the stories. And the next one could be yours.

Stories happen. Enjoy!



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Pátio
POMARE

@patiopomare

meditê
ESPAÇO DE EVENTOS

Contact: +55 (45) 99133-9335

COFFEES

Coffees & Teas

Short Espresso 8

Double Espresso 10

Carioca 8

Americano 10

Aeropress 15

French Press

250 ml / 18

700 ml / 28

Macchiato 10

Latte 15

Matcha Latte 18

Mocha 18

Caramel Mocha 18

Cappuccino 18

Finished with chocolate chunks and a sprinkle of cinnamon.

Matcha Cappuccino 19

Matcha cappuccino with chocolate chunks and a touch of cinnamon.

Hot chocolate 20

Chocolate powder with 50% cocoa, milk, milk chocolate in pieces and whipped cream.



Mediterranean hot chocolate 23

Made with 50% cocoa powder, milk, milk chocolate chunks, and a delicate blend of spices.

Homemade tea

200 ml / 13

600 ml / 23

Chamomile / Mint / Lemongrass / Ginger

Homemade tea blend

200 ml / 19

600 ml / 35

Please ask your server about today's selection.

 **Vegan Chai Latte** 22

Chai with spiced syrup and nut milk.

Iced Coffees

Coffee tonic 19

A classic combination of espresso, tonic water, and orange.



Basil Frappé 28

Espresso, milk, vanilla ice cream, and a hint of fresh basil, topped with whipped cream.

Dulce de Leche Frappé 28

Espresso, milk, dulce de leche, and vanilla ice cream.



Iced Cappuccino 25

Espresso, milk, chocolate powder, and vanilla ice cream, topped with whipped cream and a touch of cinnamon.



Affogato 20

Espresso poured over vanilla ice cream. An Italian classic to refresh your day.

Add-ons

Add whipped cream 5

Vegan milk 7

Extra milk 6

Decaffeinated Espresso 3

Treats

Hazelnut cream stuffed cookie

20

Served with whipped cream.
1 piece.



Greek cake

28

Traditional Greek wheat cake with orange syrup and pistachios.

Paros Brigadeiro

8

White Chocolate / Dark Chocolate /
Lemongrass / Dulce de Leche

Pistachio Brigadeiro

10

Cheesecake

24

Creamy cheesecake finished with your choice of topping:

- Mixed berry sauce
- Guava sauce
- Salted caramel
- Dulce de leche with brazilian peanut candy

Amanda's cake

32

Creamy chilled coconut cake, served with three-milk cream and pineapple compote.

Banoffee

19

Crispy pie with dulce de leche, banana and whipped cream, finished with a touch of cinnamon.

Also available with a gluten-free crust.



Tartlets

19

Buttery tartlet with your choice of filling:

- Tahiti lime
- White chocolate with strawberries
- Caramel with walnuts
- Hazelnut cream with strawberries

Also available with a gluten-free crust.

Warm apple pie with vanilla ice cream

28

A little comfort in every bite: warm apple pie served with vanilla ice cream.



Waffle board

44

Waffles served with chocolate ganache, dulce de leche, mixed berry jam and seasonal fruits.

Hot brownie

29

Warm brownie finished with caramel sauce and chocolate chips.



Hot brownie with ice cream

39

Warm brownie served with vanilla ice cream, caramel sauce and chocolate chips.



Chocolate Lava Cake

39

Rich, moist chocolate cake filled with brigadeiro and served with warm spiced chocolate sauce.



VEGETARIAN



VEGAN



WITH GLUTEN-FREE INGREDIENTS

SAVO

Savories

Brazilian cheese bread

3 pieces / 6
10 pieces / 18

Brazilian cheese bread with colonial salami

3 pieces / 7
10 pieces / 20



Brazilian cheese bread with caramelized onions

3 pieces / 7
10 pieces / 20

Vegan cheese bread

3 pieces / 6
10 pieces / 18

A vegan twist on Brazil's traditional cheese bread.



Colonial baguette 44

Italian naturally fermented baguette filled with mozzarella, colonial salami, roasted cherry tomatoes and cream cheese. Served with chimichurri sauce.

Lamb ragù ciabatta 44

Ciabatta filled with slow-cooked lamb ragù, cheese cream and Parmesan. Served with mint pesto.

Caprese ciabatta 40

Ciabatta filled with cherry tomatoes, mozzarella, cream cheese and fresh basil. Served with basil pesto.



Spanakopita 26

4 pieces

Traditional phyllo pastry filled with spinach and ricotta cheese. Served with tzatziki sauce.

Baked to order.



Parma sandwich 45

Naturally fermented bread filled with Parma ham, provolone cheese, mint pesto and a drizzle of honey.

Mushroom sandwich 38

Naturally fermented bread filled with Paris mushrooms, cauliflower cream, cherry tomatoes and iceberg lettuce.

Chicken sandwich 39

Naturally fermented bread filled with grilled chicken breast, basil pomodoro sauce and melted mozzarella. Served with pesto sauce.



Amazing egg & bacon toast 37

Homemade gluten-free bread topped with a soft-boiled egg, artisan smoked bacon and Dijon mustard.



Croque Paros 35

Oven-baked homemade bread filled with a blend of cheeses, Parmesan and provolone, finished with a drizzle of honey and mixed peppercorns.

Chicken wrap 36

Gluten-free wrap filled with chicken pâté, shredded Halal chicken, tomatoes, lettuce and ricotta cheese.

Served cold.



Arugula & sun-dried tomato wrap 35

Gluten-free wrap filled with nut cream, arugula and sun-dried tomatoes.

Served cold.

Salmon Bagel 46

Bagel filled with roasted salmon, caramelized onions, Dijon mustard sauce and fresh arugula.

BEVERAGE

Beverages

Mineral water 7

Still or sparkling.

Kombucha 23

Please ask your server about today's selection.

Grape juice 18

Orange juice 18

Strawberry juice 18

Tonic water 10

Innocent drinks



Pink lemonade 29

Muddled blackberries with Tahiti lime and coconut water, finished with lemon foam.

Italian soda 19

Green apple / Tangerine / Sicilian lemon / Cranberry / Grenadine

Hibiscus tea refresher 20

Hibiscus tea, strawberry juice and fresh mint.

Lemongrass tea refresher 19

Lemongrass tea, pineapple juice, mint and ginger.



Non-alcoholic fruit cocktail 33

Pineapple, orange juice, strawberries, condensed milk and coconut milk.

Beta-carotene 19

Carrot, orange and beetroot juice.

Frozen peach 29

Peach blended with orange juice and plenty of ice.

Virgin mojito 26

Tahiti lime or strawberry, mint and sugar. Served with a popsicle.

Pineapple drink 29

Pineapple and apple blended with coconut water, finished with mint foam.

Make your own juice

1 item 16

Up to 3 items 19

Choose up to 3 items:

- Pineapple
- Mint
- Tahiti lime
- Sicilian lemon
- Passion fruit
- Mango
- Ginger
- Basil
- Acerola (pulp)



Craft beers

Alcapone Flow Ipa (355 ml) 30

Alcapone Porto Pilsner (355 ml) 33

Schornstein American Lager (355 ml) 30

Beers

Estrella Galicia (600 ml) 22

Cerpa Puro Malte (355 ml) 18

Non-alcoholic beer 18

Gluten-free beer 18

A toast!

Some moments deserve a great glass of wine.

Our wine cellar features a carefully curated selection of labels for every special occasion.

Visit our wine cellar!



DRINKS

Shots

Whiskey Jameson (50 ml)	40
Bourbon Wild Turkey (50 ml)	40
Chivas Regal 12 Years (50 ml)	40
Campari (50 ml)	25
Frangelico Liqueur (30 ml)	35
Limoncello (30 ml)	35
Licor 43 (50 ml)	40
Coffee liqueur (50 ml)	35
Artisanal cachaça tasting	29

Cocktails

Amaro di Milano	37
Aperol, Bulldog Gin, Tahiti lime juice and orange juice.	



Aperol Spritz	38
Aperol, sparkling wine, sparkling water and orange.	

Negroni Pátio	43
A smoked twist on the classic: Beefeater Gin, Licor 43, Campari and pineapple.	

Classic Negroni	39
Campari, sweet vermouth, Bulldog Gin, finished with orange zest.	



Moscow Mule	34
Vodka, Sicilian lemon juice, ginger foam and plenty of ice.	
Sky Vodka / 34 Absolut Vodka / 44	



Blue Moscow Mule	37
Sky Vodka, blue curaçao, Tahiti lime and ginger foam.	

Limoncello Spritz	43
White wine, limoncello, Sicilian lemon and lemon syrup.	



Frozen passion fruit	39
Sky Vodka, passion fruit and sugar syrup, finished with a paprika-rimmed glass.	



Frangelico Carajillo	30
Espresso and Frangelico liqueur.	

Jameson Ginger	35
Jameson Irish Whiskey, ginger syrup and Tahiti lime.	



Banzeiro	30
The perfect combination of Brazilian tradition and modernity. Cachaça, Tahiti lime, red wine and ginger foam.	



Whisky Sour 40
Chivas Regal 12 Years, Tahiti lime juice, sugar syrup and coconut ice, smoked with spices.

Basil Smash 35
Beefeater Gin, fresh basil, sugar syrup and Tahiti lime.



Pink Gin 42
Beefeater Strawberry Gin, strawberry syrup and tonic water.



Mojito 33
Rum, Tahiti lime or strawberry, fresh mint, sugar syrup and sparkling water. Served with a strawberry popsicle.

Ginger Red 38
Chivas Regal 12 Years, strawberry, ginger syrup and fresh mint, finished with mint foam.



Piña Malibu 33
Malibu rum, condensed milk, coconut milk, pineapple and toasted coconut.

Clericot 115
Serves 4.
Sparkling wine, sparkling water, peaches in syrup and seasonal fruits.

Caipirinhas & Gins

Caipirinha 24
Artisanal cachaça, Tahiti lime, sugar and ice.



Caipirosca
Tahiti lime, sugar and ice.
Sky Vodka / 29
Absolut Vodka / 39

Gin Tonic 39

Flavors

- Tahiti lime
- Sicilian lemon & rosemary
- Sicilian lemon & ginger
- Strawberry & mint
- Passion fruit & basil



PRIMI

Bruschettas

Primi

About our Neapolitan pizzas



Fig & Parma bruschetta 60

Naturally fermented multigrain bread topped with provolone cheese, fig jam, Parma ham, arugula and balsamic reduction.

Mushroom bruschetta 35

Naturally fermented bread with nut cream, mixed mushrooms, caramelized onions and sliced almonds.

Margherita bruschetta 34

Naturally fermented multigrain bread topped with cherry tomatoes, fresh basil, cream cheese, Parmesan and mozzarella.

Pancetta & provolone bruschetta 45

Naturally fermented multigrain bread with provolone cheese, walnuts, pancetta, fresh basil and honey.



Mini bruschettas 42

2 Margherita bruschettas, 2 Gorgonzola & apricot bruschettas and 2 mushroom bruschettas.

Grandi Amici burrata 98

Baked burrata wrapped in pizza dough, served with fresh arugula and tomato chutney.

Marinara crostini 28

Italian pomodoro sauce, garlic and oregano.



Pesto & sun-dried tomato crostini 33

Basil pesto, sun-dried tomatoes and a touch of Parmesan.

Mustard & garlic crostini 35

Whole-grain mustard, shaved garlic and a touch of mozzarella.

Rosemary crostini 34

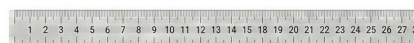
Parmesan, fresh rosemary and basil pesto.



Buffalo mozzarella, Gorgonzola & caramelized onion calzone 38



Bacon, leek, buffalo mozzarella & apricot jam calzone 38



Our Neapolitan pizzas are prepared with premium ingredients, combining carefully selected products from Italy with fresh local produce.

Made with long-fermented dough and baked at high temperature, they are light, soft and easy to digest.

At approximately 30 cm (12 inches) in diameter, they are intended as individual pizzas.

Their tall, airy, lightly charred crust, featuring the traditional leopard spots, is the hallmark of authentic Neapolitan pizza.



For delivery orders, their original texture can be easily restored by reheating in a preheated 280°C oven for approximately 3 minutes.

PIZZAS

Grandi Amici
PIZZERIA

🌱 Margherita 66

Italian pomodoro sauce, buffalo mozzarella, fresh basil and extra virgin olive oil.

Calabrese 72

Italian pomodoro sauce, Calabrese sausage, buffalo mozzarella, red onions, black olives and extra virgin olive oil.

🌱 Quattro formaggi 89

Italian pomodoro sauce, buffalo mozzarella, Gorgonzola, Parmesan, provolone, fresh basil and extra virgin olive oil.



🌱 Burrata 120

Italian pomodoro sauce, burrata, cherry tomatoes, arugula, fresh basil, Sicilian lemon zest and extra virgin olive oil.

🌱 Bianca funghi 72

Mixed mushrooms, Gorgonzola, buffalo mozzarella, red onions, shaved garlic, extra virgin olive oil and Sicilian lemon.



🌱 Zucchini 64

Italian pomodoro sauce, zucchini, cherry tomatoes, buffalo mozzarella, fresh basil and extra virgin olive oil.



Parma 125

Italian pomodoro sauce, Parma ham, homemade stracciatella, Parmesan, fresh basil and extra virgin olive oil.

🌱 Melanzana 69

Italian pomodoro sauce, roasted eggplant, provolone, caramelized onions, smoked balsamic reduction and extra virgin olive oil.

Colonial 79

Italian pomodoro sauce, colonial cheese, colonial salami, basil pesto and cherry tomatoes.

🌱 Carciofo & pesto 119

Basil pesto, artichokes, buffalo mozzarella, Parmesan, sliced almonds, extra virgin olive oil and fresh basil.



Pancetta 119

Italian pomodoro sauce, pancetta, provolone, buffalo mozzarella, fresh basil and extra virgin olive oil.

🌱 Funghi alla marinara 75

Italian pomodoro sauce, mixed mushrooms with garlic and oregano, nut cream, extra virgin olive oil and arugula.

Alla puttanesca 79

Italian pomodoro sauce, anchovy fillets, buffalo mozzarella, capers, black olives, red onions and extra virgin olive oil.

Pepperoni 79

Italian pomodoro sauce, pepperoni, buffalo mozzarella and extra virgin olive oil.



Artisan coppa & pistachio 98

Artisan coppa, stracciatella, Parmesan, ricotta, pistachios and balsamic reduction.

Dolce



🌱 Hazelnut cream & strawberries 42

🌱 Dulce de leche & Brazilian peanut candy 34

🌱 Hazelnut cream & orange zest 39

🌱 Dessert trio 42

Our signature dessert pizzas in a mini version: hazelnut cream with strawberries, dulce de leche with Brazilian peanut candy, and hazelnut cream with orange zest.



START

Starters



Burrata alla Riso 99

Burrata with pesto rosso, served with confit tomatoes and our homemade gluten-free bread.

Greek salad 40

Mixed greens, Japanese cucumber, red onions, dried apricots, black olives and cucumber yogurt dressing.



Polpettine in tomato sauce 69

Homemade baked meatballs in tomato sauce, served with crostini topped with fleur de sel.

Charcuterie board 180

Parma ham, basil pesto, homemade gluten-free bread, fresh buffalo mozzarella, shaved Parmesan, dried apricots and a selection of premium olives.



Polenta with lamb ragù 39

6 pieces

Crispy polenta bites topped with slow-cooked lamb ragù. Served with mint pesto.

Mediterranean garden salad 40

Mixed greens, cherry tomatoes, sun-dried tomatoes, black olives, sliced almonds, colonial cheese and sweet balsamic dressing.

Lamb arancini

4 pieces / 33

8 pieces / 63

Baked cheese risotto balls filled with lamb ragù.

Caprese arancini

4 pieces / 33

8 pieces / 63

Baked cheese risotto balls filled with tomatoes, fresh basil and buffalo mozzarella.

Falafel 34

6 pieces

Baked falafel served with mint pesto and mint yogurt sauce.

Kebab Trio 52

Halal kafta skewer, Halal chicken skewer and Caprese skewer. Served with Greek yogurt sauce and mixed greens.

Baked potatoes 69

Served with creamy cheese sauce and smoked paprika aioli.

Make your own salad

Please ask your server to customize your salad.



Ceviches

Costa Sul ceviche

For me / 34

To share / 49

Tilapia, Tahiti lime juice, red onions, sweet potato, crispy corn, red chili pepper and fresh parsley.

Salmon ceviche

For me / 42

To share / 70

Salmon, Tahiti lime juice, red onions, red chili pepper and fresh parsley.

Mushroom ceviche

For me / 39

To share / 59

Paris mushrooms, mango, red onions, Tahiti lime juice, red chili pepper and fresh parsley.

Tropical ceviche

For me / 34

To share / 49

Tilapia, Tahiti lime juice, red onions, red chili pepper, mango and fresh parsley.



Build your own plate 44

1° Choose a protein

Chicken / Egg / Beef strips

2° Choose a vegetable

Cherry tomatoes / Broccoli / Grated carrots

3° Choose two sides

Rice / Beans / Pasta / Mashed potatoes

4° Choose a sauce

Cheese / Pomodoro / Pesto



Chicken parmigiana al limone 85

Breaded chicken parmigiana with pomodoro sauce and Parmesan, served with penne in a lemon sauce.



Grilled striploin with baked potatoes 118

Grilled striploin served with baked potatoes, creamy cheese sauce, crispy onions and cherry tomatoes.



Mediterranean-style fish 89

Roasted fish fillet served over potatoes with black olives, onions and cherry tomatoes.



Lamb lasagna 99

Lamb lasagna served with mint yogurt sauce.



Bolognese lasagna 89

Traditional Bolognese lasagna with a duo of tomato and cheese sauces.



Striploin Dijon 115

Grilled striploin served with sautéed vegetables and Dijon mustard sauce.



Beef tenderloin medallions with pesto penne 99

Grilled beef tenderloin medallions served with penne in basil pesto and confit tomatoes.



Whole roasted anchovy to share 179

Served with roasted vegetables and a citrus lemon sauce.

Preparation time: 45 minutes.

Pescado alla Riso 179

Fish in annatto and coconut milk sauce with bell peppers, onions and olives. Served with nut farofa, black rice and spicy vinaigrette.

Serves 2.

Preparation time: 45 minutes.



Our beef and chicken are Halal certified, ensuring quality, traceability and confidence in every detail.

Risotto



Sicilian lemon risotto with grilled coalho cheese 78

Arborio rice, Sicilian lemon and Parmesan cheese, served with grilled Brazilian coalho cheese.



Black rice risotto with grilled octopus 150

Black rice with Parmesan cheese and octopus, served with grilled octopus tentacles.



Creamy risotto with rack of lamb 127

Creamy cheese risotto served with rack of lamb and mint pesto.



Orange risotto with salmon 99

Arborio rice, Parmesan cheese, fresh orange juice and grilled salmon fillet.

Beef & rosemary risotto 88

Arborio rice with beef and fresh rosemary, finished with a Parmesan crisp.

Low-carb risotto 66

Cauliflower, provolone cheese, Halal chicken breast, cream and cherry tomatoes.

Cheese risotto with beef parmigiana 97

Creamy cheese risotto served with beef tenderloin parmigiana in our homemade tomato sauce.



Heart of palm risotto with crispy Parma ham 99

Arborio rice, Parmesan cheese, heart of palm, finished with crispy Parma ham.



Black rice risotto with salmon 115

Black rice, Parmesan cheese and sliced almonds, served with a sesame-crusted salmon fillet.

Mushroom risotto 79

Arborio rice, cashew cream, leeks, Paris mushrooms, shimeji mushrooms and funghi.

Add-ons

Salmon 54

Beef tenderloin parmigiana 49

Beef tenderloin medallion 54

Burrata 49

Grilled striploin 54

Desserts

Basque cheesecake 24

Served with homemade sugar-free blackberry jam.

 **Vegan brownie** 34

Served with fresh fruit and caramel sauce.



Flambéed banana 29

Rum-flambéed banana served with vanilla ice cream.