

silk  **beachCLUB**
búzios • restaurant & lounge

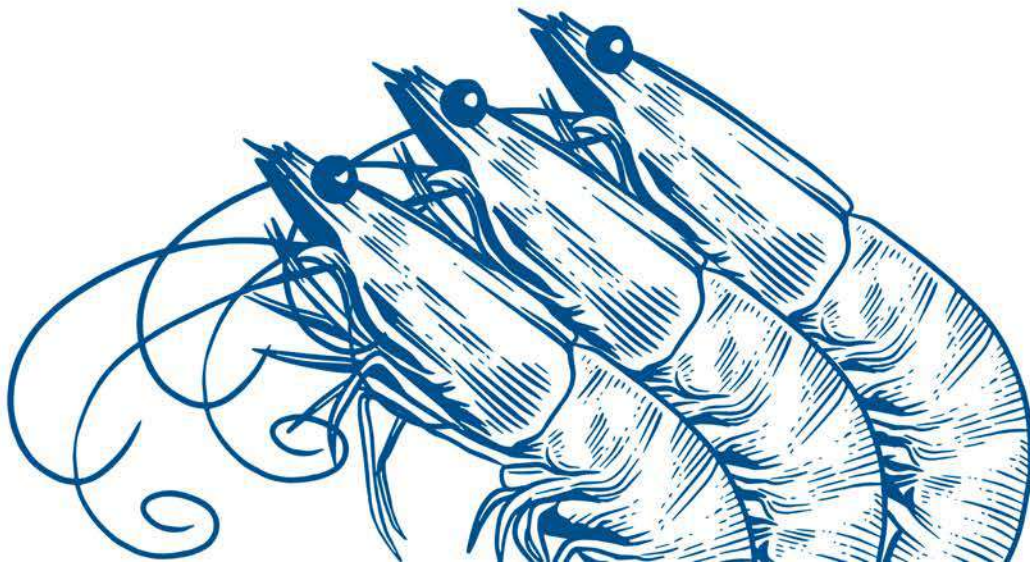
MENÜ • MENÜ


BÚZIOS
Beach

• TYPICAL LOCAL CUISINE •

APPETIZERS

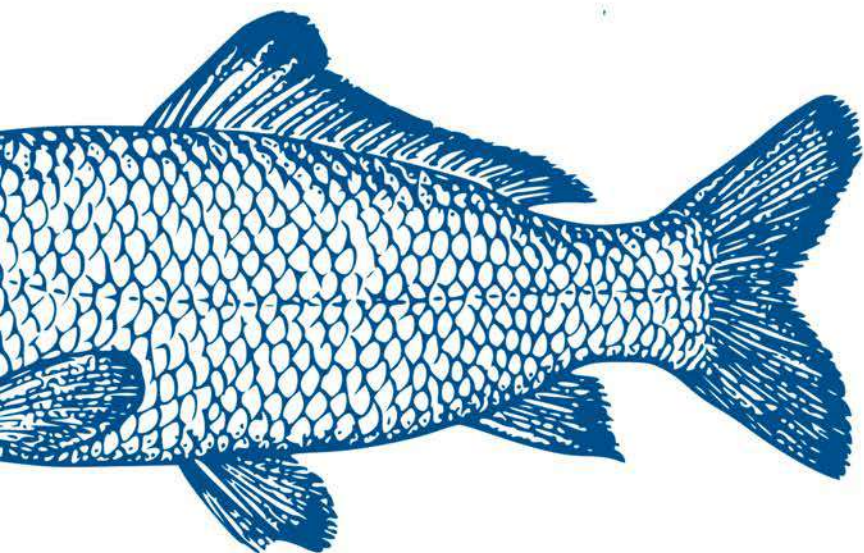
SLICED ZUCCHINI <i>with passion fruit and pink pepper sauce carpaccio</i>	R\$ 40
CRAB MEAT CAKE AU GRATIN	R\$ 55
BUZIOS-STYLE SQUID <i>with lime and spicy tangerine</i>	R\$ 99
FRIED CRUMBED FISH SLICES <i>with special arrowroot mayonnaise</i>	R\$ 85
SHRIMP SALAD <i>with saffron mayonnaise</i>	R\$ 89
TAPIOCA CUBES <i>with pepper jam</i>	R\$ 75



• TYPICAL LOCAL CUISINE •

DISHES

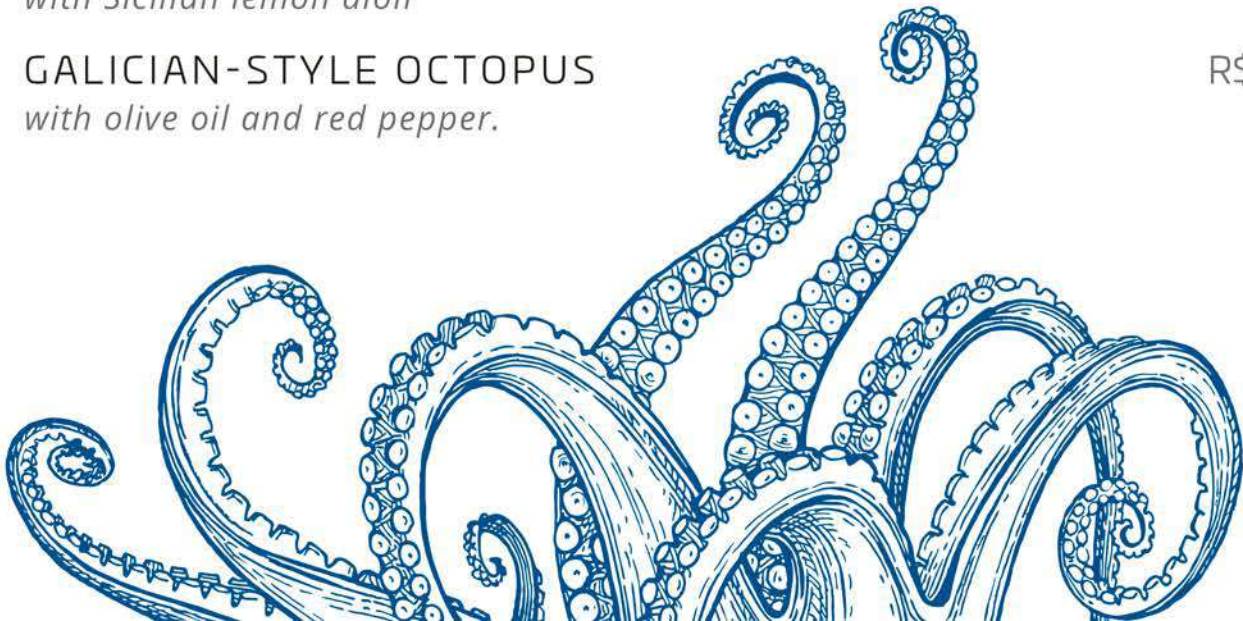
SNAPPER FISH FILET BAKED ON BANANA LEAVE <i>with lime sauce</i>	R\$ 105
FISH OF THE DAY FILET WITH BANANA <i>molasses and nuts</i>	R\$ 105
NAMORADA DO PESCADOR <i>Mixed grill of lobster, fish and octopus</i>	R\$ 195
SHRIMP WITH FRESH COCONUT MILK <i>bertalha and mastic</i>	R\$ 119
BUZIOS-STYLE PAELLA <i>(dog fish, mussel, squid, banana, arum and dragon fruit) p/2</i>	R\$ 220
GRILLED LOBSTER	R\$ 280
FILET MIGNON WITH TAMARIND SAUCE <i>sided by potato cooked with garlic, rosemary and smoked paprika</i>	R\$ 125
FILET MIGNON WITH GARLIC SAUCE SIDED <i>by potato cooked with garlic, rosemary and smoked paprika</i>	R\$ 125



• CLASSIC CUISINE •

APPETIZERS

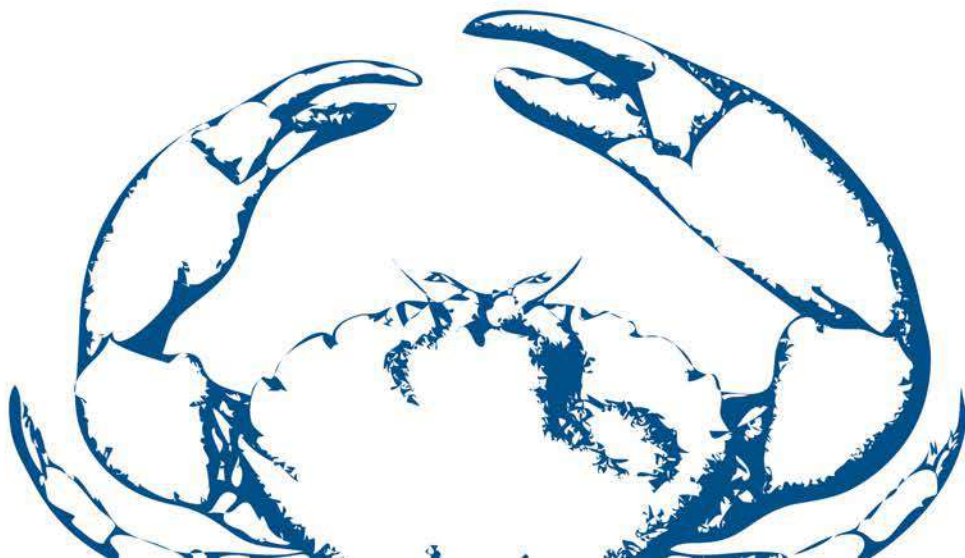
BRAVA POTATOES	R\$ 49
<i>potato with aioli sauce and spicy paprika</i>	
MEAT PASTRY	R\$ 65
SHRIMP PASTRY	R\$ 69
MEAT CARPACCIO	R\$ 55
SALMON CARPACCIO	R\$ 85
CAPRESE SALAD	R\$ 49
SILK SALAD	R\$ 69
<i>Tuna salad, boiled potato, pickled cucumber, mix of leaves, onion, French beans, Italian tomato and egg.</i>	
AVERAGE SIZE MILANESE-STYLE (CRUMBED) SHRIMP	R\$ 129
AVERAGE SIZE SHRIMP COOKED ON OLIVE OIL AND GARLIC	R\$ 129
SLICED FILET WITH GORGONZOLA	R\$ 130
<i>cheese sided by potatoes cooked with garlic, rosemary and smoked paprika</i>	
SEALED SCALLOPS	R\$ 250
<i>with Sicilian lemon aioli</i>	
GALICIAN-STYLE OCTOPUS	R\$ 150
<i>with olive oil and red pepper.</i>	



• CLASSIC CUISINE •

DISHES

SAN MARCO SPAGHETTI	R\$ 79
<i>Spaghetti with buffalo mozzarella, confit tomatoes, pesto, black olives and basil.</i>	
SPAGHETTI WITH TRUFFLES	R\$ 149
<i>white wine and fresh cream.</i>	
SAMSARA SPAGHETTI (VEGETARIAN)	R\$ 69
<i>eggplant, zucchini, onion, cherry tomato and arugula</i>	
TERRA E MAR SPAGHETTI	R\$ 105
<i>shrimps, whipped cream and curry</i>	
SEAFOOD SPAGHETTI	R\$ 119
SORRENTINA-STYLE PENNE	R\$ 79
<i>tomato sauce, basil and buffalo mozzarella</i>	
PENNE DEL PECK	R\$ 109
<i>penne with shrimp, smoked salmon finished with extra virgin olive oil and lemon zest</i>	
GOURMAND PENNE	R\$ 109
<i>shrimp, arugula, extra virgin olive oil, zucchini, and cherry tomato</i>	
VECCHIA MILANO PENNE	R\$ 119
<i>penne with shrimp, porcini funghi, Gorgonzola cheese and fresh cream</i>	



• CLASSIC CUISINE •

DISHES

FETTUCINI WITH LOBSTER <i>white wine and tomato sauce</i>	R\$ 160
FRESH MUSHROOM RISOTTO <i>porcini funghi, shitake and Paris mushroom</i>	R\$ 99
SHRIMP RISOTTO <i>with Brie cheese and bacon farofa</i>	R\$ 105
SCALLOP RISOTTO WITH ASPARGUS <i>in truffle oil</i>	R\$ 190
RISOTTO OF FILET MIGNON, PEAR AND GORGONZOLA CHEESE	R\$ 99
RISOTTO OF SHRIMP AND ZUCCHINI	R\$ 99
LARGE VG SHRIMP COOKED <i>with wine accompanied of steamed vegetables</i>	R\$ 180
GRILLED LARGE VG SHRIMP <i>with saffron risotto</i>	R\$ 180
SHRIMP WITH CATUPIRY CHEESE	R\$ 129
GRILLED LOBSTER <i>with shitake sauce and Sicilian lemon</i>	R\$ 290
SALMON FILET WITH MUSTARD <i>honey, ginger and baroa potato puree</i>	R\$ 125
SALMON FILLET WITH PASSION FRUIT AND SAKE <i>sided by jasmine rice</i>	R\$ 125
GRILLED SALMON WITH VEGETABLES	R\$ 125

• CLASSIC CUISINE •

DISHES

FISH FILLET OF THE DAY IN SESAME CRUST <i>and purple potato muslin</i>	R\$ 109
SNAPPER WITH BANANA PUREE <i>and crunchy farofa</i>	R\$ 109
PIZZAIOLA-STYLE MEDALLION <i>Fillet with tomato sauce, buffalo mozzarella au gratin, basil and fresh oregano, accompanies fetuccini cooked in butter.</i>	R\$ 130
FILET MIGNON WITH PORCINI MUSHROOM <i>Accompanies saffron risotto</i>	R\$ 130
FILET MIGNON ROSSINI-STYLE <i>Fillet with port wine, foie gras and croutons, served with risotto Milanese-style.</i>	R\$ 190
SEA BREAM FILLET IN SICILIAN LEMON FOAM <i>Accompanies jasmine rice.</i>	R\$ 109
GRILLED FISH FILLET OF THE DAY <i>Accompanies spaghetti of zucchini and carrot, sesame and misso reduction</i>	R\$ 109
FILET MIGNON WITH MUSTARD <i>sided by Parmesan cheese risotto</i>	R\$ 125
FILET MIGNON WITH GORGONZOLA CHEESE <i>Parmigian risotto</i>	R\$ 125
GRILLED ANCHO STEAK WITH FRIES	R\$ 125



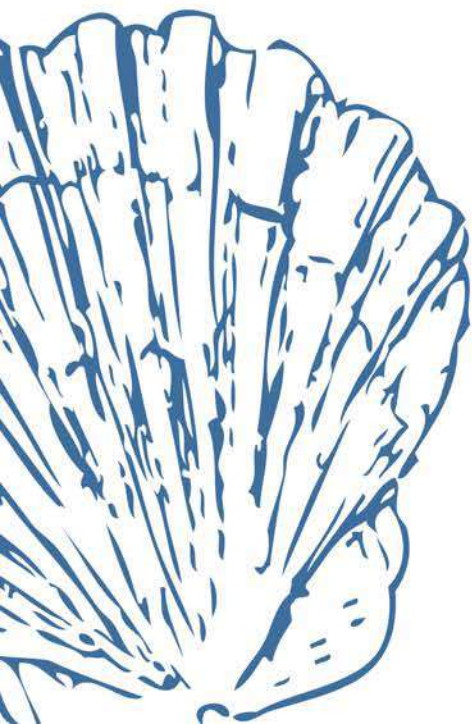
• CLASSIC CUISINE •

KIDS

SPAGHETTI WITH TOMATO SAUCE OR BUTTER	R\$ 45
RICE, POTATOES AND BREADED CHICKEN	R\$ 50

DESSERTS

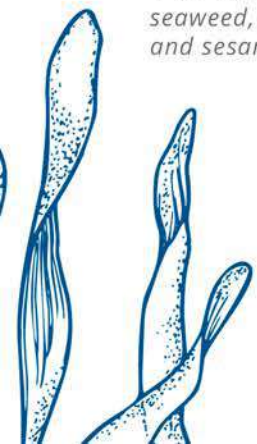
AÇAÍ WITH FRUITS, COCONUT AND GRANOLA	R\$ 35
CHEESE ICE CREAM TOPPED WITH GUAVA SYRUP	R\$ 35
FLAMED BANANA WITH TAPIOCA ICE CREAM	R\$35
CHOCOLATE TERRINE	R\$ 35
3-CHOCOLATE PIE	R\$ 35



CHEF
Renan de Arayjo

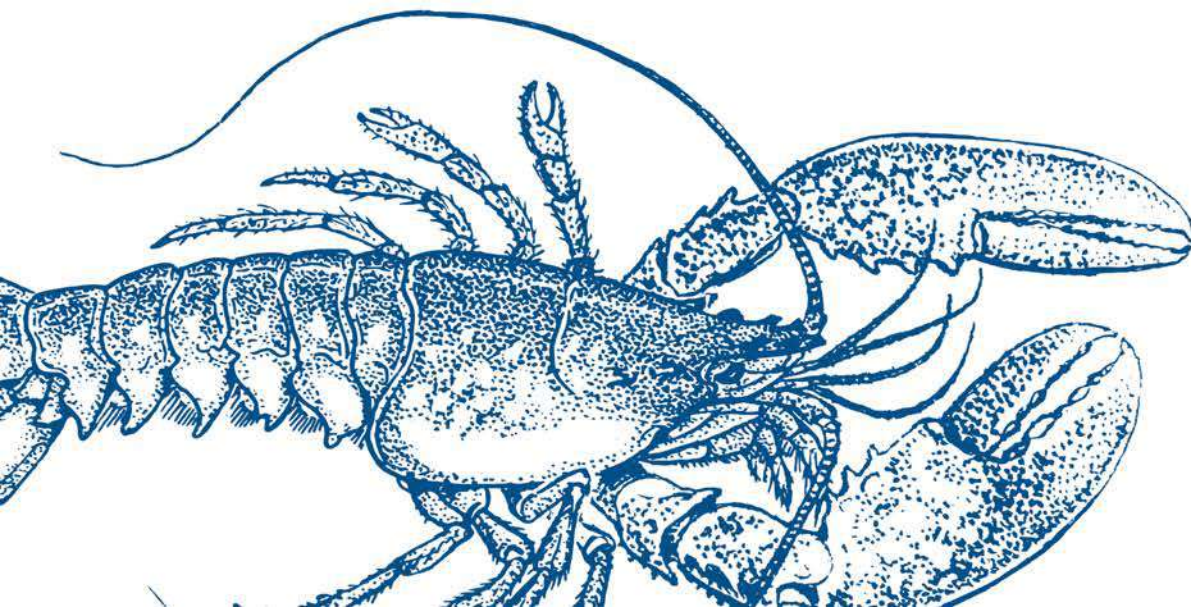
• JAPANESE CUISINE •

CEVICHE <i>FISH CUTS, 12 PIECES</i>		MAKIMONO <i>ROLLED SUSHI - 10 peaces WRAPPED IN SEAWEED AND RICE - 10 PCS</i>	
FISH CEVICHE	R\$ 69	PHILADELPHIA <i>seaweed, rice, salmon, cream cheese and chives.</i>	R\$ 59
SHRIMP CEVICHE	R\$ 69	EBI HOT <i>seaweed, rice, shrimp, cream cheese and onion sauce.</i>	R\$ 65
SALMON CEVICHE <i>wish passion fruit sauce</i>	R\$ 69	TOKIO <i>seaweed, rice, fried salmon and cream cheese.</i>	R\$ 59
TARTARE		KAVAZAKI <i>seaweed, rice, tuna, avocado, pepper jelly and oyster sauce.</i>	R\$ 59
TUNA WITH AVOCADO	R\$ 69	HOT PHILADELPHIA <i>seaweed, rice, salmon and cream cheese breaded in panko.</i>	R\$ 59
SASHIMI <i>Fish cuts, 10 pieces/THIN RAW</i>		URAMAKI <i>(traditional type of sushi roll) 10 pieces</i>	
TUNA	R\$ 65	CALIFORNIA <i>seaweed, rice, sesame seeds, mango, kani (crab) and cucumber.</i>	R\$ 59
WHITE FISH	R\$ 65	NAGAZAKI <i>seaweed, rice, tuna pasta and spicy mayonnaise.</i>	R\$ 59
SALMON	R\$ 65	TAKAYAMA <i>seaweed, rice, salmon, cream cheese and green onion.</i>	R\$ 69
SASHIMI MIX <i>Fish Cuts, 25 pieces/THIN RAW SEAFOOD - 25 PIECES</i>	R\$ 109	GOHAN <i>seaweed, rice, salmon slices and fine strips of sicilian lemon.</i>	R\$ 89
TEMAKI		POKE	
SAKE - salmon	R\$ 49	SALMON	R\$ 59
FILADÉLFIA <i>seaweed, rice, salmon, cream cheese and chives</i>	R\$ 55	TUNA FISH	R\$ 59
HOT FILADÉLFIA <i>deep fried seaweed, rice, salmon, cream cheese and chives</i>	R\$ 55		
TUNA CREAM <i>seaweed, rice, tuna, cream cheese and sesame seeds</i>	R\$ 52		



• JAPANESE CUISINE •

JOE SUSHI SPECIALS <i>7 pieces</i>	COMBINED SILK DISH <i>20 pieces</i>
HIROSHIMA R\$ 65 <i>white fish, rice, pineapple and tare sauce.</i>	<i>2 pieces of Joe shushi of cream cheese with pepper jam</i>
KUMAMOTO R\$ 72 <i>white fish, cream cheese, miso reduction and fineslices of sicilian lemon.</i>	<i>5 pieces of marinated salmon sashimi with lemon and orange</i>
YAMAGUCHI R\$ 72 <i>tuna, quail egg, truffle olive oil and himalayan salt.</i>	<i>2 pieces of nigiri (rice dumpling with white fish)</i> <i>5 pieces of Philadelphia makimono</i> R\$ 140 <i>2 pieces of ebi furay</i> <i>2 pieces of octopus gunkan</i> <i>2 pieces of tuna tartare</i>
YAGUCHII R\$ 85 <i>salmon, crumbed shrimp, cream cheese and shitake reduction.</i>	COMBINED SILK DISH <i>40 pieces</i>
KIOTO R\$ 78 <i>seaweed, rice, salmon, avocado and salmon eggs.</i>	<i>SASHIMI= salmon, 8 pieces; tuna, 6 pieces; white fish, 6 pieces</i> <i>NIGUIRI= salmon, 2 pieces; tuna, 4 pieces; white fish, 2 pieces</i>
OKAYAMA R\$ 78 <i>salmon, cream cheese, shrimp and spicy mango sauce.</i>	<i>MAKIMONO= Philadelphia, 4 pieces; California, 4 pieces; hot Philadelphia, 4 pieces</i>
OSAKA R\$ 82 <i>salmon, cream cheese, shrimp and spicy mango sauce.</i>	<p style="text-align: right;">R\$ 250</p>
MIX JOE SILK R\$ 79 <i>7 PIECES - 1 UNIT OF EACH SPECIAL JOE SUSHI.</i>	

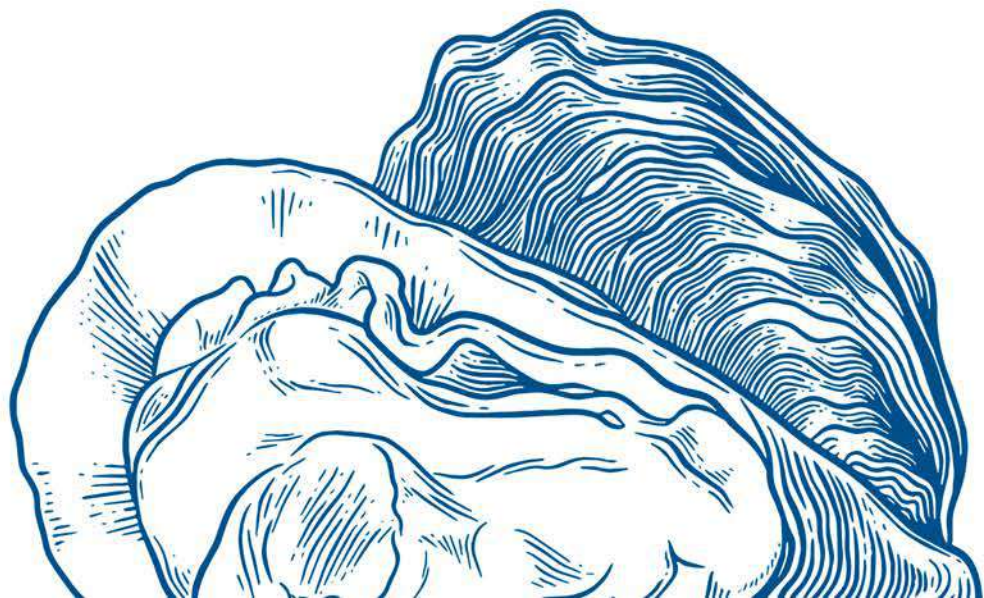


• SUGGESTIONS •

SQUID BREADED IN PANKO <i>with wasabi mayonnaise</i>	R\$ 109	COMBINED KYUSHU <i>60 pieces</i>
FRESH OYSTERS <i>finished in sparkling wine (check availability)</i>	R\$ 90	
GRATIN OYSTERS <i>with herb butter (check availability)</i>	R\$ 90	
		R\$ 360

DESSERT

CHURROS WITH DULCE DE LECHE	R\$ 35
CRISPY WAFFLE <i>with vanilla ice cream, chocolate syrup and strawberry</i>	R\$ 35
BROWNIE WITH NUTS AND CARAMEL <i>(comes with vanilla ice cream)</i>	R\$ 35
VANILLA ICE CREAM <i>with seasonal fruits, red fruit syrup and granola</i>	R\$ 35



• DRINKS •

SOFT DRINKS		CAIPIS	
MINERAL WATER	R\$ 10	<p>(TYPICAL BRAZILIAN DRINK MADE FROM CACHAÇA, SUGAR AND LIME OR ANY OTHER FRUIT)</p> <p>MANGO, STRAWBERRY, KIWI, GRAPE, PINEAPPLE, LEMON, LIME OF PERSIA, WATERMELON, RED FRUIT</p>	
<i>still or sparkling</i>			
SODA - 290ML	R\$ 10		
NATURAL FRUIT JUICE	R\$ 15		
<i>natural fruit juice - orange, lemon, lemon persia, watermelon, pineapple, passion fruit</i>			
JUICE JUG	R\$ 50	CACHAÇA	R\$ 30
RED BULL	R\$ 25	SAKÊ	R\$ 35
<i>energy drink - SUGARFREE, TROPICAL AND WATERMELON</i>		WYBOROWA	R\$ 35
		ABSOLUT	R\$ 45
		ABSOLUT ELYX	R\$ 50
		<i>FOR THE FLAVORS OF KIWI, GRAPE OR RED FRUITS, EXTRA R\$5,00</i>	
COFFEE		BEEFEATER GIN TONIC	
ESPRESSO	R\$ 12	ORIGINAL B&T	R\$ 50
DOUBLE ESPRESSO	R\$ 18	<i>BEEFEATER GIN, a slice of sicilian lemon, juniper, tonic water</i>	
		ALLEGRO B&T	R\$ 50
		<i>BEEFEATER GIN, sicilian lemon twist, rosemary and tonic water</i>	
BEERS		TROPICAL B&T	R\$ 50
STELLA ARTOIS	R\$ 20	<i>BEEFEATER GIN, sicilian lemon, mint and tropical redbull</i>	
BUDWEISER	R\$ 20	FRESH B&T	R\$ 50
CORONA	R\$ 25	<i>BEEFEATER GIN, a slice of strawberry, cinnamon and tonic water</i>	
COMBO - 30 CORONAS	R\$ 750	B&T BE-PINK DRAGON	R\$ 50
		<i>PINK BEEFEATER, pitaya red bull, pomegranate foam and blackberry</i>	
APPETIZERS		WATERMELON B&T	R\$ 50
JAGERMEISTER	R\$ 35	<i>GIN, lemon, mint and red bull watermelon</i>	
SILVER TEQUILA	R\$ 35	MEIASETE B&T- (67KCAL)	R\$ 50
GOLD TEQUILA	R\$ 35	<i>BEEFEATER GIN, lemon and sugarfree red bull</i>	
COINTREAU	R\$ 35	APPLE TONIC	R\$ 50
		<i>PINK BEEFEATER, green apple syrup and tonic water</i>	

• DRINKS •

TRADITIONAL BEVERAGES

PINA COLADA <i>Rum, cream of coconut or coconut milk and pineapple juice, served blended or shaken with ice</i>	R\$ 50
MOJITO <i>Rum, sugar (or syrup), mint, lemon and sparkling water</i>	R\$ 50
SEX ON THE BEACH <i>Vodka, orange juice, grenadine, peach schnapps</i>	R\$ 50
MOSCOW MULE <i>Vodka, lemon, ginger syrup and ginger foam</i>	R\$ 50
NEGRONI <i>Gin, campari, martini rosso</i>	R\$ 50
ICED COFFEE <i>Vodka, baileys, espresso coffee</i>	R\$ 50
DAIQUIRI <i>Rum, sugar, lemon or strawberry or pineapple</i>	R\$ 50
APEROL <i>Aperol, sparkling wine, orange slices</i>	R\$ 50

SPECIAL BEVERAGES NEWS

FRESH MULE <i>Vodka, peppermint liqueur, sour mix, watermelon foam</i>	R\$ 50
SCOTH SOUR <i>Whisky, passion fruit purée, and vanilla</i>	R\$ 50
NATSU <i>Sake, yuzu, dry vermouth, and citrus</i>	R\$ 50
BASIL SMASH <i>Rum, triple sec, basil, sour mix, and Sicilian lemon perfume</i>	R\$ 50
PEACH LEMON <i>Gold rum, peach, lemon, tonic water, and Bahia orange perfume</i>	R\$ 50
CARIBE SUN <i>Rum, Aperol, orange, sour mix and citrus foam</i>	R\$ 50

SPECIAL BEVERAGES

CELEBRIDADE <i>Gin, pitaya infusion, blue curaçau, red bull pitaya, green apple foam</i>	R\$ 50
RED FRESA <i>Gin, red bull watermelon, lemon foam, mint</i>	R\$ 50
MANDARINE <i>Tangerine, basil leaves, triple sec, gin and tonic</i>	R\$ 50
BALA OLD FASHIONED <i>Ballantines, mint, bitters, soda and orange slice</i>	R\$ 50

WHISKY

	SHOT	BOTTLE
BALLANTINES	R\$ 25	R\$ 450
CHIVAS 12	R\$ 40	R\$ 590
CHIVAS 18	R\$ 100	R\$ 1400
ROYAL SALUTE		R\$ 2500

VODKA

	SHOT	BOTTLE
WYBOROWA	R\$ 25	R\$ 350
ABSOLUT	R\$ 35	R\$ 490
ABSOLUT ELYX	R\$ 40	R\$ 590

GIN

	SHOT	BOTTLE
BEEFEATER	R\$ 30	R\$ 490
BEEFEATER PINK	R\$ 35	R\$ 490



• WINES •

WINE-BEVERAGES - "SANGRIAS"

WHITE WINE	R\$ 220
RED WINE	R\$ 220
ROSÉ WINE	R\$ 240
BÚZIOS BRUT	R\$ 320
BÚZIOS BRUT ROSÉ	R\$ 340

WHITE WINE

MANCURA ETNIA SAUV BLANC - 750ML	R\$ 140
SAN MARZANO MILUNA PUGLIA BIANCO - 750ML	R\$ 160
VISTAMAR BRISA CHARDONNAY - 750ML	R\$ 160
ALGAIREN MACABEO DO CARIÑEA - 750ML	R\$ 170
PODERI DAL NESOPOLI LE C.DOC TREBBIANO - 750ML	R\$ 190
BARONE MOTALTO ACQUE. PINOT GRIGIO IGP - 750ML	R\$ 250
LEYDA RESERVA CHARDONNAY - 750ML	R\$ 250
BEAUTY IN CHAOS CHARDONNAY - 750ML	R\$ 300
MIRANDELLE DE L LURTON WHITE - 750ML	R\$ 310
NIEPOORT DOURO CONVERSA BRANCO - 750ML	R\$ 320
ZUCCARDI SERIE A TORRONTE - 750ML	R\$ 320
PULENTA LA FLOR SAUV. BLANC - 750ML	R\$ 320

• WINES •

WHITE WINE

MATETIC EQ COASTAL SAUV. BLANC - 750ML	R\$ 390
CHATEAU STE MICHELLE CHARDONNAY CUVEE - 750ML	R\$ 440
DOMAINE GUY A. BOOURG. CHARDONNAY CUVEE - 750ML	R\$ 900
COBOS BRAMARE VALLE DEL UCO CHARDONNAY - 750ML	R\$ 1.200

ROSÉ WINE

ESTANDO BRISE MARINE ROSÉ - 750ML	R\$ 260
ROSÉ PISCINE - 750ML	R\$ 300
ESTANDO LUMIERE - 750ML	R\$ 390
BERNE AOP INSPIRATION - 750ML	R\$ 590

RED WINE

TERRAPURA RESERVA CARMÉNÈRE COLCHAGUA - 750ML	R\$ 140
LEYDA RESERVA PINOT NOIR - 750ML	R\$ 250
PIZZORNO MAYUSCULUS TANNAT MACER CARB. -750ML	R\$ 290
DELAS FRÈRES CÔTES DU RHÔNE ST. ESPIRIT - 750ML	R\$ 390
COBOS CROCODILO BLEND - 750ML	R\$ 650
SIDERAL CACHAPOAL - 750ML	R\$ 650

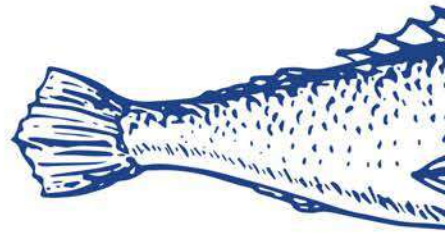
• WINE •

SPARKLING AND CHAMPAGNE

BÚZIOS BRUT - 750ML	R\$ 220
BÚZIOS BRUT ROSÉ - 750ML	R\$ 240
CHRISTIAN AUDIGIER - BRUT BRANCO - BUBBLE WINE 269ML	R\$ 35
CHRISTIAN AUDIGIER - ROSÉ BUBBLE WINE 296ML	R\$ 35
DOM PERIGNON - 750ML	R\$ 4.000
ED HARDY CHRISTIAN AUDIGIER BRUT BLANC LIMITED EDITION - 750ML	R\$ 280
ED HARDY CHRISTIAN AUDIGIER BRUT ROSÉ LIMITED EDITION - 750ML	R\$ 290
MOET CHANDON IMPERIAL BRUT - 750ML	R\$ 1.200
MOET CHANDON IMPERIAL BRUT ROSE - 750ML	R\$ 1.400
VEUVE CLICOT BRUT - 750ML	R\$ 1.100
VEUE CLICOT BRUT ROSE - 750ML	R\$ 1.200

Recommendation


BÚZIOS
Brut



GRUPO
Viva Mais Búzios



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