

THE KITH

WELCOME TO THE KITH!

We are delighted to have and very glad you chose to visit us during your stay in São Paulo!

*Our restaurant has been in this neighborhood since 2018, and proud to be recipients of the **Bib Gourmand award by the MICHELIN Guide in the years 2020, 2021, 2024 and 2025.***

Some things you should know about our house:

*We are open from Monday to Saturday, and on Saturdays we have a very traditional brazilian dish called **feijoada**, served in an unlimited fashion, so you can order as many repeats as you'd like for only R\$85.*

The majority of our dishes are traditional Brazilian recipes we've collected from several of our chefs through the years who's origins include Manaus in the north, Porto Alegre in the south and locally in São Paulo.

Our ambition here is to bring well sourced ingredientes and culinary techniques from Brazil to your table without complexity, and at an affordable price.

We hope you enjoy your meal; and would be delighted if you leave us a review on Google about your experience with us!

THE EXECUTIVE MENU

Here in Brazil, we have unique cultural concept called the “**Executive Menu**” during lunch time. The executive menu is a **lunch-time only offering** by most restaurants which typically includes 3 dishes (starter + main course + dessert) for a reduced price in order to attract more customers, but more importantly, to make the service more efficient and fast for customers who are in the middle of the work-day with a tight lunch schedule.

Here at The Kith, our version of the **Executive Menu** works like this: any main course you select from our menu **includes one of the starters below**, on the house. If you’d like add a dessert to complete the menu, you can add one of the following desserts for a small additional price:

STARTERS

Fatouch Salad: Mixed greens, tomato, radish, cucumber, mint and pomegranate dressing (VEG)

Kafta & Hummus: Beef tenderloin kafta, beet hummus and za’atar

Caldo de Abobora: Charred pumpkin soup with pumpkin seeds (V)

Baterá de Salmão: Fried gohan rice with marinated salmon, tare, sauce, and furikake (+R\$10)

You can also add one of the desserts below for a small additional price:

DESSERTS

Pudim de Leite: traditional milk pudding finalized with caramel (+R\$10)

Bombom de Uva Zero: Sugar-free white and milk chocolate mousse with grape in a cup (+R\$15)

Torta Mousse: Chocolate mousse tart (+R\$10)

Fruta do Dia: Fruit of the day (+R\$10)

Cheesecake Zero: Sugar-free berry cheesecake (+R\$15)

STARTERS

ARANCINI	38
House-made arancini stuffed with rice, shaved dry beef, and pumpkin purée, served with aioli sauce. Portion of 4 units.	
VINAGRETE DE POLVO	56
Diced octopus vinaigrette served with house focaccia toasts.	
KAFTA & HUMMUS	36
Serving of 2 beef kaftas with house-made beet hummus.	
BATERÁ DE SALMÃO	42
Fried gohan rice with marinated salmon, tare sauce, and furikake. Portion of 2 units.	
FATOUCH SALAD (VEG)	32
Mixed greens, tomato, radish, cucumber, mint and pomegranate dressing (VEG)	
CALDO DE ABOBORA	18
Charred pumpkin soup with pumpkin seeds (V)	

EXECUTIVE MENU THE KITH

From Monday-Friday, all main courses are accompanied by one of the following starters of your choice:

STARTERS

- Fatouch Salad:** Mixed greens, tomato, radish, cucumber, mint and pomegranate dressing (VEG)
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MAIN COURSE

ARROZ CAIPIRA	72
Long-grain rice, shredded chicken breast, cherry tomatoes, corn, red onion, crispy skin and grilled okra skewer	
P.F. DE COSTELA	65
Rice, black beans, oven-cooked cassava with butter, traditional THE KITH shaved ribs, and toasted cassava and garlic crumbs.	
LASANHA DE ABOBRINHA AO PESTO (V)	64
Zucchini slices filled with fresh ricotta, creamy cheese, tomato sauce, and house pesto.	
MILANESA DE CARNE	66
Breaded steak cutlet with potato salad and tomato vinaigrette.	
ESCONDIDINHO DE MIGNON COM PURÊ DE MANDIOCA	64
Shredded beef ragù with creamy baked cassava puree, finalized with gratinated cheese.	
PEIXE GRELHADO	66
Grilled tilapia fish, black eyed pea beans vinaigrette with chili pepper, red onion and grilled plantain.	
SOBRECOXA COM PURE DE ABOBORA	71
Grilled chicken thigh with pumpkin and ginger purée, grilled broccolini and crispy chickpeas.	
RISOTO DE ARROZ NEGRO E SALMÃO	79
Black rice risotto with grilled salmon, carrots, pearl onions, roasted tomatoes and nut vinaigrette.	
LASAGNA DE SALMÃO COM PUPUNHA	66
Our light reinterpretation of lasagna, made of layers of palm-heart with shaved grilled salmon, cheese cream and spinach, topped with gratin cheese.	
POLPETONE COM LINGUINE	69
Stuffed meatloaf with cheese and linguine with tomato sauce and grilled tomatoes.	
BRISKET ROTI E PURÊ DE BATATA	82
Slow-cooked brisket with house made beef jus and mashed potatoes.	

(V) Vegetarian
(VEG) Vegan

RISOTO CAPRESE (V)	74
Arborio rice risotto with buffalo mozzarella, cherry tomatoes, pesto and basil.	

STROGONOFF DE FILÉ MIGNON	74
Beef stroganoff with white rice and asterix potato chips.	

PICADINHO THE KITH	68
A classic Brazilian dish, our "Picadinho" is made with diced filet mignon, accompanied by a smooth mashed potato purée and crispy kale.	

TARTARE THE KITH	75
Our house version of the classic Steak Tartar, made with filet mignon steak accompanied by root chips and green salad.	

RISOTO DE PARMESÃO AO LIMONE (VEG)	68
Arborio rice risotto with parmesan cheese, sicilian lemon, and sliced almonds. Add grilled tilapia fish for (+R\$15).	

ON SATURDAYS	
FEIJOADA BOTTOMLESS A classic dish from Brazilian culinary made with black beans, smoked sausage, short-rib and shaved dry steak, slowly cooked. Served with rice, sautéed collard greens, breaded banana, orange slices and crispy pork belly. Only available on saturdays and you can order as many refills as you'd like!	85

DESSERTS

PUDIM DE LEITE	18
A house favorite traditional Brazilian milk pudding with caramel.	

BOMBOM DE UVA ZERO-AÇUCAR	22
House-made dulce de leche, banana slices, crunchy crumble, and meringue served in a cup. Contains gluten.	

TORTA MOUSSE DE CHOCOLATE	18
Milk chocolate mousse with crumbled nuts served in a cup.	

CHEESECAKE DE FRUTAS VERMELHAS ZERO AÇÚCAR	22
Mixed berries cheesecake with no sugar added.	

FRUTA DO DIA	14
Fresh fruit selected daily, please ask your attendant which is the fruit of the day.	

ADD-ON PORTIONS

Vinagrette (+3)	Rice (+10)	Extra Protein (+25)
Farofa (+3)	Black beans (+10)	
Fried Egg (+6)		

SOFT DRINKS

Water	8	Guaraná Antartica	9
Sparkling Water	8	Guaraná Antartica zero	9
Coca-Cola	9	Schweppes Tônica	9
Coca-Cola zero	9	Schweppes Citrus	9

HOUSE DRINKS

Passionfruit & lemongrass refresher	16
Lemon & ginger refresher	16
Refresher of the day	16
Iced Mate with Lime	16
Fresh juice of the day	16
Heineken Long Neck	15
Stella Artois Long Neck	15
Glass of House Wine	32
Glass of House Wine with Executive Menu	20
Expresso	10

CASSIC DRINKS FROM THE BAR

APEROL SPRITZ	39
Aperol, brut sparkling wine, soda water, Bahia orange.	
BANZEIRO (LAERCIO ZULU)	39
Zuluzêra cachaça aged in umburana, sugar syrup, lemon juice, red wine, and ginger foam.	
CAIPIRINHA	38
Vodka, tomato juice, wprcestershire, sicilian lemon, Tabasco, black pepper, olive water, thyme.	
CARAJILLO	38
Espresso coffee at room temperature with Licor 43 and orange essential oil.	
FITZGERALD	40
Gin, angostura, Sicilian lemon, and sugar syrup.	
GIN & TONIC	40
Gin, tonic water, lime slices, green grapes, and mint.	
MOSCOW MULE	40
Vodka, soda water, lime, ginger, and sugar.	
NEGRONI	40
Gin, sweet vermouth, Campari, scented with Bahia orange.	
OLD FASHIONED	44
Bourbon, angostura, sugar syrup, scented with Bahia orange.	
PENICILIN	42
Scotch, ginger extract, apis honey, lemon juice, and smoked whisky aroma.	