

THE KITH

## STARTERS

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<b>ARANCINI DE CARNE SECA COM ABÓBORA</b>	<b>38</b>
Crispy arancini stuffed with dried beef and pumpkin. Served with aioli. Portion of 4 units.	
<b>VINAGRETE DE POLVO</b>	<b>56</b>
Octopus vinaigrette served with house-made focaccia toasts.	
<b>COXINHA DA ASA</b>	<b>36</b>
Chicken wing coxinha glazed with teriyaki sauce, sesame seeds and chives. Portion of 4 units.	
<b>GOHAN FRITO</b>	<b>42</b>
Fried rice ball topped with salmon baterra, teriyaki and furikake seasoning (2 units).	
<b>SALADINHA DE RÚCULA E BETERRABA NA BRASA (VEG)</b>	<b>32</b>
Arugula and fire-roasted beet salad with yogurt dressing.	
<b>GAZPACHO DE TOMATE</b>	<b>32</b>
Cold roasted tomato gazpacho with cucumber, bell pepper and olive oil. Served with house focaccia toast.	

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## THE KITH EXECUTIVE MENU

Monday to Friday, all main courses come with one  
of the following starters of your choice.

### Executive Menu Starters

- Saladinha de rúcula e beterraba na brasa —  
arugula & fire-roasted beet salad with yogurt  
(VEG)
- Gohan frito — fried rice ball with salmon  
baterra, teriyaki and furikake (+R\$10)
- Coxinha da asa — chicken wing coxinha with  
teriyaki and chives (2 units)
- Gazpacho de tomate — cold roasted tomato  
gazpacho (+R\$5)

You may also add one of the following desserts:

### Desserts

- Bolo de coco — THE KITH house coconut cake  
(+R\$10)
- Pudim de leite — THE KITH classic milk pudding  
(+R\$10)
- Mousse de chocolate — chocolate mousse (+R\$10)
- Salada de frutas — fresh daily fruit salad  
(+R\$10)
- Cheesecake de frutas vermelhas — sugar-free red  
berry cheesecake (+R\$15)

## MAINS

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- ARROZ DE FRUTOS DO MAR** 83  
House-made seafood rice with sautéed mussels, clams, shrimp and squid.
- P.F. DE SAINT PETER** 73  
Saint Peter fish daily plate — served with rice, beans, finger-pepper farofa and okra vinaigrette.
- MOQUECA DE PUPUNHA E BANANA DA TERRA (V)** 69  
Brazilian-style coconut milk stew with heart of palm and plantain. Served with coconut rice and farofa.
- MILANESA DE CARNE** 66  
Breaded and pan-fried beef cutlet served with potato salad and tomato vinaigrette.
- LASANHA BOLONHESA** 67  
Classic lasagna layered with slow-cooked bolognese meat sauce and mozzarella.
- CHIBÉ DE CAMARÃO E PIRARUCÚ GRELHADO** 84  
Traditional Amazonian chibé — cassava water flour with coconut milk, shrimp and coriander. Served alongside a grilled pirarucu fillet.
- SOBRECOXA NA BRASA** 67  
Grilled chicken thigh served with pumpkin and ginger puree, fire-roasted broccoli and crispy chickpeas.
- RISOTO DE ARROZ NEGRO E SALMÃO** 79  
Black rice risotto with carrots, pearl onion and fire-roasted cherry tomatoes. Served with a salmon fillet and cashew vinaigrette.
- RIGATONI AO RAGÙ DE OSSOBUCO** 76  
Rigatoni pasta with slow-braised ossobuco ragù and baby watercress.
- BRISKET ROTI E PURÊ DE BATATA** 82  
Slow-roasted beef brisket with beefy roti sauce and creamy mashed potato.
- RISOTO DE COSTELA** 71  
Arborio rice risotto with slow-cooked short rib, parmesan and crispy cassava chips.

(V) Vegetarian (VEG) Vegan

<b>STROGONOFF DE FILÉ MIGNON</b>	<b>74</b>
Classic Brazilian-style stroganoff made with filet mignon. Served with white rice and asterix potato chips.	
<b>PICADINHO THE KITH</b>	<b>74</b>
THE KITH-style braised beef picadinho served with creamy mashed potato and crispy kale.	
<b>TARTARE THE KITH</b>	<b>75</b>
THE KITH take on steak tartare — hand-cut filet mignon served with root vegetable chips and a small green salad.	
<b>RISOTO DE PARMESÃO AO LIMONE (V)</b>	<b>68</b>
Arborio rice risotto with parmesan, Sicilian lemon and sliced almonds. Add a Saint Peter fillet or beef milanese (+R\$15).	

### SATURDAYS ONLY

<b>FEIJOADA À VONTADE</b>	<b>85</b>
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All-you-can-eat feijoada — slow-cooked Brazilian black bean stew with smoked sausage, short rib and dried beef. Served with rice, collard greens, orange, fried banana and pork belly.

## DESSERTS

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<b>BOLO DE COCO</b>	<b>18</b>
THE KITH classic house-made coconut cake.	
<b>PUDIM DE LEITE</b>	<b>18</b>
THE KITH traditional Brazilian milk pudding.	
<b>MOUSSE DE CHOCOLATE</b>	<b>18</b>
THE KITH rich chocolate mousse.	
<b>CHEESECAKE DE FRUTAS VERMELHAS ZERO AÇÚCAR</b>	<b>22</b>
Sugar-free red berry cheesecake.	
<b>SALADA DE FRUTAS</b>	<b>14</b>
Fresh house fruits selected daily.	

## EXTRAS

Vinaigrette (+3) Farofa (+3) Egg (+6) Rice (+10) Beans (+10) Extra Protein (+25)

## SOFT DRINKS

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Still Water	8	Guaraná Antarctica	9
Sparkling Water	8	Guaraná Antarctica Zero	9
Coca-Cola	9	Schweppes Tonic	9
Coca-Cola Zero	9	Schweppes Citrus	9

## HOUSE DRINKS

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Passion fruit & lemongrass cooler	16
Lemon & ginger cooler	16
Cooler of the day	16
Iced mate with lemon	16
Juice of the day	16
Heineken Long Neck	15
Stella Artois Long Neck	15
Glass of House Wine	32
Glass of House Wine — Executive Menu	20
Espresso	10

## CLASSIC COCKTAILS

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<b>APEROL SPRITZ</b>	<b>39</b>
Aperol, brut sparkling wine, a splash of sparkling water and Bahia orange.	
<b>BANZEIRO (LAERCIO ZULU)</b>	<b>42</b>
Cachaça aged in umburana wood, sugar syrup, lime juice, dry red wine and ginger foam.	
<b>CAIPIRINHA</b>	<b>38</b>
Brazil's national cocktail — cachaça, Tahiti lime, sugar and love.	
<b>CARAJILLO</b>	<b>38</b>
Espresso at room temperature with Licor 43 and drops of orange essential oil.	
<b>FITZGERALD</b>	<b>40</b>
Gin, angostura bitters, Sicilian lemon and sugar syrup.	
<b>GIN &amp; TÔNICA</b>	<b>40</b>
Gin, tonic water, thin lemon slices, green grapes and fresh mint.	
<b>MOSCOW MULE</b>	<b>40</b>
Vodka, sparkling water, lime, ginger and sugar.	
<b>NEGRONI</b>	<b>40</b>
Gin, sweet vermouth and Campari, finished with Bahia orange.	
<b>OLD FASHIONED</b>	<b>44</b>
Bourbon, angostura bitters, sugar concentrate, finished with Bahia orange.	
<b>PENICILIN</b>	<b>39</b>
Scotch whisky, ginger concentrate, apís honey and citrus, finished with smoky whisky.	
<b>BLOODY MARY</b>	<b>39</b>
Vodka, tomato juice, Worcestershire sauce, Sicilian lemon, Tabasco, black pepper, olive brine and thyme.	



### O que é o Bib Gourmand?

#### What is the Bib Gourmand?

O prêmio Bib Gourmand é o reconhecimento do Guia MICHELIN para cozinhas que servem boa comida a um bom custo benefício. The Bib Gourmand award is MICHELIN Guide's recognition

for kitchens that serve great food at a great value. It is an experience based on the utilization of ingredients of quality, techniques of high gastronomy and fire.

Here at The Kith we pride ourselves on an experience

built on quality ingredients, fine gastronomy techniques and fire. Iniciamos nossa menção no Guia MICHELIN no ano de 2020 como Bib Gourmand e renovamos em 2021, 2024 e 2025, com a volta do Guia ao Brasil.

We received our first MICHELIN mention in 2020 as Bib Gourmand and renewed in 2021, 2024 and 2025, with the Guide's return to Brazil.

MICHELIN  
2020



MICHELIN  
2021



MICHELIN  
2024



MICHELIN  
2025

