

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 we are 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 ingredients and culinary techniques from Brazil to your table, without complexity and at an affordable cost.

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

Tropical Salad: Mixed green leaves, diced mango, avocado, cherry tomatoes and lemon vinaigrette (VEG)

Guioza: Pork gyoza with house-made oriental sauce

Gazpacho: Roasted tomato, cucumber, bell pepper and olive oil.
Served cold with focaccia toasts (+R\$5)

Ceviche de Peixe Branco: a mini-version of our house recipe ceviche with white fish, tiger’s milk, red onion, chili pepper, Brazilian sweet pepper, coriander sprouts and banana chips (+R\$10)

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

DESSERTS

The Kith Pudim de Leite: Traditional Brazilian milk pudding with house-made caramel syrup (+R\$10)

Cocada Cremosa: A creamy coconut dessert in a cup with tangerine and basil (+R\$10)

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.	
GUIOZA	36
Serving of 4 pork guiozas with house-made oriental sauce and onion chives.	
CEVICHE DE PEIXE BRANCO	42
A mini-version of our house recipe ceviche with white fish, tiger's milk, red onion, chili pepper, Brazilian sweet pepper, coriander sprouts and banana chips.	
TROPICAL SALAD (VEG)	32
Mix of green leaves, diced mango, avocado, cherry tomatoes and lemon vinaigrette.	
GAZPACHO	32
Roasted tomato, cucumber, bell pepper and olive oil. Served cold with focaccia toasts.	

EXECUTIVE MENU THE KITH

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

STARTERS

- Tropical Salad:** Mixed green leaves, diced mango, avocado, cherry tomatoes and lemon vinaigrette (VEG)
- Guioza:** Pork gyoza with house-made oriental sauce
- Gazpacho:** Roasted tomato, cucumber, bell pepper and olive oil. Served cold with focaccia toasts (+R\$5)
- Ceviche de Peixe Branco:** a mini-version of our house recipe ceviche with white fish, tiger's milk, red onion, chili pepper, Brazilian sweet pepper, coriander sprouts and anana chips (+R\$10)

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

DESSERTS

- The Kith Pudim de Leite:** Traditional Brazilian milk pudding with house-made caramel syrup (+R\$10)
- Cocada Cremosa:** A creamy coconut dessert in a cup with tangerine and basil (+R\$10)
- Torta Mousse:** Chocolate mousse tart (+R\$10)
- Fruta do Dia:** Fruit of the day (+R\$10)
- Cheesecake Zero:** Sugar-free berry cheesecake (+R\$15)

MAIN COURSE

ARROZ DE LULA	74
Rice bowl with oyster sauce, grilled calamari skewer, crispy baby calamari, onion chives, aioli mayonaise and lime.	
P.F. DE COSTELA	73
Rice, beans, traditional THE KITH short ribs, boiled cassava and garlic farofa.	
CRÃO DE BICO AO CURRY (V)	64
Chickpeas, curry sauce, coconut milk, roasted broccoli and rice.	
MILANESA DE CARNE	66
Breaded steak cutlet with potato salad and tomato vinaigrette.	
ESCONDIDINHO DE PERNIL	64
Brazilian pulled pork with creamy baked cassava puree, finalized with gratinated cheese.	
*CHIBÉ DE CAMARÃO E PIRARUCU	84
Grilled Amazonian Pirarucu fish, cassava flour, coconut milk, shrimp and coriander. This is a very traditional recipe from the region of Pará in Brazil.	
SOBRECOXA NA BRASA	67
Char-grilled chicken thigh with pupkin and ginger purée, toasted 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.	
CEVICHE DE PEIXE BRANCO	78
Our house recipe of white fish ceviche made with tiger's milk, red onion, chili pepper, Brazilian sweet pepper, cherry tomatoes, toasted corn, coriander sprouts and char-grilled sweet potato.	
RIGATONI AO RAGÚ DE OSSOBUCCO	69
Rigatoni pasta, slow-cooked ossobuco ragù and baby watercress.	
BRISKET ROTI E PURÊ DE BATATA	82
Slow-cooked brisket with house made beef jus and mashed potatoes.	

(V) Vegetarian
(VEG) Vegan

RISOTO DE ABÓBORA COM CARNE SECA (V)	71
Arborio rice risotto with parmesan and pumpkin, topped with shredded sun-dried beef.	
STROGONOFF DE FILÉ MIGNON	74
Beef stroganoff with white rice and asterix potato chips.	
PICADINHO THE KITH	68
Diced beef with mashed potatoes and crispy kale. A very traditional Brazilian home-cooked meal.	
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 <small>BOTTOMLESS</small>	85
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!	

DESSERTS

PUDIM DE LEITE THE KITH	18
Traditional Brazilian milk pudding with house-made caramel syrup.	
COCADA CREMOSA	18
A creamy coconut dessert in a cup with tangerine and basil.	
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

Vinaigrette (+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
Espresso	10

CASSIC DRINKS FROM THE BAR

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