

20BARRA9

CAIS EMBARCADERO





*We feed the fire.
The fire feeds us.*

*Throughout this cycle, our lives happen.
Around the ember, we make friends.
We tell stories. We collect memories.*

*We make (and change) up our minds.
All in the name of this sacred ritual.
It goes way beyond the preparation of the barbecue.*

*A ceremony that connects us to who we are.
Hand grabbing the meat. Sharpening the knife.
Crossing through the smoke.
For everything those things mean,
we decided to make it our reason.*

*We are gauchos with open minds and borders.
We respect our whole tradition.
Do we agree on everything? No.*

*Our mission is to build a piece of
the world we wish to live in.
With a lot of exchange and no prejudice.
Less constrained. More good vibes.*

APPETIZERS

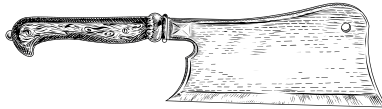
BREAD ON THE EMBER GRILL 19
Crunchy, served with smoked butter.

PLATED PROVOLETA 39
Plated round provolone cheese topped with tomato chutney.

HOUSE BREADED STEAK (200G) 49
Steak breaded in panko flour, almonds and parmesan cheese. Chef's mustard on the side.

20'S CROQUETTE 29
Made with meat roasted on the parrilla. Served with our BBC9 (barbecue) sauce.

BURRATA WITH TOMATO TARTAR 79
Sided by arugula and roasted bread.



PARRILLERA SAUSAGE 49
A house exclusivity. Lightly spicy (mild), it comes with farofa and tomatillo salsa verde dip.

PORK MATAMBRITO ON THE EMBER GRILL 49
With lemon and house farofa (toasted flour mix).

ADD A LA PIZZA Colonial cheese, cherry tomatoes, rock onion and house chimichurri. + 10

PORK RIB BAOS..... 45
Steam cooked oriental baos, filled with pork ribs and bittersweet sauce. Portion with 4.

FILET ON A STICK 39
Like the street version, but with top quality meat. Sided by house style farofa.

FRENCH FRIES..... 29
A portion, house sauce on the side.

FRIED CASSAVA/MANIOC 34
Portion. Crunchy outside, soft inside. Sided by our homestyle sauce.

PARRILLA

Our meat is gaucha, supreme selection from the Silva meat-packing industry, exclusive for 20BARRA9. All our meats come with chimichurri (sauce) and homemade farofa (toasted flour mix).

ENTRECOT LOTE9 (350G)..... 119

ENTRECOT LOTE9 GRAN RESERVA (350G)..... 139

Also known as ancho steak, it is one of the finest cuts.

With marble and softness.

CHORIZO STEAK LOTE9 (350G) 89

SHORT RIBS LOTE9 (600G) 139

PICANHA LOTE9 (500G)..... 179

FLANK STEAK LOTE9 (600G) 159

Traditionally gaucho, with both the fat and lean part.

PRIME RIB DRY AGED 30DAYS (600G) 279

Joined in the same piece the entrecôte and the most tender part of the rib. Dry aging provides incredible tenderness and a flavor with a hint of almonds.

DENVER STEAK GRAN RESERVA (200G),..... 99

Stands out from the top degree of marbling, softness and flavor.

FLAVOR UP, ADD YOUR TOPPING

SPANISH 10

Meat reduced sauce added with caramel like mushrooms.

GORGONZOLA FONDUTA 15

Gorgonzola cheese creamy sauce.

POIVRE 10

Classic french topping, made of demi-glace, pepper and heavy cream.

**FROM
THE SEA**

SALMON A LA PANCHA 89

Imported fish from Chile, served with grilled broccoli, house sauce with wasabi and laminated red onion.

SIDE DISHES

ROASTED PORTOBELLO MUSHROOMS	42
Stuffed with fresh herb crust, padano gana cheese and panko.	
MARROW RICE	49
With demi-glace sauce. Unique flavor. Finished whit crisp onions.	
SWEET POTATO	45
With mashed garlic and homemade vinagrette.	
MIX OF VEGETABLES ON THE EMBER GRILL	49
Pumpkin, cabotiá, broccoli, red onion, carrot, zucchini, bell pepper, tomato and roasted garlic with parsley.	
RISOTTO CRISPY	42
Rice cake style, but made of parmesan cheese risotto, very juicy.	
PUMPKIN PUREE ON THE EMBER GRILL	39
Served with house pesto and smoked quark cheese.	
MASHED POTATOES	35
The house mashed potatoes with sage.	
WHITE RICE OR BEANS	19
The house fluffy white rice or black beans with sausage.	



FROM THE VEGETABLE GARDEN

CLASSIC BARBECUE SALAD	39
Lettuce, arugula, tomato, pickles, red onion, carrot and honey mustard vinagrette.	
HOUSE POTATO SALAD	29
Served with the house homemade mayonnaise, boiled egg and parsley.	
CAESAR ON THE EMBER GRILL	49
Romaine lettuce made on the ember grill,house Caesar sauce, parmesan and croutons.	
JOSE IGNACIO STYLE ROASTED CARROTS	49
Carrots topped by romesco sauce, smoked quark cheese and crunchy nuts.	

BURGERS



Elected by Sabores do Sul magazine as the best burger in Porto Alegre, 5 consecutive times (2019, 2020, 2021, 2022, 2023).

HOUSE BURGER (180G) 59
DOUBLE HOUSE BURGER (360G) 72

Brioche bread, exclusive meat blend, cheddar, house sauce, fresh arugula, gaúcho tomato slice, red onion. Prepared, of course, on the ember grill.

Choose: colonial cheese or cheddar.

ADDS	BACON / DOUBLE CHEESE.....	+ 8
	HOUSE SAUCE	+ 5

PLATED HOUSE BURGER (180G) 74

180g roasted home blend, sided by smashed potatoes, demi-glace sauce and melted colonial cheese.

Yummy!

LOCAL9..... 64

Brioche bread, 180g meat blend, colonial cheese, house sauce, homemade brisket made with slow cooking for 8 hours, fresh arugula, red onion and our BBC9 (barbecue) sauce.

LADAIÁ9..... 64

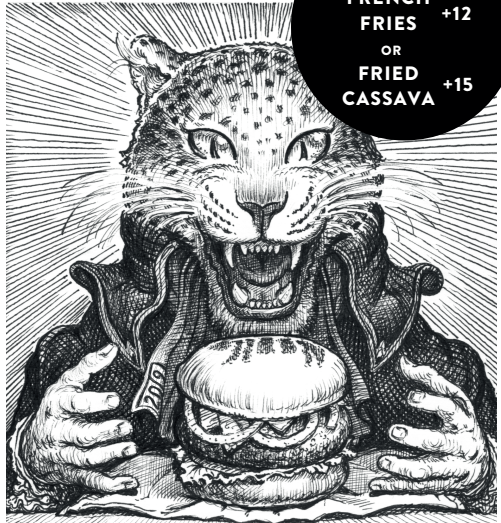
Brioche bread, 180g exclusive meat blend, house sauce, colonial cheese, caramelized onion and crispy bacon.

DON9..... 64

180g meat blend, brioche bread, house sauce, cheddar cheese, colonial cheese breaded in panko flour, and crispy bacon.

GARGAMEL DREAM (VEGETARIAN) 59

Brioche bread, Portobello mushroom, colonial cheese, house sauce, arugula, gaúcho tomato and red onion.



DESSERTS

doce que te quero doce



Illustration:
@renanilustrador
Ilustrações:
@renanilustrador

TO MAKE IT SWEET

CARLOTA'S PUDDING DUO	24
Dulce de leche (caramelized milk) and Sweet condensed milk. We even considered it, but this one is a must.	
CARLOTA'S PUDDING	12
Dulce de leche (caramelized milk) or Sweet condensed milk.	
MILK-CARAMEL VOLCANO	29
A petit gateau like dessert, filled up with lots of local milk-caramel spread. Sided by red fruit syrup and vanilla ice cream. Yummy!	
COCADA	29
Coconut candy made in the oven. To eat on your knees. (Because it's so delicious, it's a sin.) Served with 2 scoops of coconut ice cream.	
BROWNIE WITH ICE CREAM	29
House made brownie with 3 kinds of chocolate (milk, dark and white). Chocolate ganache and vanilla ice cream.	
COMBO DUO	32
1 duo Carlota pudding + 2 Nespresso coffees.	
COMBO UNO	19
1 Carlota pudding + 1 Nespresso coffee.	



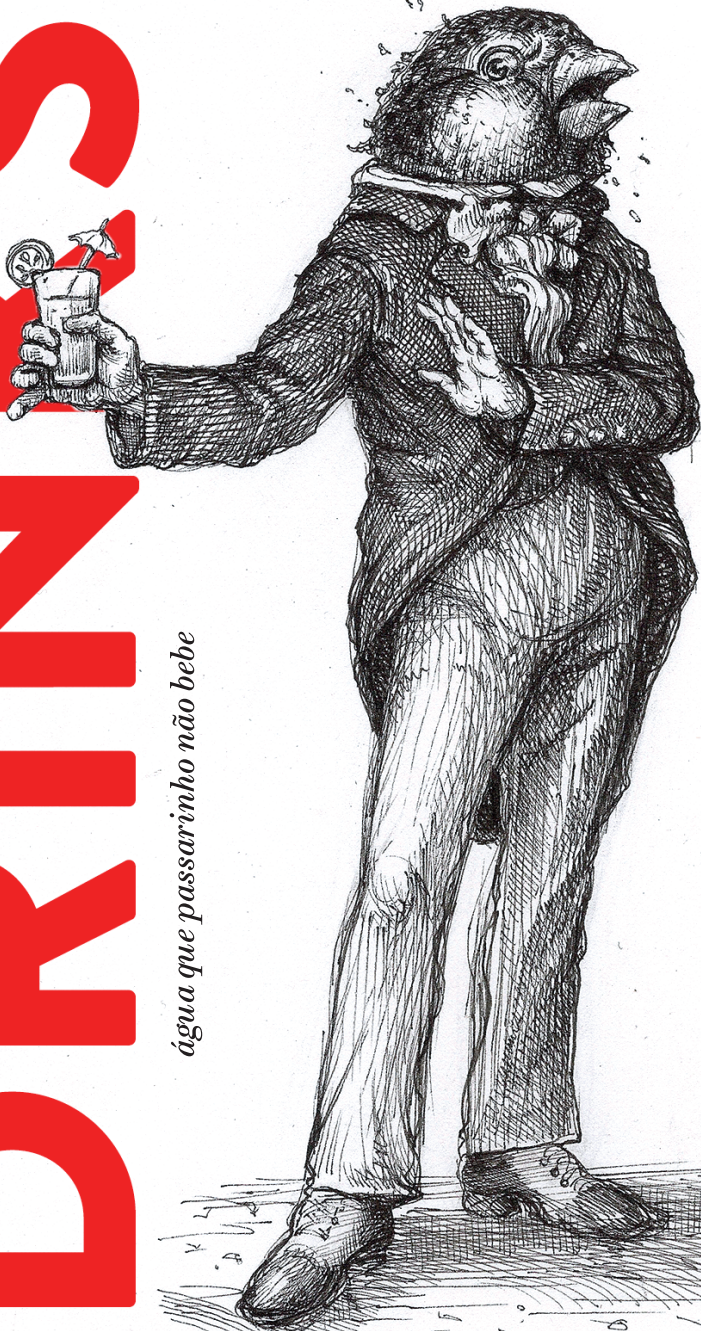
COFFEE AND TEAS

COFFEE NESPRESSO	9
Choose: Ristretto, Leggero, Double ou Decaffeinated.	
BOLDO TEA	8
That good digestive tea.	
CAMOMILA TEA	8
That classic Brazilian table tea, you can send embers to calm down after roasting.	

Ilustrações:
@renanilustrador

DRINKS

água que passarinho não bebe



HOUSE CREATIONS

*The ones that tell pretty
much all about us.*

20BARRA9

Gin with cardamom infusion,
lemon grass syrup, citrus notes,
tonic water, toasted pineapple on the grill,
chimarrão cream (herb cream).

42



MANDA BRASA

Cachaça Carvalho, Cachaça Amburana,
ginger syrup, Persian lime juice,
lime leaves, activated charcoal powder.

39

LAGARTEANDO

Vodka with bergamot peel infusion,
chamomile syrup, Persian lime juice,
brut sparkling wine.

39



VANILLA LOVE

Blackberry Vanilla, Raspberry
Syrup, Orgreat, Lime Juice
and Sparkling Water.

39

1835

Blend of white spirits, tangerine
concentrate with peel, lemon juice,
Fernet, Bahia orange and
tangerine bitters.

39

BRASIL BUCK

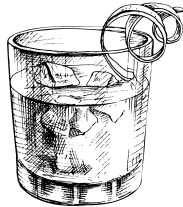
Local flavors blended with ginger's unique freshness. Cachaça Weber Haus Silver, Brasilberg, lemon and ginger ale.

37

NEGRONI DOS PAMPAS

Oak and cabreuva cachaça, Rosso vermouth, Campari and tangerine saccharum oil.

39



LOCAL COCKTAIL

Brazilian's drink culture in one drink.
With a local and updated touch. Cachaça Weber Haus Silver cold brew with mushrooms, Cynar e Rosso Vermouth.

37

CLASSICS

(NOT SO CLASSIC)

Should be found at every bar, even if they're not.

DARK 'N STORMY

Bermuda's Island, 1910

Sweet and citric.

Rum Gosling's Black Seal, lemon, sugar and ginger ale.

45

*What is good,
must be
worldwide.*

Sailors from Bermuda islands
explored dark and stormy seas to make
this precious liquid world known.

It then traveled everywhere,
carrying on the name the conditions
they found on the way.

JUNGLE BIRD

Aviary Bar, Malaysia, 1978

Light and curious, with a touch of spices.

Rum Bacardi, Campari, pineapple juice, lemon and sugar.

35

GIN BASIL SMASH

Bar Le Lion, Germany, 2008

Slightly sweet and refreshing.
Gin, lemon, sugar and basil.

39

BRAZUCA REMEDY

Bar Aqua Spirit, China

Unique flavor. Delicate and classy.
Cachaça, Limoncello, Aperol,
basil, honey and lemon.

39



BAILEYS MARTINI

Made by Baileys

Creamy, coffee tasty and perfect sweeted.
Baileys, vanilla vodka, Nespresso
Finezzo Coffe and sugar.

39

ALL TIME CLASSICS

*Still looking for your favorite classical cocktail?
Please let us know*

OLD FASHIONED

US, XIX century.

Sweet and vigorous
Bulleit Bourbon Whisky, sugar
and Angostura Aromatic bitters.

49

*Where
it all
began.*

A newspaper note kicked off what would be later
one of the world's biggest experience cultures.

The whisky cocktail, mentioned in 1806,
evolved over the years.

But the classic ones kept ordering it:
the old fashioned way.

That's how the cocktail took over
the world for the next two centuries.

BRAMBLE

Dick Bradsell, 1980

Sweet and freshness perfect balanced.
Strawberry infused gin, lemon,
sugar and redberries liqueur.

39

MOJITO

Francis Drake, late 14th century

The definition of a refreshing drink.
Rum, lemon, sugar, mint and sparkling water.

35

TOMMY'S MARGARITA

Julio Bermejo, late 90s

Powerful, salty and citric. Tequila El Jimador,
lemon juice and agave syrup.

35

MOSCOW MULE

Cock 'n Bull, Hollywood, 1941

Refreshing and slightly spicy.
Vodka, lemon and ginger ale.

35

APEROL SPRITZ

Venezia, late 19th century

Bitter and fresh. Aperol,
sparkling wine and sparkling water.

39

NEGRONI

Conde Camillo Negroni, Torino, 1919

Powerful.

Campari, Gin e vermouth Rosso.

39



PENINCILIN

Sam Ross, Nova York, 2005

Striking and complex.

Whisky Johnnie Walker Black Label, lemon,
ginger, honey and Whisky Single Malt
Turfado Talisker 10 Years essence.

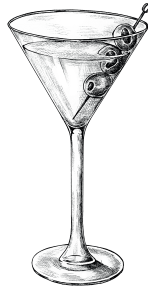
45

DRY MARTINI

Harry Johnson, 1888.

Dry. Alcoholic. Delicate. Gin Tanqueray London Dry, vermouth Martini Extra Dry and olives.

45



COSMOPOLITAN

Toby Cecchini e Cheryl Cook, 80's.

Perfect balance between citric, sweet and alcohol.
Vodka Ciroc, liqueur Cointreau, cranberry juice and lemon.

55

ESPRESSO MARTINI

Dick Bradsell, 1983

Striking coffee flavor with well-balanced
sweetness. Vodka, Nespresso coffee,
coffee liqueur and syrup.

39

EXPERIENCE

PERFECT SERVE

*Premium liquod, thought and served
to take the experience to the next level*

COCKTAIL

Keeping alive and praising the culture of national cocktails with the best. Cachaça Casa Bucco 12 Years, Cynar 70, vermouth Antica Formula.

69

Made here, to the world

European refugees who fled to Brasil, the italians spread around here and soon fell in love for what they've found.

Instead of liqueurs and apéritifs, they found cachaça. But it was the combination made by a vermouth brand that created one of its most known and loved classics, mixing italian and brazilian drinking cultures. Cachaça and vermouth were mixed together and from that the cocktail was born.

NEGRONI

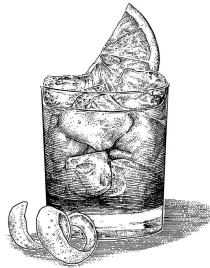
Best ingredients to make the classic
even better. Gin Tanqueray N° Ten,
Campari and vermouth
Antica Formula.

69

ZACAPA OLD FASHIONED

Perfect aged liquor cocktail.
Rum Zacapa 23 Years, Angostura
Orange and sugar cube.

85



TANQUERAY N° TEN MARTINI

Best gin for perfect Dry Martiny.
Classy and complex. Gin Tanqueray N° Ten,
vermouth Noilly Prait Dry, Angostura Orange
and zest de siciliano.

59

NEGRONI

all the way

A fearless and high spirited count

Everyone used to drink it the american way, a vermouth and campari cocktail with a sparkling water touch.

Until Count Camillo Negroni changed it up and made it a worldwide explosion.

"An american, but stronger" he asked the bartender. Everyone heard about it, and the Negroni drink was then born.

House Creations

- | | |
|--|-----------|
| NEGRONI DOS PAMPAS | 39 |
| Cachaça Weber Haus, Campari and vermouth Rosso. | |
| STRAWBERRY BALSAMIC NEGRONI | 39 |
| Infused gin with strawberry and hibiscus, Campari, vermouth Rosso and balsamic parfum. | |
| NEGRONI CARDAMOMO | 42 |
| Infused gin with cardamom, Campari and dry vermouth. | |
| KINGSTON BLACKBERRY AND VANILLA | 37 |
| Rum infused with blackberries and vanilla, Campari and vermouth Rosso. | |

Ranked by year of creation

1860	AMERICAN Campari, vermouth rosso and sparkling water.	37
1919	NEGRONI Campari, gin e vermute rosso.	39
1927	BOULEVARDIER Campari, Bourbon and vermouth rosso	39
1930	CARDINALE Campari, gin and vermouth dry.	39
1970	NEGRONI SBAGLIATO Campari, vermouth rosso and sparkling wine.	37
2009	NEGRONI TREDICI Campari, Cynar, gin and vermouth rosso.	42
2011	UNUSUAL NEGRONI Aperol, Lillet Blanc and gin.	39
2013	KINGSTON Campari, rum Gosling's Black Seal and vermouth rosso.	42



GIN TONIC

CLASSIC 37

Gin Tonic, Schweppes, Persian lime, lemons and rosemary.

TANQUERAY..... 42

TANQUERAY N° TEN 49

THE BOTANIST 49

MONKEY 47..... 89

TANQUERAY SEVILLA 45

Gin Tonic, Schweppes, orange and juniper.

STRAWBERRY & HIBISCUS 39

Tanqueray Gin with strawberry infusion, hibiscus syrup, juniper seed and Schweppes tonic water.

LOCAL CITRUS 39

Gin with pineapple syrup, passionfruit and schweppes tonic.

WEBER HAUS WH48 PINK 35

Gin WH48 Pink, strawberries, star anise and Schweppes tonic.

CAIPA/9 35

Organic cachaça Casa Bucco,
tangerine, Tahiti lemon and sugar.

CAIPA WEBER HAUS

Cachaça, lemon and sugar.

WEBER HAUS PRATA	29
WEBER HAUS AMBURANA.....	32
WEBER HAUS CARVALHO E CABREUVA	32
WEBER HAUS 7 MADEIRAS	39

CAIPIROSKA

Vodka, lemon and sugar.

SMIRNOFF.....	32
KETEL ONE.....	39
CÎROC	49

CAIPIROSKA + BERGA

Vodka, tangerine, lemon and sugar.

SMIRNOFF.....	32
KETEL ONE.....	39
CÎROC	49

**C
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S**

NON-ALCOHOLIC

A LA PUCHA

Honey, Persian lime juice, orange blossom water, rosemary, black pepper, lemon grass and sparkling water.

FRESH & LOCAL

Pineapple and Apple juice, cinnamon and clove syrup, Persian lime and sparkling water.

MANDA BRASA

Spicy, flavory and powerful.
Regional botanics syrup, ginger and lemon juice

VANILLA LOVE

Sweet and refreshing.
Raspberry syrup, orgeat, lemon juice and sparkling water.

Any of the above: R\$ 24

SHOTS

Licores

LICOR CREME DE DOCE DE LEITE BARDÊRA.....	19
LICOR DE LEITE WEBER HAUS.....	19
LICOR DE BANANA WEBER HAUS.....	19
LICOR DE LIMÃO SICILIANO FINO WEBER HAUS.....	29
BAILEYS IRISH CREAM.....	39
43 DIEGO ZAMORA.....	35
JÄGERMEISTER.....	35
LEMONCELLO VILLA MASSA.....	45
AMARULA CREAM.....	45
COINTREAU.....	45
DRAMBUIE.....	45
AMARETTO DISARONNO.....	45
SAINT GERMAIN.....	55

Cachaça

WEBER HAUS PRATA.....	22
WEBER HAUS AMBURANA.....	22
WEBER HAUS CARVALHO E CABREUVA.....	22
WEBER HAUS 7 MADEIRAS.....	29
WEBER HAUS 5 ANOS SOLERA.....	39
WEBER HAUS 7,5 ANOS.....	55

Cognac & Brandy

REMY MARTIN VSOP.....	79
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SHOTS

Scotch

TALISKER 10 ANOS - SINGLE MALT.....	65
SINGLETON OF DUFFTOWN 12 ANOS - SINGLE MALT.....	49
JOHNNIE BLONDE	29
JOHNNIE WALKER RED LABEL.....	29
JOHNNIE WALKER BLACK LABEL.....	32
JOHNNIE WALKER DOUBLE BLACK.....	49
JOHNNIE WALKER GREEN LABEL	79
JOHNNIE WALKER BLUE LABEL.....	129
BUCHANAN'S DELUXE 12 ANOS.....	45
BULLEIT BOURBON.....	42
JACK DANIEL'S TENNESSE WHISKY.....	35

Vodka

CÍROC	45
KETEL ONE.....	32
SMIRNOFF	22

Tequila

DON JULIO BLANCO	89
EL JIMADOR BLANCO.....	32

Port Wines

GRAHAM'S FINE TAWNY.....	29
RAMOS PINTO PORTO RUBY.....	34
ADRIANO RAMOS PINTO 20 ANOS.....	79

SHOTS

Rum

ZACAPA 23 ANOS	69
BACARDI 8 ANOS	49
GOSLING'S BLACK SEAL	45
BACARDI CARTA BLANCA	22

Gin

TANQUERAY SEVILLA	35
TANQUERAY N° TEN	45
TANQUERAY LONDON DRY	32
THE BOTANIST LONDON DRY	45

Aperitivos

APEROL, Bitter	25
CAMPARI, Bitter	22
FERNET BRANCA, Bitter	35
BRASILBERG, Bitter	22
AVERNA SICILIANO, Amaro	29
LILLET BLANC, Aperitivo	29
NOILLY PRAIT DRY, Vermute	39
MARTINI EXTRA DRY, Vermute	22
MARTINI ROSSO, Vermute	22
CARPANO PUNT E MES, Vermute	49
ANTICA FORMULA, Vermute Premium	69

CHOPP & BEERS

CHOPP

BRAHMA (300ML)	14
BRAHMA (500ML)	22
STELLA ARTOIS (300ML)	16
STELLA ARTOIS (500ML)	24
GOOSE ISLAND (300ML)	24
GOOSE ISLAND (500ML)	37

BEERS

LONG NECK CORONA	16
LONG NECK BECKS	15
GOOSE ISLAND IPA	24
GOOSE ISLAND MIDWAY SESSION IPA	17

BEVERAGES

WATER (sparkling and still)	8
SMARTWATER (sodium free).....	10
SOFT DRINK	9
Coca-cola, Coca-cola Zero Sugar, Fanta Guaraná, Fanta Guaraná Zero, Fanta Orange and Sprite.	
SCHWEPES TONIC	9
Regular and Zero.	
SCHWEPES CITRUS	9
LEMONADE	12
The traditional Swiss Lemonade.	
ORANGE JUICE (100% natural and fresh).....	12
TWO LEMONS AND MINT	16
Lemon Juice Tahiti and Sicilian, mint and syrup of sugar (with or without gas).	
TWO LEMONS AND TANGERINE	16
Lemon juice Tahiti and Siciliano, homemade tangerine syrup (with or without gas).	
MONSTER 473ML (energy or zero).....	22
GINGER HOMEMADE ITALIAN SODA	18
Ginger syrup, lemon juice and sparkling water.	
RASPBERRY HOMEMADE ITALIAN SODA	18
Raspberry syrup, lemon juice and sparkling water.	
GREEN APPLE MONIN ITALIAN SODA	18
Monin green apple syrup, lemon juice and sparkling water.	
REDBERRIES MONIN ITALIAN SODA	18
Monin redberries syrup, lemon juice and sparkling water.	