

REPÚBLICA
FEDERATIVA DO
BRASIL

VIVA BRAZIL
CHURRASCARIA

**DRINKS
MENU**



Viva Brazil is an authentic Brazilian Churracaria, and we aim to give you all a taste of Brazil every time you walk through the door.



Our drinks menu is designed to showcase the very best this amazing country has to offer, with everything from premium cocktails and sharing drinks to enjoy with friends, to beautiful South American wines to accompany your meal.

Have a look through and let us whisk you away to the beaches of Rio!

Obrigado!

Viva Brazil

Have you signed up for our amazing Loyalty Scheme yet? Ask any member of staff for details and start reaping the rewards now!

Planning an event or looking to treat someone special? We cater to any size of party with no venue hire charge, and also offer a wide range of Gift Vouchers and Special Offers, go to www.vivabrazilrestaurants.com or ask at reception for more details!

Caipirinhas

There is nothing more Brazilian than a Caipirinha, with Cachaca (Brazilian sugar cane rum), sugar and lime shaken together and served over ice. No trip to Viva Brazil is complete without trying one of our amazing Caipirinhas!

Classic Caipirinha

6.50

Our signature cocktail, as Brazilian as Pele doing a Samba on Copacabana beach! Copacaiba cachaca shaken with cane sugar and lime.

Passionfruit and

Mango Caipirinha

7.00

A Viva Brazil favourite, our classic Caipirinha mixed with Mango and Passionfruit.

Coconut Caipirinha

7.00

A tropical twist on our Classic.

Strawberry Caipirinha

7.00

Our Classic Caipirinha with Strawberry puree.

Caip-beer-inha

9.00

How do you make a Caipirinha even more Brazilian? By adding a bottle of Brazilian beer to it! Must be seen to be believed!

Caipirinha of the Month

8.00

Our bartenders current favourite, ask your server for details

Don't worry if you can't see what you are looking for, our bartenders will give anything a try! If we have the ingredients we will make it!

Daiquiris

Our daiquiris have always been popular, so we've quadrupled the number we offer!

Classic Lime Daiquiri 7.00

Rum, sugar, lime. A South American Classic.

Strawberry Daiquiri 7.00

Our classic Daiquiri sweetened with Strawberry

Kiwi Daiquiri 7.00

Our classic Daiquiri with Kiwi puree

**Passionfruit and
Mango Daiquiri** 7.00

A tropical twist, with Mango and Passionfruit purees.

All Daiquiris are served straight-up, but available "on the rocks" or frozen. Just ask your server!

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Mojitos

Does it get any better
than a mojito?

Classic Mojito

7.00

Classic doesn't do it justice. Lime, Mint, Sugar and rum carefully combined.

Raspberry Mojito

7.50

The classic you know and love with a berry twist

Mango Mojito

7.50

Our classic Mojito with fresh mango, if it got any more tropical you'd find sand in your shoes.



Margaritas

Tequila might not be Brazilian but when a Margarita is as good as it is, who's going to quibble over geography?

All our Margaritas are served over ice, but if you prefer straight up or frozen just let your server know.

Classic Margarita

7.00

Tequila, lime and touch of sugar served over ice with a salt rim.

Coconut and Kiwi Margarita

7.50

Our classic Margarita sweetened with Kiwi and served with a coconut rim.

Strawberry Margarita

7.00

Our classic Margarita combined with Strawberry and served with a sugar rim.



Non-Alcoholic

We don't need booze to have a good time!
We've kept the tropical flavours and
left the alcohol out to think about
what it's done.

Curupira

5.00

The Curupira is a creature from Brazilian folk tales, a monster that guards the forests and haunts anyone who hunts or harms the environment. A tropical treat to make him/her/it happy, with fresh fruit juices, mango puree

Amazon

5.00

Our take on the virgin mojito, with Kiwi puree and apple juice.

Virgin Passionfruit &

5.00

Mango Daiquiri

Nothing but fresh tropical fruit puree, lime and a hint of sugar.

Copa Cabana

5.00

Coconut, Pineapple and Lime shaken and served ice cold.



Selecao Brasileiro

The Selecao Brasileiro Menu is our tribute to the great Brazil teams of the 50s, 60s and 70s, when players such as Rivelinho, Socrates, Carlos Alberto and Pele showed the world how the game should be played.

Only the best ingredients and serves would be good enough to be associated with the "Selecao", so that's exactly what we've done, combining skill and flair the way those great teams did.

Medicina Latina

9.00

Tequila, ginger, lime, agave and Mezcal carefully stirred together and chilled with a giant ice cube. A drink to be savoured.

Oaxaca Old-Fashioned

9.00

Our own Latin Old Fashioned Mix (made with Tequila, Mezcal, sugar and bitters) is bottle aged and served to you in a smoke-filled bottle for you to enjoy. Something truly special.

Pisco Sour

8.00

Peruvian Pisco spirit mixed with egg white, lemon and sugar and served with a cinnamon garnish. Effortlessly stylish.

Regal Amburana

9.00

The signature cocktail of the 5-star Copacabana Palace Hotel in Rio, this is Viva Brazil's version of the Cosmo, using Cachaca and Guava juice for a Samba feel.



Sao Paulo Julep

8.00

2 kinds of rum with lime, agave, orange and mint all served in an authentic Julep Tin for you to sip and enjoy.

Grande Rio Collins

8.00

Named for the legendary Samba school, a long drink made with tequila, honey and lime with a hint of Jalapello spice and a splash of soda water.

Sharing Drinks

Viva Brazil is all about sharing and enjoying a feast with friends, so why not have drinks to match?

All the drinks in this section are designed to be shared up to 6 guests and are guaranteed to make everyone around you jealous!

Boo-Ya Cachaca!

12.00

Serves 4

A selection of our best Cachacas served with sides that bring out the best of this amazing Brazilian spirit. |Leblon, Sagatiba, Cachaca 5I and Abelha Organic Cachaca served with cinnamon pineapple fresh from our BBQ, limes and pineapple juice. See why Cachaca is the 3rd highest selling spirit in the world!

Besta Fera

30.00

Serves 4

The "Besta Fera" is a Brazilian folktale of monster who, if you see him, drives you mad for days, and this drink might just do the same. Our version of a Zombie, 3 kinds of rum are mixed with mango and guava juices and topped with a flaming passionfruit, all served in a giant Skull jar.

Mai Tai Punch

45.00

Serves 6

What's better than a Mai Tai? A barrel of Mai Tai! A glass barrel and 6 tiki glasses are served to your table for you to help yourselves to, with our classic mix of Rum, Amaretto, Pineapple and Almond.



Sangrita

I2.00

Serves 2

Another Viva Brazil twist on a classic, we've taken the Sangria recipe and added some Samba spirit, using white rum and mango juice as well as the red wine and orange.



Regions of Brazil

White Wine

125ML 175ML BTL

1. El Muro Blanco Macabeo

- Aragon Spain 12.5%

2.95 4.20 17.50

Plenty of refreshing fruit flavours of vibrant peach and crisp apple

2. Sauvignon Blanc, Tierra Roscosa

- Colchagua Valley, Chile 12.5%

3.25 4.80 18.50

Crisp and refreshing with an abundance of passion fruit and grapefruit

3. Vinho Branco, Fonte Do Nico

- Setubal, Portugal 12.5%

3.30 4.90 18.95

A light fresh and zesty white with ripe citrus fruits and good minerality

4. Alisios, Pinot Grigio/Riesling

- Campanha, Brazil NV 12%

3.70 5.50 21.50

A high-end Pinot Grigio with a mineral twist from the Riesling in the finish

5. Garzon Albarino

- Maldonado Uruguay 13%

4.75 7.00 27.50

Fresh white peaches and citrus fruits featuring floral notes of jasmine

6. Casa Valduga Raizes Sauvignon

Blanc - Campanha, Brazil 14%

4.75 7.00 27.50

Aromas of tropical fruits, guava, passion fruit and citrus fruit. Refreshing, soft with mineral notes

White Wine

BTL

7. El Colectivo Chardonnay Torrontes

- Mendoza, Argentina

18.50

Lovely peach and lychee fruit with a crisp dry finish, a great Chardonnay

8. Valdivieso, Single Valley

Lot Viognier

24.50

- Maule Valley, Chile

Crisp and refreshing with an abundance of passion fruit and grapefruit

9. Norton Porteno, Sauvignon Blanc

- Mendoza, Argentina

21.95

Citrus fruit and green bell pepper with a good crisp acidity and excellent concentration of flavour

10. Miolo, Cuvee Giuseppe Chardonnay

- Valle dos Vinhedos, Brazil

32.50

A high-end Pinot Grigio with a mineral twist from the Riesling in the finish

11. Bhilar Plots, Blanco Rioja Alavesa

- Rioja, Spain

26.50

Soft apple and stone fruit flavours along with some nutty and honeyed notes

12. Argento, Chardonnay Viognier

- Mendoza, Argentina

21.50

Aromas of tropical fruits, guava, passion fruit and citrus fruit. Refreshing, soft with mineral notes

Red Wine

125ML 175ML BTL

13. El Muro, Tinto/Tempranillo

Garnacha - Aragon Spain 12.5%

2.95 4.20 17.50

An easy going red with dark berry fruit and just a twist of pepper on the finish

14. Merlot, Tierra Rosocosa

- Colchagua Valley, Chile 13%

3.25 4.80 18.50

Ample red berry fruit combining fresh acidity with a ripeness and warmth

15. Vinho Tinto, Fonte Do Nico

- Setubal, Portugal 12.5%

3.30 4.90 18.95

Aromas of fresh berries, soft in the mouth, with a good quality tannin structure

16. Lorosco, Reserva Carmenere

- Central Valley, Chile 13%

3.40 4.95 19.50

Blackcurrant cough sweet, plums and a kick of espresso coffee on the finish

17. Norton Porteno Malbec

- Mendoza, Argentina

4.35 5.95 21.95

Relatively powerful with layers of dark fruit. No oak or tannins

18. Catena, Appellation Vista

Flores Malbec

- Mendoza, Argentina 14%

5.10 7.50 29.50

Plums, dark chocolate, blackberries, spice and pepper. Directors recommendation

19. Casa Valduga Identidade,

Pinot Noir

5.10 7.50 29.50

- Encruzilhada do Sul, Brazil 12.5%

Strawberry and cherry with hints of aniseed, tobacco and mint. Light, lively flavours on the palate.

20. Norton Finca la Colonia Syrah

21.50

- Mendoza, Argentina

Delightfully fresh with an aromatic peppery floral nose, finishing crisp rather than heavy

Red Wine

BTL

21. Casa Valduga raizes, Carbernet
- Colchagua Valley, Chile 12.5% 28.95
Crisp and refreshing with an abundance of
passion fruit and grapefruit
22. Alisios, Tempranillo/Touriga
- Campanha, Brazil 22.50
Lots of ripe berry fruit, smooth texture and
very easy drinking
23. Maycas Sumaq, Pinot Noir
- Limari Valley, Chile 24.50
A high-end Pinot Grigio with a mineral twist
from the Riesling in the finish
24. Miolo, Lote 43
- Val dos Vinhedos, Brazil 45.50
A blend of merlot & Cabernet Sauvignon. Full bodied,
rich and very comples. Directors recommendation
25. Dinastia Vivanco, Rioja Crianza Rioja
- Spain 26.50
Violets and red fruits with a hint of vanilla - an
amazing example of Rioja
26. Garzon, Tannat
- Maldonado, uruguay 31.50
Aromas of tropical fruits, guava, passion fruit
and citrus fruit. Refreshing, soft with mineral notes
27. Valdivieso, Single Vineyard,
Cabernet Franc
- Lontue Valley, Chile 33.50
Masses of sweet spiuce and black fruit with just a hint
of liquorice
28. Cabernet Sauvignon, Flor del Fuego
- Central Valley, Chile 19.50
Fruity flavours of plum and blackcurrant with
a cassis like concentration

Rose

125ML 175ML BTL

29. El Muro Rosado Garnacha

- Aragon Spain 12.5%

2.95 4.20 17.50

Refreshing aromas of red and black fruit with plenty of body

30. Argento, Malbec Rose

- Mendoza, Argentina 13%

4.25 5.75 21.50

Fresh red berries with cherry and plum fruit and light refreshing afternotes

Sparkling & Champagne

125ML 175ML BTL

31. Casa Valduga Arte Tradicional Brut

4.55 25.50

Light and subtle with notes of apple and citrus, refreshing and well-balanced in the mouth

32. Casa Valduga Arte Tradicional

Brut Rose

4.95 26.50

Floral and fruity notes recalling peach and blackberry, delightfully refreshing

33. Miolo Cuvee Traditional Brut Rose

- Campanha, Brazil NV

27.95

Delicate strawberry and cherry fruit aromas with a clean finish

34. Miolo Cuvee Traditional Brut

- Campanha, Brazil NV

26.95

A blend of Pinot Noir & Chardonnay with a rich toastybiscuity notes and plenty of fruit

35. Mumm Cordon Rouge NV

- Reims, France

46.50

Plenty of refreshing fruit flavours of vibrant peach and crisp apple

36. Mumm Cordon Rose NV

- Reims, France

49.50

Aromad of strawberry, redcurrant and grapefruit on the nose balanced by vanilla and caramel notes

Beers, Bottles & Soft Drinks

Draught Beers

	<u>1/2 Pint</u>
Amstel 4.1%	2.00 3.85
Sagres 5%	2.20 4.20
Birra Morretti 4.6%	2.35 4.50
Brahma 4.3%	2.05 3.95
Estrella Gaicia 4.3%	2.35 4.50

Bottles

	<u>20cl</u>	<u>Pint</u>
Brazilinan beer 4.5%		3.75
Corona 4.6%		3.75
Peroni 5.1%		3.75
Old Mout Cider 500ml 4%		4.95
Blind Pig Cider 500ml 4%		4.95
Quilmes 4.9%		4.00

Ask about our beer of the month!

Soft Drinks

	<u>20cl</u>	<u>Pint</u>
Coca-Cola	2.00	3.00
Diet Coke	2.00	3.00
Schweppes Lemonade	2.00	3.00
Guarana 33cl		2.50
Red Bull 25cl		2.50

We also have a wide range of fruit juices
inculding: Orange, Pineapple, Apple,
Guava, Mango, Cranberry. 2.50 3.50

Spirits

Vodkas

Absolut	3.00
Absolut Vanilla	3.00
Absolut Pear	3.00
Grey Goose	4.00
Grey Goose L'Orange	4.00

Gins

Hendrick's	4.00
Beefeater	3.00
Tanqueray	4.00
Tanqueray IO	5.00

Whiskys

Bowmore	5.00
Talisker	5.00
Macallan	5.50

Brandys

Martell VS	3.00
H by Hine	4.00
Hennessy XO	
I5.00	

Liqueurs

Baileys	3.00
Cointreau	3.00
Drambuie	3.00
Tia Maria	3.00
Peach Schnapps	3.00

Rums

Bacardi Carta Blanca	3.00
Bacardi 8 Year Old	4.00
Havana 3 Year Old	3.00
Havana Especial	4.50
Morgan's Spiced	3.00
Myer's Original Dark	3.20
Appleton VX	4.00
Sailor Jerry	3.00

Tequila

Olmecca Blanco	3.50
Olmecca Reposado	4.00
Monte Alban Mezcal	4.00

Draft mixers	1.00
bottled mixers from	1.20

