

*EXECUTIVE LUNCH
QR CODE:*



Tue-Fri: 7 AM – 9 PM

Sat: 8 AM – 9 PM

Sun: 8 AM – 4 PM

**Kitchen closes 1 hour before closing.*

Executive Lunch: Tue-Sun: 12 PM – 3 PM

*“The potential of the
saxophone is **unlimited.**”
Steve Lacy*



new items
NEW ITEMS

SAX CREPES,
PROTEIN COFFEES &
BUILD-YOUR-OWN SALADS



SALADS

Served from 12 PM

Classic Caesar

*Iceberg lettuce, chicken fillet, croutons,
Caesar dressing, bacon bits & parmesan*

R\$ 53

Dark Greens Salad with Dried Figs & Goat Cheese

*Black olives, cherry tomatoes, pickled zucchini,
pistachios & Caesar dressing*

R\$ 57

Pasta Salad with Grilled Chicken Strips

*Parmesan shavings, roasted eggplant,
cherry tomatoes, buffalo mozzarella,
cashews, arugula & kale pesto*

R\$ 59

Mini Green Salad

*Lettuce, tomato, croutons &
grated parmesan*

R\$ 14

Build Your Own Salad
Ask for the selection form.



EXECUTIVE LUNCH
Served from 12 PM to 3 PM



SUNSET

TAPAS & APPETIZERS

Served from 12 PM

Sertão Tapa R\$ 65
Cured beef, cheese mousse & honey

Spanish Tapa R\$ 68
*Grilled shrimp, fresh shiitake, spinach,
baguette & rustic tomato sauce*

Prosciutto & R\$ 67
Goat Cheese Tapa
Turkish fig, honey & pecan nuts

Mini Sausage Burger..... R\$ 49
*Brioche, arugula aioli,
arugula & tomato passata*

Beef Carpaccio R\$ 67
*Arugula emulsion, goat cheese,
cranberry, lemon crunch & house toasts*

Steak Tartare..... R\$ 69
With house tortilla

Pirarucu Croquettes..... R\$ 56
Stuffed with Shrimp

Pork Croquettes R\$ 45
(Confit)
With bacon & smoked paprika aioli

Short Rib R\$ 49
Croquettes
With arugula aioli

Beef Tenderloin R\$ 78
Cubes
*Fresh Paris mushrooms, demi-glace,
cherry tomatoes, brûlêed onions & house bread*

Seared Octopus with
Roasted Tomatoes..... R\$ 93
With paprika, bravas potatoes & black olives

Artisanal Cheese R\$ 93
Board
*Brazilian cheeses with strawberry compote,
fresh figs & native honey*

Olive Pesto Focaccia R\$ 42

Sax Burrata..... R\$ 77
*Fresh tomatoes, sliced red onion,
capers, olive oil & house toasts*



P A S T A S

Served from 12 PM

*Long pasta with fresh cream, grilled salmon,
spinach & lemon zest*
R\$ 77

*Semolina gnocchi with grilled shrimp
bechamel, cream, lemon zest & grana padano*
R\$ 79

Semolina gnocchi with ossobuco ragu & parmesan
R\$ 66

*Linguine carbonara
eggs, bacon, black pepper & pecorino*
R\$ 69

Linguine with ossobuco ragu & parmesan
R\$ 56





DRINKS CLASSICS & SIGNATURE

Gin & tonic (classic).....	R\$ 34	Negroni Special	R\$ 42
Aperol Spritz	R\$ 37	Boulevardier.....	R\$ 34
Dry Martini.....	R\$ 34	Old fashioned	R\$ 34
Cosmopolitan.....	R\$ 29	Bloody Mary.....	R\$ 37
Moscow Mule.....	R\$ 34	Penicillin	R\$ 49
Fitzgerald.....	R\$ 37	Mimosa	R\$ 20
Negroni	R\$ 34		

EXCLUSIVE DRINKS BY SAX

Agripino	R\$ 37	Figueira da Bisa.....	R\$ 42
<i>Milk Punch, Gin, mix tropical, lemon & Sicilian Lemon</i>		<i>Jameson whiskey, fig concentrate, white wine and honey, lemon and fresh fig</i>	
Banana boat	R\$ 39	Purple Jazz	R\$ 37
<i>Bourbon whiskey, lemon, banana saccharum oil with banana chips</i>		<i>Gin, lemon, and violet syrup with edible flower</i>	

ST. PIERRE Drinks



Pink Clericot.....	R\$ 28	Vodcamelon	R\$ 25
<i>St. Pierre Pink Lemonade (zero sugar) + Brut sparkling wine</i>		<i>Vodka, mint, lime & St. Pierre Red Mint Zero Sugar</i>	
Jameson ginger	R\$ 27	Aperol St. Tropical.....	R\$ 32
<i>Jameson, salted caramel syrup, lime & St. Pierre Ginger</i>		<i>White vermouth, Aperol & St. Pierre Tropical Zero Sugar</i>	

ZERO ALCOHOL:

Margarita.....	R\$ 24	Paloma	R\$ 24
<i>Zero Alcohol</i>		<i>Zero Alcohol</i>	



SANDWICHES & TARTINES

Served 7 AM – 12 PM
& 3 PM – 8 PM

SANDWICHES

Steak Sandwich R\$ 57

French bread, house mustard sauce, beef filet, cheese, lettuce, tomato & red onion

Grilled Chicken R\$ 54

*Grilled chicken & brie ciabatta
Smoked paprika aioli & watercress*

Prosciutto Sandwich R\$ 57

*Prosciutto, buffalo mozzarella,
roasted tomato paste, arugula & basil pesto*

Open Tartines

Avocado Tartine R\$ 57

*Avocado, burrata stracciatella, roasted tomatoes,
chili flakes, black olive pesto & sourdough*

Shrimp Tartine R\$ 57

*Grilled shrimp, stracciatella,
basil pesto & confit tomato*

Smoked Salmon Tartine R\$ 69

*Smoked salmon tartine, avocado,
stracciatella & lemon crunch*

CREPES

Served 3 PM – 8 PM

House Style R\$ 46

*Mozzarella, ham, boiled egg,
tomato & onion*

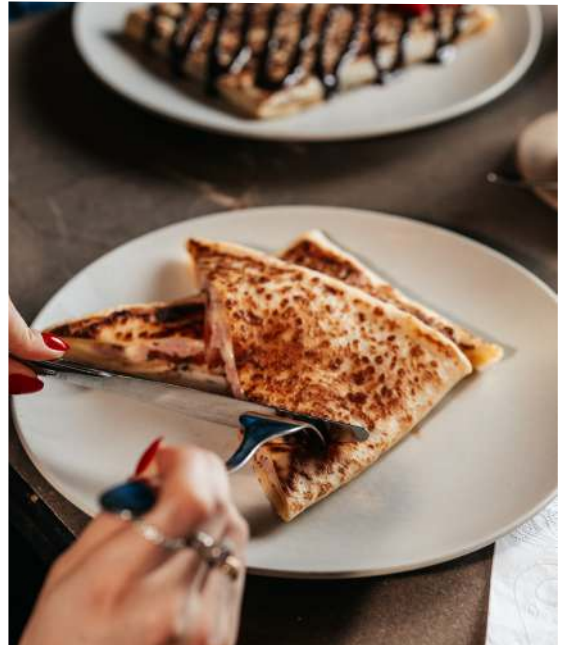
Chicken & Catupiry R\$ 49

*Frango desfiado, catupiry,
queijo e tomate*

Strogonoff Crepe R\$ 54

Beef filet strogonoff & cheese

Chocolate & Strawberry R\$ 49





OUR SPECIALTIES

Served 7 AM – 12 PM
& 3 PM – 8 PM

Scrambled Eggs

3 eggs, butter

With bread R\$ 24

With bread + Crispy bacon R\$ 28

With bread + Fresh mushrooms & spinach R\$ 33

Eggs Benedict R\$ 38

Poached eggs, bacon, hollandaise & sourdough

FRUITS & YOGURTS

Served 7 AM – 8 PM

Simple Fruit Bowl R\$ 29

Fruit salad with orange reduction & honey

Special Fruit Bowl R\$ 37

Fruit salad, orange reduction, honey, greek yogurt, house granola (pecan & coconut chips)

Yogurt Bowl R\$ 35

House yogurt, red fruits, granola & honey



BAKERY — CLASSICS

Served 7 AM – 8 PM

<i>Traditional Croissant</i>	R\$ 21	<i>House Special</i>	Large 40,00
<i>Brie, Prosciutto & Honey Croissant</i>	R\$ 45	<i>Bread (Bacon)</i>	medium 27,00
<i>Smoked Salmon Croissant with Stracciatella & Arugula</i>	R\$ 47	<i>Each with egg, tomato & white cheese</i>	
<i>Chocolate Ganache & Strawberry Croissant</i>	R\$ 39	<i>House Special</i>	grande 40,00
<i>Almond Cream Croissant</i>	R\$ 39	<i>Bread (Turkey)</i>	médio 27,00
<i>Cheese Bread (4 pcs)</i>	R\$ 17	<i>Each with egg, tomato & white cheese</i>	
<i>Cheese Bread - Canastra region (4 pcs)</i>	R\$ 19	<i>House Special</i>	grande 50,00
<i>Cornbread (Broa de milho)</i>	R\$ 13	<i>Bread (Prosciutto)</i>	médio 35,00
Extras:		<i>Each with egg, tomato & white cheese</i>	
-President Butter – R\$ 5,00		<i>Homemade bread</i>	traditional 17,00
-Argentine dulce de leche – R\$7,00		<i>with butter</i>	fresh cheese 23,00
<i>Turkey Danish</i>	R\$ 33	<i>Milk bread with cream cheese</i>	11,00
<i>Turkey breast, mozzarella & cream cheese</i>		<i>Stuffed focaccia</i>	28,00
		<i>Turkey breast, cream cheese and mozzarella cheese</i>	





DESSERTS

<i>Banoffee Cup</i>	R\$ 26	<i>Traditional Brigadeiro</i>	R\$ 14
<i>70% Chocolate Mousse with Cupuaçu Cream</i>	R\$ 25	<i>Coffee Brigadeiro</i>	R\$ 14
<i>Classic Flan (Pudim)</i>	R\$ 12	<i>Cookie 70% chocolate</i>	R\$ 16
<i>Dulce de Leche Flan</i>	R\$ 15	<i>Cookie (red velvet)</i>	R\$ 17
<i>Coffee Flan</i>	R\$ 15	<i>Cookie M&M</i>	R\$ 17
<i>Mini Cakes with Sauce</i>	R\$ 16	<i>Blueberry Muffin</i>	R\$ 21
<i>Carrot Chocolate Orange Typical brazilian "formigüeiro"</i>	R\$ 16	<i>Chocolate Muffin</i>	R\$ 19
<i>Iced Coconut Cake</i>	R\$ 17	<i>Banana Puff Pastry</i>	R\$ 26
<i>Pineapple & Ninho Milk Iced Cake</i>	R\$ 18	<i>Apple Puff Pastry</i>	R\$ 26
<i>Dulce de Leche & Walnut Iced Cake</i>	R\$ 23		
<i>Coconut & Chocolate Iced Cake</i>	R\$ 18		
		Fit Desserts	
		<i>Gluten-free, sugar-free, lactose-free</i>	
		<i>Carrot Fit Cake</i>	R\$ 25
		<i>Indian Fit Cake</i>	R\$ 25

COFFEES

Espressos

Short 30 ml (intense).....	R\$ 11
Long 50 ml (balanced).....	R\$ 11
Carioca 50 ml (smooth).....	R\$ 11
American 150 ml (very smooth).....	R\$ 11
Double 100 ml.....	R\$ 16
Seattle 50 ml.....	R\$ 16
Carajillo.....	R\$ 17
Espresso + Licor 43	



Methods:

V60 Pour-Over - 300ml

Special Beans.....	R\$ 23
Decaf / Nanolat.....	R\$ 28
International Beans.....	R\$ 55
<i>(check availability)</i>	

Thanks to its design, what sets the V60 apart are three structural elements: The internal spiral lines or veins, which account for the space between the paper filter and the filter holder. The conical shape of the filter, which directs the water to the center. And a cavity in the middle of the filter holder, which provides excellent extraction with less caffeine.

French Press - 250ml

Special Beans.....	R\$ 23
Decaf / Nanolat.....	R\$ 28
International Beans.....	R\$ 55
<i>(check availability)</i>	

It is a popular and easy method that uses infusion and filtration techniques. It produces an intense and dense coffee, and because it only passes through the metal plunger filter, a greater presence of aromatic oils is noticeable.

Hot Milk Coffees

*Extra oat milk: R\$ 2

Machiato 50 ml.....	R\$ 16
Latte 150 ml.....	R\$ 16
Mocha 150 ml.....	R\$ 19
Cappuccino 150 ml.....	R\$ 18
*Free sprinkled chocolate and/or cinnamon	
Essenza Cappuccino 150 ml.....	R\$ 21
Vanilla Matcha Matcha with vanilla Macadamia Salted caramel Hazelnut	
Nero Cappuccino (150ml).....	R\$ 19

Iced Coffees

*Extra oat milk: R\$ 2

Iced Latte (350ml).....	R\$ 21
Vanilla Macadamia Salted caramel Hazelnut	
Matcha Iced Latte (350ml).....	R\$ 23
Espresso Tonic with Lemon (350ml).....	R\$ 21
Espresso Tonic with Strawberry (350ml).....	R\$ 24
Orange juice + Espresso (350ml).....	R\$ 21
Orange juice + Espresso (350ml).....	R\$ 24
Coffee Shake (300ml).....	R\$ 29

TEAS AND INFUSIONS

Check available flavors with our staff.

TEA SHOP®

PROTEIN COFFEES

27g protein

Iced Protein Latte (350ml) R\$ 29
Whey flavors: Dulce de leche | Vanilla | Strawberry

Protein Cappuccino (150ml)..... R\$ 26
Whey flavors: Dulce de leche | Vanilla | Strawberry

CHOCOLATES

European Hot Chocolate (200ml)..... R\$ 26

Dulce de Leche Chococcino (200ml)..... R\$ 25

COLD BREW

Specialty cold-extracted beans, crafted over 12 hours, resulting in just 1 liter of concentrated coffee. Less acidity, less bitterness, and endless possibilities – pure, on the rocks, or as a base for unforgettable drinks.

Cold Brew Bottle R\$ 19
200ml

Cold Brew on Ice R\$ 19

Cold Brew + Orange Juice R\$ 21

Cold Brew R\$ 26
Tangerine & Ginger
Sparkling or still

Cold Brew Negroni..... R\$ 35

COFFEE COCKTAILS

Gin & tônica & coffee R\$ 34

Irish Coffee 150 ml R\$ 34

Cold Brew Negroni R\$ 35

Affogato R\$ 32
"Goiano" 150 ml
Coffee, ice cream & baru liqueur

Coffee Martini R\$ 35
Coffee, vodka, cointreau, Salted caramel syrup, ginger in saffron syrup



FRESH JUICES

Special Juices R\$ 25

-Sax Green Juice

Pineapple, lemon, kale, ginger, and honey

-Pineapple Mint

-Orange, Strawberry & Hibiscus

-Passion Fruit, Ginger & Honey

-Mixed Berries

-Spiced Tomato Juice

Fresh Juices R\$ 19

Orange | Pineapple | Strawberry | Passion Fruit

ITALIAN SODAS

Green Apple R\$ 25

Red Berries R\$ 25

Tangerine R\$ 25

Sicilian Lemon R\$ 25

BEVERAGES

Water (Prata) R\$ 9

Still | sparkling

Tonic R\$ 11

Regular | zero

Soft Drinks R\$ 11

Coca-Cola (zero) | Guaraná Antarctica (zero) | Schweppes Citrus

Beer - Long Neck R\$ 16

Heineken, Heineken 0.0, Budweiser, Stella Gluten-Free

Beer IPA

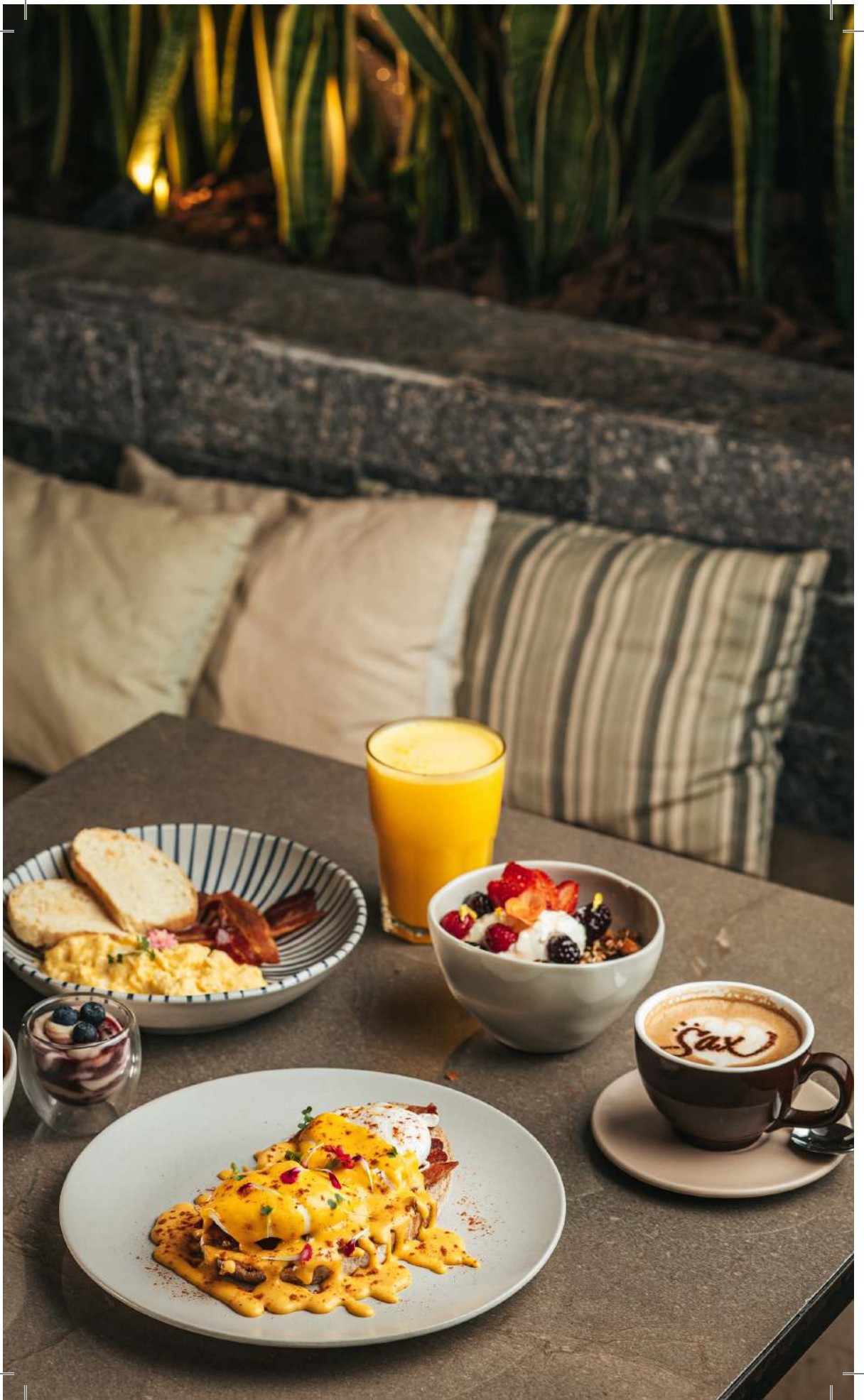
ask staff

Whisky Chivas - 12 R\$ 25

Whisky Royal Salute - 21 R\$ 100

Bourbon Jim Beam R\$ 20





EVENTS & MORE

VIP Room for up to 18 people
With TV, exclusive menu & interactive
presentation capabilities.
Reserve your date!

