



ÓRBITA BLUE BEACH CLUB

FOOD

BITES

FRIED PIABINHA FISH

WHOLE SMALL RIVER FISH (250G), SEASONED WITH SALT AND TAHITI LIME, COATED IN CORNMEAL AND DEEP-FRIED. SERVED WITH HERB AIOLI.

FALAFEL (6 PIECES)

TRADITIONAL CHICKPEA FRITTERS SEASONED WITH ONION, GARLIC, FRESH CORIANDER, PARSLEY AND MIDDLE-EASTERN SPICES. SERVED WITH YOGURT-MINT SAUCE. (THAI SAUCE AVAILABLE FOR VEGAN OPTION).

CRISPY SHRIMP

LARGE SHRIMPS (180G), LIGHTLY SEASONED WITH BLACK PEPPER, SALT AND LIME, BREADED IN PANKO BREADCRUMBS AND FRIED. SERVED WITH OUR HOUSE-MADE HONEY MUSTARD SAUCE.

SHRIMP IN HERB BUTTER

PEELED AND DEVEINED TAIL-ON SHRIMPS (200G), SAUTÉED IN OLIVE OIL AND FLAMBÉED IN CACHAÇA AND HERB BUTTER, WITH GARLIC, PARSLEY AND CHILI PEPPER.

FILET MIGNON STRIPS WITH FRIES

BEEF TENDERLOIN STRIPS (200G), SAUTÉED IN OLIVE OIL WITH RED ONION, FINISHED WITH DEMI-GLACE SAUCE. SERVED WITH CLASSIC FRIES (150G).

FISH FINGERS

LIGHT SNACK MADE WHITE FISH FILLET STRIPS (250G), BREADED IN PANKO BREADCRUMBS AND FRIED. SERVED WITH OUR HOUSE-MADE TARTAR SAUCE.

MARINATED CRAB CLAWS

CRAB CLAWS MARINATED IN DRAGON FRUIT VINAIGRETTE.

FRIES WITH MELTED CHEESE AND BACON

CLASSIC FRIES (300G) TOPPED WITH A MELTED CHEESE BLEND AND SHREDDED BACON.

FRIED CHEESE BITES

CUBES OF GRILLING "QUEIJO COALHO" CHEESE, BREADED IN PANKO BREADCRUMBS AND FRIED. SERVED WITH THAI DIPPING SAUCE.

BABY SQUID RINGS

TENDER BABY SQUID RINGS SAUTÉED IN BUTTER AND SEASONED WITH GARLIC, FRESH CORIANDER AND PAPRIKA. SERVED WITH HOUSE-MADE AIOLI AND CRISPY PANKO "FAROFÁ".

STARTERS AND SALADS

CHICKEN CAPRESE SALAD

A FRESH, TROPICAL TAKE ON THE CLASSIC CAPRESE. A SELECTION OF MIXED GREENS, BUFFALO MOZZARELLA, CHERRY TOMATOES AND SWEET ROASTED PEACH. SERVED WITH BREADED CHICKEN FILLET (120G), FINISHED WITH HOUSE-MADE PESTO, CROUTONS AND A HINT OF LEMON.

CEVICHE TRIO

(Tuna / Salmon / White Fish) (approx. 210g)

TUNA CEVICHE: DICED TUNA MARINATED IN SOY SAUCE AND A TOUCH OF SESAME OIL, WITH TANGERINE, PISTACHIOS AND SWEET PEPPER. SALMON CEVICHE: WITH AVOCADO, DILL AND SICILIAN LEMON. WHITE FISH CEVICHE: WITH MIXED BELL PEPPERS, RED ONION AND BASIL. SERVED WITH 3 SLICES OF ARTISANAL CIABATTA AND HALF ROASTED CORN.

MANGO CEVICHE

FRESH MANGO CUBES, LIGHTLY SEASONED WITH AROMATIC SPICES, JULIENNED RED ONION, "DEDO-DE-MOÇA" CHILI PEPPER AND FINISHED WITH COCONUT FLAKES. A VIBRANT COMBINATION OF FLAVORS INSPIRED BY PERUVIAN SUMMER AND THE FRESHNESS OF BRAZIL.

CRAB SHELL

CRAB MEAT (120G) PREPARED WITH COCONUT MILK, MIXED BELL PEPPERS, ONION AND FRESH HERBS. SERVED WITH CRISPY PANKO "FAROFÁ" AND A GREEN SAUCE MADE OF COCONUT MILK AND HERBS.

FRESH OYSTERS

A SELECTION OF FRESH OYSTERS SERVED ON ICE, TOPPED WITH A REFRESHING VINAIGRETTE OF MANGO, RED ONION AND MILD AND SLIGHTLY SWEET "BIQUINHO" PEPPER.

SALMON TARTARE

DICED RAW SALMON (180G) WITH MANGO, CUCUMBER, WHITE ONION, PARSLEY, SALT, PEPPER AND SICILIAN LEMON ZEST, FINISHED WITH PASSION FRUIT COULIS AND A BALSAMIC REDUCTION.

MUSSELS IN WHITE WINE

SELECTED MUSSELS (300G), SAUTÉED WITH RED ONION, CHERRY TOMATOES, GARLIC AND HONDASHI IN WHITE WINE, FINISHED WITH BUTTER AND HOUSE-DRIED PARSLEY. SERVED WITH TOASTED SLICES OF CIABATTA BRED.

SIDE DISHES

WHITE RICE

SICILIAN LEMON RICE

FRESH COCONUT RICE

MIXED GREEN SALAD

(MIX DE FOLHAS VERDES, VINAGRETE DE CEBOLA-ROXA E TOMATE-CEREJA)

GRILLED VEGETABLES

(BATATA DOCE JERIMUM, BERINJELA, ABOBRINHA E TOMATE)

BANANA AND COCONUT FAROFA

56

53

33

47

52

53

62

16

18

19

19

24

18

MAIN COURSES

GRILLED OCTOPUS WITH BLACK RICE

GRILLED OCTOPUS TENTACLES (200G) GRILLED TO PERFECTION AND SEASONED WITH PAPRIKA. SERVED WITH BLACK RICE SAUTÉED IN OLIVE OIL WITH CHERRY TOMATOES AND REFRESHINGLY SWEET MANGO CUBES, FINISHED WITH "CEARÁ-STYLE" PESTO.

GRILLED LOBSTER WITH SQUID INK SPAGHETTI

HALF LOBSTER (APPROX. 250G), GRILLED WITH AROMATIC HERB BUTTER AND SERVED WITH SQUID INK SPAGHETTI, CHERRY TOMATOES AND BEURRE BLANC (CREAMY LEMON-BUTTER EMULSION).

GRILLED SALMON WITH FONDUTA

GRILLED SALMON FILLET (200G) SERVED OVER A RICH ITALIAN-STYLE MELTED CHEESE FONDUTA, WITH VEGETABLES SAUTÉED IN HOUSE-INFUSED HERB OLIVE OIL. FINISHED WITH PESTO SAUCE AND CRISPY KALE.

FILET MIGNON WITH GOLDEN POTATOES

THICK-CUT FILET MIGNON (200G), GRILLED TO YOUR PREFERRED DONENESS AND SERVED WITH DEMI-GLACE SAUCE AND BUTTER-SEARED BABY POTATOES, SAUTÉED WITH MIXED OLIVES AND CHERRY TOMATOES. SERVED WITH A BREAD AND CASHEW NUTS "FAROFÁ" AND FINISHED WITH HERB AIOLI.

GRILLED FISH FILLET

GRILLED FISH FILLET (200G) WITH A CRISPY CASHEW NUT CRUST, SERVED OVER A LIGHT ROOT VEGETABLE PURÉE - PUMPKIN, BEETROOT, AND POTATO. FINISHED WITH A SWEET AND TANGY REDUCTION OF "RAPADURA", ORANGE JUICE AND "DEDO-DE-MOÇA" CHILI PEPPER.

SUN-DRIED FILET MIGNON (FILET MIGNON DE SOL)

A CEARÁ CLASSIC, BLUE-STYLE: HOUSE-CURED FILET MIGNON (200G), GRILLED TO PERFECTION AND SERVED OVER OUR "BAIÃO DE DOIS" (RICE AND GREEN BEANS), "COALHO" CHEESE AND HEAVY CREAM, SERVED WITH CRISPY SHOESTRING CASSAVA.

SEARED TUNA

TUNA (200G) SEARED WITH A MIXED SESAME SEED CRUST AND SERVED WITH CREAMY GUACAMOLE, MANGO COULIS AND CRISPY SHOESTRING CASSAVA. FINISHED WITH A BALSAMIC REDUCTION.

SHRIMP RISOTTO

ITALIAN ARBORIO RICE WITH SHRIMP FILLETS (180G) SAUTÉED IN OLIVE OIL AND GARLIC WITH CHERRY TOMATOES, FINISHED WITH BASIL, BUTTER AND PARMESAN CHEESE.

VEGAN RISOTTO

ARBORIO RICE COOKED AL DENTE WITH CASHEW BUTTER AND CREAMY CASHEW-BASED VEGAN PARMESAN-STYLE CHEESE, FINISHED WITH DICED EGGPLANT AND ZUCCHINI SAUTÉED WITH CHERRY TOMATOES AND FINE HERBS.

SEAFOOD SPAGHETTI

DURUM WHEAT SPAGHETTI, TOSSED IN HOUSE-MADE TOMATO SAUCE AND SHRIMP BISQUE WITH MUSSELS, SQUID AND SHRIMP, FINISHED WITH CHERRY TOMATOES AND FRESH BASIL LEAVES.

OCTOPUS TORTELLONI

HOUSE-MADE TRADITIONAL ITALIAN PASTA FILLED WITH OCTOPUS SAUTÉED IN BUTTER, TOSSED IN A DELICATE LEMON AND HERB-BUTTER EMULSION, SERVED WITH PARMESAN CRUMBLE AND CHERRY TOMATOES.



TO SHARE

BLUE FISH WHOLE

SUCCULENT WHOLE ROASTED FISH (APPROX. 1.2KG), SEASONED WITH FRESH HERBS AND FINISHED WITH MEDITERRANEAN VINAIGRETTE AND RUSTIC POTATOES. SERVED WITH SICILIAN LEMON RICE AND GREEN SALAD. SERVES 4.

275

MEDITERRANEAN-STYLE FISH

GRILLED BUTTERFLIED FISH (APPROX. 500G), CAREFULLY DEBONED AND SEASONED WITH HOT PAPRIKA. SERVED WITH A CHERRY TOMATO AND RED ONION VINAIGRETTE, FINISHED WITH FRESH CORIANDER. ACCOMPANIED BY GRILLED VEGETABLES AND FRESH COCONUT RICE. SERVES 2-3.

215

BIFE DE CHORIZO

TRADITIONAL PREMIUM ARGENTINE BEEF CUT (APPROX. 700G), SEASONED WITH PARRILLA SALT AND BLACK PEPPER AND GRILLED TO YOUR PREFERRED DONENESS. SERVED WITH GREEK-STYLE POTATOES ROASTED WITH LEMON AND SPICES AND A GREEN SALAD WITH MEDITERRANEAN VINAIGRETTE. SERVES 2-3.

190

CASSOULET AL MARE (SEAFOOD CASSOULET) *(approx. 900g)*

OUR SEAFOOD INTERPRETATION OF THE CLASSIC FRENCH CASSOULET, A RUSTIC, COMFORTING SLOW-COOKED DISH. WHITE BEANS SIMMERED WITH MUSSELS, SHRIMP, SQUID AND FISH, SERVED WITH WHITE RICE. SERVES 2.

148

BLUE SUPER COMBO *(approx. 1,6kg)*

A SELECTION OF FLAVORS AND TEXTURES FROM THE SEA: SHRIMPS SAUTÉED WITH GARLIC AND OLIVE OIL, SHELL-ON LOBSTER TAILS GRILLED WITH HERB BUTTER, MUSSELS IN THEIR SHELLS COOKED IN WHITE WINE, FRESH OYSTERS, CRISPY SHRIMP AND FISH FINGERS. SERVED WITH MANGO VINAIGRETTE AND TARTAR SAUCE. SERVES 4.

300

ENTRE O SERTÃO E O MAR (BETWEEN THE SERTÃO AND THE SEA) *(aprox. 950g)*

GOLDEN RICE SAUTÉED WITH SHRIMP, CARNE DE SOL, AND QUEIJO COALHO, BRINGING TOGETHER FLAVORS FROM THE SEA AND THE BRAZILIAN HINTERLAND. A NORTHEASTERN BRAZILIAN TAKE ON PAELLA, INSPIRED BY THE FLAVORS AND TRADITIONS OF THE REGION. SERVED WITH CASSAVA CHIPS. SERVES 3.

175

POKE

BUDDHA BOWL *(380g)*

GRILLED TOFU (APPROX. 180G) OVER A QUINOA BASE COOKED WITH SOY SAUCE AND GINGER, TOPPED WITH CUCUMBER, CARROT, RED ONION, RADISH, AVOCADO, AND MANGO, FINISHED WITH CRISPY KALE.

46

FISH BOWL *(400g)*

A MIX OF DICED SALMON AND TUNA (APPROX. 180G), MARINATED IN AN ASIAN-STYLE SAUCE AND SERVED OVER BROWN RICE COOKED WITH SOY SAUCE AND GINGER, TOPPED WITH CARROT, RED ONION, CUCUMBER, RADISH, AVOCADO, AND MANGO. FINISHED WITH MIXED SESAME SEEDS.

63

KIDS

SPAGHETTI CARBONARA *(220g)*

SPAGHETTI PASTA COOKED AL DENTE IN A SAUCE MADE WITH EGGS, BACON AND PARMESAN CHEESE.

42

RIGATONI WITH FILET MIGNON *(220g)*

RIGATONI PASTA COOKED AL DENTE WITH SLICED FILET MIGNON IN HOUSE-MADE TOMATO SAUCE.

56

BEEF / FISH / CHICKEN FILLET

CHOOSE FROM:
FILET MIGNON (120G), SLICED AND SAUTÉED WITH DEMI-GLACE
GRILLED FISH FILLET (120G)
GRILLED CHICKEN FILLET (120G)
SERVED WITH WHITE RICE AND EITHER GRILLED VEGETABLES OR SMILEY FRIES.

54/42/38

ALLERGEN KEY:

-  VEGAN  VEGETARIAN  MILK
-  EGG  CRUSTACEANS  FISH  GLUTEN
-  MOLLUSCS  TREE NUTS

SANDWICHES AND WRAPS

BLUE BURGER

HOUSE FAVORITE! BEEF SHORT RIB BURGER (150G), SEASONED WITH SALT AND BLACK PEPPER AND COOKED TO YOUR PREFERRED DONENESS, WITH CURLY LETTUCE, CARAMELIZED ONIONS AND SUN-DRIED TOMATOES. SERVED ON AN ARTISANAL AUSTRALIAN-STYLE BUN WITH OUR SIGNATURE GORGONZOLA-BASED BLUE SAUCE. SERVED WITH RUSTIC POTATO WEDGES OR CLASSIC FRIES.

52

PLANT-BASED VEGAN BURGER

VEGAN BURGER PATTY (115G) MADE WITH A LENTIL AND RED BEAN BLEND, SERVED ON AN ARTISANAL POTATO BUN WITH FRESH ARUGULA, TOMATO, RED ONION AND OUR THAI-STYLE SWEET AND SPICY SAUCE. SERVED WITH RUSTIC POTATO WEDGES OR CLASSIC FRIES.

39

FISH TACOS *(2 pieces)*

FRESH TORTILLAS GRILLED ON THE GRIDDLE, FILLED WITH CHIFFONADE ICEBERG LETTUCE AND FRESH HAKE FILLETS (150G) GRILLED WITH PAPRIKA, FINISHED WITH FRESH HERB AIOLI AND A REFRESHING PINEAPPLE VINAIGRETTE.

46

SHRIMP WRAP

FRESH TORTILLA ROLLED AND FILLED WITH RED LEAF LETTUCE, SAUTÉED FRESH SHRIMP (120G), DICED AVOCADO, CHERRY TOMATOES AND FRESH HERB AIOLI. SERVED WITH RUSTIC POTATO WEDGES OR CLASSIC FRIES.

55

SOUPS

CRAB SOUP *(200ml)*

26

SHRIMP SOUP *(200ml)*

26

BEAN SOUP *(200ml)* (OPTIONAL SIDE OF BACON AVAILABLE).

21

DESSERTS AND AÇAÍ

PISTACHIO CHEESECAKE *(180g)*

CREAMY CHEESECAKE WITH LEMON GANACHE, FRESH STRAWBERRIES AND CRUNCHY PISTACHIOS, ADDING A DELICATE CONTRAST OF FLAVORS AND TEXTURES.

35

COCADA PRAIANA *(190g)*

BAKED COCADA SERVED WITH TAPIOCA ICE CREAM (90G), CRUNCHY CRUMBLE AND SALTED CARAMEL. FINISHED WITH FRESHLY GRATED COCONUT.

27

CHOCOLATE MOUSSE *(115g)*

CHOCOLATE MOUSSE PREPARED USING THE CLASSIC FRENCH METHOD, MADE WITH BELGIAN CHOCOLATE FOR A LIGHT AND CREAMY TEXTURE, WITH ORANGE LIQUEUR AND “BAHIA” ORANGE ZEST.

32

BASQUE CHOCOLATE CHEESECAKE *(180g)*

BASQUE-STYLE CHEESECAKE MADE WITH DARK CHOCOLATE AND COFFEE, SERVED WITH A CRUNCHY CASHEW NUTS TOPPING AND “FLEUR DE SEL”.

36

MANGO SAGO

WITH STRAWBERRY JAM *(200g)*

LIGHT MANGO MOUSSE COMBINED WITH THE DISTINCTIVE TEXTURE OF SAGO (TAPIOCA PEARLS) AND THE TANGY TOUCH OF OUR HOUSE-MADE STRAWBERRY JAM. SERVED CHILLED AND FINISHED WITH FRESH MANGO, STRAWBERRIES AND MINT.

26

AÇAÍ BOWL *(500g)*

AÇAÍ, BANANA, STRAWBERRIES, GRATED COCONUT AND GRANOLA. OPTIONAL WHEY PROTEIN (30G) 10

42

AÇAÍ SMOOTHIE *(390ml)*

AÇAÍ BLENDED WITH BANANA.

19

ICE POPS & GELATO

PLEASE ASK YOUR SERVER.



ALL PROTEIN WEIGHTS REFER TO RAW WEIGHT.
WHOLE FISH MAY VARY BY APPROXIMATELY 100G ABOVE OR BELOW THE STATED WEIGHT.
FOR PASTA, RISOTTO AND BOWL DISHES, THE STATED WEIGHT REFERS TO THE TOTAL WEIGHT OF THE DISH.
IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE ASK ABOUT THE PREPARATION OF OUR DISHES.

WE ACCEPT CREDIT CARDS, DEBIT CARDS AND PIX PAYMENTS VIA QR CODE.
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL.
FOR PUBLIC HEALTH AND MUNICIPAL LICENSING REASONS, WE CANNOT BE HELD RESPONSIBLE FOR FOOD OR BEVERAGES FROM OUTSIDE ESTABLISHMENTS CONSUMED ON OUR PREMISES.
WE HAVE NO PARTNERSHIPS OR AFFILIATIONS WITH INDIVIDUALS OR KIOSKS IN THE SURROUNDING AREA.