



Miragem
JERICOACOARA

Cheese Selection

homemade spiced butter, fruit jelly,
nuts and crusty bread R\$63,00



Burrata Salad

avocado cream, cherry tomato
confit with parma ham and pesto
R\$53,00



Miragem Salad

lettuce mix, chicken fingers,
parmesan, quail egg, croutons and
caesar dressing R\$53,00



Barbacue ribs

with purple sweet potato puree

R\$45,00



*Tuna Tataki
with toasted sesame*

served with cherry tomato chutney
R\$53,00



Robalo in cashew nut crust

with Sicilian lemon sauce and
vegetables in herbal oil R\$51,00



Grilled scallops

with quinoa salad and pumpkin
purée R\$71,00



Ocean Salad

quinoa, prawns marinated in
lemongrass with passion fruit
vinaigrette R\$42,00



Sealed Rump Tataki

with mashed yuca, broccoli and
ponzu sauce R\$51,00



Sea Bass Ceviche

with red onion, roasted corn,
cilantro and caipirinha
tiger milk R\$46,00



Tuna Sashimi

with cold peanut soup, cucumber
salad and basil olive oil R\$41,00



Octopus Carpaccio

with dehydrated tomatoes,
anchovies, capers, lemon zest and
Japanese sauce R\$44,00



Avocado Cannelloni

stuffed with salmon tartar, Brazilian
vinaigrette, wasabi mayonnaise
and tuile R\$39,00



Braised Octopus

with spanish salmorejo, balsamic
cream, fresh oregano
and sprouts R\$37,00



Poke Ball

of tuna and/or salmon with shari,
mango, avocado, roasted purple
cabbage and sesame R\$44,00



Chef's Tartar

tuna tartare, avocado cream and
garden leaves R\$47,00



Fish Carpaccio

By Chef Daniel

with dehydrated tomatoes,
anchovies, capers, lemon zest and
Japanese sauce R\$45,00



Avocado Sashimi

with caper mayonnaise, fleur de sel,
chia, homemade potato chips and
fresh herbs (VEG) R\$33,00



Fresh green beans

sautéed with leek, carrots

parmesan crunchy

(VEG) R\$34,00



Paradise Salad

red cabbage, mango, cherry
tomatoes with special sauce (VEG)
R\$37,00



Zucchini carpaccio

with nuts and pesto sauce (VEG) R\$32,00



Tropical Salad

Mix of lettuce, avocado, mango,
parmesan and passion fruit
vinaigrette (VEG) R\$38,00



Banoffee

banana, biscuit, with dulce de leche
(DESSERT) R\$28,00



Red fruit tartar

with cheese ice cream and chantilly

(DESSERT) R\$25,00



Pear in red wine

and ice cream of the day
(DESSERT) R\$29,00



Chocolate Biscuits

with walnut crumble and blueberry
coulis (DESSERT) R\$27,00



Bar Menu

CLASSICS

FITZGERALD

Gin, lemon, Angostura 34,00

BASIL SMASH

Gin, Liqueur 43, lemon and basil 34,00

NEGRONI

Campari, Gin and Red Vermouth 34,00

APEROL SPRITZ

Aperol, sparkling wine and sparkling water 34,00

AUTHORAIS

JACK MULES

Jack Daniel's, lemon, ginger foam 39,00

MIRAGEM COFFEE

Cachaça, Baileys, coffee 39,00

AMARELO PAIXÃO

Vodka, White Vermouth, Holy grass
passion fruit and lemon 39,00

BRÉSILIENNE

Whisky, Red Vermouth, Hibiscus and lemon 39,00

NORDESTINA

Cachaça Oro, Cajuína, Ginger and Lemon 39,00

TONICS

AROEIRA

Gin, Sicilian, pink pepper and tonic 36,00

GENEBRA

Gin, Orange and Sparkling Wine 36,00

CRISTALINA

Gin, Cashew Caffeine and Tonic 36,00

COCKTAILS

Caipirinha 18,00

Caipirosca Absolut 40,00

Caipirosca Smirnoff 28,00

SOFT DRINKS

Water 8,00

Sparkling water 9,00

Soda 6,00

Juices 17,00

Italian soda 17,00

BEERS

Corona 15,00

Heineken 13,00

Wine Menu

RED WINES

Bodega privada Malbec	119,00
Santa Rita TNG Cabernet Sauvignon	126,00
Yellow Tale Syrah, Australia	138,00
Emiliana Adobe Pinot Noir Organico, Chile	193,00
Cotes du Rhone Petit Legende, França	264,00

WHITE WINES

Los Cardos Sauvignon Blanc, Argentina	119,00
Santa Rita TNG Sauvignon Blanc	126,00
Yellow Tale Chardonnay, Australia	138,00
Doña Paula Estate Chardonnay, Argentina	212,00
Barton Guestier Chablis Chardonnay, França	540,00

ROSE WINES

Portada lote DFJ, Portugal	120,00
Rose Piscine, França	201,00
Astrid Rose, França	230,00

CHAMPAGNE AND SPARKLING WINES

Amitie Brut Rose, Brasil	138,00
Chandon Reserve Brut, Brasil	172,00
Veuve Clicquot Brut, França	757,00

GLASS OF WINE

Wine	35,00
Sparkling wine	35,00

Corkage fee	40,00
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We charge a 10% service fee
Operating hours: 18hs until 23hs
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