





**THE HEART OF CAMPINAS:
FAITH, RESILIENCE AND TRADITION**
BUILT IN THE MID-19TH CENTURY, SÃO BENEDITO CHURCH IS
A MONUMENT THAT HOLDS THE SOUL OF OUR CITY. AS YOU
ENJOY A MEAL WITH US, YOU ARE LOOKING AT A LANDMARK
THAT HAS STOOD FOR CENTURIES, TELLING THE STORY OF A
PEOPLE WHO TURNED FAITH INTO FREEDOM.

 **A MONUMENT BUILT BY THE PEOPLE**
UNLIKE THE GRAND CATHEDRALS FUNDED BY THE COFFEE
ELITE, SÃO BENEDITO CHURCH WAS BORN OF THE DEVOTION
AND LABOR OF THE BLACK COMMUNITY AND ENSLAVED
PEOPLE. CONSTRUCTION BEGAN IN 1870 AND ENDED IN 1885.
IT WAS AN ACT OF RESISTANCE: A CHURCH BUILT BY AND
FOR THOSE SEEKING DIGNITY UNDER THE GAZE OF THE
BLACK SAINT.

 **STORIES THROUGH TIME:**
NEO-GOTHIC STYLE: ITS STRIKING FACADE, WITH LINES
REACHING SKYWARD, IS ONE OF THE FINEST EXAMPLES OF
NEO-GOTHIC ARCHITECTURE IN CAMPINAS, DESIGNED AS A
PEACEFUL REFUGE AMID URBAN GROWTH.
A SPIRITUAL GATHERING PLACE: BEFORE MODERN URBAN
DEVELOPMENT, THE SQUARE OUTSIDE WAS A MEETING POINT
FOR RELIGIOUS BROTHERHOODS THAT KEPT AFRO-
BRAZILIAN TRADITIONS ALIVE, MAKING THE AREA A
CULTURAL AND SOCIAL CENTER.
STANDING THE TEST OF TIME: THE CHURCH SURVIVED THE
MAJOR URBAN RENOVATIONS OF THE 20TH CENTURY THAT
DEMOLISHED MANY OLD MANSIONS. IT STILL STANDS AS A
GUARDIAN OF A HISTORY THAT MUST NOT BE FORGOTTEN.

 **AN EXPERIENCE BEYOND FLAVOR**
HERE, WE SHARE THE GROUND WHERE GENERATIONS HAVE
CELEBRATED VICTORIES AND SOUGHT COMFORT. LIKE SAINT
BENEDICT THE MOOR, THE COOK SAINT WHO TURNED THE
ORDINARY INTO THE SACRED, WE BELIEVE THAT LIFE
HAPPENS AROUND A GOOD TABLE.

FEEL THE HISTORY. HONOR THE PAST. TOAST THE PRESENT.

DRAFT

001 BRAHMA PILSEN DRAFT BEER 300ml	11,90
002 BRAHMA BLACK DRAFT BEER 400ml	16,90
003 STELLA ARTOIS DRAFT BEER 300ml	13,90

LONG NECK

010 STELLA ARTOIS	16,90
011 CORONA	17,90
012 PATAGÔNIA IPA	19,90
013 MALZBIER	17,90

NONALCOHO

020 STILL OR SPARKLING WATER	7,00
021 ORANGE, PASSION FRUIT, STRAWBERRY, PINEAPPLE, LIME OR ACEROLA JUICE 300ml	13,00
022 COCONUT WATER 330ml	13,00
024 CANNED SOFT DRINK 350ml	9,00
025 H2OH!	12,90

VODKA CAIPIRINHAS 450ml

400 COPACABANA Cashew fruit, tangerine and lemon	407 GRUMARI Three kinds of lime and rapadura
401 LEBLON Kiwi, pineapple and mint	408 JOATINGA Strawberry, lemon, ginger and mint
402 IPANEMA Pineapple, passion fruit and tangerine	409 LEME Pineapple, green apple and grape
403 ARPOADOR Tangerine, ginger and basil	410 RECREIO Pineapple, grape and basil
404 URCA Passion fruit, tangerine and chili pepper	411 ICARAÍ Tangerine, lemon and grape
405 SEPETIBA Strawberry and passion fruit	412 TIJUCA Strawberry, lemon and passion fruit
406 ABRICÓ Cashew fruit, lemon, ginger and mint	

CLASSIC FLAVORS: LIME, KIWI, PINEAPPLE AND MIXED BERRIES

CHOOSE YOUR SPIRIT

030 PREMIUM CACHAÇA	29,00
031 HYPE VODKA	34,90
032 ABSOLUT	41,90
033 SAKE	29,00
034 BECOSA	34,90
035 CIROC	51,90
036 RUM	31,90





CACHAÇA

040 BOAZINHA	15,00
041 SELETA	15,00
042 CLAUDIONOR	21,00
043 ESPÍRITO DE MINAS	27,00
044 CANARINHA	39,00
045 ANÍSIO SANTIAGO	79,00
046 GERMÂNIA	34,90
047 MATUTA	24,90

DRINKS

050 NEGRONI	41,90
051 APEROL SPRITZ	36,90
052 FITZGERALD	41,90
053 GIN AND TONIC	41,90
054 MOSCOW MULE	37,90
055 CARAJILLO	39,90
056 MARGARITA	41,90
057 FRUIT COCKTAIL	37,90
058 AMARULA HONEY	43,90
059 RABO DE GALO, white cachaça, red vermouth and Cynar	34,90
049 BEG VD - gin, citrus, Monin syrup, herbs and hot paprika	43,90

SHOTS

060 CAMPARI	29,00
072 BEG BRAZILIAN GIN	26,90
061 GIN TANQUERAY	36,00
062 BECOSA	21,90
063 STEINHAGER SCHICHTE	34,90
064 DOMEK	19,90
065 SPANISH BRANDY	33,90
066 VODKA HYPE	19,00
067 VODKA CIROC	37,90
068 VODKA ABSOLUT	29,90
069 MARTINI	22,90
070 GOLD / SILVER TEQUILA	31,90
071 RUM	21,90

LIQUEURS / COFFEE

080 COINTREAU	27,90
081 LIMONCELLO	27,90
082 LICOR 43	31,90
083 AMARULA	31,90
084 JAGERMEISTER	32,90
085 COFFEE	7,90



WHISKY

	SHOT	BOTTLE
100 101 JAMESON	29,00	210,00
102 103 BLACK LABEL	29,00	310,00
104 105 JACK DANIELS	32,90	277,00
106 107 GOLD LABEL	41,90	439,00
108 109 MACALLAN	99,00	1190,00
110 111 RED LABEL	29,00	210,00
112 113 OLD PARR	31,90	270,00
114 114 BUCHANNAS	34,90	349,00



SAVORY SNACKS

130 VD SAVORY FRITTER ...pork belly, plantain and rapadura.....	16,90
132 SALT COD FRITTER	21,90
133 FEIJOADA FRITTER	14,90
144 CROQUETTE	15,90
145 BEEF PASTRY	18,90
146 CHEESE PASTRY	14,90
147 SALT COD PASTRY	26,90
131 SHRIMP PASTRY	29,90
134 SAUSAGE AND CHEESE PASTRY	19,90
148 KIBBEH	15,90
135 CRAB SHELL GRATIN	23,90

SIZZLING STEAKS

TO SHARE

Served with toasted cassava flour, vinaigrette and bread

200 FILET MIGNON CUBES.....	98,90
201 SLICED PICANHA.....	139,00
203 SAUSAGE WITH ONIONS, TOMATO AND OREGANO.....	83,90
204 CHICKEN FILLET.....	71,90
205 CURED BEEF CUBES.....	93,90
206 RIBEYE WITH CHIMICHURRI AND ONIONS.....	93,90

HOT PLATES

Half portions cost 70% of a full portion.
Ask your server.

210 MIXED CHEESE AND BEEF PASTRIES.....	57,00
211 SALT COD FRITTERS.....	66,90
212 CROQUETTES.....	53,90
213 FIVE IN ONE.....	87,90
Salt cod fritter, pastry, kibbeh, croquette and breaded provolone	
214 ROASTED RIBS WITH VINAIGRETTE AND ONIONS.....	74,90
215 FILET MIGNON WITH GORGONZOLA SAUCE.....	89,90
216 ROAST PORK WITH VINAIGRETTE AND ONIONS.....	73,90
217 BREADED PROVOLONE.....	59,90
218 PROVOLONE CRISPS.....	51,90
219 FRIED CHICKEN WINGS.....	53,90
220 FISH STRIPS WITH TARTAR SAUCE.....	64,90
222 FRENCH FRIES.....	39,90
223 CHEESE-STUFFED POLENTA.....	42,90
224 FILET MIGNON CUBES.....	93,90
with béchamel sauce, hearts of palm and banana	
225 SALT COD ESCONDIDINHO WITH MASH.....	67,90
227 CRISPY PORK CRACKLINGS.....	39,90
228 PARMIGIANA ON A STICK WITH FRIES.....	78,90
229 BARBECUE RIBS AND FRIED POLENTA.....	79,90
230 CURED BEEF ESCONDIDINHO WITH MASH.....	64,90
231 AGED PICANHA WITH ONIONS AND FRIES.....	129,90
232 SPIRAL SAUSAGE WITH CHEESE.....	57,90
233 BREADED CHICKEN STRIPS WITH TARTAR SAUCE.....	59,90
234 FRIED CASSAVA.....	39,90
235 COGNAC-FLAMBÉED SHRIMP WITH OLIVE OIL.....	193,90



COLD PLATES

Half portions cost 70% of a full portion.
Ask your server.

250 CARPACCIO ROULADE.....	stuffed with arugula and cheese	63,90
251 SEASONED SALT COD CARPACCIO.....		79,90
253 BEEF CARPACCIO WITH ARUGULA.....		67,90
254 VD STUFFED PASTRY.....	roast beef, anchovies, parsley, olive oil, onion, gorgonzola and brandy	69,90
255 SPECIAL COLD CUTS PLATTER.....		97,90
256 VD® SPECIAL STEAK TARTARE.....		61,90
257 MARINATED OLIVES.....		41,90
258 SALAME		39,90
259 SALAMI.....		47,90
260 COPPA.....		51,90
261 GORGONZOLA.....		39,90
262 MARINATED EYE OF ROUND.....	with gorgonzola spread and VD® sauce	61,90

PUB FAVORITES

270 GIZZARDS WITH FRIED POLENTA.....		39,90
277 SPECIAL CHICKEN HEARTS.....		34,00
272 BEEF TONGUE WITH VD POTATOES.....		31,90
273 VD TRIPE STEW.....		28,90
274 LIVER WITH ONIONS AND JILÓ.....		28,90
275 TURKEY NECK, FRIED POLENTA AND COLLARD GREENS.....		48,90
276 OXTAIL WITH POLENTA.....		34,90
279 CREAMY POLENTA WITH GROUND BEEF.....		38,90
280 BEAN BROTH WITH PORK CRACKLINGS.....		17,90
281 MOCOTÓ BROTH.....		25,90

SANDWICHES

290 ROAST BEEF WITH GORGONZOLA.....		47,90
291 SPECIAL ROAST PORK.....		52,90
	Mozzarella, olives, ham, tomato, bacon and onion	
292 ROSMIRA.....		54,90
	Roast beef, Palmira cheese, tomato, onion and olives	
293 CATEDRAL.....		54,90
	Roast beef, pastrami, gorgonzola, coppa, olives and tomato	
294 BOTEÇO VD.....		54,90
	Mozzarella, prato cheese, roast beef, salami, ham, coppa and pastrami	
295 SPECIAL FILLET.....		54,90
	Mozzarella, olives, ham, tomato, bacon and onion	
296 BRAGANÇA.....		48,90
	Sausage, provolone, vinaigrette and arugula	
297 SPECIAL ROAST BEEF.....		51,90
	Mozzarella, olives, ham, tomato, bacon and onion	
298 GALINHEIRO.....		45,90
	Chicken breast, mozzarella, olives, ham, tomato, bacon and onion	
299 FRIBOI.....		53,90
	Seasoned carpaccio, prato cheese, arugula and Parmesan	
301 MERCADÃO.....		44,90
	Mortadella, prato cheese, bacon and	
303 pregão		53,90
	Roasted ribs, scallions, prato cheese and arugula	
304 MACOL.....		57,90
	Seasoned anchovies, parsley, roast pork and prato cheese	
305 CROQUETICHE.....		49,90
	Croquette, provolone, leek and a house secret	
300 BK.....		45,90
	180g beef patty, prato cheese, house sauce and pickles	
306 BRONCO.....		45,90
	180g beef patty, provolone, lettuce and grilled jiló with VD sauce	
302 VD CHORIPÁN.....		42,90
	Chopped sausage and provolone, baked with Parmesan	
307 CAPRESE.....		43,90
	Mozzarella, sun-dried tomato, grilled jiló and caprese sauce	
308 SADIA.....		41,90
	Calabresa sausage, prato cheese, onion and tomato	
309 JOBI.....		54,90
	Filet mignon, melted provolone and vinaigrette	
269 CARDELLA.....		54,90
	Roast beef, gorgonzola, mozzarella, leek, tomato and bacon	

SALADS

310 TROPICAL.....	mixed greens, tomato, mushrooms, grated carrot, olives and grated Parmesan	67,90
311 HIRATA.....	Arugula and onion	44,90
312 DANILO GENTILI.....	Hearts of palm, tomato, onion and arugula	55,90

INDIVIDUAL MAIN COUP

320 FRANCISCO GLICÉRIO.....	Grilled abadejo with lemon pepper sauce, garlic rice and sautéed potatoes	77,90
321 CARLOS GOMES.....	Grilled abadejo with caper and mushroom sauce, and zucchini risotto	79,90
322 CAMPOS SALLES.....	Grilled abadejo with flavored olive oil and vegetables	67,90
323 CÔNEGO CIPIÃO.....	Grilled salmon with flavored olive oil and hearts of palm risotto	85,90
324 BOAVENTURA.....	Grilled salmon with mustard sauce and buttered pasta	85,90
325 LUZITANA.....	Grilled tilapia meunière with collard greens and garlic rice	69,90
326 TILÁPIA.....	grilled with flavored olive oil, rice and vegetables	69,90
327 BUSO.....	Grilled picanha with Brazilian beef and rice and fries	91,90
328 RUA ITU.....	Grilled picanha with chimichurri, white rice and fried cassava	89,90
329 STEAK WITH EGG.....	white rice, fries and egg	71,90
330 CUBAN-STYLE STEAK.....	Breaded fillet, pilaf rice, mashed potatoes and banana	77,90
331 OROZIMBO.....	Fillet with roast gravy, white rice and mashed potatoes	87,90
332 REGINA DUARTE.....	Fillet with Marsala sauce and buttered fettuccine	87,90
333 GRANJA.....	Grilled chicken fillet, herb béchamel, white rice and sautéed potatoes	56,90
334 FITNESS.....	Grilled chicken with flavored olive oil, vegetables or salad	56,90
335 PIEDMONT STYLE FILLET.....	Piedmont style rice and sautéed potatoes	83,90
336 PILAF.....	Roasted pork ribs in sweet and sour sauce, pilaf rice and polenta	79,90
337 MOGIANA.....	Grilled ribeye with chimichurri, watercress rice and potato crisps	89,90
338 FETTUCCINE.....	with shrimp in mushroom sauce	97,90
339 FETTUCCINE AMATRICIANA.....	fresh tomato sauce, bacon and basil	63,90
340 SPAGHETTI BOLOGNESE.....		61,90
341 SHRIMP RISOTTO.....		93,90
342 KIDS' MEAL.....		24,90

SALT COD all served with broccoli rice

	SERVES 1	SERVES 2
350 BAKED SALT COD.....	127,90	217,90
Tomato, onion, mixed bell peppers, olive oil, parsley and olives		
351 SALT COD GOMES DE SÁ.....	127,90	217,90
Salt cod flakes, potatoes, onion, garlic, bay leaf, olive oil, parsley, olives and eggs		
352 CREAMY SALT COD.....	127,90	217,90
Shredded salt cod, potatoes and onions flambéed in white wine, béchamel sauce, baked until golden		

MAINS FOR TWO

370 SHOWSTOPPER FILLET	157,90
Four grilled fillet medallions with spinach sauce, baked hearts of palm and white rice	
371 FILLET PARMIGIANA	157,90
with rice and fries	
372 SEAFOOD ABADEJO	149,90
Grilled abadejo with shrimp sauce and collard greens rice	
373 GRILLED TILAPIA	143,90
with spinach sauce, white rice and sautéed potatoes	
374 OSWALDO ARANHA FILLET	159,90
Grilled fillet with sliced garlic, egg farofa, white rice and potato crisps	



DESSERTS

350 GORGONZOLA PUDDING.....	19,90
351 VD MILK FLAN.....	19,90
352 SWEET CORN PUDDING WITH ICE CREAM AND PEANUT CRUMBLE.....	26,90
353 VD COCONUT SWEET WITH ICE CREAM.....	26,90
354 PETIT GÂTEAU.....	29,00
355 PAPAYA CREAM WITH CASSIS.....	26,90
356 FLAMBÉED BANANA WITH ICE CREAM.....	26,90





A GUARDIAN OF MEMORY: THE LEGACY OF MÃE PRETA
AS YOU WAIT FOR A TASTE OF OUR CUISINE, WE INVITE YOU
TO LOOK TOWARD THE SQUARE. THERE, UNDER THE
CAMPINAS SKY, STANDS THE MÃE PRETA (BLACK MOTHER)
STATUE. IT HONORS NO GENERALS OR BARONS, BUT THE
QUIET, LOVING FOUNDATION OF OUR HISTORY: THE BLACK
WOMAN.

 **THE WOMEN WHO NURTURED A NATION**
UNVEILED IN 1983, SCULPTOR IVÃ GUIMARÃES'S WORK PAYS
TRIBUTE TO WET NURSES AND WOMEN WHO, EVEN UNDER
SLAVERY, GAVE THEIR AFFECTION, MILK AND WISDOM TO
RAISE GENERATIONS THAT BUILT BRAZIL. IT REPRESENTS A
RESILIENT STRENGTH THAT TURNS PAIN INTO CARE AND
RESISTANCE INTO CULTURE.

DESDE 1984

 **STORIES AND HISTORICAL FACTS:**
THE BRONZE SYMBOLISM: THE STATUE DEPICTS A BLACK
WOMAN HOLDING A WHITE BABY, SYMBOLIZING THE
COMPLEXITY OF SOCIAL RELATIONS IN IMPERIAL BRAZIL
AND THESE WOMEN'S CENTRAL ROLE IN RAISING BRAZILIAN
FAMILIES.

A SACRED PLACE: LARGO DE SÃO BENEDITO WAS CHOSEN
FOR A REASON. THIS SQUARE IS PART OF CAMPINAS'S
HISTORIC BLACK COMMUNITY. SACRED AND SOCIAL LIFE
MEET HERE, MAKING THE STATUE A PLACE OF GATHERING
AND CELEBRATION, ESPECIALLY DURING BLACK
CONSCIOUSNESS MONTH.

CULTURAL RESILIENCE: THE MONUMENT IS ONE OF THE FEW
IN SÃO PAULO STATE DEDICATED SPECIFICALLY TO AN
ENSLAVED WOMAN, A REMINDER THAT OFFICIAL HISTORIES
OFTEN OVERLOOK THE EVERYDAY HEROES WHO SHAPED OUR
LIVES.

 **THE FLAVORS OF OUR ROOTS**
JUST AS BLACK WOMEN SAFEGUARDED THE TRADITIONS OF
BRAZILIAN COOKING, BRINGING ANCESTRAL AFRICAN
TECHNIQUES TOGETHER WITH INGREDIENTS FROM THIS
LAND, WE SEEK TO HONOR THAT HERITAGE IN EVERY DISH.
THE KITCHEN IS WHERE MEMORY COMES ALIVE AND CARE
BECOMES NOURISHMENT.

REFLECT ON THE HISTORY. HONOR THE LEGACY. ENJOY OUR
HOSPITALITY.



19 3275.3234

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procon
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OPTIONAL 10%
SERVICE
CHARGE

CUSTOMER ACCESS TO THE KITCHEN: BY LAW, CUSTOMERS MAY ACCESS AREAS WHERE FOOD IS PREPARED AND STORED. LAW NO. 8431 OF JUNE 17, 1995. CONTACT YOUR LOCAL CONSUMER PROTECTION AGENCY.

ART. 5 — IF DIFFERENT PRICES FOR THE SAME PRODUCT APPEAR IN THE ESTABLISHMENT'S PRICE INFORMATION SYSTEMS, THE CUSTOMER SHALL PAY THE LOWEST PRICE. FEDERAL LAW NO. 10,962/04

