

The background is a teal color with a repeating pattern of white line-art illustrations of various seafood items, including fish, lobsters, shrimp, and lemon slices.

Vento Restô



Welcome to Vento Restô in Paracuru!

We offer you a unique gastronomic experience where quality meets innovation.

With a cozy atmosphere and attentive service, we are the perfect place to enjoy special moments.

We believe that food is a form of art, and every dish is prepared with passion and fresh ingredients.

Our team takes care of every detail to deliver dishes that celebrate the richness of cuisine.

TABELA DE ALERGÊNICOS

TABLE OF ALLERGENIC



peixe
fish



glúten
gluten



castanha
chestnut



leite
milk



ovo
egg



cogumelo
mushroom



crustáceos
crustaceans



lactose
lactose



vegano
vegan



amêndoa
almond



molusco
clam



pimenta
pepper

COBRAMOS TAXA DE SERVIÇO - 10%

STARTERS

Black Angus Sirloin Sausage 🍖

R\$ 28,00

Served with cashew nut farofa and a fresh vinaigrette.
(100g)

Tapioca Bites 🍡 🍡

R\$ 36,00

With queijo coalho and smoked carne de sol. (10 pcs)

Guacamole 🥑

R\$ 36,00

Creamy guacamole served with crispy cassava chips.

Crispy Shrimp 🍤 🍤 🍤 🍤 🍤

R\$ 55,00

Golden shrimp with kale crisps and herb aioli. (12 pcs)

Italian Bruschetta 🍷 🍷

R\$ 39,00

Cherry tomatoes, basil, and pesto on toasted bread. (4 pcs)

Chef's Bruschetta 🍷 🍷

R\$ 39,00

Tomato confit, parmesan cheese, arugula, and pesto drizzle.
(4 pcs)

Buffalo Burrata 🍷 🍷

R\$ 65,00

Fresh burrata with tomatoes, basil, artisan bread, and pesto sauce.

Ceviche Peruano 🐟

R\$ 49,00

Traditional Peruvian-style ceviche with spicy pumpkin fries.



BURGERS

Served with a side of crispy fries, house-made mayo, and pickled onions.

Mozzarella Burger

R\$ 35,00

Handcrafted beef patty with mozzarella cheese, fresh lettuce, and tomato.

Bauru Burger

R\$ 38,00

House beef patty with mozzarella cheese, tomato, fried egg, and lettuce.

Gorgonzola Burger

R\$ 38,00

Juicy handmade beef patty topped with gorgonzola cheese, lettuce, and tomato.

SALADS

Mediterranean Salad

R\$ 48,00

150g of white fish, iceberg lettuce, cherry tomatoes, black olives, and sweet and sour sauce.

Tropical Salad

R\$ 58,00

150g of shrimp with mango, avocado, almonds, iceberg lettuce, arugula, carrots, corn, and cucumber.

Octopus Salad

R\$ 59,00

Tender octopus with potatoes, aioli, celery, capers, red onion, and parsley.

Green Salad

R\$ 39,00

American lettuce, purple lettuce, arugula, croutons, and yogurt dressing.



SHRIMP DISHES

Shrimp in Pumpkin

R\$ 135,00

(300g shrimp) served inside a creamy pumpkin stew with garlic rice, crunchy farofa, and a bell pepper-lime sauce. (Serves two.)

Curry Shrimp

R\$ 58,00

(150g shrimp) served with coconut rice or white rice. Spicy (Serves one).

Spanish Paella

R\$ 189,00

(700g seafood) a rich mix of shrimp, octopus, lobster, mussels, and squid. (Serves three).

OCTOPUS DISHES

Lagareiro-Style Octopus

R\$ 79,00

(200g octopus) roasted with olive oil, garlic, and smashed potatoes.

Octopus with Aioli Potatoes

R\$ 79,00

(200g octopus) served with creamy aioli potatoes.

PASTA

Tagliatelle with Bisque Sauce

R\$ 69,00

(150g shrimp) tossed in a rich shellfish bisque. (Serves one)

Tagliatelle with Shrimp & Pesto Sauce

R\$ 69,00

(150g shrimp) in a fresh basil pesto. (Serves one).

Tagliatelle with Lemon Shrimp Sauce

R\$ 69,00

(150g shrimp) in a light lemon butter sauce. (Serves one).



- Tagliatelle all'Amatriciana** 🍝 🌶️ 🍷 R\$ 59,00
Classic Italian pasta with tomato sauce, pancetta, and a touch of chili. (Serves one.)
- Tagliatelle alla Carbonara** 🍝 🥓 🍷 R\$ 59,00
Classic creamy carbonara with bacon and parmesan. (Serves one.)
- Vegetarian Tagliatelle** 🍝 🌿 🍷 R\$ 59,00
With sun-dried tomatoes, spinach, zucchini, and eggplant. (Serves one.)
- Tagliatelle with Lobster** 🍝 🌶️ 🍷 R\$ 85,00
(200g lobster) tossed in a slightly spicy tomato and herb sauce. Spicy (Serves one.)
- Tagliatelle with Funghi Sauce** 🍝 🍄 🍷 R\$ 69,00
Creamy mushroom sauce with a hint of parmesan. (Serves one.)
- Shrimp Gnocchi** 🍝 🍤 🍷 R\$ 69,00
(150g shrimp) soft potato gnocchi in a creamy shrimp sauce. (Serves one.)
- Gnocchi with Parmesan Fondue** 🍝 🍷 🍄 R\$ 59,00
Delicate gnocchi served with rich parmesan fondue. (Serves one.)
- Lobster Gnocchi** 🍝 🌶️ 🍷 R\$ 85,00
(200g lobster) in a mildly spicy, buttery tomato sauce. Spicy (Serves one.)
- Beef Gnocchi with Pepper Sauce (Black Angus)** 🍝 🍷 🍖 R\$ 87,00
Potato gnocchi served with tender beef and a creamy peppercorn sauce. (Serves one.)



RISOTTO

Shrimp & Kiwi Risotto

R\$ 69,00

(150g shrimp) a creative blend of creamy risotto, shrimp, and fresh kiwi. (Serves one.)

Caprese Risotto

R\$ 59,00

Creamy risotto with mozzarella, tomatoes, and fresh basil. (Serves one.)

Shrimp Risotto

R\$ 69,00

Creamy arborio rice cooked with shrimp and a hint of herbs. (Serves one.)

Black Rice Octopus Risotto

R\$ 77,00

(100g octopus) creamy risotto made with black rice and tender octopus. (Serves one.)

Lemon Risotto with Salmon

R\$ 79,00

(200g salmon) refreshing Sicilian lemon risotto topped with grilled salmon. (Serves one.)

Octopus Risotto with Tomato Confit

R\$ 77,00

(100g octopus) creamy risotto with tomato confit, shaved parmesan, and herb oil. (Serves one.)

FISH & SEAFOOD

Fish Fillet with Shrimp Sauce

R\$ 159,00

(400g fish + 150g shrimp) served with saffron rice and sautéed vegetables. (Serves two.)

Lemon Fish Fillet

R\$ 75,00

(200g fish) served with saffron rice and broccoli. (Serves one.)



Fish Fillet Belle Meunière    **R\$ 159,00**
(400g fish + 150g shrimp) in a buttery sauce with capers, mushrooms, and leeks. Served with coconut rice and pumpkin purée. (Serves two.)

Sesame-Crusted Tuna Fillet    **R\$ 74,00**
(250g tuna) seared to perfection and served with creamy mashed potatoes. (Serves one.)

House-Style Lobster    **R\$ 98,00**
(500g grilled lobster) served with aioli potatoes. (Serves one.)

Chef's Lobster    **R\$ 139,00**
(700g grilled lobster) served with aioli potatoes. (Serves one.)

STEAKS & MEATS

Flat Iron Steak (Black Angus)    **R\$ 87,00**
(220g beef) served with roasted potatoes and herb butter. (Serves one.)

Flat Iron Steak with Aligot & Garlic Rice (Black Angus)    **R\$ 87,00**
(220g beef) served with creamy potato aligot, garlic rice, and finished with a rich demi-glace sauce. (Serves one.)

Chorizo Steak with Piemontese Rice (Black Angus) **R\$ 87,00**
(250g chorizo-cut steak) served with creamy Piemontese style rice. (Serves one.)   

Ribeye Steak (Black Angus)    **R\$ 88,00**
(250g beef) served with roasted potatoes and herb butter. (Serves one.)



Carne de Sol in Pumpkin

R\$ 145,00

(200g sun-dried beef) served inside a creamy pumpkin with white rice and fried cassava. (Serves two.)

House-Style Carne de Sol

R\$ 139,00

(300g sun-dried beef) served with baião de dois, French fries, and fried pumpkin.. (Serves two.)

Carne de Sol

R\$ 68,00

(150g beef) served with white rice. (Serves one.)

DESSERTS

Chocolate Brownie

R\$ 28,00

Served with salted caramel and a scoop of ice cream.

Banoffee Pie

R\$ 28,00

Classic banana and toffee pie with a creamy finish.

Passion Fruit & Chocolate Mousse

R\$ 25,00

Layered passion fruit mousse topped with rich chocolate ganache.



SIDES & EXTRAS

Side Swap (Substitute your side dish)	R\$ 7,00
French Fries	R\$ 17,00
Sautéed Potatoes	R\$ 17,00
White Rice	R\$ 7,00
Garlic Rice	R\$ 15,00
Saffron Rice	R\$ 15,00
Broccoli Rice	R\$ 15,00
Sautéed Vegetables	R\$ 19,00
Fried Cassava	R\$ 17,00
Mashed Potatoes	R\$ 15,00
Pumpkin Purée	R\$ 15,00
Risotto	R\$ 35,00
Kids' Plate	R\$ 39,00
150g Ribeye Cap or Chicken Breast	
Served with French fries, rice, and green salad.	



BEVERAGES

Still Water	R\$ 4,00
Sparkling Water	R\$ 5,00
Coca-Cola (Mini Bottle)	R\$ 5,00
Coca-Cola Zero (Mini Bottle)	R\$ 5,00
Guaraná (Mini Bottle)	R\$ 5,00
Sprite (Mini Bottle)	R\$ 5,00
Schweppes/Tônica Water	R\$ 6,00
Espresso Coffee	R\$ 8,00

FRESH JUICES (500ml)

Lemon	R\$ 10,00
Passion Fruit, Orange & Ginger	R\$ 19,00
Pineapple & Mint	R\$ 16,00
Orange, Ginger & Honey	R\$ 18,00
Strawberry & Orange	R\$ 20,00
Orange	R\$ 16,00
Passion Fruit	R\$ 17,00
Strawberry	R\$ 20,00

BEERS

Heineken	R\$ 16,00
Corona	R\$ 17,00
Budweiser	R\$ 13,00
Stella Artois	R\$ 15,00
Eisenbahm	R\$ 15,00

NON-ALCOHOLIC DRINKS

Fruit Smoothies	R\$ 22,00
Strawberry or passion fruit with pineapple, milk, and condensed milk.	



Italian Soda

R\$ 20,00

Choose from tangerine, red berries, green apple, or ginger with lemon.

COCKTAILS

Caipirinha

R\$ 18,00

Classic Brazilian cocktail with lime, sugar, and cachaça (Ypióca). Available in traditional lime, honey, or lemon-grass syrup versions.

Caipiroska (Smirnoff)

R\$ 20,00

Vodka-based version of the caipirinha. Available with lime, honey, or lemongrass syrup.

Caipiroska (Absolut)

R\$ 28,00

Premium vodka caipiroska with lime, honey, or lemongrass syrup.

Fruit Caipirinha (Ypióca)

R\$ 20,00

Made with cachaça and your choice of fruit: cashew & lime, pineapple & mint, strawberry, kiwi, cashew & lemongrass, or passion fruit & cinnamon.

Fruit Caipiroska (Smirnoff)

R\$ 20,00

Cashew with lemon, pineapple with mint, strawberry, kiwi, cajá with lemongrass, passion fruit with cinnamon.

Fruit Caipiroska (Absolut)

R\$ 30,00

Premium vodka with fresh fruit: cashew & lime, pineapple & mint, strawberry, kiwi, cashew & lemongrass, or passion fruit & cinnamon.

Negroni

R\$ 30,00

Gin, sweet vermouth, and Campari — the timeless Italian classic.

Margarita

R\$ 34,00

Tequila, orange liqueur, and fresh lime juice.



Cuba libre

White rum, Coca-Cola, and a splash of lime.

R\$ 24,00

Whisky Sour

Chivas whisky, lemon juice, egg white, and simple syrup.

R\$ 35,00

Cachaça Sour

Ypióca 150 cachaça, lemon juice, egg white, and simple syrup.

R\$ 32,00

SIGNATURE COCKTAILS

Sex on the Beach

Vodka, suco de laranja, licor de pêsego, grenadine.

R\$ 28,00

Banzeiro

Cachaça Ypióca, vinho tinto, espuma de gengibre.

R\$ 28,00

Caju Amigo

Arapuru gin, lime juice, and homemade cashew compote.

R\$ 30,00

Gt Kite

London Dry gin with homemade passion fruit syrup, lime juice, and tonic water.

R\$ 34,00

Moscou Muler

Classic

Vodka, lime juice, and house-made ginger syrup, topped with our signature ginger foam.

R\$ 34,00

Strawberry

Vodka with homemade ginger syrup, strawberry purée, orange li-queur, red berry liqueur, and topped with house ginger foam.

R\$ 34,00

Pinã Colada

White rum, coconut cream, and pineapple mix a timeless tropical favorite.

R\$ 28,00



Aperol Spritz R\$ 30,00
Aperol, sparkling wine, and orange juice.

MOJITOS

Classic R\$ 25,00
White rum, lime, demerara sugar, mint, and sparkling water.

Hibiscus R\$ 27,00
White rum, lime, mint, homemade hibiscus syrup, and sparkling water.

Jorge Amado R\$ 30,00
Ypióca cachaça, passion fruit, cinnamon syrup, lemon.

SHOTS

Vodka Smirnoff	R\$ 14,00
Vodka Absolut	R\$ 17,00
Vodka Belvedere	R\$ 25,00
Whisky Black & White	R\$ 15,00
Whisky Chivas	R\$ 25,00
Whisky Jack Daniel's	R\$ 25,00
Whisky Johnny Walker Red	R\$ 18,00
Whisky Johnny Black	R\$ 25,00
Rum Bacardi	R\$ 14,00
Tequila José Cuervo	R\$ 24,00
Cachaça Ypioca	R\$ 9,00
Cachaça 150	R\$ 18,00
Campari	R\$ 10,00
Marti Bianco, Rosso, Dry	R\$ 45,00
Cognac Metaxa 12	R\$ 30,00



WINES

Rio Sol Brut White Sparkling Wine	R\$ 89,00
Pinot Grigio Il Ceprone 750 ml	R\$ 119,00
Pinot Grigio Becas 750 ml	R\$ 129,00
Morande Visionario Chardonnay	R\$ 89,00
Cosecha Tarapacá Sauvignon Blanc	R\$ 89,00
Cosecha Tarapacá Cabernet Sauvignon	R\$ 89,00
Morande Pionero Carménère	R\$ 115,00
Morande Pionero Pinot Noir	R\$ 115,00
DV Catena Malbec – Cabernet Sauvignon	R\$ 235,00
Chandon Brut Bottle	R\$ 180,00
Glass of Wine	R\$ 25,00
Corkage Service	R\$ 45,00

