



KAIS.Ø

restaurant

STARTERS

Surf'n'Turf Tartar (Classic steak tartar made with both filet mignon and fresh tuna, roughly chopped, seasoned with herbs from our garden)	R\$ 45
Summer Salad (Mixed greens, chef's ranch dressing, nachos, carrots, and smoked chicken strips)	R\$ 37
Caesar Salad (Mixed greens, caesar dressing, croutons)	R\$ 31
Coastal Salad (Mixed greens, pickled mussels, caramelized bacon and walnuts, toasted tomatoes)	R\$ 37

KAIS' SPECIALS

Summer Salmon (Grilled salmon, seasoned quinoa, avocado cream, dashi sauce and fresh mango ceviche)	R\$ 59
Kais' Grilled Octopus (Octopus tentacles grilled in butter and EVOO, olives and cherry tomatoes sautéed in pork lard and garlic sautéed golden potatoes)	R\$ 71
Lisbon Codfish (Confit codfish fillet, golden potatoes and a delicate portuguese style rice in heavy cream – <i>arroz com natas</i>)	R\$ 73
Fisherman's Rice (Smoked coconut rice, with fresh tuna, marinated and grilled in black sesame, toasted coconut, kale chips, with cajun vinaigrette and rangpur lime)	R\$ 65
Smoked Salmon Risotto (Risotto made with smoked salmon cubes, juice from grilled lemons, parmesan cheese, fresh cream, and asian sauce cured egg yolk)	R\$ 55
Surf'n'Turf Filet Mignon (Grilled filet mignon, shrimp sautéed in 'socarrat' Spanish risotto, and asian sauce)	R\$ 71
Kais' Pancetta (Pork belly with molasses, brazilian 'mandioquinha' potato purée, house vinaigrette with peppers, and oyster sauce)	R\$ 59
Caiçara Chicken (Free range chicken thighs, deboned, cooked sous-vide for 06h and then grilled, served with house creamy grits and corn vinaigrette)	R\$ 45
Parma Ham & Shrimp Pasta (Fettuccine pasta, with grilled shrimp, fresh tomato sauce, basil pesto, parma crisps and parmesan cheese)	R\$ 61
Caiçara Gnocchi (Cassava gnocchi, sautéed in coconut milk sauce, with shrimp and crispy bacon bits)	R\$ 65

FROM THE GRILL

(Choose your protein, 2 sides or a pasta in one of our three sauces)

Grilled Filet Mignon	R\$ 61
Grilled Chicken Breast	R\$ 43
Grilled Salmon	R\$ 55

Sides: White rice, beans, steamed vegetables, salad or fries.

Pasta in: Butter, Four Cheeses or Tomato sauce

CLASSICS

Chicken Soup (Classic brazilian soup, made with carrots, potato, zucchini, mandioquinha potato, green beans, herbs, and smoked chicken cubes)	R\$ 43
Steak Parmesan (Breaded and fried filet mignon, house made tomato sauce, covered with mozzarella and broiled. Comes with white rice and fries)	R\$ 63
Pizza (Choice of: spiced brazilian sausage, tomato basil, or turkey with leeks)	R\$ 39
Kais Burger (Beef burger, brioche bread, house mayo, mozzarella cheese, caramelized onions and mixed greens. Comes with fries)	R\$ 39
Grilled Ham & Cheese (Classic sandwich, made with sliced White bread, ham, mozzarella cheese, and french butter. Comes with fries)	R\$ 35
Mignon Sandwich (Sandwich made with german pretzel bread, filet mignon strips, dijon mustard, chef's salad and mozzarella cheese)	R\$ 49
Pork's Sandwich (Shredded pork sandwich, with cajun salsa, wasabi mayo, watercress and slices of pickled octopus)	R\$ 39

DESSERTS

Citrus Cannoli with Salted Caramel (Cannoli filled with ricotta cream and crystallized fruits, citrus ice cream and salted caramel)	R\$ 21
Inverted Ice Cream (Inverted ice cream cone, with two scoops of seasonal ice cream, and fresh crumble)	R\$ 21
Chocolate Supreme (Double chocolate mousse, Oreo cookie crumble and strawberries)	R\$ 23
Tropical Delight (Cognac & ginger flambéed pineapple, marshmallow cream and coconut ice cream)	R\$ 21
Fresh Fruit (Ask for today's fresh fruit selection)	R\$ 19

TAPAS & APPETIZERS

Crab 'Coxinha' (The classic brazilian coxinha, filled with freshly caught wild crab)	R\$ 35
Kais' Ceviche (Ceviche made with fresh salmon and seasonal white fish, potatoes in Orange juice, coconut 'leche de tigre', herbs and chips)	R\$ 35
Tapioca Fried Dice (Tapioca and brazilian 'rennet cheese' cubes, fried, served with cane molasses and sweet pepper jam)	R\$ 27
Fish And Chips (Fried fish strips, served with potato chips and house mayo)	R\$ 39
From Santa Catarina, with Love (Mini shrimp filled fried 'empanadas', comes with house mayo)	R\$ 35
Codfish Dumplings (Craft codfish dumplings, with potatoes, olives, herbs and EVOO)	R\$ 43
Surf'n'Turf Platter <small>To Share</small> (Platter made with beef tips, octopus, mussels and mushrooms, served with fresh grilled bread rolls)	R\$ 75
Kais' Beef Sizzler Platter <small>To Share</small> (Beef tips, sautéed in golden rum, cajun spices, mini pickled onions, served with bread rolls, cajun vinaigrette and creole 'farofa')	R\$ 47
Chef's French Fries	R\$ 27

Executive Lunch (Small salad, main course and dessert)	R\$ 45
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*Ask for today's options.

ON TAP

Craft Draft Beer	R\$ 13
Stella Artois (Bottle)	R\$ 13
Heineken (Bottle)	R\$ 13
Corona (Bottle)	R\$ 15

LOCAL CRAFT BEER

Itajahy Pilsen 500ml	R\$ 21
Bierbaum Lager 600ml	R\$ 25
Bierbaum Viena 600ml	R\$ 27
Itajahy Weiss 500ml	R\$ 25
Itajahy Brava Pale Ale 500ml	R\$ 25
Schornstein Citrus IPA 355ml	R\$ 15
Schornstein IPA 355ml	R\$ 15
Schornstein Belgian 355ml	R\$ 15
Schornstein Lager 355ml	R\$ 15
Schornstein Witbier 500ml	R\$ 27

BEVERAGES

Mineral Water	R\$ 6
Sparkling Water	R\$ 6
Fresh Juice	R\$ 9
Canned Sodas	R\$ 7
Energy Drink	R\$ 20
Nespresso Coffee	R\$ 6
Capuccino	R\$ 12
Caffé Latte	R\$ 8
Hot Chocolate	R\$ 8
Hot or Iced Tea	R\$ 6

APÉRITIFS & DIGESTIFS

Bailey's	R\$ 25
Amarula	R\$ 25
Cointreau	R\$ 20
Steinhaeger Doble W	R\$ 18

KAIS Ø CLASSICS

Negroni	R\$ 30
Aperol Spritz	R\$ 29
Mojito	R\$ 25
Kais' Caipirinha	R\$ 21

KAIS Ø COCKTAILS

Caipirosca (Smirnoff) (Made with Smirnoff vodka, sugar and choice of fruit – limes, strawberries or kiwi)	R\$ 27
Caipirosca (Absolut) (Made with Absolut vodka, sugar and choice of fruit – limes, strawberries or kiwi)	R\$ 30
Sakerinha (Made with Jun Daiti sake, sugar and choice of fruit – limes, strawberries or kiwi)	R\$ 27
Piña Colada (Bacardi rum, pineapple juice, coconut milk, condensed milk and chocolate syrup)	R\$ 25
Surf'n'Turf (Bacardi and Malibu rums, lime juice, salted caramel and melon)	R\$ 29

G&T

Gin & Tonic – Gordon's (Gordon's gin, tonic water, lemon and rosemary)	R\$ 27
Gin & Tonic - Tanqueray (Tanqueray gin, tonic water, lemon and rosemary)	R\$ 29
Red Gin (Gordon's gin, tonic water, hibiscus infusion, orange and cinnamon sticks)	R\$ 29
Apple Tonic (Gordon's gin, tonic water, fuji apples, and cinnamon sticks)	R\$ 29
Tropical Gin (Tanqueray gin, tangerine syrup, passion fruit, Tropical Red Bull, lemon, star anise and juniper berries)	R\$ 43
Monkey 47 (Monkey 47 gin, tonic water and grapefruit)	R\$ 49
Made in limited and numbered batches in Germany's black forest, Monkey 47 is unfiltered, and made with 47 different botanicals. It has floral notes, with strong citrus presence on the nose and spiced touches.	
GINTA Classic Gin & Tonic (Ready to drink, made with gin, lemon, lime, tangerine and tonic water)	R\$ 25
GINTA Berries Gin & Tonic (Ready to drink, made with gin, tonic, pomegranate, açai, strawberry, blackberries and cranberries)	R\$ 25
GINTA Ginger Gin & Tonic (Ready to drink, made with gin, tonic, ginger and honey)	R\$ 25

WHISKY & BOURBON

Johnny Walker Red Label 8yrs	R\$ 25
Johnny Walker Black Label 12yrs	R\$ 29
Johnny Walker Green Label 15yrs	R\$ 39
Chivas Regal 12yrs	R\$ 25
Jack Daniel's	R\$ 29
Wild Turkey	R\$ 29

VODKA & TEQUILA & CACHAÇA

Smirnoff Vodka	R\$ 21
Absolut Vodka	R\$ 25
Ciroc Vodka	R\$ 25
Grey Goose Vodka	R\$ 29
Stolichinaya Vodka	R\$ 25
Tequila Patron	R\$ 29
José Cuervo Oro Tequila	R\$ 25
Premium Brazilian Cachaça	R\$ 29