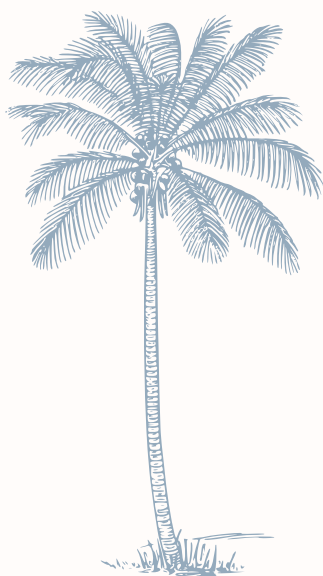


# K08 Club

## ENTREE

<b>BEEF CARPACCIO</b> with caper sauce, Dijon mustard, Parmesan, wild arugula, and balsamic reduction. Served with naturally fermented bread	<b>R\$80</b>
<b>ROASTED SAUSAGE</b> with provolone cheese accompanied by rosemary focaccia and dark mustard	<b>R\$98</b>
<b>RUSTIC POTATOES</b> with rosemary and basil mayonnaise	<b>R\$46</b>
<b>DUO OF BRUSCHETTAS</b> naturally fermented baguette with brie cheese and Sicilian lemon confit, smoked ricotta with Parma ham	<b>R\$89</b>
<b>COALHO CHEESE</b> with sugarcane molasses and cashew nuts	<b>R\$51</b>



<b>SALMON TARTARE</b> with wasabi foam Served with nachos	<b>R\$89</b>
<b>TAPIOCA CUBES</b> with chili jam	<b>R\$54</b>
<b>CHEESE BOARD</b> brie cheese with honey and nuts, pesto tomatoes, prosciutto, sour cream, and seasoned olives. Served with rosemary focaccia	<b>R\$96</b>
<b>SMOKED SALMON CARPACCIO</b> with chili jam and truffle oil. Served with focaccia toast	<b>R\$96</b>
<b>CRAB STUFFED SHELL</b> with dendê farofa and biquinho pepper	<b>R\$52</b>
<b>CODFISH BALLS</b> with black olive aioli and house pepper sauce	<b>R\$76</b>

<b>SEASONED NACHOS</b> with a blend of spices and Parmesan. Served with house-made guacamole and sour cream	<b>R\$61</b>
<b>PERUVIAN CEVICHE</b> served in a fresh coconut with roasted corn and sweet potato chips	<b>R\$82</b>
<b>CREAMY BURRATA</b> with herb-infused confit cherry tomatoes and Parma ham, accompanied by rosemary focaccia toast	<b>R\$92</b>

## TO SHARE

<b>MIGNON PLATTER</b> sautéed fillet mignon strips with caramelized onions, accompanied by coalho cheese, rustic potatoes, crunchy garlic farofa, and homemade barbecue sauce	<b>R\$244</b>
<b>GRILLED PIRARUCU PORTION</b> seasoned with lemon pepper, served with roasted potatoes with rosemary and chimichurri sauce	<b>R\$210</b>
<b>LARGE SHRIMP PLATE</b> (10 pieces) cooked in white wine, accompanied by chili jelly and herb lemon sauce	<b>R\$320</b>
<b>LAND AND SEA SHRIMP</b> medium sized grilled shrimp with bacon cubes, dendê farofa, and sweet chili sauce	<b>R\$142</b>
<b>SEAFOOD PLATTER</b> large shrimp, medium shrimp, pirarucu cubes, grilled octopus tentacles served with saffron rice, garlic dendê farofa, and vinaigrette sauce	<b>R\$480</b>
<b>FILLET MIGNON STRIPS</b> gratinated with gorgonzola sauce served with toast	<b>R\$128</b>



## MAINS

**GRILLED OCTOPUS** with crispy garlic and slices of heart of palm sautéed in butter with a slightly spicy roasted pepper sauce. **R\$136**

**SEAFOOD TRIO** large shrimp, octopus, and white fish grilled in white wine and herbs served with mashed Baroa potato, saffron rice with leeks, almonds, and a hint of ginger **R\$146**

**GRILLED PICANHA** served with stuffed asterix potatoes filled with original Catupiry cheese, mozzarella, crispy bacon, and chimichurri sauce **R\$148**

## SALADS

**SEAFOOD SALAD** mix of organic greens, cherry tomatoes, pickled red onions, grated carrots, capers, Parmesan, slices of smoked salmon, mustard & honey dressing, and savory granola **R\$78**

**HAWAIIAN CHICKEN SALAD** mix of organic greens, grilled pineapple, cherry tomatoes, pickled red onions, grated carrots, chicken strips, savory granola, and mustard & honey dressing **R\$68**

**CAESAR K08 SALAD** mix of greens, Caesar dressing, Parmesan, croutons, and grilled shrimp **R\$79**



## SANDWICHES

**BLT** Brioche bun, 180g blend patty, prato cheese, crispy bacon, lettuce, and tomato. Served with rustic potatoes and house-made mayonnaise **R\$78**

**KIDS** Brioche bun, 100g blend patty, and prato cheese. Served with rustic potatoes and house-made mayonnaise **R\$70**

**BBQ BURGER** Brioche bun, 180g blend patty, prato cheese, grilled onions, homemade barbecue sauce. Served with rustic potatoes and house-made mayonnaise **R\$78**

**WRAP ROLL EBI** Wheat tortilla, spicy grilled shrimp with hondashi mayonnaise and iceberg lettuce. Served with sauce and nachos **R\$78**

**TEAHUPO'O** Slices of smoked salmon, pesto sauce, sour cream, and arugula, served in rosemary focaccia **R\$78**

## QUESADILLAS

Wheat tortilla, cheese, and your choice of protein. All quesadillas come with house-made guacamole and sour cream sauce

<b>FILLET MIGNON</b>	<b>R\$88</b>
<b>SHRIMP</b>	<b>R\$92</b>
<b>MIXED MUSHROOMS</b>	<b>R\$72</b>
<b>CHICKEN</b>	<b>R\$72</b>
<b>SLOW COOKED BEEF RIBS</b>	<b>R\$88</b>

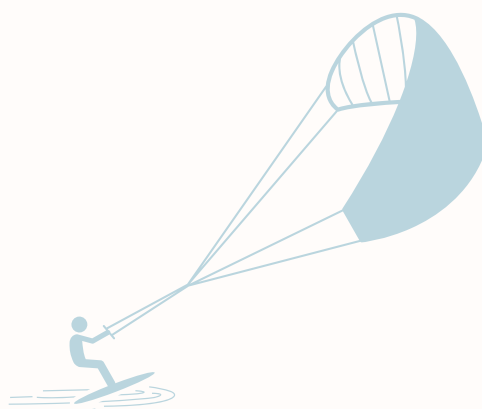
## PIZZAS

**MIGNON PIZZA** Homemade tomato sauce, mozzarella cheese, and fillet mignon strips **R\$118**

**SHRIMP PIZZA** Homemade tomato sauce, mozzarella cheese, shrimp, original Catupiry cheese, leeks, and walnuts **R\$126**

**VEGGIE PIZZA** Homemade tomato sauce, mozzarella cheese, grape tomatoes, buffalo mozzarella, and basil pesto sauce **R\$110**

**MARE PIZZA** Homemade tomato sauce, mozzarella cheese, salmon cubes, and cream cheese. Finished with sweet chili sauce and chives **R\$118**



## SOBREMESAS

<b>VANILLA ICE CREAM</b> with chocolate sauce	<b>R\$42</b>
<b>BROWNIE</b> with vanilla ice cream and dulce de leche , served in a hot pot	<b>R\$52</b>
<b>HELENA FROM THE CHEF</b> Vanilla ice cream, cocoa soil, truffled honey, Sicilian lemon confit, and a touch of Nutella	<b>R\$52</b>

## BACIO DI LATTE POPSICLE

Made with milk and fresh cream, these are crispy on the outside and creamy on the inside.

<b>PISTACHIO</b> Creamy pistachio with a crunchy white chocolate and pistachio coating.	<b>R\$27</b>
<b>FRAGOLA</b> Creamy pistachio with a crunchy white chocolate and pistachio coating.	<b>R\$27</b>
<b>BELGIAN CHOCOLATE</b> Creamy gelato with Belgian chocolate coating.	<b>R\$27</b>
<b>DULCE DE LECHE</b> Creamy dulce de leche gelato with a caramel shell.	<b>R\$27</b>
<b>LIMONE</b> Sicilian lemon water-based gelato. (Vegan)	<b>R\$27</b>
<b>GIANDUIA</b> Hazelnut chocolate gelato, covered with a chocolate shell and hazelnut pieces.	<b>R\$27</b>
<b>COCONUT</b> Coconut milk popsicle.	<b>R\$27</b>
<b>BACIO DI LATTE</b> Creamy milk gelato with cream and a crunchy Belgian chocolate coating.	<b>R\$27</b>
<b>WILD CHERRY</b> Gelato made with milk, vanilla, and Amarena cherries.	<b>R\$27</b>
<b>PASSION FRUIT CREAM</b> Passion fruit and milk gelato with a crunchy white chocolate coating.	<b>R\$27</b>

## POKES

**MAUI** Salmon cubes, pickled red onions, sunomono, edamame, mango, carrot, and cream cheese **R\$89**

**HANAIEI** Salmon cubes, sunomono, pickled red onions, carrot, pickled ginger, and wasabi peas **R\$89**

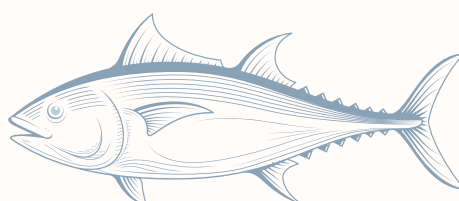
**HOOKIPA** Sunomono, pickled red onions, mango, edamame, carrot, wasabi peas, and ginger **R\$84**

**choose your base - Choose your sauce**

**JAPANESE RICE - SOY SAUCE SAUCE**

**QUINOA MIX - HAWAIIAN SAUCE**

**GREEN SALAD - TERIYAKI SAUCE**



## AÇAÍ BOWL

GLUTEN-FREE AND LACTOSE-FREE

	300ML	500ML	700ML
<b>TRADITIONAL</b>	<b>R\$ 26</b>	<b>R\$ 31</b>	<b>R\$ 34</b>
<b>ORGANIC</b>	<b>R\$ 28</b>	<b>R\$ 37</b>	<b>R\$ 40</b>

**SIDES:** Ground peanut candy, Powdered milk, Condensed milk, Granola, Flaxseed, Coconut chips, Chia seeds, Almonds, Strawberry, Banana, Honey, and Molasses.

## SMOOTHIES

GLUTEN-FREE AND LACTOSE-FREE

**SUNRISE** Banana, Passion Fruit,  
Mango, and Mint **R\$32**

**DRAGOON FRUIT** Banana,  
Strawberry, and Pink Pitaya **R\$32**

## BREAKFAST

**CHEF'S MIX** Cheese bread waffle,  
Minas cheese, and turkey breast.  
Served with sour cream **R\$58**

**TOASTED SANDWICH** Skinless sandwich  
bread, butter, ham, and prato cheese. **R\$28**

**AVOCADO TOAST** Italian bread, sour  
cream, avocado, poached egg, and  
crunchy seed topping. **R\$46**

**ORGANIC TAPIOCA** **R\$44**  
Choose up to 3 ingredients:

Cream cheese - Turkey breast - Bacon -  
Ham - Eggs - Cherry tomatoes - Minas  
cheese - Coalho cheese - yellow cheese  
- Mozzarella - Butter - Cream cheese

Banana, strawberry, honey, and dulce  
de leche



## COMBOS

**POSTINHO** Fruit salad, tapioca (3  
ingredients) or toasted sandwich, coconut  
water, and coffee **R\$78**

**PEDRA DA GÁVEA** Fruit salad, tapioca or  
toasted sandwich, scrambled eggs with bacon,  
coffee, coconut water, or orange juice **R\$84**

**SUPER K08** Fruit salad, tapioca or toasted  
sandwich, scrambled eggs, cheese bread waffle  
with red fruit jam or dulce de leche, coffee,  
coconut water, or orange juice **R\$98**

## SPECIAL JUICES

	300 ML	500 ML
<b>RED</b> Strawberry, watermelon, and coconut water	R\$20	R\$23
<b>VERDE</b> Kale, cucumber, ginger, apple, pineapple, mint, and orange	R\$22	R\$25
<b>SPECIAL*</b> Create your own juice with up to 3 ingredients.	R\$31	R\$36
<b>YELLOW</b> laranja, maracujá e manga	R\$22	R\$25
<b>LEMONGRASS</b> Lemon, pineapple, and lemongrass.	R\$22	R\$26
<b>COCOA HONEY</b> Cocoa honey and fruit of your choice.	R\$31	R\$36

\*Consumption of honey is not recommended for children under 3 years old.

## HOUSE SPECIAL JUICES



	300 ML	500 ML
RED GRAPE	R\$18	R\$23
ORANGE	R\$16	R\$21
WATERMELLON	R\$16	R\$21
PINAPPLE	R\$16	R\$18
PASSION FRUIT	R\$16	R\$21
LEMON JUICE	R\$16	R\$21
LIME JUICE	R\$14	R\$18
AÇAÍ JUICE	R\$20	R\$24
MANGO	R\$21	R\$24
FRUTA ADICIONAL	R\$7	

## DRINKS

MINERAL WATER	R\$9
SPARKLING WATER	R\$10
TONIC WATER	R\$10
COCONUT WATER	R\$10
SODA WATER	R\$11
VARIOUS TEAS	R\$10
RED BULL	R\$25
ITTS SERO JUICE	R\$25
SOFT DRINKS	R\$10

## COFFEE

ESPRESSO	R\$11
COFFE WITH MILK	R\$14
DOUBLE	R\$17
CAPPUCCINO	R\$19
ICED COFFEE	R\$22

We have options for plant-based milk. Talk to us for more information



## SUMMER DRINKS

<b>SONHO QUENTE</b> Jack Fire, tangerine juice, Tahiti lemon juice, ginger syrup, and sugar	R\$56
<b>MELZINHO DO AMOR</b> Jack Honey, passion fruit juice, ginger syrup, sugar, and soda.	R\$56
<b>DISCO VOADOR</b> Jack Apple, Sicilian lemon, green apple syrup, ginger syrup, and soda.	R\$56
<b>CAMINHO DO CÉU</b> Silver tequila, peach liqueur, purple grape, and sugar.	R\$56
<b>GARDENAL</b> Vodka, strawberry, Malibu, banana liqueur, and lemon	R\$56
<b>SEXO EM 1 HORA</b> Passion fruit, almond liqueur, amaretto, orange liqueur, and lemon.	R\$56
<b>VERDINHA</b> kiwi, gin e mint	R\$56
<b>MAMBA NEGRA</b> Premium cachaça, ruby plum, basil honey, and lemon	R\$56

## FRESH DRINKS



CAIPIVODKA ABSOLUT	R\$47
CAIPIRINHA RESERVA	R\$36
CAIPIRINHA	R\$35
CAIPIVODKA SMIRNOFF	R\$41
CAIPVODKA GREY GOOSE	R\$49
CAIPSAQUE	R\$38
APEROL	R\$47
SEX ON THE BEACH	R\$47
MARGARITA	R\$49

## SPECIAL DRINKS

K08 SUMMER MULE	R\$54
LA VIE EM ROSE	R\$54
JACK VANILLA	R\$54
NEGRONI	R\$49
MOJITO	R\$47
MARAMBAIA	R\$54
PITAYA	R\$54
K08	R\$53
GUARATIBA	R\$54
<b>MOCKTAILS</b>	<b>R\$36</b>
choose a drink from our menu	

## COCKTAILS WITH RED BULL

MELANCITA	R\$56
TROPICAL GIN	R\$56
HULK'S DRINK	R\$56
SIXTY-SEVEN	R\$56

## SHOTS

TEQUILA GOLD & SILVER	R\$33
RED LABEL	R\$35
BLACK LABEL	R\$52
LIQUOR	R\$46
VODKA	R\$32
VODKA IMPORTED	R\$44
RUM	R\$34
BALLENA	R\$46
DON LUIS DOULCE DE LECHE	R\$36
LIQUOR	
CACHAÇA PAU BRASIL, UMBARUNA,	R\$40
5 MADEIRAS	
MALIBU	R\$33
BANANINHA	R\$24



## COMBOS

ALL COMBOS COME WITH 7 RED BULLS OR 7 ITTS  
SERO JUICE

ABSOLUT + Seasonal fruits	R\$900
GREY GOOSE + Seasonal fruits	R\$950
GIN BOMBAY+ Seasonal fruits	R\$940
TANQUERAY + Seasonal fruits	R\$950
GIN FOLIVORA+ Seasonal fruits	R\$790
VODKA SMIRNOFF + Seasonal fruits	R\$740
RED LABEL	R\$870
BUCHANAN'S	R\$950
JACK DANIELS	R\$940
BLACK LABEL	R\$960
GREEN LABEL	R\$1500
GOLD LABEL	R\$1190
BLUE LABEL	R\$2.300
ROYAL SALUTE	R\$2.500

INCLUDED: 500G OF COCONUT WATER ICE FOR  
WHISKEY COMBOS.

## BOTTLES

LIQUOR 43	R\$590
TEQUILA GOLD & SILVER	R\$600
BANANINHA	R\$330
CAMPARI	R\$330
LIQUOR DON LUIS DOCE DE LEITE	R\$360
LIQUOR BALLENA	R\$560

## ROSE WINE

ABRIGITE (FRA)	R\$176
PISCINE (FRA)	R\$218
HORIZONTE MALBEC ROSE (ARG)	R\$218
PUNTO CERO SYRAH (ARG)	R\$165
VILA TRAVIGNOLE ROSE (ITA)	R\$160
DON JORDÃO (POR)	R\$153



## WHITE WINE

BLANC DE BLANCS (FRA)	R\$189
LA MARCHESINA PINOT GRIGIO (ITA)	R\$158
LATITUD 33 CHARDONNAY (ITA)	R\$156
AFRICAN HERITAGE CHENIN BLANC (AFR)	R\$176
ICHANKA LA RIOJA (ARG)	R\$146
HORIZONTE CHARDONNAY E TORRENTES (ARG)	R\$156
VINHO VERDE COMPROMISSO (POR)	R\$189
TERRE PESSERI IZOLIA (ITA)	R\$156
SINO GRANDE (POR)	R\$163
GELSO BIANCO FIANO PUGLIA (ITA)	R\$223
VILLA TRAVIGNOLI GAVIGNANO (TOSCANA) CHARDONNAY SAUVIGNON BLANC	R\$165
CASA LUNARDI PINOT GRIGIO VENETO (ITA)	R\$165
ORVIETO CLASSICO CAMPO DELLA FIERA DOC UMBRIA	R\$165
LÓS LAGOS CHARDONNAY	R\$163

## RED WINE

RESERVA LOS LAGOS CAMERNÉRÈ (CHI)	R\$160
HORIZONTE MALBEC E BONARDA (ARG)	R\$168
LA MARCHESINA PRIMITIVO TARANTINO (ITA)	R\$149

## CHAMPAGNE

VEUVE Cliquot Brut (FRA)	R\$770
VEUVE Cliquot Rose (FRA)	R\$850
CHANDON Moet Imperial (FRA)	R\$770
CHANDON Moet Ice Imperial (FRA)	R\$770
DON PERIGNON (FRA)	R\$3.100

## BEER

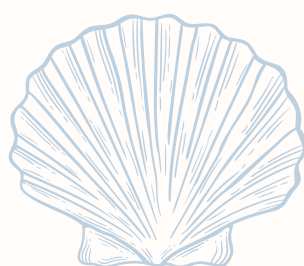
CORONA	R\$24
CORONA ZERO	R\$22
BECKS	R\$21
STELLA	R\$21
STELLA LOW GLUTEN	R\$22
HOERGARDEN	R\$25
BUDWAISER	R\$20
COLORADO RIBERÃO	R\$30
COLORADO APPIA	R\$35
COLORADO CAUIM	R\$32
SKOL CAN	R\$15
ANTARTICA CAN	R\$15
BRAHMA 0 CAN	R\$15

## CLERICOT

<b>FRUITS JAR</b>	<b>R\$86</b>
Citrus fruits, Doméc, fine liqueur, grenadine, Italian soda, and mint	
<b>COCONUT WATER JAR</b>	<b>R\$42</b>
<b>COCONUT WATER ICE (500G)</b>	<b>R\$32</b>

## SPARKLING WINE

CHANDON Baby Brut 187ML (BRA)	R\$68
CHANDON Baby Rosé 187ML (BRA)	R\$68
CHANDON Brut Reserva (BRA)	R\$280
CHANDON Passion Rose (BRA)	R\$300
CHANDON Brut Rose (BRA)	R\$290
NUA BRANCO (ITA)	R\$220
NUA ROSÉ (ITA)	R\$240
LUMEN BRUT (BRA)	R\$320
LUMEN ROSE (BRA)	R\$340



It was a time in life where sand, sea, the presence of friends, the unity of our families, and a Globo biscuit were all we needed. In a mystical simplicity, so intoxicating just to reminisce about, tightening our bonds till this day.

Then, when kiteboarding landed in Brazil in the early 2000s, the wind filled a space in our chests that was previously reserved only for the waves. Nature, geography, and maybe a bit of divine intervention conspired, placing our spot in the most powerful wind corridor along the coastline, facing Postinho's slab and Tijucas Islands, under the Gávea Rock, at the most delightful stretch of our neighborhood.

It was time to give our roots some fruit. To establish our second home. For those who rightly felt like nothing was missing (and indeed, nothing was), and that happiness was enough, we revere them with 'everything'.

K08 was the most sincere way to keep memories alive and preserve our beach culture with the support and structure that passing years demanded. Organically, we brought together different generations and kept our youthful spirit alive.

A kiosk that represents who we are, where we are, and how we wish to proceed. K08 couldn't be what it is if not in this sacred place where you stand now. Enjoy the small-big moments and savor life as it deserves.

Welcome to K08

