

Vila K

COZINHA NATIVA



Vila Katango



In the old days, when it was simply a fishing village here and everything that the natives consumed came from bartering, and daily fishing was exchanged for other products that were not found in these lands. The fresh fish were traded for manioc flour, coming from the mountain region, as well as cheeses and dried meat, produced in the surrounding regions.

From this time when the wind flowed freely through the cashew and carnauba trees, without the resistance of building walls that arrived later, the native cuisine remains alive. In order to maintain the essence of this Jericoacoara, which today is diluted with many cultures that have come to live within the dunes here, we did a thorough search in the memories of those who have roots along this coast.

From family memories, we've brought to our menu the foods, flavors and methods in cooking. These are authentic recipes that lend gastronomic techniques to rediscover those original dishes - prepared with the freshest ingredients that our neighbor, the splendid Atlantic Ocean, has to offer us and with some delicacies from the mangrove and surrounding fields.

The following pages are an invitation to a tasty walk through the history of our Jeri.

Vila K

COZINHA NATIVA

our ingredients come:



from the mangrove

Where the terrestrial and marine environments meet. That's where our crab comes from, caught by natives who still make their livelihood with this practice.



from the farm

What does not come from the sea, we seek in the surrounding gardens and farms, valuing the local ingredients and the small producers of the region.



from the deep sea

Fisherman boats returning from the sea bring shrimps of various kinds and a range of red fish, as well as sea bass and tuna.

to whet your appetite

crab claws

R\$ 49

The succulent crab legs are deliciously covered with panko flour, teriyaki cajuína sauce, which is a drink handcrafted from the cashew pulp, a very nutritious fruit, being an extensive source of proteins and minerals important for the body.

from the farm

curd cheese parea

R\$ 41

Typical of these lands, the sealed rennet cheese comes straight from the farm. To accompany, delicate slices of artisan bread with a spicy touch of umbu jam.

caprese salad northeastern style

R\$ 39

Tomatoes, leaves and basil pesto, all grown in the Serra da Meruoca, we add the local cheese, brought from a farm close to the village.

arugula salad

R\$ 39

The most tasty leaves from our neighbors make up a light and refreshing salad with curd cheese from the farm and flavor from the black olives.

from the deep sea

seafood carpaccio

R\$ 53

Thinly sliced slices of octopus and fish from our coast, marinated in olive oil with black pepper, lemon and a scent of coriander. To compose, we bake colorful artisan bread daily.

tuna tartare

R\$ 59

Fresh fish from our deep sea is cut into cubes and seasoned with red onion, capers, olives and a drizzle of pepper oil. To top it off, mango and the crunchy texture of the parmesan.

tapioca veiled shrimp

R\$ 56

At our fishermen's table, fish is always (well) accompanied by tapioca. For this reason the native habit has inspired our breaded shrimp in tapioca flour and freshly grated coconut and goldened in an oil extracted from the cotton plant. This is something purely from Ceará!

land and sea salad

R\$ 57

Green leaves, cherry tomatoes, and fresh cucumbers brought from Serra da Meruoca, accompanied by grilled shrimp, which were caught right here on our coast. Served together with quinoa, crunchy almonds, and mint.

octopus salad

R\$ 56

With arugula, sauteed potatoes, cherry tomatoes in a balsamic vinegar reduction and sesame.

to savor at your own pace

from the farm

filet mignon

R\$ 79

Cured served with a rustic red wine sauce, with cream rice and chestnut plus roasted pumpkin with cashew honey.

chicken

R\$ 54

Grilled chicken breasts and sweet potatoes native to our region, well accompanied by a salad in aioli sauce.

bolognese pasta

R\$ 54

Bolognese pasta as defined by nonna Mirella's traditional recipe.

vegetable risotto

R\$ 57

Enriched with zucchini, eggplant, roasted tomatoes and onions, brought from the mountains, and the sealed rennet cheese from our region.

sun-dried meat

R\$ 134

A famous dish from the backcountry, our version of the sun-dried meat joins roasted filet mignon with red onion and butter of the earth. They invite you for a walk through the culture here with the fried cassava, rice, and green beans with curd cheese.

To share for two people.

from the deep sea

fish moqueado

R\$ 79

File of fresh sea bass from each day, wrapped in cabbage leaf and sealed, the fish receives cashew sauce and pearly sago plus an amazing tropeiro bean with salted shrimp, rapadura and cashew nut.

seared tuna

R\$ 79

From the depths of our coast comes this red-fleshed fish. Covered in the sesame, the pink interior tuna contrast with the color of the mango and the brazed vegetables.

octopus in olive oil

R\$ 84

A native of the waters here, the octopus is slowly cooked in a seafood olive oil with a touch of fried garlic, herbs and tomatoes. Set on a bed of creamy rice, it is sprinkled with cashews from Ceará.

lobster R\$ 112

Lobster, caught in the sea out in front of us, is delicately grilled and served with our home-grown sweet potato puree and grilled vegetables.

to the sea R\$ 84

Hard-boiled pasta accompanied by tuna, shrimp, octopus and tomato. Simple and delicious.

seafood risotto R\$ 87

Irresistible combination of flavors from this coast, with tuna, shrimp, octopus and tomato.

Linguine • shrimp • moqueca R\$ 89

A fusion of flavours characterizes this dish: al dente linguine with a delicious moqueca sauce, fresh and local prawns, marinated and grilled, complementing each other perfectly.

fish and shrimp moqueca R\$ 134

Fish fillet of the day and fresh prawns sauteed in palm oil and chilli colorful, the taste of pepper, onion and green-smell. As tradition dictates, it is served with rice and a rich pirão made from the broth of the moqueca itself.

grilled seafood R\$ 184

shrimp, octopus, lobster, fish fillet: a rich, fresh composition of what the sea offers us. Once grilled, they are drizzled with melted, herb butter and served with coconut rice and our riches of the earth, vegetables and fruits.

To share for two people.

classic

Tropical salad R\$ 42

Fresh lettuce and arugula leaves, grown by local producers, with tomato, pineapple and mango.

Fish with herbs R\$ 79

Fillet of the freshest fish of the day drizzled with herb sauce. Served with risotto with a lemon citrus touch.

Shrimp Bobó R\$ 84

Traditional Brazilian dish with prawns soaked in manioc cream, coconut milk and palm oil. Served with coconut rice and banana farofa.

Shrimp risotto R\$ 84

Prepared with arboreal rice, shrimp, coconut milk, tomatoes and, as a finishing touch, adjuma chili pepper for a light scent.

accompaniments

whether from the land, mangrove or sea

white rice	R\$ 18
rice brown rice, coconut rice or rice with broccoli.	R\$ 22
french fries	R\$ 28
beans	R\$ 17
roasted manioc flour	R\$ 15
grilled or boiled vegetables	R\$ 25
mashed potatoes	R\$ 21
quinoa	R\$ 22

*other extras and changes will be charged separately.

for the kids

filet-mignon	R\$ 46
Meat of beef with white rice, beans and chips.	
grilled chicken	R\$ 39
Chicken breast accompanied by spaghetti in butter.	
fish	R\$ 46
Breaded fish fillet served with mashed potatoes and white rice.	
children's pasta	R\$ 36
The child chooses the pasta to eat with a red or white sauce.	

to sweeten up life

handmade ice cream

R\$ 21

Made by us, with fresh ingredients from our countryside. Each day a different syrup decorates this explosion of the sweetest flavors from the northeast.

northeastern romeo and juliet

R\$ 33

The cheese comes in the form of an ice cream and the guava as a soft syrup. The accent from Ceará comes from the cake of macaxeira served warm. Irresistibly Northeastern.

crushed brulee

R\$ 32

Delicious fresh coconut cream, goldened in the oven and wrapped in a sugar crust.

cocoa mousse

R\$ 33

Made with 100% cocoa plus almonds and caramel syrup.

Vila K

COZINHA NATIVA

*Cork fee R\$ 45.

Availability of some ingredients are subject to season and region.

The restaurant is open from 12:00 p.m. until 10:00 p.m.

The bar is open from 10:30 a.m. until 11:00 p.m.

The payment of the 10% service fee is optional.

