



By
LUIZ FILIPE
SOUZA

WELCOME TO THE TERRAÇO Y

HERE, EVERY SMALL BITE IS A STORY I WANT TO
SHARE WITH YOU.

INSPIRED BY THE BEAUTY OF THE WATERFALLS AND
THE RICH DIVERSITY OF FLAVORS THAT BRAZIL HAS
TO OFFER, I PRESENT AUTHENTIC COMBINATIONS
THAT EXPLORE THE BEST OF BRAZILIAN CUISINE IN
A LIGHT, ELEGANT, AND DELICIOUS WAY.

CHEERS!



HOTEL DAS
CATARATAS
A BELMOND HOTEL
IGUAÇU FALLS

Some dishes and drinks may contain one or more allergens as designated by Brazilian legislation: ANVISA RDC 727/2022.

DESIGNATED ALLERGENS AND INGREDIENTS:

(1) Gluten* (2) Milk (3) Tree Nuts** (4) Soy (5) Peanuts (6) Eggs (7) Fish (8) Crustaceans (9) Latex

* Found in wheat, rye, barley, oats, and their hybridized strains.

** Almonds, hazelnuts, cashews, Brazil nuts, macadamias, walnuts, pecans, pistachios, pine nuts.

ALLERGY NOTICE:

We do not operate a dedicated allergen-free kitchen; therefore, our dishes may contain traces. If you have any dietary restrictions, please inform our team before placing your order. Our restaurants and bars use seasonal, and whenever possible, organic products (fish, meat, vegetables, dairy, among others), mostly sourced from local suppliers. We strive and commit to maintaining and fostering sustainable practices. Our coffee and tea are eco-certified. Our suppliers are committed to sustainability as well.

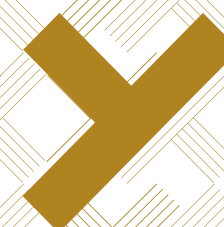
(VG) denotes vegetarian options

The sale, offering, delivery and permission to consume alcoholic beverages—whether free or not—to individuals under 18 years of age is strictly prohibited. Law 6135 of January 5, 2012, and Article 243 of Federal Law 8069 of July 13, 1990.

"IF YOU DRINK, DO NOT DRIVE."

All prices are in Brazilian Reais (BRL) and are subject to a 10% service charge / PROCON 45.1512

OLD FASHIONED



EXCLUSIVE COCKTAILS

CAJU APEROL FRITZ	85
Aperol, sparkling cashew juice with Cajuína reduction	
MEXIRICA MILK PUNCH WITH SWEET PEPPER	85
Clarified milk, tangerine juice, sweet pepper, bell pepper infusion	
MELIPONA HONEY TWIST	85
Cachaça, lime, Melipona honey	
GUAYABA BELLINI	85
Guava purée, sparkling wine	
CLERICOT WITH NATIVE FRUITS	85
Assorted native fruits, Pinot Grigio, sparkling water	
SEX ON THE FALLS ⁽¹⁾	85
Physalis, cherries, jabuticaba liqueur, vodka	

MOCKTAILS

CAJUÍNA OIL, LIME & ARUGULA ^(3,4,5)	55
Cajuína, fresh lime juice, arugula-infused oil	
CARBONATED TERERÉ ⁽¹⁾	55
Yerba mate, pineapple juice, native orange essence	
NAKED CAIPIRINHA	55
Coconut water, key lime, yuzu-infused ice	
PITANGA TONIC ⁽¹⁾	55
Pitanga extract, tonic water, stingless bee honey	

SAKES

YAUEMON HONJOZO KANZUKURI	90
Fukushima / Traditional, Extra Dry	
YAUEMON JUNMAI KARAKUCHI	130
Fukushima / Traditional, Very Dry	
YAUEMON DAIGINJO KARAKUCHI	160
Fukushima / Super Premium, Dry	

ESPUMANTES NACIONAIS

HOTEL DAS CATARATAS BRUT	60 / 220
Vale dos Vinhedos / Chardonnay and Pinot Noir	
CASA VALDUGA 130 BLANC DE NOIR BRUT	140 / 495
Vale dos Vinhedos / Pinot Noir	
DEZEM EXTRUS BRUT	65 / 230
Toledo / Chardonnay and Pinot Noir	

PROSECCO

VALDOBBIADENE BOSCO DI GICA BRUT	160 / 620
Veneto, Italy / Glera and Chardonnay	

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL BRUT	152 / 920
Épernay / Pinot Noir, Pinot Meunier and Chardonnay	
MOËT & CHANDON IMPERIAL BRUT-ROSÉ	250 / 1.190
Épernay / Pinot Noir, Pinot Meunier and Chardonnay	
RUINART BLANC DE BLANCS BRUT	380 / 1.980
Reims / Chardonnay	
DOM PÉRIGNON VINTAGE BRUT 2012	880 / 3.450
Épernay / Chardonnay and Pinot Noir (upon request)	
DOM PÉRIGNON VINTAGE BRUT 2013	880 / 3.450
Épernay / Chardonnay and Pinot Noir (upon request)	

CAVA

PERELADA BRUT RESERVA	120 / 480
Catalunha, Espanha / Macabeo, Xarel-lo and Parellada	
GEISSE BRUT D.O.	90 / 430
Altos Pinto Bandeira, Brasil / Chardonnay and Pinot Noir	



TEAS & INFUSIONS

COCONUT & MANGO SUPREME	50
Dried coconut flakes, mango pieces, herbal tea blend	
ROOIBOS WITH FLOWERS & AÇAÍ	50
Rooibos tea, dried flowers, açaí powder	
GREEN TEA WITH AMAZONIAN SPICES	50
Green tea leaves, Amazonian spices	
BLACK TEA & NATIVE ORANGE	50
Black tea leaves, native orange peel	

BITES

OYSTERS WITH GUAVA GRANITA, PINK PEPPER, AND CORIANDER ^(4,7,8)	(upon request) 120
Fresh oysters topped with frozen guava, pink pepper and fresh coriander	
RIO NEGRO CAVIAR WITH TAPIOCA BLINIS ^(2,4,5,6,7)	1.250
Delicate caviar from the Rio Negro region served on tapioca pancakes	
GOLDEN CASSAVA ^(VG) ^(1,2,4,5)	70
Crispy fried cassava, spicy yogurt sauce and fresh watercress	
ATLANTIC FOREST TEMPURA ^(VG) ^(1,4,6,7,8)	70
Atlantic Forest leaves tempura with cupuaçu tentsuyu sauce	
GREEN BEAN HUMMUS ^(VG) ^(1,3,4,5,6)	70
Creamy green beans spread with crunchy tapioca and pistachios	
HEARTS OF PALM PASTRY ^(VG) ^(1,2,4)	70
Crispy hearts of palm pastries served with brazillian vinaigrette	
CASHEW CEVICHE ^(VG) ^(1,4,5)	85
Vegan cashew ceviche with fresh herbs and citrus fruits	
MOQUECA & CRAB CROQUETTE ^(1,4,6,7,8)	95
Savory fritters infused with moqueca flavors and crab meat	
BLUEFIN AND CASSAVA FRITTERS ^(1,2,4,5,6,7)	120
Crispy cassava fritters served with bluefin tuna tartare	
BRAZILIAN NUTS ^(VG) ^(1,3,5,9)	35
Pará, cashew and baru nuts with a smoked turmeric and pink pepper seasoning	
SALUMERIA ^(2,4)	95
Cured meats and Brazilian preserves selection	
CHEESES AND HONEY ^(VG) ^(2,6)	90
Variety of Brazilian cheeses served with native bee honey	
LIGHT EATS	
SUN-DRIED BEEF CARPACCIO ^(1,2,4,6)	120
Thin slices of cured beef with Cipriani sauce and fresh arugula	
NATIVE LEAFS SALAD ^(1,3,4,9)	75
Native greens with missô and cupuaçu sauce	
Y CLUB SAND ^(1,2,4,6)	120
Cassava bread, bacon, egg, tomato, lettuce, smoked turkey breast, coriander mayo	