MUSA

ENGLISH

WE LOVE TO MAKE COFFEE

Espresso	12
Long Black	13
Macchiato	16
Latte	19
Flat White	22
Cappuccino	19
Café v60	22
Supercoffee	25
Tumeric Latte	24
Iced Long Black	14
Iced Latte	20
Affogato	24
Chai Latte	22

WE LOVE MATCHA <3

Matcha Latte 22
hot matcha drink with steamed milk

Iced Matcha 22
milk, ice and matcha

Strawberry Matcha 24
strawberry monin, milk and matcha

Matcha Jamaica 24
strawberry monin, orange juice and matcha

JUICES

Clean Detox 28
kale, pineapple, pear, lemon, mint and ginger

Orange Tan 25
orange, carrot, turmeric, apple and ginger

Watermelon Refresh 25
watermelon, strawberry, lemon and mint

Our collagen protein contains 21g of protein.

SUPER SMOOTHIES

Green Matcha 37
matcha, banana, spirulina, dates, almond butter and coconut water

Berry Heaven 39
blueberry, banana, Selvs collagen protein, dates, almond butter and coconut water

Tropical Glow 38
mango, passion fruit, pineapple, dates, maca powder, bee pollen and coconut water

Magnetic Pink 38
pink pitaya, banana, dates, Selvs collagen protein, maca powder, almond butter and coconut water

Protein Smoothie 39
plant-based milk, banana, cocoa powder, Selvs chocolate collagen protein and peanut butter

Liquid Motivation 38
plant-based milk, banana, supercoffee, maca powder and dates

Açaí Delight 44
açaí, peanut butter and coconut water

EXTRAS

+ Selvs neutral collagen 13
+ Selvs chocolate collagen 16
+ maca powder 8
+ supercoffee 15
+ bee pollen 9
+ Navelã hazelnut cream 14
+ almond butter 8
+ spirulina 6
+ Your beverage in a MUSA can 5,50

All our beverages are served with Naveia plant-based milk. If you prefer dairy milk, please inform our staff.

BRUNCH

8am — 1:30pm

Musa Couscous 40
brazilian couscuz with slow cooked meet, minas cheese and requeijão

Traditional Couscous 38
plain couscous topped with butter and requeijão, served with scrambled eggs

Breakfast Plate 52
sourdough bread with butter, served with royale ham slices, emmental cheese, tomatoes, pickles and homemade jam

Toasted Sandwich
sourdough bread
- royale ham, requeijão and emmental cheese 49
- mushrooms, requeijão and emmental cheese 49
- parma ham, requeijão and emmental cheese 53

Banana Pancakes 48
banana pancakes with Navelã hazelnut cream, MUSA almond butter, walnuts and honey

Musa Scramble 28
signature scramble eggs with grana padano

Omelette with Emmental Cheese
- ham 49
- mushrooms 49
- bacon 49
- parma ham 52

Avocado Toast 42
toasted sourdough bread with butter, avocado, chives and goat cheese
+ add your extras

EXTRAS
+ mollet egg 12
+ emmental cheese 12
+ bacon 12
+ ham 18
+ parma ram 24
+ mushrooms 10
+ honey 7
+ homemade jam 7
+ requeijão 7
+ sourdough bread 8
+ Navelã hazelnut cream 14

ALL DAY MENU

Pão de Queijo 24
cheese bread, portion with 6 units

Bukit Chia Pudding 39
chia pudding with coconut milk, pitaya puree and mango puree, honey on the side

Fruit Salad 35
with coconut yogurt, MUSA granola and honey

Açaí Bowl 45
with banana, chia, mango, and MUSA granola
+ peanut butter 5

Chunky Monkey Bowl 39
banana, peanut butter, dates, MUSA granola, cocoa nibs and plant-based milk

VEGETARIAN
CONTAINS LACTOSE
CONTAINS GLUTEN

LUNCH/DINNER

1:30pm — 8pm

ENTRÉES

Musa Sashimi 59
5 tuna sashimi slices with homemade oyster sauce, ginger, and sicilian lemon zest

Guacamole 46
with corn chips

Steak Tartare 69
beef tartare with worcestershire sauce, capers, red onion, pickles, dijon mustard and stracciatella. served with open pastry

Truffle Fries 55
fries with truffle oil and grana padano

Mushroom Pastel 29
mushroom, goat cheese, pesto sauce with chestnuts
3 units

SALAD BOWL

Musa Salad 45
romaine lettuce, pear, gorgonzola, apricot jam, walnuts, and grana padano

Caesar Salad 42
romaine lettuce, cherry tomatoes, avocado, ranch dressing, croutons, bacon and grana padano

EXTRAS

+ chicken 7
+ mollet egg 12
+ parma ham 24
+ mushrooms 24

MAINS

Mahi Mahi 89
served with beurre blanc sauce, green salad, and fries

Musa Cheeseburger 74
brioche bun, cheddar cheese, bacon, pickles, caramelized onion, house sauce and fries

Tuna Truffle Pasta 89
fresh pasta with olive oil, fresh cream, stracciatella, grana padano, truffle oil and tuna

Musa Pasta 82
fresh pasta with olive oil, garlic, grana padano, fresh cream and bacon
+ substitute with mushrooms 54

Musa Poke
japanese rice, tuna, cream cheese, cherry tomatoes, wasabi peas, avocado, mango, red onion and shoyu sauce
+ substitute with mushrooms

DESSERTS

Coconut Pie with Dulce de Leche 24
crunchy base and creamy dulce de leche filling

Vanilla or Pistachio Ice Cream
1 scoop 15
2 scoops 24

Brownie with Brigadeiro Sauce by Isabela Akkari 29
gluten-free, lactose-free, polyol-free
sweetened with NANÉA

ISABELA AKKARI

CONTAINS LACTOSE · CONTAINS GLUTEN · VEGETARIAN

DRINKS

MUSA *refreshing with sweetness* 59
Smirnoff vodka, Licor 43, pineapple syrup,
lychee in syrup, whole yogurt

Boulevardier Coffee *intense and bold* 40
Woodford whisky infused with yellow bourbon coffee,
Cinzano rosso vermouth, Campari

Sunset *refreshing with sweetness* 38
Tanqueray London Dry gin, passion fruit and mango syrup, lemon juice,
ginger foam

MUSA Mule *signature classic* 41
Smirnoff vodka, lime, strawberry syrup, sparkling water,
ginger foam

Sunrise *intense and refreshing* 35
Cachaça, Aperol, lemon juice, sugar syrup,
Cointreau, Invernnia Domaine sparkling wine, ginger foam

Whiskey Sour *refreshing classic* 41
Woodford bourbon whisky, sugar syrup, lemon juice, albumin

Cocolada *refreshing with sweetness* 38
Bacardi Gold rum, Malibu, Frangelico liqueur, coconut syrup, coconut milk

Espresso Martini *classic* 49
Smirnoff vodka, espresso coffee, coffee liqueur, sugar syrup

Pornstar Martini *refreshing classic* 39
Smirnoff vodka, passion fruit pulp, pineapple syrup,
vanilla syrup

Aperol Spritz *refreshing* 43
Aperol, sparkling wine, sparkling water

Pink Lady *refreshing with sweetness* 45
Tanqueray Bossa Nova gin, strawberry syrup,
passion fruit syrup, Tahiti lime, albumin

Tanqueray BOSSA NOVA

Skinny B *light, refreshing and low calorie* 39
vodka grey goose, soda water and lemon

NANÉA
UM NOVO CONCEITO DE ADOÇAR
by ISABELA AKKARI

Our drinks can be sweetened with Nanéa,
(a blend created by Isabela Akkari made with IMO and stevia).
just ask one of our staff members.

DIAGEO

Prefer the classics? We've got them too!

WINES glass/bottle

Sparkling wine

Adolfo Lona Brut Rosé — Brasil	160
Innvernia Domaine — Brasil	45/160

Rose

Calaibug Rosé — Espanha	47/180
Innvernia Clarete — Brasil	45/170

Branco/White

Amaterra Sauvignon Blanc — Chile	46/160
Cacheuta Chardonnay — Argentina	38/160
Calaibug Macabeo — Espanha	170
Casa Mia Inzolia — Itália	180
The Stump Jump White — Austrália	58/350
Trumpeter Pinot Grigio — Argentina	230

Tinto/Red

Amaterra Carmenère — Chile	46/160
Destino Malbec — Argentina	45/150
Casa Mia Nero D'Avola DOC — Itália	170
The Stump Syrah — Austrália	58/330

Sangria *light and refreshing* 189
wine, fruit, and a a touch of citrus

INNVERNIA
VINÍCOLA - ESPÍRITO SANTO DO PINHAL - SP

ZAHIL
RIO DE JANEIRO

CAIPIRINHAS

Capirinha
national cachaça 35
lime
+ check available fruits

Caipvodka
national vodka 32
imported vodka 47
lime
+ check available fruits

SHOTS

Smirnoff	22
Absolut	30
Cîroc	36
Tanqueray Bossa Nova	30
Gin Tanqueray nº 10	62
Don Julio	30
Jameson	34
Black Label	34
Woodford	40
Buchanan's	39
Licor 43	40
Frangelico Liqueur	40

SOFT DRINKS

Still Water	12
Sparkling Water	12
Coconut Water (Can)	14
Fresh Coconut Water	15
Pepsi/Pepsi Zero	10
Guaraná/Guaraná Zero	10
Tonic Water/Tonic Water Zero	11
Red Bull	23
Red Bull Tropical	23
Red Bull Sugarfree	23
Red Bull Strawberry and Peach	23

BEERS

Corona Long Neck 330ml	19
Corona Cero Long Neck 330ml	19
Spaten Long Neck 330ml	16
Stella Long Neck 330ml	17
Stella Gluten-Free 330ml	19
Budweiser Long Neck 330ml	19

Alcoholic beverages may cause chemical dependency and, in excess, can lead to serious health problems. **Do not drink and drive.** The sale, offering, provision, delivery, or allowance of alcoholic beverages, even for free, to individuals under 18 (eighteen) years old is strictly prohibited.

Health Surveillance: 1746
Procon: 151 - Avenida Rio Branco, nº 25, Rio de Janeiro
Food Safety Hotline: 0800-282-0376
Consumer Defense: 0800-285-2121
Payment methods: Credit, Debit, Cash and Pix.
Optional 12% service charge.

Allergens may contain traces of:
Crustaceans, eggs, fish, peanuts, soy, milk from all mammals, almonds, hazelnuts, cashew nuts, Brazil nuts, macadamia nuts, walnuts, pecans, pistachios, sesame, bee pollen.