

**MUSA**

**ENGLISH**

## WE LOVE TO MAKE COFFEE

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Espresso	12
Long Black	13
Macchiato	16
Latte	19
Flat White	22
Cappuccino	19
Café v60	22
Supercoffee	25
Tumeric Latte	23
Iced Long Black	14
Iced Latte	20
Affogato	24
Chai Latte	22

## WE LOVE MATCHA <3

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<b>Matcha Latte</b>	22
hot matcha drink with steamed milk	
<b>Iced Matcha</b>	22
milk, ice and matcha	
<b>Strawberry Matcha</b>	24
strawberry monin, milk and matcha	
<b>Matcha Jamaica</b>	24
strawberry monin, orange juice and matcha	

## JUICES

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<b>Clean Detox</b>	23
kale, pineapple, pear, lemon, mint and ginger	
<b>Orange Tan</b>	24
orange, carrot, turmeric, apple and ginger	
<b>Watermelon Refresh</b>	25
watermelon, strawberry, lemon and mint	

Our collagen protein contains 21g of protein.

## SUPER SMOOTHIES

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<b>Green Matcha</b>	37
matcha, banana, spirulina, dates, almond butter and coconut water	
<b>Berry Heaven</b>	38
blueberry, banana, collagen protein, dates, almond butter and coconut water	
<b>Tropical Glow</b>	38
mango, passion fruit, pineapple, dates, maca powder, bee pollen and coconut water	
<b>Magnetic Pink</b>	38
pink pitaya, banana, dates, collagen protein, maca powder, almond butter and coconut water	
<b>Protein Smoothie</b>	38
plant-based milk, banana, cocoa powder, chocolate collagen protein and peanut butter	
<b>Liquid Motivation</b>	39
plant-based milk, banana, supercoffee, maca powder and dates	
<b>Açaí Delight</b>	44
açaí, peanut butter and coconut water	

## EXTRAS

- + neutral collagen 13
- + chocolate collagen 10
- + maca powder 8
- + supercoffee 15
- + bee pollen 9
- + Navelã hazelnut cream 12
- + 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

<b>Musa Couscous</b> 🍷	40	<b>Musa Scramble</b> 🍷	28
brazilian couscuz with slow cooked meet, minas cheese and requeijão		signature scramble eggs with grana padano	
<b>Traditional Couscous</b> 🍷 🌱	38	<b>Omelette with Emmental Cheese</b> 🍷	
plain couscous topped with butter and requeijão, served with scrambled eggs		• ham 44	
<b>Breakfast Plate</b> 🌱 🍷	49	• mushrooms 43	
sourdough bread with butter, served with royale ham slices, emmental cheese, tomatoes, pickles and homemade jam		• bacon 41	
<b>Toasted Sandwich</b> 🌱 🍷		• parma ham 46	
sourdough bread		<b>Avocado Toast</b> 🌱 🍷 🌱	39
• royale ham, requeijão and emmental cheese 47		toasted sourdough bread with butter, avocado, chives and goat cheese	
• mushrooms, requeijão and emmental cheese 🌱 49		+ add your extras	
• parma ham, requeijão and emmental cheese 49		<b>EXTRAS</b>	
<b>Banana Pancakes</b> 🌱 🍷 🌱	48	+ mollet egg 12	
banana pancakes with Navelã hazelnut cream, MUSA almond butter, walnuts and honey		+ emmental cheese 8	

**ALL DAY MENU** 🌱

<b>Pão de Queijo</b> 🍷	24	<b>Açaí Bowl</b>	45
cheese bread, portion with 6 units		with banana, chia, mango, and MUSA granola	
<b>Bukit Chia Pudding</b>	39	+ peanut butter 5	
chia pudding with coconut milk, pitaya puree and mango puree, honey on the side		<b>Chunky Monkey Bowl</b>	39
<b>Fruit Salad</b>	35	banana, peanut butter, dates, MUSA granola, cocoa nibs and plant-based milk	
with coconut yogurt, MUSA granola and honey			



CONTAINS LACTOSE



CONTAINS GLUTEN



VEGETARIAN



## LUNCH/DINNER

1:30pm — 8pm

### ENTRÉES

- 
- Musa Sashimi** 59  
5 tuna sashimi slices with homemade oyster sauce, ginger, and sicilian lemon zest
- Burrata** 🍷 🌱 54  
with homemade pita bread
- 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 14
- + mushrooms 10

### 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** 🍷 54  
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** 29  
**by Isabela Akkari**  
*gluten-free, lactose-free, polyol-free*  
sweetened with NANÉA



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## DRINKS

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<b>MUSA</b> <i>refreshing with sweetness</i> Smirnoff vodka, Licor 43, pineapple syrup, lychee in syrup, whole yogurt	59
<b>Boulevardier Coffee</b> <i>intense and bold</i> Woodford whisky infused with yellow bourbon coffee, Cinzano rosso vermouth, Campari	40
<b>Sunset</b> <i>refreshing with sweetness</i> Tanqueray London Dry gin, passion fruit and mango syrup, lemon juice, ginger foam	38
<b>MUSA Mule</b> <i>signature classic</i> Smirnoff vodka, lime, strawberry syrup, sparkling water, ginger foam	41
<b>Sunrise</b> <i>intense and refreshing</i> Cachaça, Aperol, lemon juice, sugar syrup, Cointreau, Invernia Domaine sparkling wine, ginger foam	35
<b>Whiskey Sour</b> <i>refreshing classic</i> Woodford bourbon whisky, sugar syrup, lemon juice, albumin	41
<b>Cocolada</b> <i>refreshing with sweetness</i> Bacardi Gold rum, Malibu, Frangelico liqueur, coconut syrup, coconut milk	38
<b>Espresso Martini</b> <i>classic</i> Smirnoff vodka, espresso coffee, coffee liqueur, sugar syrup	49
<b>Pornstar Martini</b> <i>refreshing classic</i> Smirnoff vodka, passion fruit pulp, pineapple syrup, vanilla syrup	39
<b>Aperol Spritz</b> <i>refreshing</i> Aperol, sparkling wine, sparkling water	43
<b>Pink Lady</b> <i>refreshing with sweetness</i> Tanqueray Bossa Nova gin, strawberry syrup, passion fruit syrup, Tahiti lime, albumin	45



Our drinks can be sweetened with Naná,  
(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

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### Sparkling wine

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

### Rose

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

### White

Amaterra Sauvignon Blanc — Chile	46/160
Destino Chardonnay — Argentina	47/150
Calaibug Macabeo — Espanha	170
Casa Mia Inzolia — Itália	180
The Stump Jump White — Austrália	350
Trumpeter Pinot Grigio — Argentina	230

### Red

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

**INNVERNIA**  
VINÍCOLA - ESPÍRITO SANTO DO PINHAL - SP

**ZAHIL**  
RIO DE JANEIRO



## CAIPIRINHAS

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### Capirinha

national cachaça	35
lime	
+ check available fruits	

### Caipvodka

national vodka	32
imported vodka	47
lime	
+ check available fruits	

## SOFT DRINKS

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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

## SHOTS

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Smirnoff	22
Absolut	30
Cîroc	36
Tanqueray Bossa Nova	30
Gin Tanqueray n° 10	62
Don Julio	30
Aperol	24
Black Label	34
Woodford	40
Buchanan's	39
Licor 43	40
Frangelico Liqueur	40

## BEERS

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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, n° 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.

