



CAMARÕES

· DESDE 1989 ·

It is with great joy we share with you the delicacies and wonders of our land. Proud of our genuine Potiguar (native of Rio Grande do Norte) roots, we established the first Camarões in 1989 and today we delightfully run four units, all within Natal.

We appreciate the opportunity to serve you and wish a superb experience!

camaroes.com.br
NATAL . RN . BRASIL

STARTERS

ANTEPASTOS 27,00

Seasoned shrimp with olive oil, vegetable caponata, sun-dried tomato pâté and gorgonzola cheese dip with a berry reduction. Accompanied by a bread basket.

CEVICHE DE PEIXE E CAMARÃO 27,00

Shrimp and fish marinated with olive oil, lime juice, red onions, bell peppers and cilantro. Accompanied by a bread basket and sweet potato chips.

CASQUINHO DE CARANGUEJO /upon request 15,00

Crab meat sautéed with vegetables, cilantro and coconut milk.

CAPRESE DE CAMARÃO 21,00

Shrimp sautéed with basil pesto, covered with a fresh tomato sauce and whipped parmesan cream. Accompanied by homemade toasts.

VATAPÁ DE CAMARÃO 18,50

Shrimp and fish cream, vegetables, cilantro, coconut milk and a light touch of palm oil. Accompanied by homemade toasts.

BRUSCHETTA DE CAMARÃO /15 min. 27,00

Slices of Italian bread covered with fresh tomato sauce and pesto shrimp, served au gratin with parmesan cheese.

TAÇA DE LULA E CAMARÃO 23,00

Squid and shrimp marinated with olive oil, herbs and a mild sweet and spicy tomato jam. Accompanied by a bread basket and sweet potato chips.

ESCONDIDINHO DE CAMARÃO 19,00

Shrimp sautéed with sertão butter (regional liquid butter) vegetables, fresh cream and cilantro covered with cassava root purée. Served au gratin with coalho cheese (mild regional cheese).

ESCONDIDINHO DE CARNE DE SOL 15,50

Shredded carne de sol (regional salted beef) sautéed with sertão butter (regional liquid butter) with red onions, fresh cream and cilantro covered with cassava root purée. Served au gratin with coalho cheese (mild regional cheese).



Pastel de Camarão

PASTEL DE CAMARÃO /unit 15,00

Homemade salty pastry filled with shrimp, catupiry cheese (mild Brazilian cheese) and herbs.

PASTEL DE CARNE DE SOL /unit 12,50

Homemade salty pastry filled with carne de sol (regional salted beef), coalho cheese (mild regional cheese), red onion and cilantro.

PASTEL DE QUEIJO /unit 10,00

Homemade salty pastry filled with coalho cheese (mild regional cheese).

FILE ÀS QUATRO QUEIJS /200g 43,50

Cubes of fillet mignon in a creamy four-cheese sauce. Accompanied by homemade toasts.

PARMEGIANA PETISCO /200g 46,50

Cubes of breaded fillet mignon, served au gratin with tomato sauce and mozzarella cheese. Accompanied by French fries.

CAMARÃO AO ALHO E ÓLEO /200g 49,00

Shrimp sautéed with olive oil and garlic. Accompanied by homemade toasts and aioli sauce.

CAMARÃO ESTRELA DO MAR /200g 49,50

Breaded shrimp with sesame seeds. Served with golf and aioli sauces.

LULA À DORÉ /200g 38,00

Breaded squid rings served with aioli sauce.

POLVO MAR E SERTÃO /200g 45,00

Octopus sautéed with sertão butter (regional liquid butter), vegetables, capers, fresh cream and cilantro. Accompanied by homemade toasts.

SALADS



Salada de Camarão

PROVENÇAL 31,00

Mixed greens, carrots, cherry tomatoes, pickled hearts of palm, quail eggs, sun-dried tomatoes, buffalo mozzarella cheese and parmesan crisps. Served with a seasoned yogurt dressing and slices of Italian bread, au gratin with parmesan cheese.

FRANGO 36,00

Grilled chicken breast served over mixed greens, carrots, cherry tomatoes, pickled hearts of palm, quail eggs, sun-dried tomatoes and parmesan crisps. Served with honey mustard dressing and slices of Italian bread, au gratin with parmesan cheese.

TOSCANA 43,00

Shrimp sautéed in Café Paris butter with bacon, sun-dried tomatoes and black olives. Served over mixed greens, carrots, pickled hearts of palm, quail eggs, cherry tomatoes and parmesan crisps.

CAMARÃO 41,00

Grilled shrimp, drizzled with seasoned olive oil, served over mixed greens, carrots, cherry tomatoes, pickled hearts of palm, quail eggs and parmesan crisps. Accompanied by slices of Italian bread, au gratin with parmesan cheese.

SINFONIA DO MAR 49,00

Shrimp, squid and octopus marinated in seasoned olive oil, served over mixed greens, carrots, cherry tomatoes and pickled hearts of palm. Accompanied by slices of Italian bread, au gratin with parmesan cheese.

KIDS MENU

12 years and under

PARMEGIANITO /100g 32,00

Cubes of breaded fillet mignon, served au gratin with tomato sauce and mozzarella cheese. Accompanied by rice and French fries.



FRANGO KIDS /100g 26,00

Cubes of grilled chicken breast, served with rice and French fries. Accompanied by golf sauce.



FILEZINHO /100g 30,00

Cubes of grilled fillet mignon, served with rice and French fries. Accompanied by a cheese sauce.

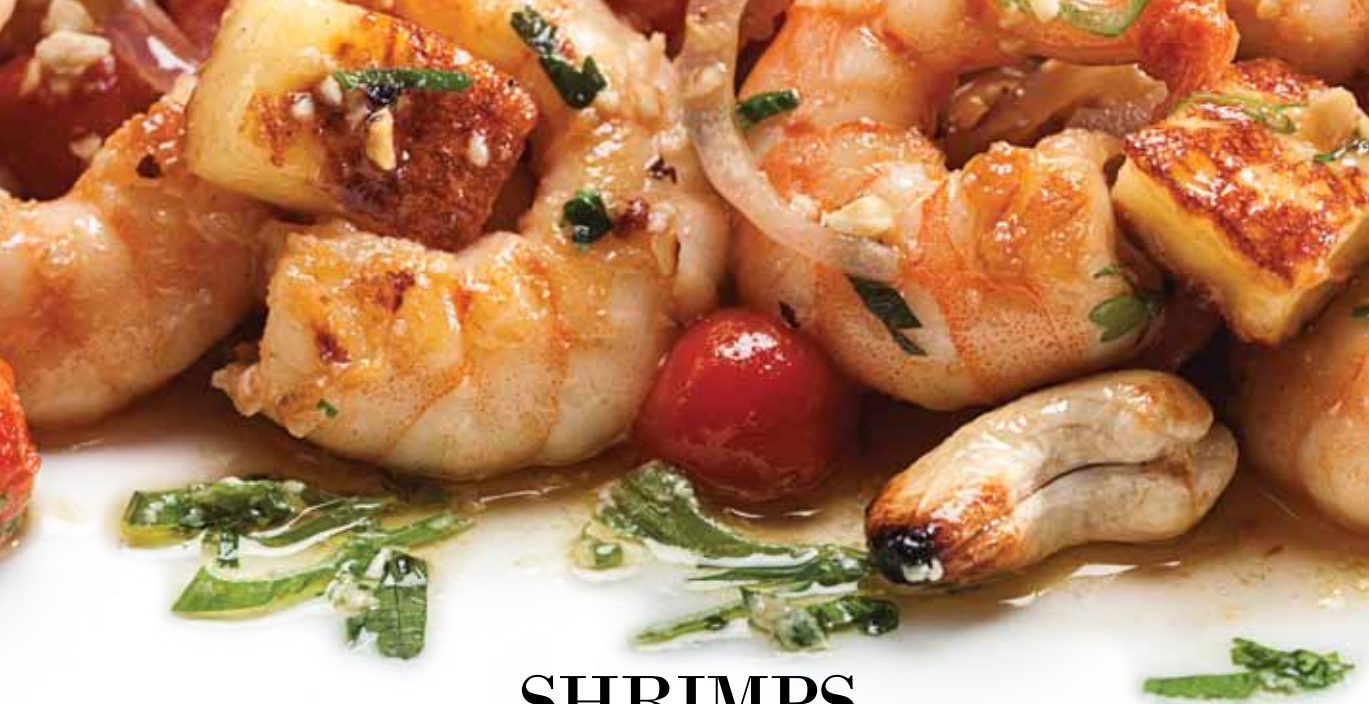


PEIXE KIDS /100g 32,00

Cubes of grilled fish, served with rice and potato purée. Accompanied by golf sauce.



The descriptions of the dishes may not list every ingredient. Please inform your server if you have any food restriction, allergy or intolerance, to verify our ability to modify our preparations.



SHRIMPS

À GREGA

109,50

Breaded shrimp, served over Greek style rice (with peas, ham and raisins), au gratin with tomato sauce and mozzarella cheese. Served with shoestring potatoes.

INTERNACIONAL

109,50

Shrimp sautéed in olive oil, white sauce and served over creamy rice with peas and ham, au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

CANTO DO MANGUE /upon request

128,00

Shrimp sautéed with sertão butter (regional liquid butter), a creamy shrimp sauce, vegetables and cilantro. Served over a rice with crabmeat, au gratin with coalho cheese (mild regional cheese). Accompanied by fried cassava root.

NO JERIMUM

131,00

Baked pumpkin squash filled with shrimp in a creamy pumpkin sauce, coalho cheese (mild regional cheese), coconut slivers, vegetables and cilantro. Served au gratin with coalho cheese and cashew nuts. Accompanied by broccoli rice and fried cassava root.

TERIYAKI

107,50

Shrimp sautéed in olive oil and teriyaki sauce with grilled pineapple, cashew nuts, green onions and sesame seeds. Accompanied by cashew nut rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

FLOR DE SAL

110,50

Shrimp grilled then sautéed with herbs and olive oil, cherry tomatoes, buffalo mozzarella cheese and topped with a dash of flor de sal (hand-harvested salt). Accompanied by almond rice, baked potato with bacon bits and sour cream and a baked vegetable medley, topped with herbs and olive oil.

AO ALHO-PORÓ

107,50

Shrimp sautéed with champignon mushrooms, white wine and a creamy leeks sauce. Accompanied by a rice made from the same sauce and au gratin potato purée.

CABUGI

109,50

Shrimp sautéed with sertão butter (regional liquid butter), champignon mushrooms, capers, tomato sauce, white wine, fresh cream and cilantro. Accompanied by broccoli rice and au gratin potato purée.

AO PESTO COM RISOTO DE TOMATE SECO

116,00

Shrimp sautéed in olive oil, white wine, pickled hearts of palm and a creamy basil sauce. Served with a sun-dried tomato risotto, arugula and buffalo mozzarella cheese.

COM CARNE DE SOL

116,00

Shrimp and carne de sol (regional salted beef) sautéed with sertão butter (regional liquid butter), fresh cream, vegetables, cilantro and grilled cubes of coalho cheese (mild regional cheese). Served with creamy rice and fried cassava root.

SERIDÓ

109,50

Shrimp sautéed with sertão butter (regional liquid butter), vegetables, fresh cream and cilantro. Served over creamy rice, au gratin with coalho cheese (mild regional cheese). Accompanied by fried cassava root.

AOS QUATRO QUEIJOS

118,00

Shrimp sautéed with butter, white wine and a creamy four-cheese sauce served inside Italian bread. Accompanied by Provençal rice (with sun-dried tomato seasoned olive oil and herbs) and home-style fried potatoes.



Camarão Bonfim

BONFIM 120,00

Shrimp grilled then sautéed with sertão butter (regional liquid butter), cashew nuts, pickled biquinho peppers, grilled coalho cheese (mild regional cheese) and cilantro. Served with vatapá risotto, coconut slivers and a touch of palm oil.

CROCANTE COM RISOTO BRIE 131,00

Quinoa and herb breaded shrimp, served with risotto made from brie, dried apricots, zucchini and almonds. Accompanied by a berry sauce on the side.

DO CHEF 110,50

Breaded shrimp over a creamy basil rice. Prepared au gratin with tomato sauce, black olives, oregano and mozzarella. Served with shoestring potatoes.

DOM ALFREDO 109,50

Shrimp grilled, served over creamy parmesan fettuccine, white wine, bacon and julienne vegetables. Topped with breadcrumbs, bacon bits and herbs.

DIJON 112,00

Shrimp sautéed with olive oil, white wine, white cream sauce, pickled hearts of palm and grain Dijon mustard. Served over creamy rice with julienne vegetables and pea, prepared au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

PARISIENSE 110,50

Shrimp sautéed with olive oil, white wine, champignon mushrooms, white cream sauce and basil. Served over creamy rice with julienne vegetables and pea, prepared au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

AO FONDUE 120,00

Shrimp sautéed with champignon mushrooms, white wine and a gruyère and emmental cheese sauce. Accompanied by broccoli rice and au gratin potato purée.

AO CATUPIRY 116,00

Shrimp sautéed with catupiry cheese (mild Brazilian cheese) and pickled hearts of palm. Accompanied by Provençal rice (with sun-dried tomato seasoned olive oil and herbs) and home-style fried potatoes.

CAJUEIRO 109,50

Shrimp breaded with ground cashew nuts. Served with broccoli rice, cassava root purée prepared au gratin with coalho cheese (mild regional cheese) and a side of passion fruit sauce.

GRELHADO 106,50

Shrimp grilled and served with broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

FISH WITH SHRIMPS

Due to seasonality and the legal periods of fishing, the fish species offered in our menu may vary throughout the year.

	TILAPIA	MAHI-MAHI/ GREEN WEAKFISH	GROUPE upon request
PEIXE AO MOLHO DE CAMARÃO	102,50	116,00	144,00

Grilled fish topped with a creamy shrimp sauce, vegetables and cilantro. Served with broccoli rice and au gratin potato purée.

GRELHADO COM RISOTO DE CAMARÃO	110,50	123,00	148,00
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Grilled fish topped with an olive oil and lime sauce, cherry tomatoes and garlic slices. Served with shrimp risotto, fresh tomato and zucchini.

À BELLE MEUNIÈRE	109,50	122,00	147,00
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Grilled fish topped with a shrimp, caper and champignon mushroom sauce. Accompanied by broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

SALMÃO COM CAMARÃO TERIYAKI			SALMON 122,00
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Grilled salmon and shrimp topped with a teriyaki sauce and prepared with cashew nuts and grilled pineapple. Accompanied by cashew nut rice, sautéed vegetables and baked potato with bacon bits and sour cream.

DUO MAR			MAHI-MAHI 113,00
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Grilled fish fillet and shrimp, served with broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

MOQUECA DE PEIXE E CAMARÃO			MAHI-MAHI 112,00
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Fish fillet and shrimp sautéed with olive oil, vegetables, coconut milk, a touch of palm oil and cilantro in a fish broth. A regional fish and shrimp stew. Served with white rice, a fish gravy and a cassava root flour.



Moqueca de Peixe e Camarão



Peixe Grelhado com
Risoto de Camarão

FISHES

Due to seasonality and the legal periods of fishing, the fish species offered in our menu may vary throughout the year.

	TILAPIA	MAHI-MAHI/ GREEN WEAKFISH	GROUPE upon request
GRELHADO	81,50	93,00	122,00
Grilled fish served with broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.			
VILA FLOR	88,00	99,50	125,00
Grilled fish topped with an aromatic butter and slices of Brazil nut, served over julienne vegetables. Accompanied by 7-grain rice, plantain purée and baked tomato.			
COM AMÊNDOAS E RISOTO SICILIANO	92,00	104,50	131,00
Grilled fish topped with sliced almonds. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds.			
POTENGI	86,50	98,00	124,00
Grilled fish topped with a tomato, champignon mushroom, caper, white wine, fresh cream and cilantro sauce. Accompanied by broccoli rice and cassava root purée prepared au gratin with coalho cheese (mild regional cheese).			
SALMÃO PRAIANO			SALMON 106,00
Salmon with a sesame crust, served over a creamy passion fruit and mango sauce. Accompanied by broccoli rice and au gratin potato purée.			
DOURADO PRAIANO			MAHI-MAHI 96,50
Grilled fish topped with cashew nuts over a creamy passion fruit and mango sauce. Accompanied by broccoli rice and pumpkin squash purée prepared au gratin with coalho cheese (mild regional cheese).			

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SEAFOOD AND LOBSTER

GRELHADOS DO MAR 122,00

Seafood (shrimp, mahi-mahi fish, squid and octopus) grilled in olive oil. Accompanied by broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

RISOTO ANDALUZIA 126,50

Seafood (shrimp, mahi-mahi fish, squid and octopus) served with a saffron risotto and vegetables. Accompanied by a green salad or fried cassava root.

AO AZEITE DE ERVAS 126,50

Seafood (shrimp, mahi-mahi fish, squid and octopus) sautéed in olive oil, herbs, red bell peppers, capers and cherry tomatoes. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds.

MOQUECA DO MAR 120,00

Seafood (shrimp, mahi-mahi fish, squid and octopus) sautéed in olive oil, vegetables, coconut milk, a touch of palm oil and cilantro in a fish broth. A regional seafood stew. Served with white rice, fish gravy and cassava root flour.

MARISCADA MARACAJAÚ /sob consulta 131,50

Seafood (shrimp, mahi-mahi fish, octopus, squid, and crabmeat) sautéed with palm oil, vegetables, coconut milk and cilantro. Accompanied by rice and fried cassava root.

LOBSTER

GRELHADO DAS DUNAS /upon request 225,00

Seafood (2 lobster tails, shrimp, mahi-mahi fish, octopus and squid) grilled, served with broccoli rice, grilled pineapple and a baked vegetable medley topped with olive oil and herbs.

LAGOSTA PONTA NEGRA /upon request 265,00

Shrimp and 4 lobster tails grilled, drizzled with caper and champignon mushroom sauce. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds.

Grelhado das Dunas





Filé ao Catupiry

MEATS

FILÉ À PARMEGIANA 99,50

Breaded fillet mignon medallions served over fettuccine with tomato sauce and prepared au gratin with mozzarella and parmesan cheese.

CARNE DE SOL SERTANEJA 90,00

Carne de sol (regional salted beef), roasted, shredded and sautéed with sertão butter (regional liquid butter), red onion, cilantro and fresh cream. Served over a creamy rice prepared au gratin with coalho cheese (mild regional cheese). Accompanied by fried cassava root.

FILÉ MERLOT 117,00

Fillet mignon medallions grilled with bacon, topped with a red wine sauce. Accompanied by funghi mushroom risotto with bacon, leeks and parmesan crisps.

FILÉ PIEMONTÊS 99,50

Breaded fillet mignon medallions prepared au gratin with tomato sauce and mozzarella cheese. Served with creamy piemontese rice and French fries.

FILÉ AO FUNGHI 115,00

Fillet mignon medallions grilled with bacon, topped with a creamy funghi mushroom sauce. Accompanied by creamy piemontese rice and home-style fried potatoes.

FILÉ AO CATUPIRY 102,00

Fillet mignon medallions grilled with bacon, topped with a creamy catupiry cheese (mild Brazilian cheese) and herb sauce and prepared over roti sauce with champignon mushrooms. Accompanied by Greek style rice (with peas, ham and raisins) and au gratin potato purée.

FILÉ AOS QUATRO QUEIJOS 106,50

Fillet mignon medallions grilled, topped with a creamy four-cheese sauce. Accompanied by Greek style rice (with peas, ham and raisins) and a baked potato with bacon bits and sour cream.

FILÉ AO SHITAKE 107,00

Fillet mignon medallions grilled with bacon, topped with shitake mushroom sauce. Served with four-cheese fettuccine and bacon bits.

FILÉ MEDITERRÂNEO 102,50

Breaded fillet mignon served over a creamy basil fettuccine prepared au gratin with tomato sauce, mozzarella and parmesan cheese.

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DESSERTS

All of our desserts and ice creams are created in the restaurants' bakery.

PETIT GATEAU DE CHOCOLATE 19,50

Hot chocolate cake served with homemade vanilla ice cream and chocolate syrup.

PETIT GATEAU DE DOCE DE LEITE 19,50

Hot dulce de leche cake served with homemade vanilla ice cream with caramelized cashew nuts and orange syrup.

BROWNIE COM SORVETE DE AVELÃ 20,50

Chocolate brownie with Brazil nuts served with homemade hazelnut ice cream and caramel syrup.

TAÇA TIRAMISU 18,50

Homemade cappuccino ice cream covered with cream cheese, homemade-champagne lady fingers, chocolate syrup and crunchy cocoa bits.

MOUSSE TRÊS CHOCOLATES 17,00

Chocolate mousse (70% cocoa) topped with milk chocolate mousse and caramel, white chocolate mousse, crunchy cocoa bits and a cashew nut cookie.

CREME DE PAPAYA 14,50

Papaya pudding with cassis licor, topped with crunchy granola.

SORVETE ARTESANAL /1 scoop 9,00

Homemade ice cream flavors (one scoop): Cream, chocolate, hazelnut, tapioca, cashew nuts cream, coffee and guava cream. Please ask your server for regional fruit or lactose free options.

COCADA MARIA BONITA 19,50

Cocada de coco (traditional coconut sweet) toasted in the oven, served with homemade tapioca ice cream with passion fruit syrup.

Cocada Maria Bonita



Taça Romeu e Julieta

TAÇA ROMEU E JULIETA 19,00

Homemade guava-cream ice cream with cheese mousse, guava syrup, coalho cheese (mild regional cheese) and cashew nut cookie.

MIL FOLHAS /doce de leite ou chocolate 18,00

Crunchy pastry alternating with either dulce de leche or chocolate filling and served with homemade vanilla ice cream.

AROMA DO BOSQUE 17,00

Berries (strawberry, blackberry and raspberry) flambéed with Cointreu and topped with a yogurt mousse, lime zest and cashew nut cookies.



MACARON PETIT 17,00

Italian merengue cookie with cashew nuts, covered with homemade vanilla ice cream, chocolate syrup and sliced almonds.



Macaron Petit

MOUSSE DE CHOCOLATE
E MORANGO /diet 14,50

BEVERAGES

SODA	5,80
MINERAL WATER /still or sparkling	4,00
FLAVORED SPARKLING WATER	6,00
TONIC WATER /Schweppes, S. Citrus	6,90
ICED TEA /peach/lime	6,00
SMIRNOFF ICE	10,50
ENERGY DRINK /Red Bull	16,50
COCONUT WATER /cup	5,50
COCONUT WATER /pitcher	10,50

JUICES

	CUP	PITCHER
FRUIT JUICES	6,50	12,00
Pineapple . Pineapple w/ mint . Acerola . Cajá . Cashew fruit . Orange . Lemon . Mangaba . Passion fruit		
SPECIAL FRUIT JUICES	8,50	16,00
Red fruits . Graviola . Orange with strawberry. Swiss lemonade . Strawberry . Grape		

COFFEE AND TEA

EXPRESSO . DECAFFEINATED	5,00
EXPRESSO ILLY	6,50
CAPPUCCINO . COFFEE WITH CHOCOLATE MILK . CHOCOLATTO	5,20
TEA	4,50

Bilberry . Chamomile . Lemongrass . Fennel .
Mint . Black . Green

LIQUOR

COINTREAU . BAILEYS . AMARULA	12,00
CUARENTA Y TRES . FRANGELICO	15,00
DRAMBUIE	16,50



BEERS

LONG NECK

SKOL . BOHEMIA . ANTARCTICA CRISTAL . NON ALCAHOLIC BEER . DARK BEER	6,50
HEINEKEN . STELLA ARTOIS . WHEAT BEER	8,70
CORONA	10,80
THEREZÓPOLIS	14,00
WEIHESTEPHANER 500 ml	34,00

WHISKYS

NATIONAL SCOTCH /Teacher's	7,00
EIGHT YEAR /Red Label . Black & White	13,00
TWELVE YEAR /Old Parr . Black Label . JACK DANIEL'S	18,50
EIGHTEEN YEAR /Gold Label	45,00

SPIRITS

NATIONAL VODKA	6,50
IMPORTED VODKA	14,00
NATIONAL GIN	6,00
IMPORTED GIN	19,50
NATIONAL CONHAQUE	6,00
RUM	6,00
TEQUILA	14,00
CACHAÇA /classic brazilian spirit	6,70
SAKÊ	16,00
CAMPARI	5,80
MARTINI	4,90

DRINKS

TROPICAL COCKTAIL WITHOUT ALCOHOL	12,00
TROPICAL COCKTAIL W/ ALCOHOL	14,00
CAIPIRINHA /classic brazilian cocktail	9,50
CAIPIRINHA CAMARÕES	16,00
Premium cachaça, mix of lemons macerated with brown sugar and topped with a cube of "rapadura" (raw brown sugar tablet).	
CAIPIFRUTA W/ NACIONAL VODKA	13,50
Vodka, choice of muddled fruit and sugar. Shaken over ice.	
Cajá . Cashew fruit . Kiwi . Persian lemon . Lemon . Strawberry . Seriguela/ seasonal	
CAIPIFRUTA FRUTAS VERMELHAS	15,00
Vodka and red berries.	
CAIPIFRUTA TROPICAL	15,00
Vodka, strawberry, passion fruit and kiwi.	
CAIPIFRUTA WITH SAKÊ	24,00
SPRITZ DO CAMARÕES	19,00
Aperol, Cointreau, lime flavored sparkling water and lime juice.	
POTIGUAR MOSCOW MULE	20,00
Vodka, beer, lime juice and ginger from top.	
INFUSÃO TROPICAL	18,00
Vodka, tonic water, flower and fruits tea, lime juice and ginger syrup.	
TROPICAL GIN	32,00
Imported gin, mojito syrup, cranberry and pomegranate tea, tonic water and cajá (regional fruit) juice.	
GIN TÔNICA	22,00
Imported gin and tonic water.	
MARGARITA	16,50
Tequila, Cointreau and lime juice.	
MOJITO	17,50
Bacardi Rum, lime juice, sparkling water and mint leaves.	
PIÑA COLADA	15,00
Carta Blanca Rum, Malibu, coconut milk and pineapple.	

Due to seasonality, we may run out of some products.