



# 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).

## PARMEGIANA PETISCO /200g 46,50

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

## CAMARÃO ESTRELA DO MAR /200g 49,50

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

## CAMARÃO AO ALHO E ÓLEO /200g 49,00

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

## LULA À DORÉ /200g 38,00

Breaded squid rings served with aioli sauce.

## BOLINHO DE BACALHAU /6 units 20,50

Fried salted cod cakes made with cassava root, seasoned with garlic and onion. Accompanied by refreshing mustard sauce with a hint of mint. (6 cakes).

# SALADS



## **ITÁLIA** 31,00

Mixed greens, buffalo mozzarella cheese, tomatoes, sun-dried tomatoes, olives and croutons. Dressed with balsamic vinegar.

## **VERÃO** 31,00

Mixed greens, cherry tomatoes, carrots, cucumber, pickled hearts of palm, onion, corn, quail eggs and olives. Accompanied by balsamic vinegar.

## **DO CHEF** 41,00

Mixed greens, grilled shrimp, cherry tomatoes, pickled hearts of palm and strawberries. Topped with sesame seeds and raspberry dressing.

## **PRIMAVERA** 43,00

Mixed greens with sautéed shrimp, shitake mushrooms, leeks, red onion, cherry tomatoes, carrots, white wine and parsley. Accompanied by a house dressing and Italian toasts prepared au gratin with parmesan cheese.

Illustrative photo

# 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.

## **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.

## **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.

## **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. 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) and champignon mushrooms, capers, tomato sauce, white wine, fresh cream and cilantro. Accompanied by broccoli rice and au gratin potato purée.

## **PAPA 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.

## **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.

## **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.

## **POTIGUAR** /upon request 113,00

Shrimp sautéed with palm oil, vegetables, coconut milk and cilantro. Accompanied by rice made from the same sauce with crabmeat and fried cassava root.



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.

**DOM ALFREDO** 109,50

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

**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.

**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.

**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.

**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 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.

**PONTA NEGRA** /upon request 175,00

Shrimp breaded and filled with catupiry cheese (mild Brazilian cheese) and herbs. Accompanied by almond rice, potato purée with Sicilian lemon and leeks. On the side, tartar and golf sauces.

**AO PESTO** 108,50

Shrimp sautéed with olive oil, white wine, sun-dried tomatoes and black olives. Served with basil pesto fettuccine.

**GRELHADO** 106,50

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

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# 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 WEAFFISH	GROUPE upon request
<b>PEIXE AO MOLHO DE CAMARÃO</b>	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.

<b>GRELHADO COM RISOTO DE CAMARÃO</b>	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.

<b>À BELLE MEUNIÈRE</b>	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.

<b>SALMÃO COM CAMARÃO TERIYAKI</b>			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.

<b>MOQUECA DE PEIXE E CAMARÃO</b>			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

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	TILAPIA	MAHI-MAHI/ GREEN WEAKEFISH	GROUPER upon request
<b>GRELHADO</b>	81,50	93,00	122,00
Grilled fish served with broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.			
<b>JANGADEIRO</b>	85,00	94,00	125,00
Grilled fish with tomato sauce, champignon mushroom, capers, white wine, fresh cream and coriander. Accompanied by broccoli rice and au gratin potato purée.			
<b>TROPICAL</b>	83,00	95,50	123,00
Grilled fish with sesame crust served over creamy mango sauce. Accompanied by broccoli rice and au gratin potato purée.			
<b>VILA FLOR</b>	88,00	99,50	125,00
Grilled fish topped with an aromatic butter and slices of Brazil nut, served over julienne vegetables. Accompanied by broccoli rice, plantain purée and baked tomato.			
<b>COM AMÊNDOAS E RISOTO SICILIANO</b>	92,00	104,50	131,00
Grilled fish topped with sliced almonds. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds.			
<b>SALMÃO TROPICAL</b>			<b>SALMON</b> 106,50
Salmon with a sesame crust, served over a creamy mango sauce. Accompanied by broccoli rice and au gratin potato purée.			

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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.

## **MARISCADA MARACAJÁ** /upon request 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

### **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 À PARMEGIANA** 99,50

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

### **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 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 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 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 MEDITERRÂNEO** 102,50

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

# 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.

## **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.

## **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.

## **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.

## **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.

## **CREME DE PAPAYA** 14,50

Papaya pudding with cassis licor, topped with crunchy granola.

## **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.

## **PUDIM DE LEITE** 12,00

Milk pudding.

## **PUDIM DE LEITE DIET** 12,50

Diet milk pudding.



**MACARON PETIT** 17,00

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

**BRIGADEIRO** /unit 6,50

Brazilian chocolate fudge balls.



Macaron Petit

## BEVERAGES

**SODA** 5,80

**MINERAL WATER** /still or sparkling 4,00

**FLAVORED SPARKLING WATER** 6,00

**TONIC WATER** /Schweppes, S. Citrus 6,90

**SMIRNOFF ICE** 10,50

**ENERGY DRINK** /Red Bull 16,50

**COCONUT WATER** /cup 5,50

**COCONUT WATER** /pitcher 10,50

## JUICES

	CUP	PITCHER
<b>FRUIT JUICES</b>	6,50	12,00

Pineapple . Pineapple w/ mint . Acerola . Cajá .  
Cashew fruit . Orange . Lemon . Mangaba .  
Passion fruit

<b>SPECIAL FRUIT JUICES</b>	8,50	16,00
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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

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

# 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.	