Bora Bora
PARADISE IS HERE!

Opening hours: Sunday to Sunday, 8:30 a.m. to 5 p.m.

boraboracarneiros

appetizers

MARLIN FILLET *SERVING* 77,99

FISH FILLET *(BREADED) SERVING* 76,99

SEAFOOD CAKES *SERVING* 45,99

CHARCUTERIE BOARD 65,99

COD FISH CAKES *SERVING* 52,99

SALMON CAKES *SERVING* 51,99

STEAK AND FRIES 102,99

STUFFED CRAB SHELLS 21,99
with a pirão made with crab and vegetable stew in coconut sauce and yuca flour

CEVICHE 65,99
yellow hake fillet, shrimp, octopus, kani-kama


small stews

FISH SMALL STEW 17,99

FEIJOADA SMALL STEW 16,99
Traditional Brazilian black bean and pork stew

SURURU (BRAZILIAN MUSSEL) SMALL STEW 21,99

OCTOPUS SMALL STEW 21,99

SHRIMP SMALL STEW 20,99

OCTOPUS LAGAREIRO STYLE 101,99
octopus sautéed in herb oil, potatoes, olives and broccoli

PORK CRACKLINGS 43,99

BREADED FROM THE BEACH 139,99
Needle fish filet, shrimp, squid rings, cod cakes, and shrimp rissoles with catupiry cheese

GRILLED TILAPIA FILLET 83,99

BREADED FISH STICKS *SERVING* 63,99

BREADED CRAB CLAWS 73,99
SERVING | SEASONAL ITEM

CRAB CLAWS WITH VINAIGRETTE 73,99
SERVING | SEASONAL ITEM

GARLIC SHRIMP *SERVING* 121,99
shelled and headless

BREADED SHRIMP *SERVING* 87,99

SHRIMP SAVOURIES *SERVING* 71,99
fried pastries filled with Shrimp and catupiry cheese

BREADED SQUID *SERVING* 67,99

BRUSCHETTAS 39,99
sundried tomatoes, parma ham, and torched brie cheese

vegan dishes

VEGAN CEVICHE *| APPETIZER* 29,90

MUSHROOM RISOTTO *| INDIVIDUAL SERVING* 59,90
arborio rice with leeks and a combination of champignon and shitake mushrooms

VEGAN MOQUECA (VEGETABLE STEW) *| for 2 people* 87,90
vegetable stew with banana served with cassava polenta and coconut rice

light food and salads

GREEN SALAD 49,90
mixed greens, cherry tomatoes, palm hearts, cucumber and red onion

BRAZILIAN SALAD 54,90
mixed greens, corn, peas, black olives, cherry tomatoes, red onions, and grated carrots

TROPICAL SALAD 59,90
mixed leaves, sundried tomatoes, shrimp, mango, parmesan cheese, red onion and sesame seeds

FILET MIGNON SALAD 59,90
mixed greens, filet mignon, cherry tomatoes, red onion, croutons, and red wine reduction sauce


Garlic shrimp

dishes for 1 person

CODFISH MARTA ROCHA STYLE 114,90
cod loin, garlic rice, and confit vegetables

ISLAND SALMON 99,90
grilled salmon fillet, capers, and mushrooms in herb butter served with rice with almonds and mashed potatoes

FISH FISHERMAN STYLE 95,90
yellow hake fillet breaded in cassava flour, accompanied by saffron rice, fish pirão (cassava polenta) and fried cassava chips

FISH PORTO STYLE 99,90
grilled yellow hake fillet, shrimp sautéed in butter with capers and mushrooms, accompanied by broccoli rice and sautéed potatoes

SPAGHETTI SERRAMBI STYLE 90,90
shrimp fillet with spaghetti in pomodoro sauce

HOUSE STYLE SHRIMP 99,90
shrimp in four-cheese sauce, saffron rice and rustic potato

PARMIGIANA STEAK 85,90
gratinated tenderloin in pomodoro sauce with linguine

REEFS 84,90
grilled filet mignon in madeira sauce with mushrooms, served with rice and mashed or fried potatoes

ENSEADA 69,90
grilled chicken fillet in olive oil with parsley, served with rice, vegetables, and cheese sauce on the side

CHICKEN PARMESAN 69,90
breaded chicken fillet with pomodoro sauce and cheese, served with spaghetti in tomato sauce


Shrimp Bora Bora Style

dishes for two

LOBSTER MOZAMBIQUE STYLE 389,90
grilled lobster in herb butter, served with broccoli rice and vegetables

SHRIMP BORA BORA STYLE 195,00
shrimp in four-cheese sauce served with green coconut with rice and seasonal fruit

SHRIMP PRAIA DOS CARNEIROS STYLE 195,00
sautéed shrimp in coconut sauce, served with white rice and mashed potatoes

OCTOPUS AND SHRIMP RICE 195,00
creamed rice with octopus and shrimp

PONTAL DOS CARNEIROS FISH 185 ,00
grilled yellow hake fillet in Sicilian sauce, with chestnut rice and mashed potatoes

PEIXE RIO FORMOSO 190,00
fish fillet in shrimp sauce served with rice and mashed potatoes

FISHERMAN-STYLE FISH 185,00
crispy fish fillet served with fish pirão (Typical cassava polenta made with fish stew), rice, and fried cassava

FISH A LA BELLE MEUNIERE STYLE 190,00
grilled hake fillet and shrimp sautéed in butter with capers and mushrooms. Served with broccoli rice and sautéed vegetables

FILET MIGNON BORA BORA 179,00
in demi-glacé sauce, with piamontese rice and sautéed potatoes

ESCALOPE TAMANDARÉ STYLE 175,00
grilled filet mignon with demi-glace sauce and mushrooms, served with saffron rice and french fries

GUADALUPE CHICKEN 135,00
grilled chicken fillet in olive oil with parsley, served with saffron rice and salad, with cheese sauce on the side

MOQUECA AO REDUTO 210,00
fish, shrimp, octopus, squid, and mussels stew in coconut sauce, served with rice and farofa

PERNAMBUCO'S FISH STEW 185,00
fish fillets cooked with vegetables in coconut sauce served with pirão (typical cassava polenta made with fish stew) and white rice

FRIED FISH IN OLD NICOLAU STYLE 185,00
whole fish with decorative salad, white rice, farofa, and fries

CARNEIRO'S SHRIMP INSIDE THE PUMPKIN 195,00
shrimp inside the pumpkin served with chestnut rice

dishes for three

PERNAMBUCO'S FISH STEW *FOR 3* 290,00
fish fillets cooked with vegetables in coconut sauce served with pirão (typical cassava polenta made with fish stew) and white rice

GRILLED SEAFOOD *FOR 3* 398,00
camarão, filé de peixe, lula, polvo e cauda de lagosta grelhados, acompanhados de salada e arroz de brócolis

MARACAJAÚ FISH 290,00
grilled fish with shrimp farofa and broccoli rice

servings

WHITE RICE/ SAFFRON RICE 16,99
BROCCOLI RICE 17,99
CHESTNUT RICE 22,90
SPAGHETTI 17,99
FRENCH FRIES 29,99
CASSAVA FRIES 29,99
BEANS 20,99
FAROFA 10,90
STEAMED VEGETABLES 18,99
PIRÃO DE PEIXE 23,99
typical cassava polenta made with fish stew
PIRÃO DE CAMARÃO 24,99
typical cassava polenta made with shrimp stew
MASHED POTATOES 21,99
VINAIGRETTE 18,99

little bora bora for KIDS

BOLOGNESE SPAGHETTI 44,90

BORA BORINHA BEEF 54,90
grilled filet mignon served with white rice, french fries, and mashed potatoes

BORA BORINHA CHICKEN 54,90
breaded chicken strips served with white rice, french fries, and mashed potatoes

BORA BORINHA FISH 54,90
breaded fish strips served with white rice, french fries, and fish porridge (pirão de peixe)


Carneiro's Shrimp Inside The Pumpkin

desserts

ASK FOR OUR DESSERT MENU.

Drinks menu on the back.

non-alcoholic beverages

MINERAL WATER	7,50
SPARKLING MINERAL WATER	8,99
COCONUT WATER	9,99
SOFT DRINKS	9,99
SCHWEPPES CITRUS	9,99
TONIC WATER	9,99
SUGAR FREE TONIC WATER	10,99
H2OH! | LIMONETO	10,99
PULP JUICE ASK WHICH JUICES WE HAVE ON THE DAY	14,90
FRUIT JUICE *orange| lemon| strawberry| kiwi| caju | pineapple |mango | passion fruit*	19,99
MIXED JUICE *choose up to 2 fruits : orange| lemon| strawberry| kiwi| cashew fruit | pineapple*	21,99
BORA BORA HOMEMADE SOFT DRINK *non-alcoholic, refreshing, and lightly carbonated.* *flavors: green apple, raspberry, lychee, or passion fruit*	19,99
BORA BORA LEMONADE *monin grenadine, lemon, and sparkling water*	19,99
SWISS LEMONADE *sprite with sparkling water and lemon*	19,99
RED BULL *Energy Drink | Sugarfree | Tropical | Melancia | Pitaya*	20,99
FRESHLY SQUEEZED LIME JUICE	5,00
FYS TONIC	8,99
FYS SUGAR FREE TONIC	9,99
COFFEE	8,90

beers

600ML		LONG NECK	
HEINEKEN	24,99	HEINEKEN	16,90
EISENBAHN	21,90	HEINEKEN 0.0	16,90
AMSTEL	20,99	PRAYA	16,90
BADEN BADEN *Cristal, Witbier, Ipa, Golden*	29,99	SOL PREMIUM	14,90
DEVASSA	19,99	EISENBAHN	14,90
		AMSTEL ULTRA *gluten free*	27,90
500ML		BLUE MOON	27,90
EKÄUT BORA BORA	19,99	LAGUNITAS	27,90



caipiroscas

CAIPIROSCA
NATIONAL 24,99 | IMPORTED 28,99

CAIPIFRUTA NATIONAL VODKA 34,99 | IMPORTED VODKA 38,99 *strawberry/pineapple/kiwi/caju/passion fruit/grape/ umbu-cajá*	
CAIPIFRUTA MIX NATIONAL VODKA/2 FLAVORS *strawberry/pineapple/kiwi/caju/passion fruit/grape/ umbu-cajá*	36,99
CAIPIFRUTA MIX IMPORTED VODKA/2 FLAVORS *strawberry/pineapple/kiwi/caju/passion fruit/grape/ umbu-cajá*	40,99
SHAVED ICE CAIPIROSCA NATIONAL VODKA *strawberry | tangerine | passion fruit | lime | coconut*	36,98
SHAVED ICE CAIPIROSCA IMPORTED VODKA *strawberry| tangerine | passion fruit | lime | coconut*	40,99
CAIPIRINHA	20,90
CAIPIRINHA VARIOUS CACHAÇAS	23,90


Sweet desire


Sunset and Sweet Sea

alcoholic beverages (dose)

WHISKY JHONNIE WALKER BLACK	29,90
WHISKY JHONNIE WALKER RED	24,90
WHISKY OLD PAR	27,90
WHISKY CHIVAS REGAL	27,90
VODKA SMIRNOFF	13,90
VODKA ABSOLUT	18,90
VODKA CIROC	29,90
SMIRNOFF ICE	14,90
IMPORTED RUM HAVANA CLUB	21,90
RUM BACARDÍ CARTA BLANCA	20,90
RUM MONTILLA CARTA OURO	15,90
TEQUILA JOSÉ CUERVO	21,90
GIN TANQUERAY	20,90
GIN CORDON'S	15,90
CAMPARI	15,90
MARTINI ROSÉ	15,90
CONTREAU LIQUEUR	32,90
43 LIQUEUR	32,90
BAILEY'S LIQUEUR	24,90
AMARULA LIQUEUR	32,90
FRANGELICO LIQUEUR	30,90

to celebrate! (bottles)



APEROL	159,00
NATIONAL VODKA	159,00
IMPORTED VODKA	289,00
GIN TANQUERAY	289,00
WHISKY OLD PAR	329,00
WHISKY RED LABEL	289,00
WHISKY BLACK LABEL	369,00
WHISKY CHIVAS	329,00

drinks and cocktails

APEROL SPRITZ *brut, sparkling water and Aperol*	34,90
GIN AND TONIC *gin, tonic, and ice*	34,90
CARNEIRO'S BEACH *malibu rum, pineapple, coconut milk, redcurrant syrup*	34,99
TROPICALIENTE *national vodka, strawberry, passion fruit and lime*	34,99
FRUIT COCKTAIL WITH ALCOHOL *mango, guava, and pineapple juices, redcurrant syrup, cream, and champagne*	34,99
VIRGIN FRUIT COCKTAIL (ALCOHOL FREE) *mango, guava, and pineapple juices, redcurrant syrup, and cream*	25,99
SUN AND SUMMER *imported gin, pineapple, tangerine and drops of sicilian lemon*	36,99
BORA BORA COCKTAIL *carta blanca bacardí, martini rosé, abacaxi and condensed milk*	36,99
MOJITO CALIENTE *rum, sprite, mint and lime*	36,99
CAPTAIN MÍ *green apple and passion fruit syrups, imported gin and lemon water*	34,90
SUNSET *grenadine, lemon, orange, curaçau blue and gin*	32,90
SWEET SEA *rum, sprite, mint and lime*	32,90
BORA MAR *monin passion fruit, monin blue curacao, lime juice, sweetened condensed milk, national vodka, peanut butter paste, and pineapple foam*	32,90
SWEET DESIRE *green apple and passion fruit syrups, imported gin and lemon water o*	34,99
TROPICÁLIA *refreshing blend of raspberry, lychee, lemon, sparkling water, and tanqueray gin*	34,99
MARACUGIN *a perfect combination of passion fruit, tanqueray gin and tonic*	34,99
CLERICOT *brut sparkling wine, tropical fruit and syrup*	99,99
JOY JAR *a tasty drink based on national vodka, with natural coconut water and pieces of fresh fruit: pineapple, strawberry, kiwi, lemon, and orange*	72,99


Bora bora cocktail


Tropicaliente

cachaças

CANINHA PITÚ DOSE	12,99
CACHAÇA BORA BORA DOSE *flavored with fruits and roots*	15,99
VARIOUS CACHAÇAS AT	18,99

Ask for our wine menu. Discover our wine cellar!

ACESS OUR DIGITAL MENU:

*All prices listed on this menu are in BRAZILIAN REAL (R$). The sale of alcoholic beverages is prohibited for individuals under 18 years old. Drink responsibly.