



With more than 30 years of history, Bejupirá opens another unit, with a concept Different and surprising proposal: the Bejupirá Obará.

With a multicultural cuisine, we value the quality, the freshness of food and the art of cooking, providing our customers with A remarkable gastronomic experience.

Aromatic herbs, chestnuts and various spices have mandatory space. The vineyard and the olive tree also add to our variety of ingredients, resulting in dishes with flavors, color and Exceptional textures.

True Mediterranean delicacies can be tasted and enjoyed in our space. A cuisine that uses noble ingredients, of millennial traditions, applying techniques culinary and authorial touches.

Our intention is to captivate different palates and Surprise with this new concept Gastronomic.

Located in the Polynesian Condominium, Bejupirá Obará has a very nice and enhanced for you.



Entries

- Gyros Gyro appetizer: "Greek Sandwich": Slivers of roasted lamb shank on pita bread, with salad, potatoes and chickpea paste, served with Tzatziki: Light and refreshing dressing, Made with yogurt and cucumber, flavored with garlic, olive oil and herbs. 59,00
- Mezze: Hummus, Seasoned Dry Curd, buffalo mozzarella cheese, olives, cherry tomatoes, strawberry jam, cucumber pickles, pita bread. 74,00
- Giant shrimp with garlic and oil. 108,00
- Shrimp with garlic and oil. 55,00
- Provençal squid, with succulent sauce to dip the buns. 75,00
- Fish Kibbeh (yellow hake). 42,00
- European-style appetizer steak, Served (Fried Macaxira). 79,00
- Croqueta de Jâmon, accompanied by red fruit jam. 47,00
- Camembert cheese dice with tapioca starch
Served with strawberry jam. 55,00
- Robespierre a le erbe aromatica: Roast beef with sage butter, thyme, rosemary, garlic and oregano, arugula and toast. 49,00
- Grilled Sea Food (octopus, prawns, squid) and potatoes bravas
(garlic mayonnaise, and spicy tomato sauce) 118,00
- Buffalo mozzarella tortilla on pita bread, pressed and toasted,
with tomatoes and basil, served with pepper jam. 42,00
- Crispy Fried Fish (yellow hake fillet),
served with Tartar Sauce..... 48,00
- Shredded sun-dried beef bruschetta with sautéed vegetables and
curd cheese with macaricado, served with peppers. 42,00
- Mediterranean bruschetta: squid, octopus, prawns
Super well seasoned on toasted homemade bread. 45,00





Entries

Broths:

- Beijupira 14,00
- Green bean broth with curd cheese 12,00
- Octopus Broth 16,00

- Tartine: Open sandwich appetizer on original pita bread with ham of Parma, Brie Cheese, Arugula and Tomato with basil in olive oil. 62,00

Trouxinhas: stuffed pastry dough

- Brie cheese, served with honey 44,00
- Salmon with orange sauce 44,00
- Lobster with catupiry, served with basil and tomato sauce slightly spicy 48,00

- Breaded giant shrimp, served with tartar sauce and sauce of pitanga. 117,00

- Breaded Shrimp, served with tartar sauce and Surinam cherry. 58,00

- Oysters au gratin. 72,00

Salads

- Moroccan couscous containing tomatoes, chickpeas, cucumbers, olives, red onion and seasoned buffalo mozzarella cheese with olive oil, lemon and garlic sauce. 38,00

- Tabbouleh with grilled prawns and leaves. 65,00





Main Courses

- **Bejuterrâneo:** Plated fish fillet, breaded with sage flour, finished with toasted Pinolis, pilaf with vegetables and Vermicelli (angel hair), Skordaliá (mashed cassava with garlic, olive oil, lemon), apricot sauce on the side. 72,00
- **Cod with all:** Norwegian cod loin, served with boiled vegetables, cabbage chips, drizzled with authentic Extra virgin olive oil. 124,00
- **Artisanal ravioli** of ricotta, spinach and pistachios, pulled in sage and parmesan butter. 49,00
- **Sea bass** with dried fig oil, capers, tomatoes, olives, pepper pink grains and creamy crisp polenta. 69,00
- **Salmon Lemon Garlic Butter Sauce**, served with Ratatouille and fondant potatoes. 89,00
- **Fried whole cioba**, served with salad, souté potatoes and Moroccan couscous farofa with prawns and eggs. 185,00
- **Golden linguine:** Prawns, linguini, zucchini and carrots in spaghetti, to Sicilian lemon and parmesan cream. 75,00
- **Beetroot risotto** with prawns and feta cheese shavings..... 95,00
- **Shrimp moqueca bejupirá:** coconut milk stew with palm oil, white rice, pirão and palm oil farofa. 89,00
- **Fettuccine** with creamy prima donna sauce, prawns and parmesan au gratin. 95,00





Main Courses

- **GRILLED OCTOPUS WITH POTATOES** *souté* seasoned in style
Mediterranean and **CHORIZO**. 98,00
- **Black octopus rice and Mediterranean prawns**
(cherry tomatoes and garlic confit with rosemary). 83,00
- **Lobster à Thermidor, served with black rice with candied fruity tomatoes,**
roasted garlic, rosemary and pinoli. 250,00
- **Rack of lamb, with creamy brie cheese rice and**
Mint vinaigrette. 89,00
- **Lamb shoulder in dark sauce with mushrooms, served with Moroccan couscous**
with herb butter and toasted peas. 65,00
- **Entrecôte grelhado com muçarela de bufala ao pesto de manjericão,**
legumes laminados grelhados e batata chips. 84,00
- **Steak au poivre with rustic potatoes with crispy onion seasoning.** 68,00
- **Grilled filet mignon with roti sauce and green black peppers,**
over creamy gorgonzola rice. 68,00
- **grilled filet mignon with herbes de provance butter,**
Comes with cassava mille-feuille and curd cheese. 65,00





Children's Plates

- Creamy shell pasta with gouda, cheddar, and crispy bacon. 38,00

- Crispy breaded steak:
 - Filet mignon 38,00
 - or
 - chicken breast 32,00served with rice with golden noodles, smile potatoes.

- Tie shrimp: Garlic and oil shrimp
with farfalle dough. 38,00

Desserts

- Chocolate mousse 26,00
- Baklava 32,00
- Cartola Obara 29,00
- Obara Dessert 35,00
- Pearls in strawberries, yogurt, honey, red fruit jam
and sugared almonds 29,00
- Ice cream 19,00



