



Founded in 1939 and since 1972 under the command of the Gomes family, **Bar e Restaurante Urca** is proud to always offer the coldest bottle of beer in Rio de Janeiro, as well as the tasty and traditional appetizers, which include the famous little pasties and pies.

Coupled with the quality of its products and services, the customer enjoys the privileged overlooking the shores of Guanabara Bay, the tranquility and safety of the neighborhood in the most famous wall in Brazil. This set made **Bar Urca** a hot one meeting point to enjoy a breathtaking sunset, and took him to the recognition as a **Carioca Cultural Heritage** in a title granted by City Hall of Rio de Janeiro in 2012.

Bar Urca is a must stop to enjoy the carioca style of being.

Welcome to Bar Urca!

Bar Urca delivery:



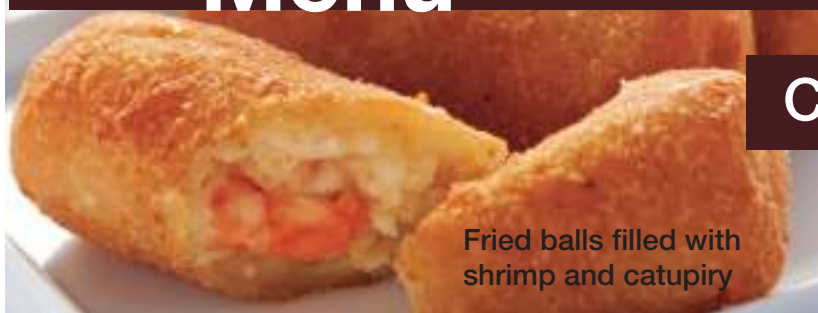
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Menu

Couvert and appetizers



Fried balls filled with shrimp and catupiry

Appetizers

Fried manioc / French fries (portion)	R\$37,00
Codfish ball filled with portuguese sheep's cheese and small pieces of sausage	R\$15,00
Codfish balls (unit)	R\$12,00
Shrimp broth	R\$21,00
Black bean broth	R\$17,50
Seafood broth	R\$27,50
Fried balls filled with shrimp and catupiry	R\$13,00
Milanese style shrimp with tartar sauce	R\$92,00
São Paulo style shrimp (with garlic and oil)	R\$82,00
Sea crab on the shell	R\$28,00
Mini Pie - Shrimp or crab(unit)	R\$15,00
Mini Pie - Chicken, hearts of palm or cheese (unit)	R\$14,00
Aperitif style beef (small pieces of beef)	R\$97,00
Small pieces of chicken with rose sauce	R\$52,00
Small pieces of fish with tartar sauce	R\$64,00
Small deep-fried pastry (pastel) - Shrimp or sea crab (unit).....	R\$13,00
Small deep-fried pastry (pastel) - Cheese or beef (unit)	R\$12,00
Octopus vinagrete	R\$145,00
Fried sardines (unit)	R\$10,00



Menu

Shrimp bobo

Executive dishes and salads

Executive (individual)	
Bacalhau ao Brás	R\$77,00
<i>(shredded with onion and olive oil sauce, scrambled egg, potato sticks and rice)</i>	
Bacalhau Gomes Sá	R\$77,00
<i>(shredded codfish with onion and olive oil sauce, boiled egg, sautéed potatoes and rice)</i>	
Bacalhau em posta na cataplana	R\$131,00
<i>(Cod fillet in the cataplana with potatoes and roasted onions)</i>	
Shrimp bobo	R\$62,00
<i>(typical dish from Bahia, braise with shrimp, palm oil, puree of cassava and coconut milk)</i>	
✓ Vegan bobó	R\$50,00
<i>(typical dish from Bahia in a vegan version, with heart of palm, cashew nut, palm oil, puree of cassava and coconut milk)</i>	
Milanese style shrimp with greek rice	R\$62,00
✓ Spaghetti with tomato sauce.....	R\$44,00
Fish fillet with broccoli rice or chef's salad	R\$66,00
<i>(Lettuce, tomato, purple onion, pumpkin, baked potato and heart of palm)</i>	
Fish fillet with broccoli rice and shrimp sauce.....	R\$68,00
Tilapia fillet with shrimp sauce and nut rice	R\$60,00
Chicken with french fries, vegetables or mashed potatoes	R\$53,00
Chicken parmigiana with french fries and rice	R\$54,00
Beef tenderloin with french fries, vegetables or mashed potatoes	R\$74,00
Beef tenderloin parmigiana with french fries and rice	R\$74,00
Omelet (cheese, vegetables or heart of palm with mix of lettuces, pumpkin seeds and balsamic reduction).....	R\$40,00
Grilled octopus with broccoli rice and roasted potatoes	R\$121,00
Shrimp rice	R\$62,00
Salads	
Lettuce, tomato, purple onion and sesame.....	R\$32,00
Palm heart, tomato and purple onion.....	R\$43,00
Mixed salad (<i>Lettuce, tomato, olive, heart of palm, pumpkin, carrot, beetroot and onion</i>).....	R\$45,00

All our products contain gluten or may contain traces.



Shrimp in the pumpkin

Menu



Grilled octopus with
broccoli rice and
roasted potatoes

Seafood (2 to 3 persons)

Shrimp Bobo	R\$196,00
(typical dish from Bahia, braise with shrimp, palm oil, puree of cassava and coconut milk. With rice and portion of farofa)	
Shrimp with catupiry cheese, mashed potatoes and rice portion	R\$210,00
Seafood caldeirada	R\$330,00
(seafood stew with shrimp, octopus and squid. With rice and pirão portion)	
Milanese style shrimp with greek rice and tartar sauce	R\$190,00
Shrimp in the pumpkin	R\$258,00
(shrimp and catupiry sauce inside pumpkin and rice and farofa portion)	
Shrimp moqueca Bahia style	R\$200,00
(shrimp stew with palm oil, coconut milk and tomato. With rice and farofa)	
Fish flitch moqueca Bahia style	R\$196,00
(fish flitch stew with plam oil, coconut milk, tomato and shrimp. With rice, farofa and pirão portion)	
Fish filet moqueca Bahia style	R\$230,00
Fish flitch moqueca Espirito Santo style	R\$191,00
(fish filet stew with shrimp, tomato, onion, green peper. With rice and pirão portion)	
Fish filet moqueca Espirito Santo style	R\$215,00
Grilled octopus with broccoli rice and roasted potatoes	R\$300,00
Shrimp rice	R\$186,00
Seafood rice (octopus, shrimp and squid)	R\$240,00
Octopus rice with broccoli	R\$295,00
Strogonoff Shrimp	R\$152,00



Shrimp
Bobo

Fish fillet
* consult the fish
of the day with
the waiter



Menu



Fish Fillet (2 persons)

Belle Meunière

Belle Meunière	R\$207,00
(boiled potatoes, white rice and capers, champignon, shrimps and butter sauce)	
With capers sauce, rice and mashed potatoes	R\$185,00
With broccoli rice and mashed potatoes	R\$180,00
With french fries, cooked vegetables or chef's salad and rice	R\$175,00
With shrimp sauce, mashed potatoes and rice	R\$196,00
Surprise (filled fillet with shrimp and chestnut rice and champignon sauce)	R\$207,00

Codfish (2 to 3 persons)

Codfish

Brás

(shredded codfish with onion and olive oil sauce, scrambled egg, potato sticks and rice) R\$267,00

Gomes Sá

(shredded codfish with onion and olive oil sauce, boiled egg, sautéed potato and rice) R\$267,00

À moda codfish

(grilled flitch with onion, tomato, green pepper, egg, potatoes and broccoli rice) R\$325,00

À portuguesa codfish

(cooked flitch with tomato, onion, green pepper, potatoes, garlic, cabbage and eggs) R\$325,00

Cataplana

Vila Chã

(shredded flitch with onion, tomato, pepper, chickpea, sausage and rice)..... R\$325,00

Vovó Maria

(cooked flitch with tomato, onion, pepper, broccoli, potatoes, cabbage and rice) R\$325,00



À Moda
codfish

Menu



Chicken and Filet Mignon (2 persons)

Chicken breast fillet

À Cubana (chicken milanese, bacon, green peas and fried banana)	R\$95,00
With rice, vegetables or french fries or mashed potato.....	R\$95,00
À francesa (chicken fillet, potato sticks, green peas, onion and ham)	R\$95,00
Chicken parmigiana with rice and french fries	R\$97,00
Strogonoff chicken	R\$95,00

Filet Mignon

Avenida (with french fries, two fried eggs and rice)	R\$145,00
Campanha (with french fries, farofa, rice and vinaigrette sauce with tomato, onion and green pepper) ...	R\$145,00
À Francesa (with potato sticks, green peas, onion and ham)	R\$150,00
Oswaldo Aranha (with garlic and oil, french fries, farofa and rice)	R\$145,00
Beef parmigiana with french fries and rice	R\$145,00
Strogonoff	R\$145,00

Children and portions

Children's dishes (Children under 12 years old)

Small pieces of beef with french fries or mashed potatoes, rice and black beans	R\$43,00
Small pieces of chicken breast with french fries or mashed potatoes, rice and black beans	R\$41,00
Small pieces of breaded fish with french fries or mashed potatoes, rice and black beans	R\$45,00

Guarnishes and portions

Broccoli Rice	R\$25,50
White rice	R\$16,50
À Francesa (with ham, onions and peas).....	R\$28,50
Egg's farofa.....	R\$25,50
Black beans	R\$14,00
Cooked vegetables	R\$27,50
Fish pirão	R\$25,50
Belle Meuniere sauce (butter, shrimp, champignon and caper)	R\$28,00

Menu

Brownie with vanilla ice cream



Desserts

Fried banana with cinnamon	R\$19,00
Fried banana with ice cream	R\$26,00
Brownie with vanilla ice cream	R\$30,00
Papaya cream with cassis liquor	R\$28,00
Dulce de leche with Minas cheese	R\$16,00
Fruit of the day	R\$12,00
Chocolate mousse	R\$24,00
Pudim de leite (traditional brazilian dessert based on condensed milk and caramel)	R\$15,00
Romeo and Juliet (Handmade guava paste with Minas cheese)	R\$18,00
Ice cream (2 balls)	R\$18,00
Ovos moles (Portuguese dessert based in a egg custard).....	R\$24,00
Pastel de Nata (Portuguese egg custard tarte).....	R\$18,00
Toucinho do céu (Portuguese tarte with almond flour).....	R\$30,00

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Menu



House Beer

Beers and drinks

Beers

Chopp Brahma 300ml	R\$11,00
Beer 300ml Original/Stella long.....	R\$13,00
Beer 300ml Becks/Corona/Colorado/Spaten/Brahma zero/ Malzbier/ Stella long neck	R\$15,00
Beer 600ml Original	R\$18,00
Beer 600ml Stella Artois/ Spaten	R\$19,00
Beer 600ml Becks.....	R\$21,00
Beer 600ml Colorado Ribeirão Lager	R\$22,00
House Beer Hocus Pocus 355ml lager	R\$17,00
Beer 600ml Serra Malte.....	R\$19,00

Drinks

Caipirinha with Velho Barreiro	R\$23,00
Caipirinha with Sagatiba, Salinas or Seleta	R\$25,00
Caipivodka nacional	R\$28,00
Caipivodka imported	R\$30,00
Smirnoff ice 275ml	R\$18,00

Non alcoholic beverages

Mineral water	R\$6,00
Shot of lemon 50ml.....	R\$2,00
Café Nespresso	R\$7,00
Mate 300ml	R\$7,50
Red bull can 250ml.....	R\$16,00
Soda can.....	R\$7,50
Natural juice.....	R\$11,00
Suco del valle 350ml	R\$8,50

Menu

Wines

Wines

Glass of wine

Santa Helena Chardonnay (White)	R\$25,00
Santa Helena Cab. Sauvignon (Red)	R\$25,50

Half bottle

White

Santa Carolina Sauv. Blanc, Chile	R\$50,00
Convento da vila - Alentejo, Portugal	R\$45,00

Red

Convento da vila - Alentejo, Portugal	R\$45,00
Monte Velho - Alentejo, Portugal	R\$71,00

Port Wine Goblet

Adriano Ramos Pinto Ruby	R\$19,90
Ferreira Ruby	R\$19,90

Sparkling wines

Chandon Brut, Brasil.....	R\$159,00
Família Brito - Serra Gaúcha, Brasil	R\$120,00
Família Brito Rosé - Serra Gaúcha, Brasil	R\$120,00

White

Guigas - Loureiro, Trajadura, Arinto - Vinho verde, Portugal	R\$103,00
Compromisso - Loureiro - Vinho Verde, Portugal	R\$136,00
Morgado da Vila - Alvarinho, Loureiro, Trajadura Vinho Verde, Portugal	R\$152,00
Morgado da Vila - Alvarinho - Vinho Verde, Portugal	R\$208,00
Ponte da Barca - Vinho Verde, Portugal	R\$87,00
Dão Grão Vasco - Dão, Portugal	R\$118,00
Convento da vila - Alentejo, Chile	R\$85,00
Concha y toro Sauvignon Blanc, Chile	R\$62,00
Santa Helena Chardonnay, Chile	R\$74,00
Miolo Reserva Chardonnay, Brasil	R\$102,00
Família Brito Blend branco - Serra Gaúcha, Brasil	R\$95,00

Rose

Guigas Rosé - Touriga nacional, Espadeiro. Vinho Verde, Portugal	R\$103,00
Indomita, Chile	R\$67,00

Red

Convento da vila - Alentejo, Portugal	R\$85,00
Dão Grão Vasco - Dão, Portugal	R\$118,00
Esporão - Alentejo, Portugal	R\$430,00
Fundação Eugênio de Almeida - Alentejo, Portugal	R\$153,00
Miolo Reserva Cabernet Sauvignon - Brasil	R\$108,00
Santa Helena Cabernet Sauvignon, Chile	R\$74,00
Concha y Toro Cabernet Sauvignon, Chile	R\$62,00



We accept credit cards and voucher.

Packing bag "to go" (unit) - R\$ 3,00

Wine Stopper Fee - R\$ 30,00

All our products contain gluten or may contain traces.
Consult the waiter.



Important phone numbers

(Conforme Artigo 284 do Decreto 6235)

Health/Sanitary Inspeciton: 2503-2280

Dial Complaint: 2253-1177

Dial Woman suppot: 180

Procon RJ: 2216-8632

Dial Racism: 2334- 9551

Dial Xenophobia: 2334-9551



Bar Urca Whatsapp - 55 21 971623424
for more information with
Autoresponders



QUE TAL UM DRINK?

HOJE SIM! HOJE PODE!



SIGNATURES - DESCOMPLICADOS

SMIRNOFF TONIC



VODKA SMIRNOFF, INFUSÃO DE HORTELÃ, LIMÃO E ÁGUA TÔNICA.

R\$ 35

MOSCOW MULE



VODKA KETEL ONE, GINGER ALE ARTESANAL, SUCO DE LIMÃO E ESPUMA DE GENGIBRE.

R\$ 35

JOHNNIE HIGHBALL



JOHNNIE WALKER RED LABEL, ÁGUA DE COCO, TÔNICA E LARANJA.

R\$ 35

BAR URCA COCKTAIL



GIN TANQUERAY, VINHO DO PORTO BRANCO, MORANGO, LIMÃO E TÔNICA.

ESPECIAL DA CASA R\$ 37

FAKE BEER



VODKA KETEL ONE, CAJÁ, LIMÃO E ESPUMA DE GENGIBRE.

R\$ 35

CITRUS HIGHBALL



JOHNNIE WALKER RED LABEL, LIMÃO SICILIANO, HORTELÃ E SODA CITRUS.

R\$ 35

GIN AND TONIC

TANQUERAY TONIC



GIN TANQUERAY, ÁGUA TÔNICA, ALECRIM E LIMÃO SICILIANO.

R\$ 35

FLOR DE SEVILLA



GIN TANQUERAY FLOR DE SEVILLA, ÁGUA TÔNICA, CANELA EM PAU E LARANJA.

R\$ 35

RED FRUIT TONIC



GIN TANQUERAY, ÁGUA TÔNICA, INFUSÃO DE FRUTAS SILVESTRES E PIMENTA ROSA.

R\$ 35

GORDONS TONIC



GIN GORDONS, APEROL, FATIAS DE MORANGO, ALECRIM E ÁGUA TÔNICA.

R\$ 35

IMAGENS MERAMENTE ILUSTRATIVAS.

APRECIE COM MODERAÇÃO

VENDA E CONSUMO PROIBIDOS PARA MENORES DE 18 ANOS.

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