



Disinberg

O CLÁSSICO DA GRELHA

MENU

60
anos



Appetizers

Starter *(optional per person)*

Olive pâté, foie pâté, butter, homemade bread, tomato, cheese bread and cassava flour puffs

Bittersweet pork ribs

Vatapá pastel

(deep fried dough stuffed with vatapá - 6 units)

Shrimp cocktail

Salads

The Salad Buffet is included in the main course price

(except when dishes are shared)

(On frydays the salad is stacked served)

Salad Buffet

BUFFET DINHO'S

On mondays, tuesdays and thursdays: lunch and dinner

On sundays: only at lunchtime

On wednesdays and saturdays: only at dinner time

Salad buffet, antipasti, five cuts kinds of meat,
International kitchen and side dishes

Feijoada Buffet

Wednesdays and saturdays *(lunchtime)*

It includes salad buffet

Complete feijoada to go



Wagyu Meats

Prime Rib

T-Bone

(sirloin and tenderloin T-bones)

Porter House – *it serves 2 people*

Classic Grilled Meat

Sirloin Strip Steak

Rib Eye Steak

Sliced Rumpsteak

Bife de Tira

Tirinha / Rumpsteak

Rumpsteak In Coarse Salt

(2 Rumpsteak Prime Thick Cuts)

Rumpsteak Cuts

(The Tenderest Parts of Rumpsteak In 3 Pieces)

Tenderloin

(The Softest Part of Beef In Thick Cuts)

Chuck Tenderloin

(With Madeira Gravy and Shitake Mushrooms)

Flank Steak

Spring Chicken

Pork Loin

(The Softest Part of The Pork Meat)

Lamb

(Lamb Rack Grilled in Salt)

*Weights from the raw meat.



Side Dishes

Vegetable Mix

Baked Pupunha Heart Of Palm

Toasted Manioc Flour With Eggs

White Rice

Puffed Potato

Matchstick Potato

Biro Biro Rice

Grilled Vegetables

Mashed White Carrot

Breaded Banana

Baked Potato With Garlic

(Slightly Rosemary Scented)

Farofa Rica *(Toasted And Buttered Corn Flour,
Cassava Flour, Bacon, Sausage, Raisins And Parsley)*

Four Cheeses Sauce Rigatoni *(Gratin)*

Kid's Menu

(For children up to 6 years)

Rice, Beans and French Fries

Spaghetti with tomato sauce or cheeses sauce
(All dishes include tenderloin or grilled chicken fillet)

Desert Included

- Milk pudding or ice cream with chocolate syrup



Peixes e Crustáceos

Acoupa Weakfish

(In Orange Sauce and Steamed Vegetables)

Belle Meunière Sole

(With Mashed Potatoes and Broccoli)

Poached Salmon

(With Mango Sauce and Vegetables Spaghetti)

Grilled Salmon *(With Heart of Palm Risotto)*

Greek Style Shrimps

(With Greek Style Rice and Shoestring Potatoes)

Porto Imperial Codfish

(Broccoli and Pellet Potatoes)

Braz Style Codfish

(Shredded Codfish, Eggs and Shoestring Potatoes)

Seafood

Dinho's best shellfish, shrimp, lobster, oyster,
salmon and codfish recipes

(Salad buffet included)


ON FRIDAYS *(lunch and dinner time)*

Desserts


Fruit and Sweets Buffet



Dinho's

 dinhos.com.br

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