

ENGLISH

# MADERO

Prime Steakhouse



## Chicken Mini Coxinhas

# non-alcoholic beverages

MADERO ICE TEAS - 440 ml R\$ 9,50  
natural, cranberry, lime, diet peach, tangerine,  
jabuticaba, green apple

MADERO SODAS - 440 ml R\$ 11,90  
ginger, lime, diet peach, green apple, tangerine,  
jabuticaba, cranberry

MADERO LEMONADES - 440 ml R\$ 9,50  
ginger, lime, diet peach, green apple, tangerine,  
jabuticaba

PINK LEMONADE - 440 ml R\$ 9,50

ORANGE JUICE - 440 ml R\$ 16,00

GRAPE JUICE - 440 ml R\$ 16,00

MINERAL WATER - 300 ml R\$ 7,30  
regular water, sparkling water



SODAS - 290 ml R\$ 8,90  
Coca-Cola, Fanta Guarana, Orange Fanta, Sprite,  
Tonic Schweppes and Citrus Schweppes

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## HEALTHY BEVERAGES

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Orange  
Juice

Peach  
Ice Tea

Green Apple  
Soda

Pink  
Lemonade



Images merely illustrative.

# draft beer and beer

## DRAFT BEER IN THE FROZEN MUG \*

HEINEKEN DRAFT BEER- 350 ml

R\$ 14,90

## BEER

HEINEKEN ZERO - 330 ml

R\$ 13,50



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Selling alcoholic beverages to people under the age of 18 years is prohibited. Don't drink and drive.

\* In case of shortage of draft beer, it could be replaced.

# caipirinhas

## CHOOSE THE FLAVOR OF YOUR CAIPIRINHA:

- LIME
- GINGER AND LIME
- RED BERRIES
- TANGERINE AND ORANGE
- JABUTICABA AND LIME
- STRAWBERRY
- STRAWBERRY AND LIME

ginger and lime caipirinha in the frozen mug



## CAIPIRINHAS IN THE FROZEN MUG

CACHAÇA - 350 ml	R\$ 28,90
PREMIUM CACHAÇA - 350 ml	R\$ 33,20
SMIRNOFF VODKA - 350 ml	R\$ 30,10
KETEL ONE VODKA - 350 ml	R\$ 35,70

## CAIPIRINHAS

CACHAÇA - 230 ml	R\$ 27,80
PREMIUM CACHAÇA - 230 ml	R\$ 32,10
RUM - 230 ml	R\$ 27,80
SAKE - 230 ml	R\$ 29,90
SMIRNOFF VODKA - 230 ml	R\$ 31,00
KETEL ONE VODKA - 230 ml	R\$ 36,30

Red berries  
Caipirinha



# drinks

## COCKTAILS

**FRUIT COCKTAIL** - 300 ml R\$ 26,70

Non-Alcoholic – orange juice, strawberry pulp, cinnamon and sugar

**MOJITO** - 300 ml R\$ 29,90

rum, mint, lime juice, sparkling water and sugar

**MARGARITA** - 150 ml R\$ 32,10

tequila, Cointreau, lime juice, salt and sugar

**MADERO'S STRAWBERRY** - 150 ml R\$ 29,90

vodka, Amaretto, lime, strawberry pulp and sugar

**NEGRONI** - 200 ml R\$ 34,60

gin, red vermouth and Campari

**GARIBALDI** - 230 ml R\$ 34,60

Campari, orange juice

**MOSCOW MULE** R\$ 32,10

**IN THE MUG** - 350 ml  
vodka, ginger, lime juice, sparkling water and sugar

## GIN TONIC

	STANDARD	PREMIUM
<b>CLASSIC</b> - 500 ml	R\$ 33,20	36,20
gin, tonic, lime and orange slices		

<b>STRAWBERRY</b> - 500 ml	R\$ 36,30	39,30
gin, tonic, lime juice, sugar and strawberry pulp		

<b>TANGERINE</b> - 500 ml	R\$ 36,30	39,30
gin, tonic, lime juice and tangerine syrup		

<b>GREEN APPLE</b> - 500 ml	R\$ 36,30	39,30
gin, tonic, green apple syrup, lime juice and slice		



Negroni

## PALOMITAS

**STRAWBERRY PALOMITA** - 270 ml R\$ 28,90

tequila, strawberry pulp, lime, salt, Citrus Schweppes and sugar

**TANGERINE PALOMITA** - 270 ml R\$ 28,90

tequila, tangerine syrup, lime, salt and Citrus Schweppes

**JABUTICABA PALOMITA** - 270 ml R\$ 28,90

tequila, jabuticaba purée, lime, salt and Citrus Schweppes

## LIQUOR

**COINTREAU** - 50 ml R\$ 26,90

**BAILEYS** - 50 ml R\$ 24,90

**AMARETTO** - 50 ml R\$ 22,90

## SHOTS

**PREMIUM CACHAÇA** - 50 ml R\$ 26,00

**IMPORTED VODKA** - 50 ml R\$ 33,00

**8 YEARS WHISKEY** - 50 ml R\$ 26,90

**12 YEARS WHISKEY** - 50 ml R\$ 34,30

**GOLD TEQUILA** - 50 ml R\$ 26,90

**CAMPARI** - 50 ml R\$ 22,30

# exclusive menu

## C O U V E R T

OPTIONAL - PER PERSON 16,00  
bruschettas, mini caprese, heart of palm and olives

## M E A T

MIGNON (tenderloin) A CAVALO - 200 g 16 13 93,00  
served with a side dish of your choice.

FRENCH RACK OF URUGUAYAN LAMB 300 g 13 95,00 500 g 13 135,00  
French Rack

### CHOOSE YOUR SIDE DISH:

rice (175 g), french fries (100 g), caesar salad (160 g), bread basket (125 g),  
Madero's farofa (75 g), buttered vegetables (175 g),  
penne with butter (125 g), garlic bread (2 units)

EXTRA SIDE DISH 16,00

## F I S H

SHRIMP STROGANOFF - 250 g 13 135,00  
Served with rice and potato sticks or Madero's french fries

GRILLED COD LOIN FILLET - 250 g 13 155,00  
served with rice and potato porée.

## E X T R A S

POTATO MAYONNAISE - 350 g 22,00

BAIÃO DE DOIS (rice, beans and spices) - 300 g 22,00

POTATO PURÉE - 280 g 16,00

FAROFA WITH EGGS - 180 g 20,00

## D E S S E R T S

PAPAYA CREAM WITH BLACK CURRANT LIQUEUR - 180 g 32,00

GRANDMA IZABEL'S PETIT FOUR - 110 g 20,00





# executive lunch

MONDAY TO FRIDAY (EXCETO FERIADOS)  
FROM 12<sup>PM</sup> TO 2:30<sup>PM</sup>




MADERO EXECUTIVE LUNCH	PER PERSON	89,00
salad, rice, beans, fried egg and french fries		


CHOOSE ONE OF THE OPTIONS BELOW :

- MIGNON (tenderloin)
- MIGNON (tenderloin) SKEWERS
- GRILLED TILÁPIA
- SMOKED AND GRILLED HOMEMADE SAUSAGE




# appetizers

**HOMEMADE CHICKEN FINGER**   27,70  
250 g  | with homemade mayonnaise


**TENDERLOIN MILANESE** Schnitzel   39,70  
very thin and soft Pork slice (220 g ), covered  
in a mix of bread crumbs crispy crust

**FRENCH FRIES BASKET** - 300 g   29,90

**FRENCH FRIES BASKET WITH  
CHEDDAR AND BACON** - 300 g  38,90

**GRILLED HEART OF PALM** - 260 g   59,90  
cwith butter and fleur de sel  
IF YOU PREFER, SWITCH THE BUTTER TO OLIVE OIL 

**MINI BRAZILIAN PASTEL**  6 UNITS 27,40  
meat  | cheese and oregano


**IPICANHA SLICES** rump cap - 260 g  72,80  
cwith Dijon mustard sauce and crusty bread

**MADERO SUPER WINGS**   7 UNITS 37,90  
with chef's sauce

**GARLIC BREAD**  2 UNITS 15,90

## EXTRAS

**MUSTARD SAUCE** - 70 g 9,50

**BARBECUE SAUCE** - 60 g   9,50

**CHEF'S SAUCE** - 40 g  9,50

**EXTRA MAYONNAISE** - 30 g  5,30

**HEART OF PALM CREAM** - 15 g   5,30

**CHEDDAR AND BACON** - 100 g  15,00

## SMOKED AND GRILLED PORK SAUSAGE

with crusty bread, farofa and chimichurri sauce

BIG - 350 g 57,70

SMALL - 130 g 33,50



## CHICKEN MINI COXINHAS

12 UNITS 24,00

24 UNITS 39,00





# salads

## CAESAR SALADS

lettuce, tomato, boiled egg, parmesan and panzanellas (270 g)

CAESAR SALAD <sup>✓</sup>	36,00
WITH GRILLED MIGNON - tenderloin 100 g <sup>🥩</sup>	59,00
WITH GRILLED CHICKEN FILLET - 130 g <sup>🥩</sup>	47,00
WITH SHRIMPS - 120 g <sup>🍤</sup>	85,00
WITH HAMBURGER one 130 g hamburger <sup>🍔</sup> and cheddar cheese	48,40
WITH VEGGIE BURGER - 110 g <sup>✓</sup> one 110 g vegan burger <sup>🍔</sup> and cheddar cheese, sun-dried tomato, and green pepper sauce	48,40
WITH FALAFEL BURGER - 100 g <sup>✓</sup> one 100 g falafel burger <sup>🍔</sup> and cheddar cheese	48,40

Chef's Salad

## CHEF'S SALAD

Julienne lettuce, tomato, parmesan, crispy bacon and Caesar sauce (350 g)

CHEF'S SALAD <sup>🥗</sup>	42,00
WITH GRILLED MIGNON - tenderloin 100 g <sup>🥩</sup>	63,00
WITH GRILLED CHICKEN FILLET - 130 g <sup>🥩</sup>	51,70
WITH SHRIMPS - 120 g <sup>🍤</sup>	89,00
WITH HAMBURGER one 130 g hamburger <sup>🍔</sup> and cheddar cheese	51,90

## FIT SALAD

MADERO FIT SALAD - 390 g <sup>🥗</sup>	46,00
lettuce, parmesan, tomato, quinoa, heart of palm cream, almonds and grilled chicken breast	

IF YOU PREFER, ORDER WITHOUT PARMESAN <sup>🥗</sup>



<sup>🥗</sup> dairy free

<sup>✓</sup> veggie

<sup>🥩</sup> raw weight

<sup>🍔</sup> gluten-free | may contain wheat

Images merely illustrative



Our cheeseburgers include fresh baked bread, lettuce and fresh tomatoes, cheddar cheese, homemade mayonnaise, flame grilled pure meat.

Served with french fries crunchy outside and soft inside.

# burgers and sandwiches

## CHEESEBURGERS

**MADERO** 48,40  
one 180 g hamburger 🍔

**SUPER MADERO** 59,50  
two 180 g hamburgers 🍔

**BACON MADERO** ☉ 56,40  
one 180 g hamburger 🍔

**SUPER BACON MADERO** ☉ 69,40  
two 180 g hamburgers 🍔

**JUNIOR** 45,40  
one 130 g hamburger 🍔

**BACON JUNIOR** ☉ 51,40  
one 130 g hamburger 🍔

**LAMB** 56,90  
one 180 g hamburger 🍔

**SUPER LAMB** 73,60  
two 180 g hamburgers 🍔

**BACON LAMB** ☉ 64,90  
one 180 g hamburger 🍔

## SANDWICHES

**CHORIPÁN** ☉🍴 48,40  
THE MOST FAMOUS ARGENTINIAN SANDWICH  
flame grilled smoked sausage (130 g 🍔) served with lettuce, vinaigrette and homemade mayonnaise

**CHEESE CHICKEN CRISPY** ☉ 48,40  
two crispy breaded chicken fillets (140 g 🍔), homemade mayonnaise, cheddar cheese, lettuce and tomato

**CHEESE CHICKEN GRELHADO** ☉ 45,40  
barbecued chicken fillet (130 g 🍔), homemade mayonnaise, cheddar cheese, lettuce and tomato

**CHEESE CHICKEN FIT** 45,40  
barbecued chicken fillet (130 g p), heart of palm cream, cheddar cheese, lettuce and tomato. Served with a salad

## CHEESE MIGNON

**CHEESE MIGNON** 56,90  
mignon slices (150 g 🍔), lettuce e organic tomatoes, cheddar cheese and homemade mayonnaise

**BACON CHEESE MIGNON** 64,90  
mignon slices (150 g 🍔), bacon, lettuce e organic tomatoes, cheddar cheese and homemade mayonnaise

**is back!**

## FIT CHEESEBURGERS

With crusty whole wheat bread

### FIT MADERO 45,40

One 130 g 🍔 hamburger, **heart of palm cream**, cheddar cheese, lettuce and tomato. Served with a salad

### MADERO LOW SALT 48,40

one 180 g p hamburger, **heart of palm cream**, cheddar cheese, lettuce and tomato. Served with french fries without salt

## VEGGIE AND VEGAN BURGERS

### VEGGIE MADERO 🌱🌱 48,40

One 110 g hamburger 🍔 (Paris mushrooms, rose beans, chickpea, brown rice and pea protein) with sun-dried tomato, green peppers sauce and homemade mayonnaise

### VEGAN MADERO 🌱🌱 48,40

One 110 g hamburger 🍔 (Paris mushrooms, rose beans, chickpea, brown rice and pea protein) with sun-dried tomato, green peppers sauce and **heart of palm cream**

### VEGGIE FALAFEL 🌱 48,40

One 100 g hamburger 🍔 (chickpea, onion, sesame, mint, garlic e green peppers sauce) with homemade mayonnaise

### VEGAN FALAFEL 🌱🌱 48,40

One 100 g hamburger 🍔 (chickpea, onion, sesame, mint, garlic e green peppers sauce) with **heart of palm cream**

## plated hamburgers

Served with a side salad and side dish of your choice.

### MADERO HAMBURGER - 180 g 🍔 48,40

with cheddar cheese and salad

### LAMB HAMBURGER - 180 g 🍔 56,90

with cheddar cheese and salad

#### CHOOSE YOUR SIDE DISH:

bread basket (125 g), buttered vegetables (175 g), caesar salad (160 g), french fries (100 g), Madero's farofa (75 g), rice (175 g), penne with butter (125 g), garlic bread (2 units)

### EXTRA SIDE DISH 16,00

## EXTRAS

CARAMELIZED ONION - 20 g 🌱 4,50

CUCUMBER RELISH - 15 g 🌱 4,50

BARBECUE SAUCE - 15 g 🌱 4,90

VINAIGRETTE SAUCE - 15 g 🌱 4,50

EXTRA BACON - 4 slices 🌱 8,00

EXTRA CHEESE - 2 fatias cheddar 4,90

EXTRA MAYONNAISE - 30 g 🌱 5,30



# meat



Bife de chorizo

## C H U R R A S C O

Our meats are served with a side salad, chef's sauce, chimichurri sauce and a side dish of your choice.

BIFE DE CHORIZO - sirloin strip steak 350 g 🥩🥩	95,00
PICANHA PREMIUM - rump cap 350 g 🥩🥩	110,00
ARGENTINIAN FILLET - ribeye 250 g 🥩🥩	86,00
MIGNON - tenderloin 200 g 🥩🥩	78,00

EXTRA SAUCES	9,50
mustard   green pepper   barbecue	

EXTRA MAYONNAISE	5,30
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## B A B Y B A C K R I B S

Juicy ribs, baked in the oven and finished on the grill, covered with our delicious barbecue sauce.

BABY BACK RIBS FOR TWO - 800 g 🥩🥩🥩🥩	109,00
served with two side dishes of your choice	

BABY BACK RIBS FOR ONE - 400 g 🥩🥩🥩	83,00
served with a side dish of your choice	

## M I G N O N

Our special selection of meats (200 g 🥩) is carefully combined with tasty sauces.

Served with a side dish of your choice.

MUSTARD SAUCE	87,00
FINE HERBS SAUCE	87,00
BARBECUE SAUCE 🥩🥩	87,00



Farofa Madero\*



## L'ENTRECÔTE

**CHEF'S L'ENTRECÔTE**   
Argentinian fillet (250 g) with basil and  
mustard sauce. Served with french fries

95,00

## STROGANOFF


**MIGNON STROGANOFF** - 250 g   
served with rice and potato sticks or  
Madero's french fries

82,00

### CHOOSE YOUR SIDE DISH:

bread basket (125 g), buttered vegetables (175 g),  
caesar salad (160 g), french fries (100 g), Madero's  
farofa (75 g), rice (175 g), penne with butter (125 g),  
garlic bread (2 units)

## MILANESE

**MIGNON MILANESE** - 130 g   
served with two side dishes of your choice

65,00

**EXTRA SIDE DISH**

15,90

## CHICKEN BREAST FILLET

*Served with a side salad and a side dish of your choice.*

**CHICKEN BREAST FILLET WITH FINE HERBS SAUCE**  
2 fillets (250 g )

64,00

**CHICKEN BREAST FILLET WITH MUSTARD SAUCE**  
2 fillets (250 g )

64,00

**GRILLED CHICKEN BREAST FILLET**  
2 fillets (250 g )

55,20



# desserts

**DULCE DE LECHE PETIT GÂTEAU** - 200 g 45,00

with vanilla ice cream and berries sauce

**CHOCOLATE BROWNIE** - 180 g 32,50

with vanilla ice cream and chocolate sauce

**ITALIAN CHOCOLATE FUDGE** - 175 g 29,00

with vanilla ice cream and chocolate sauce

**BRIGADEIRO** - 120 g 24,90

served in a little pot

**AFOGATO** - 120 g 16,00

with vanilla ice cream and Espresso Leggero

**PAPAYA CREAM** - 180 g 32,00

with black currant liqueur

**GRANDMA IZABEL'S PETIT FOUR** - 110 g 20,00

**DULCE DE LECHE MINI MOUSSE** - 38 g 6,50

perfec with coffee

**NESPRESSO COFFEES** 7,90

**Ristretto** - 25 ml

full-bodied and persistent, Intensity 9

**Espresso Decaffeinato** - 40 ml

dense and powerful, Intensity 7

**Espresso Leggero** - 40 ml

light and refreshing, Intensity 6

**NESPRESSO**



Brigadeiro  
de Colher

## HOMEMADE ICE CREAM BY CHEF JUNIOR DURSKI

**VANILLA ICE CREAM** 22,00

**WITH CHOCOLATE SAUCE AND SLICED ALMONDS** - 120 g

**WITH BERRIES SAUCE** - 130 g

**STRAWBERRY FIT ICE CREAM WITH** 22,00

**BERRIES SAUCE** - 130 g

0% fat and added sugar



Vanilla ice cream  
with chocolate  
sauce



Strawberry FIT  
ice cream with  
berries sauce



— NOW YOU CAN TAKE —

# MADERO'S


## PRODUCTS HOME TO COOK

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MADERO'S CRUSTY BREAD 🥖 65 g (unit)   frozen	2,50	PORK SAUSAGE - 350 g 🥓 frozen	29,00
MADERO'S WHEAT CRUSTY BREAD 🥖 65 g (unit)   frozen	2,50	FAROFA - 300 g 🌾 cold	20,50
HAMBURGER MADERO - 180 g 🍔 frozen	13,00	BABY BACK RIBS - 330 g 🍖 frozen   with barbecue sauce	44,00
LAMB BURGER - 180 g 🍔 frozen	19,90	BABY BACK RIBS - 750 g 🍖 frozen   with barbecue sauce	77,00
MAYONNAISE - 120 g 🥒 cold	14,00	KETCHUP - 320 g 🍷 cold	1450
CHEDDAR CHEESE - 144 g 🧀 cold   eight 18 g slices	14,90	MUSTARD - 300 g 🍷 cold	15,80
SLICED BACON - 200 g 🥓 frozen	24,00	PEPPER SAUCE - 60 ml 🍷 cold	16,80
MADERO'S FRENCH FRIES - 400 g 🍟 frozen   Bem Brasil	11,50	OLIVE OIL - 500 ml 🍷 cold	59,00
		THERMAL TOTE BAG	45,00
		MADERO KNIFE	118,00






## TALK TO US

 41 98848-2544

### TALK TO THE CHEF

41 99696-9000

[restaurantemadero.com.br](http://restaurantemadero.com.br)

  @maderobrasil |  @juniordurski

**PAYMENT METHODS:** Visa, Mastercard, American Express, Diners Club, Elo, Sodexo, Ticket, Alelo, VR, BEN Visa Vale, Banricompras (RS only), Conectpay (only Curitiba-PR), Mercado Pago (consult the availability) debit cards and cash. Please consult management regarding payment by check. The prices charged are in Reais (BRL). Images merely illustrative. Happy Hour: from 5pm to 8pm, Monday through Friday. Promotion not cumulative nor valid on commemorative dates and holidays. In case of eventual lack of home draft beer, this could be replaced. Prohibited sale of alcoholic beverages to minors under the age of 18 years. Consumer: access to the premises where food is prepared and stored is guaranteed by law. The following products contain a high concentration of sodium: Appetizers – Homemade Chicken Fingers, Schnitzel, French Fries Basket with Cheddar and Bacon, Mini Brazilian Pastel, Madero Super Wings, Garlic bread. Cheeseburgers – Bacon Madero, Super Bacon Madero, Bacon Junior, Bacon Lamb. Sandwiches – Choripán, Cheese Chicken Crispy. Meat – Baby Back Ribs, Mignon with barbecue sauce, Tenderloin parmigiana, Tenderloin milanese. The meat and hamburgers are indicated with the raw weight. Prices subject to change without notice and valid for an indefinite period. In the case of price divergence for the same product among price information systems used by the establishment, the consumer will pay the lowest value among them. For nutritional information regarding the presence of allergenic and other information on the dishes of this establishment, please consult one of our attendants. For Procon, access the local website or dial 151.

### THE SERVICE CHARGE IS OPTIONAL

Chef Junior Durski



Madero Group is the largest restaurant brand certified by LEED in Latin America, proof of projects and constructions sustainability. Having the US Building Council seal, testifies the integrity, comfort and efficiency in our spaces, which is a great honor for us. In 2020, we have been the great LEED Certified largest brand considering all the segments.



The vegetable and fruit products produced at Madero Farm are organic.

**Great  
Place  
To  
Work®**

**Certificada**

Mai/2022 - Mai/2023

BRASIL

THANK YOU FOR COMING TO

# MADERO

Chef Junior Durski

Cell Phone: **41 9 9696-9000**

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GRUPO  
**MADERO**  
+ DE 270 RESTAURANTS

**MADERO**

**JERONIMO**  
BURGER & CHICKEN

**DURSKI**

**LEGNO**  
— RISTORANTE ITALIANO —  
Chef Junior Durski

**MADERO**  
**CAFÉ**

**EMPÓRIO**  
**MADERO**

  
**ECOPARADA**  
**MADERO**

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YOU CAN ORDER ONLINE FOR DELIVERY

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**Grupo Madero App**  
**DOWNLOAD NOW**

