OUR STORY

In colonial times, Cunha was a stopping point between Guaratinguetá and Paraty, one of the most important routes between the sea and the interior. Because of the harsh road conditions, the mountain range was named "QUEBRA CANGALHA". Steep and winding, it made the climb hard for the mule trains carrying gold, often breaking their pack saddles (cangalhas). Since 1996, the QUEBRA CANGALHA restaurant has kept its tradition of quality, efficient service and a welcoming atmosphere that make your moment special.



Welcome!

Opening Hours

Please call us

12 3111-2391
12 99745-1902

Follow us on social media!

Tripadvisor

Quebra Cangalha®
Restaurante

APPETIZERS

Couvert (2 people) — R$ 40,00
Homemade bread and pâtés.

Organic Mushroom Casserole — R$ 50,00
Shiitake, shimeji, champignon and creamy cheese au gratin.

Cangalhinha — R$ 55,00
Pork cracklings, crispy cassava and house sausage.

Saladinha — R$ 35,00
Mixed greens, mozzarella knots, cherry tomatoes, grilled pineapple and mango.

SOUPS

Please ask. — R$ 45,00

VEGAN OPTIONS

Please ask.

PATATÁ KIDS/ADULTS

Diced filet mignon, French fries and rice. — R$ 45,00 / R$ 60,00

RISOTTOS

Parmesan or Leek Risotto — R$ 80,00

Pumpkin Risotto with Cashew Nuts — R$ 85,00

Mixed Mushroom Risotto — R$ 85,00
(Shiitake, shimeji and champignon)

Salt Cod Risotto — R$ 90,00

Vegetarian dishes

Quebra Cangalha®
Restaurante

FISH

Grilled Trout with Capers — R$ 85,00
Grilled fillet with leek risotto.

Grilled Trout with Mixed Organic Mushrooms — R$ 95,00
Grilled fillet, golden potatoes and white rice.

Grilled Trout with Sliced Almonds in Butter — R$ 100,00
Grilled fillet with leek risotto.

Grilled Salmon — R$ 110,00
With a honey and whole-grain mustard crust, parmesan risotto or salmon risotto.

Grilled Flounder — R$ 95,00
With a touch of Sicilian lemon, plantain purée and leek risotto or red rice risotto.

PASTA

Open Ravioli with Organic Mushrooms — R$ 75,00
Shiitake, shimeji, champignon and gorgonzola.

Mediterranean Penne — R$ 70,00
Cherry tomatoes, basil, buffalo mozzarella and black olives.

Peruvian Parsnip Gnocchi — R$ 65,00
Tomato and basil sauce.

Pumpkin Gnocchi — R$ 78,00
Gorgonzola cream sauce.

Vegetarian dishes

Quebra Cangalha®
Restaurante

MEAT

Rosemary Lamb (serves 2) — R$ 210,00
Mountain lamb leg in rosemary sauce,
white rice and apple purée.

Mountain Lamb Shoulder — R$ 95,00
Sliced shoulder served in its own jus,
white rice and golden potatoes.

Crispy Suckling Pig (serves 2) — R$ 220,00
With white rice, corn farofa,
beans and collard greens.

Grilled Filet Mignon — R$ 120,00
With Parmesan or Leek Risotto.

Grilled Chorizo Steak (Striploin) — R$ 105,00
Choice of three side dishes. (*)

(*)
Rice, beans, French fries, tutu, small salad, farofa,
plantain purée or apple purée

Mixidinho — R$ 58,00
Rice, beans, collard greens, onion and bacon bits,
all mixed together.

Feijoada (please ask)
With rice, corn farofa and sautéed collard greens.
Serves 2 — R$ 90,00

Quebra Cangalha®
Restaurante

VEGAN OPTIONS

Couvert — R$ 40,00
Sourdough bread and spreads (flavors vary, please ask).

Salad — R$ 35,00
Mixed greens, cherry tomatoes, cucumber, carrot, cabbage and fruit flambéed in nut butter.

Mixed Mushroom Casserole — R$ 50,00

Mixed Mushroom Risotto — R$ 85,00
Pumpkin and Cashew Risotto — R$ 85,00
Leek Risotto — R$ 80,00

Plantain Moqueca (1 person) — R$ 70,00
With rice and corn farofa.

Feijoada (1 person) — R$ 55,00
With rice, corn farofa and collard greens.

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SIDE DISHES

Rice	R$ 18,00
Beans/Tutu	R$ 20,00
Plantain/Apple Purée	R$ 30,00
Roasted Potatoes	R$ 25,00
French Fries	R$ 35,00
Cassava	R$ 25,00
Pork Cracklings	R$ 35,00
Brazilian Sausage	R$ 40,00
Beef Strips with Onions	R$ 45,00
Corn Farofa	R$ 15,00
Homemade or Sourdough Bread	R$ 20,00

Vegetarian options

Quebra Cangalha®
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BEVERAGES

Seasonal Fruit Juices	R$ 18,00
Brazilian Lemonade	R$ 25,00
Soft Drinks	R$ 8,00
Still or Sparkling Water	R$ 6,00
Tonic Water	R$ 10,00
H2O	R$ 10,00
Long Neck Beer (please ask)	R$ 12,00
Heineken Beer 600 mL	R$ 22,00
Original Beer 600 mL	R$ 18,00
Caipirinha "Surprise Me"	R$ 30,00
Caipilanda (with lavender flowers)	R$ 30,00
Caipirinha	R$ 25,00
Caipirosca (Smirnoff)	R$ 30,00
Saquerinha (sake caipirinha)	R$ 25,00
Whisky 8 Years (Red Label)	R$ 25,00
Cuba Libre	R$ 20,00
Gin/Campari/Smirnoff Vodka	R$ 30,00
Liqueurs	R$ 25,00
Glass of Wine	R$ 35,00

DESSERTS

Please ask.

COFFEE

Três Corações Espresso	R$ 9,50
Hot Chocolate	R$ 18,00
Tea	R$ 8,50

PAYMENT METHODS

Debit and credit cards

Cash

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