

CUP AT cantô

M E N U

In the spirit of the World Cup, Cantô presents a special menu of snacks, drinks, and desserts inspired by the flavors of the participating teams, featuring creative reinterpretations with a touch of Brazilian flair. Come cheer with us!

SNACKS

BRL 75*

Oxtail Croquette

Our number 10 takes the field with the most acclaimed bar snack among lovers of bars, lounges, and botecos.

Slow-cooked oxtail croquette, served with watercress mayonnaise.

Fish and chips

The British classic reinterpreted with fresh sardines, cassava chips, and tartar sauce, served in our exclusive Grand Hyatt newspaper.

Spanish Croquette

Creamy croquette with parma-style ham and aged Canastra cheese, bringing together Spanish tradition and bold ingredients.

Currywurst

A classic German fast food: grilled pork sausage served with curry ketchup and a touch of puxuri, a spice native to the Amazon.

Peixinhos da horta

A traditional Portuguese tavern snack in a vegetarian version: green beans coated in a light cornmeal batter and fried until golden, served with smoked Catupiry cheese.

DRINKS

Paixão Canarinho BRL 55*

Cachaça infused with herbs and plum, with a light citrus touch from orange peel, balanced with Nordés gin. The idea came almost like a superstition. The plum is believed to bring luck – sweet at first, deep at the end – like the toughest matches. The cachaça is bold, warm, and impossible to ignore.

BRL 45* Mano A Mano

A refreshing cocktail based on Fernet, finished with guaraná and orange. A clash of giants. A drink made with the famous Argentine spirit, combined with a Brazilian touch. When Fernet meets guaraná, something curious happens: the bitterness comes alive, and the sweetness gains depth.

Strong World BRL 55*

Whiskey-based cocktail with lightly mashed banana, notes of cinnamon, and a subtle bitterness from smoked angostura. A rustic American representation, inspired by the spirit of the United States team: strong, bold, and united. The whiskey brings intensity, the banana adds a caramelized sweetness, and the cinnamon warms like the anticipation before kickoff.

BRL 45* El Gol Dorado

A cocktail made with tequila blanco, featuring a spicy hint of chili, combined with the freshness of Tahiti lime and the smoothness of pitaya purée, finished with sparkling water and served in a glass rimmed with salt and chili. Refreshing, vibrant, and unexpected. Each sip captures the tension of the game, the energy of the crowd, and the joy that turns a match into a lasting memory.

DESSERTS

BRL 45*

Cupuaçu Quindim

We reinvented a classic. Our cupuaçu quindim balances sweetness and acidity, with a surprising touch from the Amazon.

NY Style Cheesecake

This dessert represents one of the major stages of this World Cup. Dense and imposing, like monumental stadiums, our New York-style cheesecake is served with a red berry sauce.

Tarte Tatin

Tarte Tatin brings French elegance and tradition. Our version is prepared with slowly caramelized apples, inverted over a crispy homemade puff pastry, served with ice cream and a touch of cinnamon.