



Maria Maria
Café



Tribute to *Maria Sobral*

By Abigail Vasthi Schlemm

Maria, Maria!
Maria da Maré Mansa.
Mansa amiga que se foi.
Devia estar bem cansada,
Dessa vida amargurada,
Desse mundo assim tão triste,
Cheio de gente malvada.

Búzios tá tão mudada!
Basta olhar de madrugada!

Maria morava aqui,
E aqui nos encontramos,
Num dia já tão antigo,
Que lembrar já não consigo,
Nem posso contar os anos,
Em que felizes vivemos:
Brincando feito criança,
Numa "poça" de alegria,
Maria e a Maré Mansa,
Eu com a minha galeria.

Búzios era divina,
Deserta, calma, menina.

Conversa sem fim conversamos,
Por noites e noites adentro,
A gente falava assim,
Entre risos e tristezas,
Entre dúvidas e certezas,
Amor era nosso tema,
Nossa amizade, um poema,
Nosso tempo, uma festa,
Em nossa cuca pequena,
A vida valia a pena.

Nada era assim como agora.
Viver era bom, sim Senhora!

Agora você cansou.
Agora você foi-se embora.
Deixou comigo a lembrança,
De outro tempo, de outra hora
Da tua linda figura
Na rua das Pedras passando:
Um desfile de elegância,
De charme e de simpatia,
Cara limpa, sem pintura,
Beleza pura, Maria!

Búzios perdeu seu jeito:
Tem mais um furo no peito.

Compreendo teu cansaço.
Já não há porque lutar...
Segue em paz, querida amiga,
Elegante como sempre,
Deslizando feito cisne,
Em seu caminho de água.
Solene, morena, alta,
Desfilando sem saber.
E cá pra nós, minha amiga,
Este mundo
Não merecia você.

Búzios tá diferente...
Já não é terra da gente.

Adeus Maria, Maria,
Não se esqueça de mandar
O seu endereço novo,
Onde eu vou te encontrar,
Outra vez, noutro lugar,
Noutro tempo, noutro mar.
Continuo sua amiga
E sempre vou te buscar.



Maria Maria Gelato



Cup

P up to 2 flavors R\$ 18,50

M up to 2 flavors R\$ 24,00

G up to 3 flavors R\$ 28,00



Artisanal Cone

P 1 flavor R\$ 18,50

M up to 2 flavors R\$ 24,00

Filling the artisanal cone

Topping the cup R\$ 5,00

Chocolate Ganache

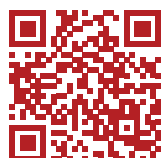
White Chocolate Ganache

Dulce de leche

TakeAway

700ml R\$ 89,00

1300ml R\$ 138,00



Also visit our
Gelateria at
Rua das Pedras 265



For the gelato ordered at the table, a token will be given so that the customer can pick up the desired flavor at the Gelateria.

We don't bring the gelatos to the table.





Breakfast

Café Beleza Pura Maria

1 person

R\$ 36,90

Coffee with milk, homemade potato bread, mini naturally Sourdough croissant, butter, Argentine dulce de leche, ham, and mozzarella.

Búzios Breakfast

1 person

R\$ 54,90

Latte, orange juice, white sourdough bread, white cheese, turkey breast cold cut, butter and home-made jelly.

Hearty Breakfast

1 person

R\$ 49,50



Vegan



Lactose-free

Coffee with plant-based milk, naturally fermented white bread, vegan mozzarella, house jam, beetroot hummus, butter and caschew nuts, coconut cream yogurt with fresh fruits and orange juice.

Esther Breakfast

1 person

R\$ 51,50

Petrópolis bread toast with melted mozzarella and creamy scrambled eggs on top and finished with tomatoes, salted granola and sprouts. Comes with green juice and coffee with milk.



Esther Breakfast



Highland's Breakfast

American Breakfast

2 people

R\$ 85,90

Two cups of latte, scrambled eggs white sourdough bread, focaccia, mozzarella cheese, ham, butter and house-made jelly.

Highland's Breakfast

1 person R\$ 74,50

2 people R\$ 148,50

Coffee with milk, fresh farm scramble eggs, naturally fermented focaccia, artisan potato buns, prosciutto, Canastra cheese, butter, house jam, fresh fruits salad and orange juice.

Eggs Benedict

with **Parma Ham**
or **Smoked Salmon**

R\$ 48,50

A true delicacy known worldwide, our Eggs Benedict rest on homemade Petropolis bread, covered with the classic hollandaise sauce, and finished with sprouts and a drizzle of olive oil.

Homemade yogurt Parfait

400 ml

R\$ 28,90

With house-made granola and fresh seasonal fruits.

Fresh Seasonal Fruit Salad

400 ml

R\$ 26,50



Eggs Benedict

Italian Soda

R\$ 17,90

Pink lemonade

A delicate watermelon flavored Monin syrup blend with sparkling water, red berries and lots of ice.

Passion Fruit, Lemon vand Peppermint

A refreshing mix between passion fruit, the tender sourness of lemon, and the perfume of peppermint, sparkling water and lots of ice.

Juices

Orange

R\$ 17,50

Red Berries and Orange

R\$ 18,00

Mango and Passion Fruit

R\$ 18,00

Green Juice

R\$ 18,50

Green apple, cabbage, ginger and citrics.



Specialty Coffees

Small Espresso

R\$ 9,50

Double Espresso

R\$ 16,00

Double Espresso with milk

R\$ 17,00

Alpine Chocolate

R\$ 15,00

Swap for Plant-Based Milk

R\$ 4,00

According to the SCA's (Specialty Coffee Association) sensory evaluation methodology, **specialty coffee** is any coffee that reaches at least 80 points on a scale from 0 to 100, with assessed attributes like aroma, flavor, clean cup, sweetness, acidity, body, aftertaste, among others.



Specialty *Hot* Coffees



Latte

Espresso with warm milk and a light layer of creamy milk froth.

R\$ 16,⁵⁰



Viennese Coffee

Espresso topped with a generous layer of whipped cream in a large cup.

R\$ 16,⁰⁰

Specialty *Cold* Coffees



Iced Callebaut Mocha

A version that brings the distinctive, creamy, belgian Callebaut chocolate and the award winning coffee from Caparó's region together.

R\$ 22,⁰⁰



Caramel Iced Latte

Delicious, iced coffee based on homemade caramel, abundant in ice and creamy milk, finished with a light touch of vanilla.

R\$ 20,⁰⁰



Affogato

Dense and sweet cream of ice cream melted on top of an espresso shot, covered with cream froth and cocoa powder.

R\$ 22,⁰⁰



Cold Brew

A delicious and fresh Cold Brew prepared with award-winning specialty coffee and a dash of lime.

R\$ 17,⁰⁰

Specialty Coffee *Alcoholic* Drinks



Coffee Negroni

A refined reinterpretation of the classic Negroni, blending equal parts of Campari, vermouth rosso, and gin. Our special touch is the addition of cold brew coffee, for a delicate aroma and subtle coffee flavor, enhancing the intensity and complexity.

R\$ 36,⁵⁰



Coffee Caipirinha

The famous Brazilian drink with vero espresso.

R\$ 29,⁵⁰

Filtered Specialty Coffee

R\$ 22,00

Chemex

2 people (250ml)

INTENSITY ●●●●●

A method that remains modern even after 75 years of its creation, Chemex is timeless. Its characteristic thicker filter results in a cleaner, more delicate and elegant cup of coffee. Curiously, this method features as part of the permanent collections of the Brooklyn Museum and Modern Art Museum in New York.

French Press

2 people (200ml)

INTENSITY ●●●●●

This filter's mesh is more open than those of regular filters. The differential of this method of brewing is that it does not absorb the grains' essential oils, resulting in a balanced coffee cup, but much more textured, highlighting the notes and giving it a feeling of a fuller body.

Origami

2 people (200ml)

INTENSITY ●●●●●

The Japanese Origami coffee method stands out for both its functionality and its elegant design. Inspired by the traditional Japanese art of paper folding, the Origami dripper combines the simplicity and precision characteristic of Japanese design with the exactitude needed for extracting high-quality coffee. The result is a clean coffee with vibrant acidity and well-defined flavor notes, offering a sophisticated and refined tasting experience.

Italian Moka

2 people (250ml)

INTENSITY ●●●●●

The moka pot is a stove-top or electric coffee maker that brews coffee by passing boiling water pressurised by steam through ground coffee. After the Second World War, the Italian moka expanded all over the South Europe and it became the standard way of domestically making coffee.



The timing to prepare the filtered coffees can take up to 15 minutes.

In very busy days, the offering of filtered coffees can be suspended due to operational complexities.

Teas / Infusions

HandyBrew

Made using Taiwan's infusion method, known as HandyBrew.

1 person (200ml) R\$ 14.⁰⁰

2 people (400ml) R\$ 22.⁰⁰

Hibiscus with Orange

A blend of hibiscus flowers, ginger, clove, dried orange.

Lemon Grass and Chamomile Tea

A Mulungu, peppermint, chamomile and passion fruit infusion, full of relaxing and soothing properties.

Black tea with Spices

A subtle marriage of classic black tea, cocoa nibs, dried banana and spices (cinnamon, rose pepper, anise and nutmeg).

Damman Frères Paris 1692

1 person (200ml) R\$ 15.⁹⁰

Black Tea African Breakfast

The perfect combination between Assam black tea and Rwanda. An intense flavor for those like a strong morning. Also great with milk.

Melange Quatre Fruits Rouge (Flavored Black Tea)

A blend of teas originating from Ceylon, flavored with cherry, strawberry, raspberry and red currants, resulting in a truly fruity aroma. Pieces of strawberries and raspberries add to its beauty.

Tisane Camomila Infusion

Cultivated in Eastern Europe, where the harvest takes place from May to June. The bright yellow infusion carries a sweet and fruity flavor with notes of pineapple.

Tisane Nuit a Versailles Infusion

Bergamot, kiwi, yellow peach, orange blossom, violet flower; all these aromas and flavors have been carefully and delicately cultivated since the 17th century in the gardens of Versailles. These flavors, combined with verbena and linden flower, offer a fragrant herbal tea where vegetal, floral, and fruity notes blend into a royal infusion.





Morroc

Desserts

R\$ 29,90

Marroc with nocciola gelato

A popular dessert in Argentina, the Marroc combines different textures in perfectly balanced layers. In our version, we place hazelnut, roasted white chocolate, and Belgian 70% chocolate on a wonderfully crunchy base. We crown it with homemade Nocciola Gelato.

Chocotorta with dulce de leche gelato

Belgian cocoa sablée crust with layers of dulce de leche mousse, finished with a light chantilly cream, accompanied by our artisanal dulce de leche gelato. It was a success at the 2023 Degusta Búzios Gastronomic Festival.

Brownies

Artisanal Brownie with Chocolate Sauce R\$ 18,00

+ Gelato R\$ 10,00

Premium Açaí R\$ 32,00

Banana, Strawberry and granola (300ml)

+ Fruit R\$ 5,50

+ Homemade Granola R\$ 5,50





Pies and cakes

Add Gelato R\$ 12,00



Banana, Chocolate and Dried Fruit Cake R\$ 22,00



Vegan



Gluten-free



Coconut, Pineapple and Milk Powder Pie R\$ 22,50



Brigadeiro Pie R\$ 22,50



Key Lime Pie R\$ 22,50



Oreo and Nutella Cheesecake R\$ 24,00



Red Berries Cheesecake R\$ 25,00



In case of any food allergies or intolerance, please inform the staff.

Basque Tarta

with **Dulce de Leite**
or **Goiabada** (Guava paste)

R\$ 26.⁰⁰

Originating in the Basque Country of Spain, the Basque cheese tart gained worldwide fame by blending sweet, salty, and umami flavors. The result is an elegance and simplicity in a deliciously creamy tart.



Chocolate and Hazelnut Cake

R\$ 26.⁰⁰

Comprised of chocolate dough layers, which shelters a delicate Nutella sauce, followed by a hazelnut toffee cream and coated with a delicious chocolate blend.



Matilda's Chocolate Cake

R\$ 25.⁵⁰

Inspired by the 90's movie classic, Matilda, this interpretation brings the belgian Callebaut chocolate in the dough, stuffing and glaze. A 100% chocolate cake.



Banana and Chocolate Pie

R\$ 25.⁰⁰

Traditional recipe crafted by Sobral's family. It combines layers of bananas over a gentle dough and dashes of cinnamon, topped off with dark chocolate. (served warm)



Apple Pie

R\$ 25.⁰⁰

This pie is a homage to Mrs. Gracie, the original creator. This version is made with almond powder, rice flour and chickpeas flour, also a generous stuffing wich combines apples, walnuts and raisins.

 Gluten-free  Sugar-free



Coffee Cake

R\$ 25.⁰⁰

Cooked with cashew flour and stuffed with cream cheese and coffee.

 Gluten-free





Sandwiches

Ciabatta

Italian

R\$ 36,⁵⁰

Mozzarella cheese, turkey breast cold cut, salami, mayonnaise, mustard, tomato, lettuce, olive oil, oregano and basil.



Italian

Petrópolis Bread

Mozzarella Cheese
and Ham

R\$ 29,⁵⁰

Potato Bread

White Cheese, Turkey
Breast Cold Cut,
Tomatoes and Oregano

R\$ 25,⁹⁰

Lime-Rosemary Sourdough Bread (Open-Faced Sandwich)

Pink Toast

R\$ 38,⁵⁰

Beetroot hummus spread over a crunchy white bread, harmonizing with boursin cheese, artisan onion jam and savory granola.

Burrata, Tomato and Pistachio Pesto Toast

R\$ 48,⁵⁰

On sourdough bread, velvety burrata meets roasted tomatoes and a delicate pistachio pesto, all finished with a smooth balsamic reduction.



Smoked Salmon



Pink Toast

House Hummus with Arabic Bread

R\$ 38,⁵⁰

A creamy chickpea hummus, complemented by pickled eggplant and black olives, creating a harmonious blend of flavors. Served with house-made pita bread, finished with a touch of olive oil and select spices.

Quiches

R\$ 29,⁵⁰

with mixed leaves and cherry tomatoes.

Onion with Gorgonzola

Delicious classic combination of sweetness from onions with the complex umami flavor of gorgonzola cheese. Served with a small salad of mixed leaves and cherry tomatoes and a sweet and sour mustard and honey dressing.

Leek with Catupiry and Spicy Honey

The unmistakable flavor of leek, with the creaminess of catupiry cheese and a touch of spicy honey. Served with a small salad of mixed leaves and cherry tomatoes and a sweet and sour mustard and honey dressing.

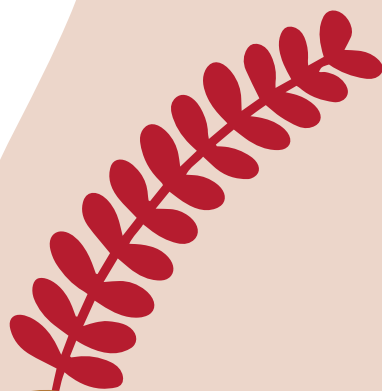
Empanadas

R\$ 14,⁵⁰

Ham and Cheese

Mozzarella Cheese and Confit Tomatos

Beef





Beverages

Non-Alcoholic

Coca Cola, Zero 350 ml R\$ 12,⁵⁰

Water (sparkling or still) R\$ 8,⁵⁰

Alcoholic

Cocktails

Caipirinha 300ml (cachaça) R\$ 26,⁰⁰

Caipivodka 300ml (national) R\$ 30,⁰⁰

Caipivodka 300ml (imported) R\$ 34,⁰⁰

Coffee Caipirinha R\$ 29,⁵⁰

Beers

Heineken 355ml R\$ 17,⁰⁰

Stella Artois 275ml R\$ 17,⁰⁰

Búzios' Beer 355ml R\$ 22,⁰⁰

Whisky (60ml serving)

Red Label R\$ 28,⁰⁰

Black Label R\$ 32,⁰⁰

Liqueurs & Aperitifs

Cointreau (France) R\$ 32,⁰⁰

Amarula (Africa) R\$ 32,⁰⁰



Collect points and
redeem them for prizes:

R\$ 15,00 = 1 point

Maximum of 3 points a day



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App Store



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