

Gastronomy

Paraty Marin

How does it work?

When booking your stay at Paraty Marin you have the option to add our Gastronomic Service to your reservation.

Please indicate how many days you will have lunch or dinner at Paraty Marin and if anyone in the group has dietary restrictions or severe allergies.

We will create a personalized menu for your GROUP taking into account the preferences and restrictions indicated. We do not serve individual dishes!

For children we have a balanced KIDS MENU, that can be adapted as needed.

Lunch is always served at the Main House, between 12:30pm and 3.30pm. All meals taken at the Main House include a salad and a delicious dessert.

For dinner we offer two options;

- We can deliver a simple meal to the kitchen of your house
You'll only need to finalize and serve the meal at your convenience.
The next morning, our team will clean up the kitchen and collect any leftovers.

or

- We can prepare and serve a full meal at the Main House

*Service available for 4 adults or more.



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Prices

We work with a progressive discount system.

(ex. 4 adults → 4% discount / 10 adults → 10% discount)

Children up to 11 years old can choose an option of our KIDS MENU, or accompany the adults paying 50% off the full price.

Prices per Person

At Mainhouse: USD 40 // EURO 35

Delivery: USD 30 // EURO 25

Kids Menu

USD 12 // EURO 10

(per child - up to 11 years old)

The gastronomic service at the Mainhouse always includes a salad and dessert.
Our delivery option does not include salads or desserts. Both items can be ordered additionally.

Menu

In the following pages we present some of the options we serve at Paraty Marin.
If you have a preference for any of the options, let us know. We will do our best to please your group!

We respect the seasonality of our ingredients to be able to offer the best of each season, so some of the items on our menu may be unavailable during certain times of the year.



From
The Sea



Paraty Marin

Whole sea bass with an unique passion fruit marinade. Served with black rice and plantain. Specialty of the house!

Golden Limone

A dish that mixes the freshness of Sicilian lemon, the silkiness of coconut milk and all the benefits of turmeric. A dish that is not only beautiful but delicious!

Yummy Moqueca

Traditional Brazilian fish stew. At Paraty Marin we use fish fillets, so you don't have to worry about the bones. A must try!

Shrimp Bóbó

We use yams in addition to a sensational mix of shrimps to optimize the benefits and flavor of this classic coastal dish.

Grilled Shrimp

Perfectly grilled local shrimp, served with sautéed vegetables. A very light option!



Only served at the Main House



Mare Nostrum

A delicious platter of grilled seafood! Fish, calamari, shrimp and octopus! Served with a mix of small potato, chives and tomatoes.

Add USD 5 // EURO 4 per person



Crispy Fish Fillet

Battered fish delicately fried until golden! Served with mashed potatoes and grilled seasonal vegetables.

Grilled Fish

Grilled seasonal fish, finished with a mild and subtle rosemary sauce. Served with mashed potatoes and sautéed vegetables.

Spanish Octopus

Octopus roasted to perfection with olive oil and spices. Accompanies a mix of small potato, chives and tomatoes. Drizzled with a marvelous herb sauce.

Socarrat Rice

Like a paella, but better! We choose the freshest seafood available to prepare this dish. Be it shrimp, octopus or calamari!

Pineapple Delight

Shrimp and pineapple chunks sautéed and finished in a delicious coconut milk sauce with annatto and other spices.





From the Earth

Country Limone

A surprising dish, which combined the fresh aroma of limes with the sumptuous taste of coconut milk and the beautiful color of Turmeric. Made with organic chicken.

Santa Feijoada

Another traditional Brazilian stew, made with black beans and a variety of pork cuts. Very tasty and rich in flavors.

Picadinho

A dish of tender grilled meat strips, accompanied by couscous and a delicious ratatouille.

Mamma Mia

Because sometimes all you need is a good pasta! We can prepare different sauces; from Bolognese to Pesto!

Moroccan Couscous

Fluffy couscous, seasoned with brunoise vegetables and garnished with shrimp.

Tikka Masala

A classic Indian dish, our Tikka Masala can be vegetarian or served with chicken.

Bella Lasagna or Cottage Pie

We do not use bechamel in our lasagna, which makes it a lighter dish! Our cottage pie can be made with minced meat and potatoes or with pumpkin puree and beef jerky.

Celestial Raviolis

Perfect home-made raviolis; Caprese, Ham&Cheese or Cheese with Heart of Palm filling

Assorted Quiches

Our Quiches are made at Paraty Marin. Crispy crusts and light and tasty fillings.

Creamy Chicken pie or Shrimp and Palm of Hearts pie

Super crispy crust with delicious filling. Tastes of "I'd like some more!"



Menu KIDS

Pirate

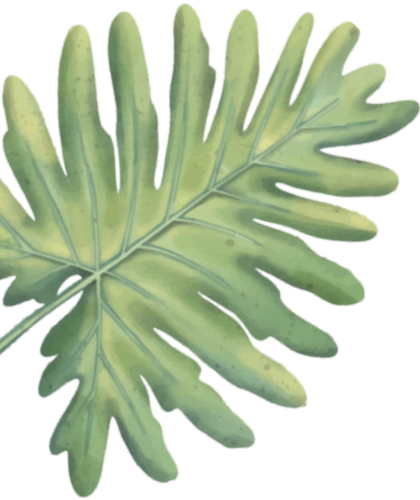
Grilled fish fillet, with mashed potatoes and sautéed vegetables.

Cowboy

Rice and beans accompanied by a grilled steak (or chicken) and season's vegetables.

Mamma Mia

Fusili with bolognese or al sugo sauce - or even just butter with lot's of parmesan.



Our Salads

Tropical Salad

A super colorful and varied salad of greens and vegetables.
We work with fresh and seasonal ingredients!

Creta

A refreshing and crunchy salad.
With lots of cucumber, tomato, olives and cheese (feta when available!)

Power!

In addition to seasonal leaves and vegetables, this salad comes with a type of grain or legume.
(azuki beans, chickpeas, quinoa, etc.) and boiled egg. Quite a salad!

Coleslaw

Our Coleslaw is made with our delicious homemade yogurt dressing.
Ideal as a side to chicken or meat dishes.



Desserts

Flan

A Brazilian classic!
Very smooth and silky texture

Romeo & Julieta

Uma calda de goiaba quentinha
com uma espuma de queijo levíssima

Trinity

The combination of coconut, passion
fruit and mangoes creates an
explosion of flavor!

Banoffee

We've been told that ours is the
Best Banoffee in the world!

Paraty Marin Lime Pie

Made with lemons from our garden

Creamy Brigadeiro

Our version of another Brazilian classic

Guava Crostata

Thin and delightful. Slightly spicy!

Mousses

Different flavors! All delicious.

Dulce de Leche

A delicious dulce de leche!
Can be served plain or with cheese.

Fruits

For those who like a lighter option



Minor changes to prices presented in this document might occur due to conversion rates.