

Janu's

“In Roman mythology, Janus or Jano are gods with two separate faces. The faces are opposite each other. One side means forward and beyond, and the other one is back, and behind. The sides make references for what is along the journey and the meaningful teachings of what is in the past”.



Izanelda Magalhães

The Chef Izanelda Magalhães or just Iza, acreana from Cruzeiro do Sul city, is agronomist and became a Chef cooking for friends and relatives. During her professional career she has worked and studied in many projects like “Escola de Arte culinária Laurent Suaudeau and Diego Lozano Confectionery School and Senac/Acre”. She learned from one of the most famous Chefs Renato Carioni, at the Cosí Restaurant, to make simple cuisines, and grasped the concept phrase “less is more, is enough”. Before opening the Jannu’s Bistrot, she offered exclusive dinners for small groups. Connected by European gastronomy (Italian, French and Brazilian), including local dishes, always including fresh and quality ingredients, and a mixture of unique tastes and techniques.

Jannu's Special Oven Couvert

Focaccia - homemade or artisan bread, olive spread and tempered butter. **R\$ 26,00**



Starters

01 - Jannu's Steak Tartare

- raw tempered steak, cassava chips, pickles red onion and pickles maxixe. **R\$ 48,00**



02 - Rustic Polente - cornmeal

boiled into a porridge, au gratin (gratinée) with a mix of parmesan and blue cheese.

R\$ 45,00



03 - Tostones - banana-da-terra (local banana) sliced and fried, avocado mousse, shrimp, tomato cubes and fresh cilantro also known as coriandro.

R\$ 39,00



04 - Spicy Pork Sausage,

abaked pork sausage with reduced spicy tucupi sauce.

R\$ 38,00



05 - Pork Pancetta Italian bacon

made of pork belly meat and Chef's guacamole. **R\$ 42,00**



06 - Tambaqui's Croquette

local fish croquette, tucupi aioli and Urucum Amazon.

R\$ 44,00



07 - Salad Mixture, lettuce, cherry tomato, brazilian nut, homemade strawberry ice cream, balsamic cream by and citrus dressing. **R\$ 40,00**



Main Dish

MEATS

01 - Ossobuco with risotto Alla Parmeggiano. R\$ 74,00

ossobuco is a Milanese speciality of cross-cut veal shanks braised, roasted for 6 hours in low temperature, carnaroli rice and parmesan cheese.



02 - Escalope Mignon lemon
risotto and fresh parsley, garlic butter, brazilian nut, meat sauce household. Escalope Mignon, carnaroli rice, fresh parsley, dash/drizzle with garlic butter and meat sauce household.

R\$ 79,00



03 - Pumpkin Risotto with Gorgonzola, fried bacon cubes. R\$ 78,00

carnaroli rice with pumpkin baked puree, together with herbs, blue cheese and pork bacon fried cubes.



04 - Rabada's Risotto with cassava flour flake and tucupi sauce. R\$ 72,00

Carnaroli rice with bovine shredded meat, fresh jambu and spicy tucupi sauce.

**Tucupi is a yellow sauce extracted from wild manioc root in Brazil's Amazon jungle.*

***Jambu is a leaf that numbs your tongue when you eat it. Is a plant also called agrião-do-Pará. When you eat it gives a sensation of anesthesia in the mouth.*



05 - Tenderloin beef, au Poivre Vert, together with gorgonzola risotto. R\$ 88,00

Tenderloin beef, with meat sauce, black pepper, together with gorgonzola cheese risotto.



FISH AND SEAFOOD

01 - Amazon Fish Papeote with hot sauce a la campanha(brazilian sauce), capellini al limone and pesto of chicória.

R\$ 84,00

Fish of the day, sealed and cooked in the oven. Marinated in sauce, tomato cubes and herbs, together with homemade pasta and pesto of chicória.



02 - Risotto Alla Marinara with grilled shrimp and basil pesto.

R\$ 84,00

Carnaroli rice with household sauce, peeled tomatoes, and grilled shrimp in olive oil and pesto of basil.



03 - Shrimp à la Provençal (Amazon version).

R\$ 68,00

Chicória rice, fresh jambu, butter, garlic and shrimp grilled on olive oil.



04 - Moqueca's rice with Grilled shrimp, coriander, dedo-de-moça pepper, pimenta-de-cheiro (chilli) mayonnaise.

R\$ 69,00

rice with moqueca sauce (coconut milk, pepper, red onion, onion, coriander), together with grilled shrimp in olive oil and sweet chili mayo.



**De-de-moça and Pimenta-de-Cheiro are a local peppers. They are also called chilli pepper.*

PASTA

01 - Tagliatelle with cheese fonduta and shiitake al brie au gratin. R\$ 68,00

long fresh pasta, cream cheese, shiitake mushrooms, brie cheese au gratin and special homemade meat sauce.



02 - Tortelli al formaggio, stuffed with mozzarella, parmesan, basil and rustic tomato sauce. R\$ 68,00

fresh homemade pasta, stuffed with a mix of cheeses like (mozzarella, parmesan, brie and ricotta), heavy cream and basil, together with rustic tomato sauces.



03 - Shrimp Scampi, served up with fresh homemade pasta, sauce, butter herbs, dry white wine al limone and crunchy farofa of herbs.

R\$ 74,00

Shrimp scampi, Fresh homemade pasta, sauce butter herbs, dry white wine al limone, grilled

shrimp in olive oil and crunchy farofa herbs.



** Farofa is a toasted manioc flour mixture, though variants are made with maize flour and flavors can vary.*

04 - Sardi Gnocchi with rustic tomato sauce, cheese fonduta, black olives and aliche (anchovies filet). R\$ 68,00

Fresh semolina, homemade pasta, without eggs, homemade tomato sauce, cream cheese, black olives and anchovies filet canned.



05 - Spaghetti alla Carbonara (Amazon version). R\$ 74,00

Fresh homemade pasta, eggs sauce and black peppers, together with pirarucu bacon.



06 - Capellini Nero with shrimp and moqueca sauce. R\$ 72,00

Fresh homemade pasta with squid-ink, together with shrimp and homemade moqueca sauce.



Desserts

01 - Cumaru-de-cheiro homemade ice cream (Amazon Vanilla) - R\$ 42,00

Homemade Cumaru ice cream, together with cassava or manioc cake, toasted on butter with amazon homemade lambedor syrup.

**Cumarú-de-cheiro is a Amazon plant.*



02 - Hot Chocolate Cake with homemade ginger ice cream and Brazilian nut tuile. R\$ 44,00

Chocolate cake, homemade ginger ice cream with brazilian nut tuile.



03 - Pavlova

filled with chantilly, caramelized yellow fruits, citrus, together with homemade mango ice cream and passion fruit taste.

R\$ 38,00



04 - Amazon Vanilla Panna Cotta

pudding with crunchy acreana biscuits and red fruit coulis.

R\$ 38,00



05 - Coffee Traou Mad

brazilian nut cake with Selvagem do Rio Purus Chocolate (local chocolate), bitter chocolate mousse and acreano biscuit farofa.

** Traou Mad is Frenchy butter cookie.*

*** Farofa is a flour mixture and flavors can vary.*

R\$ 42,00



06 - Cupuaçu homemade Ice-cream
cupuaçu ice cream with profiteroles filled with bitter chocolate mousse and hot chocolate syrup.

**Cupuaçu is a tropical rainforest tree related to cacao. Is used in many recipes, candies and ice cream.*

R\$ 40,00



Kids Dishes - R\$ 45,00

01 - Fresh homemade pasta

pasta with tomato sauce and filet cubes.



02 - Filet

Filet cubes, together with rice and french fries.



03 - Fish

Crunchy Breaded Fish, together with rice and french fries.



Special Drink

Mojito R\$ 34,00

lime juice, sugar syrup, rum, sparkling water and mint leaves.

Gin Tonic R\$ 34,00

Red fruits, Kiwi, Amarena (italian cherry).

Fruits Caipirinha (lime and Kiwi) R\$ 29,00

Lime juice, sugar syrup, cachaça acreana and fruits.

Port Wine Caipirinha R\$ 36,00

Lime juice, sugar syrup, cachaça acreana (local brandy) and port wine.

Cupuaçu and basil Caipirinha R\$ 32,00

Lime juice, sugar syrup, cupuaçu and cachaça acreana (local brandy).

Grajaú Seringal Caipirinha R\$ 32,00

Ssicilian lemon juice, tahiti lime, brown sugar, vintage brandy and sugar syrup.

Mutamba Caipirinha R\$ 38,00

Tahiti lime juice, mutamba homemade liquor infusion, cachaça acreana (local brandy) and sugar syrup.

**Mutamba is a Amazon plant.*

Fresh Bramble R\$ 34,00

Gin, lime juice and red fruits coulis.

Encontro das Águas – Special Drink R\$ 38,00

Tahiti lime juice, selvagem cocoa infusion (local cocoa), cupuaçu infusion, cachaça acreana (local brandy) and sugar syrup.

Jambu Gin

R\$ 39,00

Tahiti lime juice, jambu leaves infusion, tonic water and gin.

Evidências - Special Drink

(“... E nessa loucura de dizer que não te quero...”)

R\$ 40,00

Tahiti lime juice, vodka, aperol, special strawberry liquor.

Negroni R\$ 38

Campari, vermute and gin.

Drinks

Old Par

R\$ 32,00

Long Neck Beer Bottle

(Spaten, Budwieser or Stella Artois).

R\$ 14,00

Long Neck Beer Bottle

(Heineken or Corona).

R\$ 15,00

Bottled Water (still and sparkling)

R\$ 7,00

Soda (Guaraná and Coke)

R\$ 8,00

Energy Drink

R\$ 19,00

Juice (consult flavors available)

R\$ 10,00

Pink Lemonade

R\$ 18,00

lime juice, mixed with red fruit jam.

Italian Sodas (consult flavors available)

R\$ 26,00

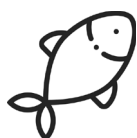
Brazilian Espresso Coffee

R\$ 8,00

Wine Cork

R\$ 50,00

Tabela de alergênicos



peixe



ovo



crustáceos



carne



lactose



molusco



corantes



glúten



amêndoas



castanha



soja



vegano



**Jannu's
Bistrô**

Reservation on (68) 9 9911-8776 (phone number and WhatsApp).