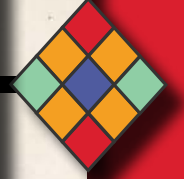
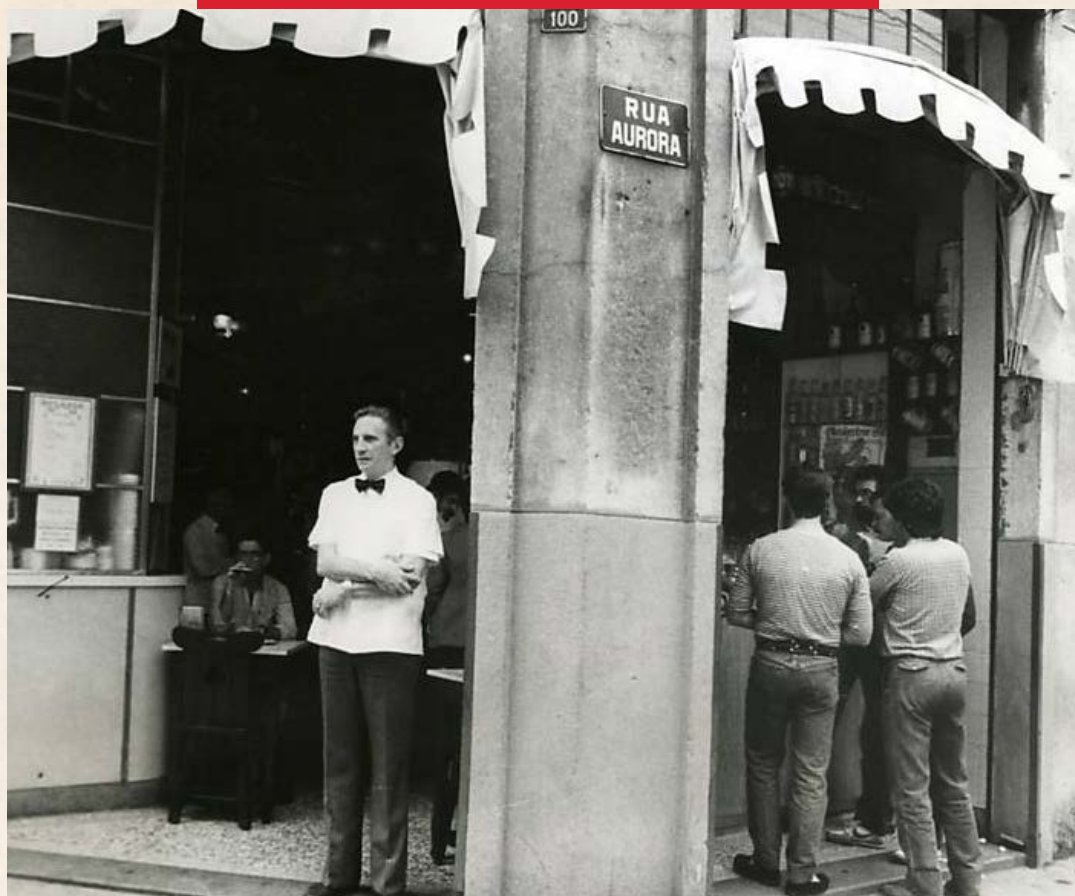


What we have
best to offer:

OUR DRAFT BEER
OUR FOOD
AND SPECIALLY
OUR FRIENDSHIP



Bar Léo, simply your bar



Bar Léo was founded in 1940, by the hands of a German guy of unpronounceable name and for that reason it was known simply as Bar do Alemão. Soon, this German sold his Bar to Mr. Leopoldo. In the following years, the war came and everything that resembled the enemies had to change its name. With that the Bar began to be called Bar do Léo, which quickly became shortly Bar Léo.

LEVE O LÉO PARA CASA

Schnaps/Schluck Zimbro

Steinhaeger Doble W - Porcelana Luxo

Cachaça Engenho Cantareira Diamante


Cachaça Engenho Cantareira Ouro

Caneca Porcelana - Chopp


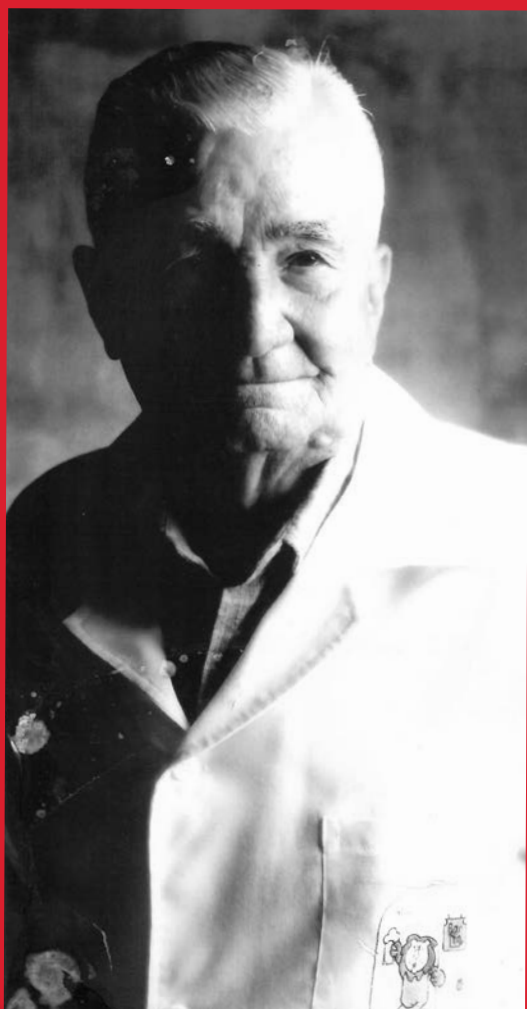
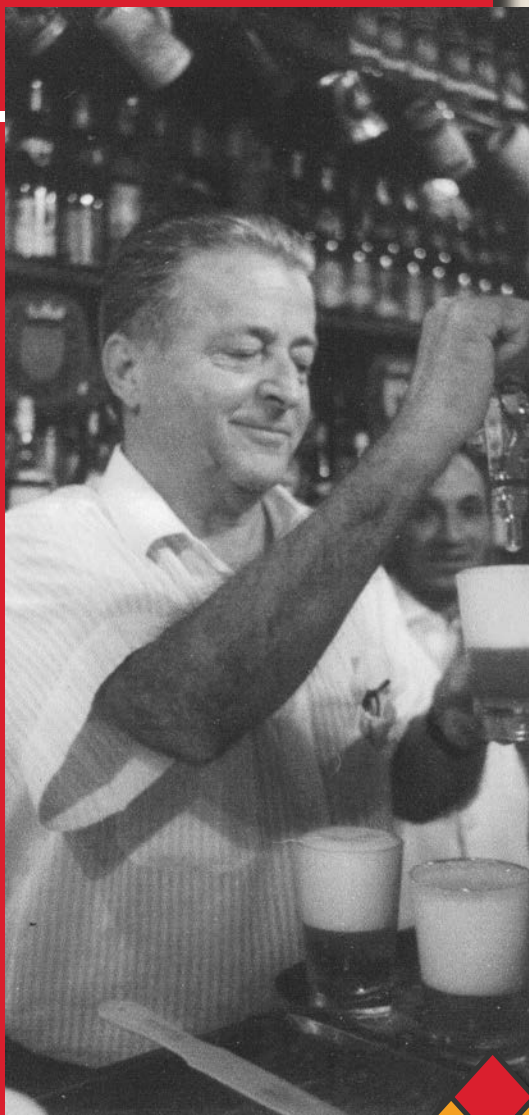
Caneca exclusiva Bar Léo

Chaveiro





Caneta especial



A year later, Bar Léo passes to the hands of Hermes da Rosa. From client to owner, Hermes did not change a thing at the Bar. He didn't touch the German pub style decor. He kept the menu, perpetuating the tradition. He added his memories, the mugs that his customers forgot, and his Corinthians. With that, he invented what we call today a bar.



He counted on the help of Mr. Luiz, who if did not invent the waiters profession, has certainly eternalized it. Together, they ensured that the routines became rites and that the experiences lived here became part of São Paulo's imaginary scene.

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- ◆ Starters
 - ◆ Canapes
 - ◆ Sandwiches
 - ◆ Appetizers
 - ◆ Dish of the day
 - ◆ Specialties
 - ◆ Dessert
 - ◆ Drinks



HACKEPETER

STARTERS

Complete Salad

Arugula, watercress, iceberg lettuce served with Italian bread and buffalo's mozzarella.

PAULISTA SALAD

Sausage with garlic, potato salad, celery and green onions, brown mustard, black pepper and olive oil.

BEAN SOUP

In the mug with crackling bacon and herbs.

CANAPES

HACKEPETER

Slices of black bread topped with freshly minced meat, onion and our special sauce.

ROCOCO

Gorgonzola cheese paste on slices of brown bread topped with coppa.

BLUMENAU IN PASTE

Blumenau sausage paste on slices of brown bread and our special sauce.

EYE OF ROUND ROASTBEEF

Thin slices of roast beef on brown bread with mustard

MR. LUIZ'S COMBINED

Two types of canapes to choose.



SANDWICHES

Brown or roll bread

SIMPLE ROASTBEEF

Roast beef prepared on Léo with spicy vinaigrette.

POLISH

Traditional Sandwich with more than 50 years of history made with roast beef, special sauce, mustard, cheese and pickles.

ROCOCO

Gorgonzola cheese pasta and coppa.

BLUMENAU

Artisanal sausage pasta.

HACKEPETER

Raw minced meat with onion and our special sauce.



POLISH



CODBALL

APPETIZERS



HOT MEATBALLS - (3 units)
Served from Monday to Friday.

CODBALL - (Unit)
Served on Wednesday and Saturday.

MIX OF PASTRIES - (6 units)
Meat and cheese.

PARMESAN CHEESE

FRIED EISBEIN
With brown mustard and sauerkraut.

PROVOLETE SAUSAGE
Stuffed with provolone and served with vinaigrette, manioc flour and sliced bread

BREADED APPETIZER
Our version of this wonderful breaded meat.

SHRIMP PASTEL - (6 units)
Crunchy and well served pastries.

SAUSAGE WITH GARLIC
German style (sliced).

GERMAN MIX
Sausage with pickles, potato salad, frankfurt sausage, meatball, garlic sausage, pickled chives and olives, served on the board.

DISH OF THE DAY

from 11am to 16p.m

MONDAY

BAIÃO DE DOIS

Juicy rice with cowpeas, dried meat, sausage, curd cheese and pumpkin, served with pork ribs and a fried egg.

MIT GOULASH

Chopped beef with paprika, rice, beans and cabbage salad.

TUESDAY

OXTAIL WITH WATERCRESS

Served with rice and polenta.

TRADITIONAL BACALHOADA

Cod with chickpeas and rice.

WEDNESDAY

EISBEIN

Eisbein with sauerkraut and white beans.

FELJODA AMIGOS DO LÉO

Prepared with black beans, dried meat, homemade sausage and smoked ribs, served with crackling eisbein, kasseler, breaded pineapple and banana, cabbage manioc flour and white rice.



THURSDAY

MINEIRÃO

Pork loin, beans' tutu, fried egg, braised cabbage, breaded banana and white rice.

BOHEMIA'S CHOPPED BEEF

Filet mignon, served with white rice, black beans, manioc flour, roasted banana, fried egg and broccoli.

FRIDAY

TRADITIONAL BACALHOADA

Coad with chickpeas and rice

CUBAN STYLE SUPREME

Filet of breaded chicken, rice, breaded banana, bacon, hearts of palm, peas and a fried egg.

SATURDAY

ANY OPTION FROM PRATO DO DIA.



SPECIALTIES

FILET PARMIGIANO

Traditional of the house served with fries and rice.

BRAZILIAN IDOL

Ayrton Senna da Silva's favorite dish.

Brazilian style steak, served with golden onions, rice, beans, rustic potatoes and green salad.

ABADEJO NA TELHA

Fish au gratin with potatoes, tomatoes and basil with rice and fish porridge served on the tile.

JK

Filet mignon stuffed with cheese, peas and ham, breaded and fried accompanied by crispy rice prepared with potato straws.

LÉO'S SALMON

Salmon prepared in olive oil with capers and sweet tomato, served with roasted heart of palm and broccoli rice.

OSWALDO ARANHA

High cut of filet mignon, served with Portuguese potatoes, garlic slices and rice.





EISBEIN

DESSERT

STRUDEL

Served with vanilla ice cream or whipped cream.

MILK PUDDING

FRUIT ICE CREAM

Check with the waiter for the taste of the day.

PINEAPPLE WITH LEMON ZEST

ESPRESSO



DRAFT BEERS

DRAFT BEER BRAHMA CLEAR

DRAFT BEER BRAHMA BLACK

Creamy and amazing. So is Brahma Black draft beer, which besides being not pasteurized, has a full-body flavor and a slightly sweet touch. The right choice for those who like outstanding drinks.

NATURAL JUICES



ORANGE

PINEAPPLE

SWISS LEMONADE

PASSION FRUIT

SOFTS



SOFT DRINKS

MINERAL WATER

H2O

GOURMET CAIPIRINHAS

BAR LÉO

Double W Vodka, tangerine, dedo-de-moça chili and basil.

MARANHÃO

Vodka Absolut, passion fruit, lime and sugar molasses.

MAZZAROPI

Cachaça Engenho Cantareira, lime, ginger and bees' honey.

CHACRINHA

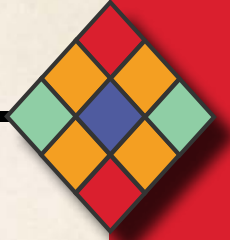
Cachaça Engenho Cantareira, pineapple, lemon and rapadura.

COMBINED OF LÉO

Drinks and fruits of your choice.



EXCLUSIVE DRINKS



Brazil, tropical climate, heat, summer. For you, our client, we point traditional Brahma draft beer. And for those who fancy innovation and new flavors, Bar Léo's drinks are perfect for all seasons!

MASP

Frozen marguerite, the most Brazilian Mexican drink in São Paulo, prepared with tequila, Cointreau, lime juice, red pitaya and crushed ice in the salt-crusted glass.

PÁTIO DO COLÉGIO

Léo's Pina colada. Made with Steinhäger DW, pineapple juice and coconut ice cream.

IBIRA

Clericot of the park, Portuguese wine Caiado Adega Mayor Rosé, lemonade soda, lemon, pomegranate, strawberry and tangerine served in a jar.

VIADUTO DO CHÁ

Gin Tanqueray, lemon and hibiscus.





LIQUORS

COINTREAU

FRANGÉLICO

CUARENTA Y TRES

SAMBUCA

DISTILLATES

SCHNAPS (JUNIPER SPIRIT)

STEINHAEGER DOUBLE W

STEINHAEGER SCHLICHTE

CACHAÇA ENGENHO CANTAREIRA DIAMOND

CACHAÇA ENGENHO CANTAREIRA GOLD

DOUBLE W VODKA

ABSOLUT VODKA

WEBER HAUS AMBURANA

JAMESON WHISKEY 8 YEARS

CHIVAS REGAL WHISKEY



VINHOS



ADEGA MAYOR CAIADO ALENTEJO PORTUGAL · RED

ADEGA MAYOR CAIADO ALENTEJO PORTUGAL · WHITE

ADEGA MAYOR CAIADO ALENTEJO PORTUGAL · ROSÉ



Caldereta

*It was at Bar Léo that, 40 years ago,
the caldereta first appeared.*

*The glass, creation of Mr. Hermes,
one of the former owners of the Bar,
is famous for generally
serving Brahma draft beer.*



◆ #TÔNOLÉO ◆

(I am at Bar Leo)

Make a selfie of your or your friends with a #tonoleo, and appear in our Léo TV gallery, in addition to our site.

◆ #HISTORIASNOBARLÉO ◆

(Histories at Bar Leo)

Make a selfie of your or your friends with a #historiasnobarleo, and appear in our Léo TV gallery, in addition to our site.

