

What we have best
to offer:

OUR DRAFT BEER

OUR FOOD

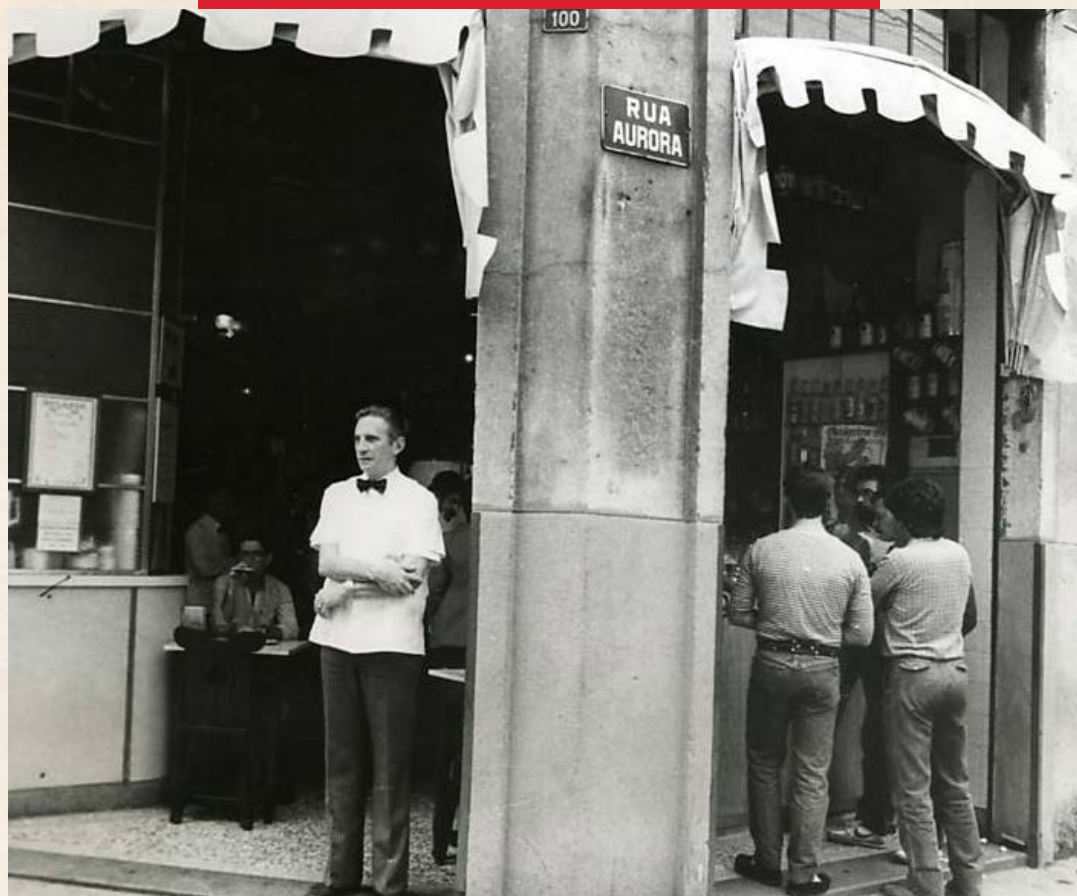
AND SPECIALLY

OUR FRIENDSHIP







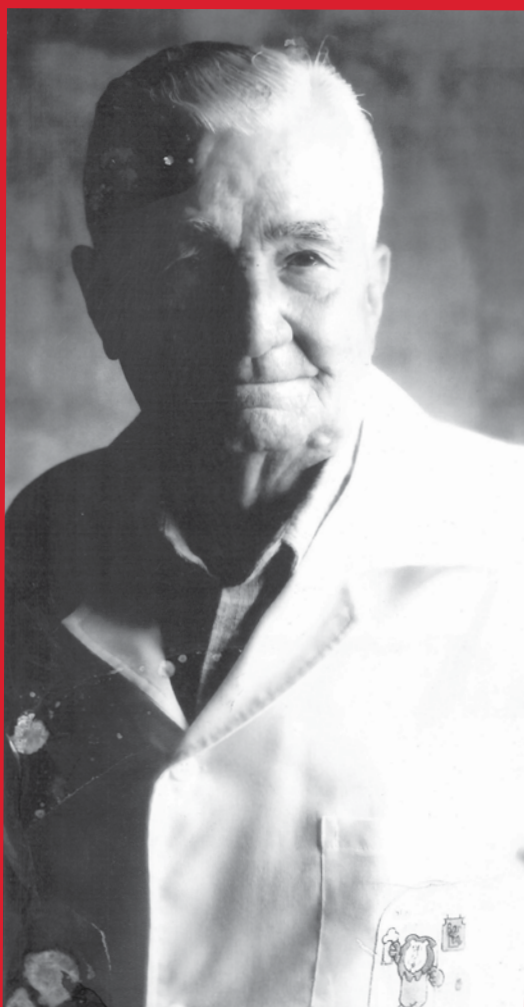
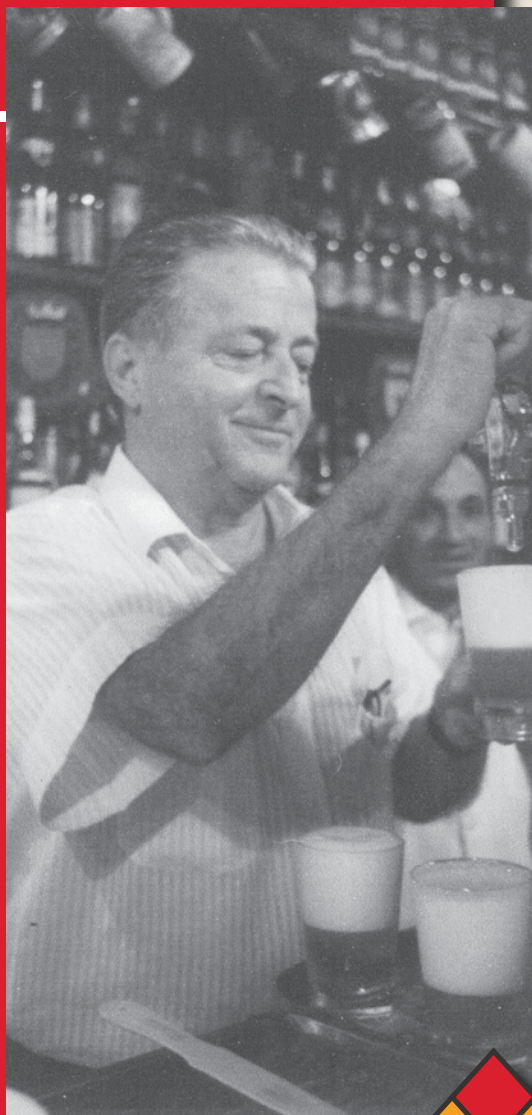
Bar Léo, simply your bar





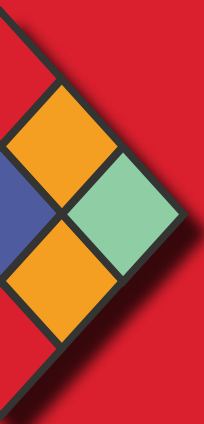

Bar Léo was founded in 1940, by the hands of a German guy of unpronounceable name and for that reason it was known simply as Bar do Alemão. Soon, this German sold his Bar to Mr. Leopoldo. In the following years, the war came and everything that resembled the enemies had to change its name. With that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



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 waiter's 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.

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



HACKEPETER

STARTERS

MIX OF LEAVES (Serves 2)

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.

STEAK TARTARE

Minced meat at the tip of the knife with special German sauce, served with toasts.

BEAN SOUP

In the mug with crackling bacon and herbs.

CANAPÉS

HACKEPETER

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

ROCOCÓ

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.

ROCOCÓ

Gorgonzola cheese pasta and coppa.

BLUMENAU

Artisanal sausage pasta.

HACKEPETER

Raw minced meat with onion and our special sauce.



POLISH



APPETIZERS

HOT MEATBALLS - (3 units)
Served 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.

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

SIRLOIN CAP ON THE MARBLE
Served with vinaigrette, manioc flour, cassava and bread.

DRIED MEAT
Made in the bottle butter with fried manioc and manioc flour.

FILET APPETIZER
Strips of filet mignon with gravy. Served with bread.

SPECIALTIES

TRADITIONAL

FILET PARMIGIANO

Traditional of the house served with fries and rice.

BACALHOADA (Only on fridays)

Cod with chickpeas 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.

EISBEIN

Eisbein with sauerkraut and white beans.

NEW

OSWALDO ARANHA

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

FILET MIGNON CHOPPED STEW

Manioc flour of the house, and mini deep-fried pastry.





EISBEIN

DESSERT

STRUDEL

Made of thin crunchy pasta, stuffed with apple, cinnamon, and raisins, Bar Leo's Strudel lives up to the original recipe. Served with vanilla ice cream and chestnuts crunchy.

MILK PUDDING

CHOCOLATE MOUSSE

With chestnuts crunchy and strawberries.

FRUIT ICE CREAM

Check with the waiter for the taste of the day.

ESPRESSO



SOFT

SOFT DRINK

MINERAL WATER

H2O

NATURAL JUICES



ORANGE

PINEAPPLE

SWISS LEMONADE

PASSION FRUIT



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.

CAIPIRINHAS

Lemon, Pineapple, Strawberry, Sweet Lime, Tangerine, Passion Fruit or Red Fruits.

CACHAÇA ENGENHO CANTAREIRA

DOUBLE W VODKA

SAKE

ABSOLUT VODKA

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

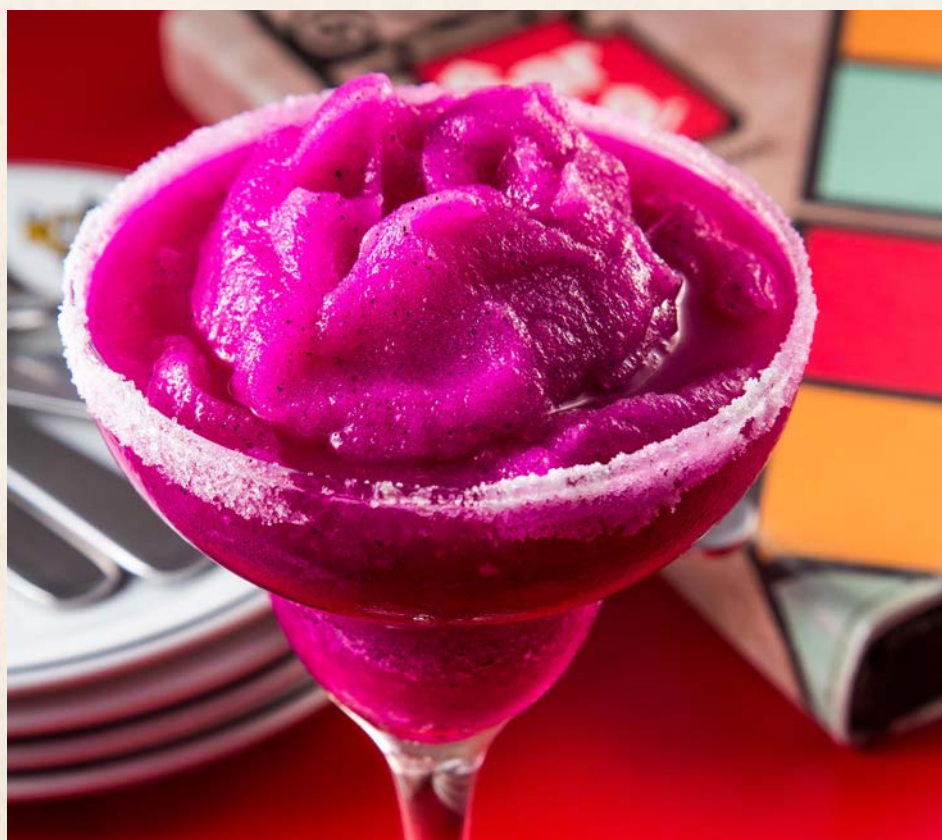
Léo's Pina colada. Made with Steinhaeger DW, pineapple juice and coconut ice cream.

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

FRANGELIC

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

WINES



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 or #IAMATBARLEO ◆

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

◆ #HISTORIESATBARLÉO ◆

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

