



A journey of flavors among the vineyards

Discover the magic of the Serra da Mantiqueira through an unforgettable wine and dining experience. Vinícola Villa Santa Maria offers exclusive menus that celebrate the perfect harmony between gastronomy and Brandina wines.

Choose your journey:

Experiences

3 COURSE MENU WITHOUT WINES	R\$ 260
3 COURSE MENU PAIRES WITH WINES	R\$ 305
5 COURSE MENU WITHOUT WINES	R\$ 310
5 COURSE MENU PAIRES WITH WINES	R\$ 420

Each course is thoughtfully designed to awaken the senses and enhance the flavors of the Brandina wine collection.

WINE & GASTRONOMY EXPERIENCE

Couvert

Focaccia and Artisan Breads

Served with fresh herb butter and seasonal antipasti.

3 Course Experience

Starter *Choose one of the options below*

Kabocha Pumpkin Cream Soup with mango and tahini, served with bacon crumble and bread.

Tomato Cream Soup with mascarpone cheese, finished with parsley-infused olive oil.

Main Course *Choose one of the options below*

Short Rib

Slow-cooked at low temperature, shredded and pressed, finished with a mushroom demi-glace sauce. Served with Parmesan risotto and Sicilian lemon zest.

Mountain trout with sparkling wine sauce

Roasted trout with sparkling wine and aromatic herb sauce, served with piagüf rice risotto, Sicilian lemon zest, and grilled heart of palm.

Reimagined pork confit

Confit pork with orange and honey glaze, sweet potato mousseline, crispy pine nuts, and root vegetable chips.

Dessert *Choose one of the options below*

Spiced poached pear in red wine

Pear slowly cooked in red wine and spices, served with Belgian cream.

Chocolate duo with pistachio ice cream

Chocolate tart with pistachio ice cream, nut praline, and salted caramel.

Fresh seasonal fruits

Selection of fruits served with chocolate ganache.

Couvert

Focaccia and Artisan Breads

Served with fresh herb butter and seasonal antipasti.

5 Course Experience

Salad

Flor de Leite cheese with walnut pesto and garden greens

Mixed greens with roasted cherry tomatoes, walnut pesto, and buffalo cheese.

Starter *Choose one of the options below*

Kabocha Pumpkin Cream Soup with mango and tahini, served with bacon crumble and bread.

Tomato Cream Soup with mascarpone cheese, finished with parsley-infused olive oil.

Main Course *Choose two of the options below*

First Course Selection

Mountain Trout with Sparkling Wine Sauce

Roasted trout in a sparkling wine and aromatic herb sauce, served with piagüí rice risotto, Sicilian lemon zest, and grilled heart of palm.

Sorrentino in Sage Butter Sauce.

Ricotta, carrot, raisin, and zucchini sorrentino in a white wine sauce, finished with sage butter and shaved Grana Padano cheese.

Second Course Selection

Reimagined pork confit

Confit pork with orange and honey glaze, sweet potato mousseline, crispy pine nuts, and root vegetable chips.

Lamb Shoulder with Wine and Sage

Slow-roasted lamb shoulder, glazed with red wine and served with Parmesan risotto with leeks

Short Rib

Slow-cooked at low temperature, shredded and pressed, finished with a mushroom demi-glace sauce. Served with Parmesan risotto and Sicilian lemon zest.

Dessert *Choose one of the options below*

Spiced poached pear in red wine

Pear slowly cooked in red wine and spices, served with Belgian cream.

Chocolate duo with pistachio ice cream

Chocolate tart with pistachio ice cream, nut praline, and salted caramel.

Fresh seasonal fruits

Selection of fruits served with chocolate ganache.

Bruschettas *Selection of 4 flavors*

R\$ 245

NAPOLITANA, Confit tomatoes in herb olive oil with shavings of Grana Padano.

CHEF'S ONION, Caramelized onions in soy sauce with artisanal cheese.

PROSCIUTTO CRUDO, Buffalo Mozzarella, confit tomatoes, Serrano raw ham with organic baby arugula.

PEAR WITH GORGONZOLA, Pear confit in Brandina Mead, gorgonzola, and toasted almond.

CALABRESE WITH WATERCRESS, Smoked Calabrese sausage with artisanal cheese, balsamic reduction, and watercress.

SALMON GRAVLAX, Raw salmon marinated in cold with sour cream and dill.

CHEESE AND RED BERRY CREAM, Creamy blend with cheeses from the Mantiqueira Mountains and red berry jam made in-house.

VEGETABLES & PESTO, Organic vegetables from the Mantiqueira Mountains with pesto.

MIXED MUSHROOMS, Wild mushrooms sautéed in white wine.

Desserts

Banana Brûlée	R\$ 40
Ice-Cream	R\$ 32
Papaya Cream with Cassis Liqueur	R\$ 40
Brandina Pannini	R\$ 38
Seasonal fruits	R\$ 26

Boards *All boards are served with nuts, fruits, seasonal jams, and antipasti.*

CHEESES & CHARCUTERIE FROM THE MANTIQUEIRA MOUNTAINS R\$ 260

An artisanal selection from the Mantiqueira Mountains, where the unique climate turns tradition into flavor.

- Pedra da Mina Cheese – Buffalo parmesan, aged 3 months;
- Bauzinho Cheese – Semi-cured artisanal cheese from São Bento do Sapucaí, long-aged;
- El Salaminho – Slowly smoked salami, enhancing flavor and aroma;
- Cured Ham – 18-month aging, produced by Granparma;
- Smoked Coppa – Premium pork cut, aged and slowly smoked.

CHEESES & COLD CUTS R\$ 205

A selection of traditional cheeses and cured meats, crafted for a unique tasting experience.

- Minas Cheese – Aged on wooden boards, lightly buttery;
- Gouda Cheese – Soft texture, sweet notes, and delicate aroma;
- Granapadano-style Cheese – Aged, with intense flavor and grainy texture;
- Smoked Pancetta – Pork cut with a distinctive flavor, slowly smoked;
- Pastrami – Seasoned, smoked beef with a robust flavor.

BAKED CAMEMBERT R\$ 180

Camembert cheese with a creamy texture and bold flavor, wrapped in a layer of crisp puff pastry.

- Camembert Cheese – White-rind cheese with a soft texture and delicate taste that develops into richer, creamier notes as it matures.

Choripán R\$ 140

Choripán with artisanal sausage, Creole salsa, smoked paprika aioli served in two mini-baguettes. Accompanied by potato chips.

Non-Alcoholic Beverages

Soda	R\$ 10
Natural Water	R\$ 10
Sparkling Water	R\$ 10
Brandina Grape Juice 1L	R\$ 35
Brandina Grape Juice 300ml	R\$ 20
Tea	R\$ 10
Coffee	R\$ 10

Drinks

Hidromelíssimo	R\$ 45 R\$ 185
Fresh Mead drink with tonic and Sicilian lemon	
Honey Mojito	R\$ 45
Adaptation of the classic Mojito with a touch of Mead	
Caip Mead	R\$ 45
Mead, soda, and passion fruit	
Doce Encontro	R\$ 45
Refreshing Mead drink with strawberry and sparkling water	
Gin & Tônica	R\$ 48
Classic G&T	
Strawberry Spritzer	R\$ 45
Gin drink with fresh strawberries and liqueur	
Rosé Clericot	R\$ 50 R\$ 190
Clericot with seasonal fruits and Brandina Rosé	

Non-Alcoholic

Italian Soda	R\$ 30
Fruit Punch	R\$ 30

Beers

Cerveja Campos do Jordão	R\$ 50
Lager 500ml	
American IPA 500ml	
Wine Beer 500ml	
Sour with Pitaya and Passion Fruit 500ml	
Weiss 500ml	



W I N E S



BRANDINA ASSEMBLAGE 2020
GRAN RESERVA

R\$ 399

Blend wine made from Syrah and Merlot grapes, aged in oak barrels. It has a ruby red color with violet reflections. Highly aromatic, with notes of oak, a touch of sweetness, and hints of vanilla, showcasing prominent red and black fruit aromas. A full-bodied wine with balanced acidity and tannins. Alcohol content: 13.1%.



BRANDINA 90.10 2023

R\$ 299

Blend wine made from Syrah and Viognier grapes, with a clear and bright ruby-red color. It reveals aromas of red fruits such as cherry, raspberry, and strawberry, with subtle floral notes, along with hints of vanilla, roasted coffee, and caramel. On the palate, it shows good body, balanced acidity, and smooth tannins. The finish is long and flavorful. Alcohol content: 13.8%.



BRANDINA ASSEMBLAGE 2022

R\$ 179

Blend wine made from Syrah and Cabernet Sauvignon grapes, featuring a deep ruby-red color and aromas of dark fruits such as blackberry, blueberry, and plum. It offers a subtle minty freshness on the finish. A medium-bodied wine with persistent, ripe tannins and precise acidity. Alcohol content: 13.8%.



BRANDINA ROSÉ 2023

R\$ 169

Blend wine made from Syrah, Cabernet Franc, and Cabernet Sauvignon grapes, featuring a clear, bright, pale hue. Pleasantly balanced floral and fruity aromas, with notes of lychee, peach, guava, papaya, and roses. It offers precise acidity, elegance, and lightness on the palate. Alcohol content: 12%.



BRANDINA CHARDONNAY 2023

R\$ 139

Varietal Chardonnay wine with a bright straw-yellow color and greenish reflections, featuring aromatic notes of white-fleshed fruits such as pineapple, pear, and green apple. On the palate, it offers elegant minerality and a smooth, rounded texture with pleasant acidity. Alcohol content: 12.2%.



BRANDINA SAUVIGNON BLANC 2023

R\$ 169

Varietal wine made from Sauvignon Blanc grapes, with a clear, bright pale yellow color. It presents expressive aromas of passion fruit, peach, and white fruits, along with subtle herbal notes reminiscent of rue and green bell pepper. Elegant acidity and freshness on the palate. Alcohol content: 13.2%.



WINES



SÜR LIE BRANDINA

R\$ 199

Sür Lie is a French term that means "on the lees" and it is the technique of maturing sparkling wines using the classic method, the champenoise. After fermentation, the sparkling wine remains in contact with the yeast until it is opened, creating a sparkling wine in its most raw form. The yeast, as they die, undergo autolysis, releasing compounds that add body, structure, creaminess, and aromatic complexity to this fine artisanal sparkling wine.



BRANDINA EXTRA BRÜT CHARDONNAY

R\$ 99

Extra Brut made from Chardonnay grapes, with two years of autolysis from the second fermentation. It features aromas of nuts, almonds, dried fruits, and baked goods. With a generous and persistent perlage, it offers balanced acidity that makes the sparkling wine exceptionally refreshing. Alcohol content: 11.82%.



HIDROMEL BRANDINA

R\$ 159

A Nordic drink as old as wine and famous among the Vikings, it is fermented with a mixture of water and honey. A family recipe that brings very elegant and slightly sweet characteristics on the palate, reminiscent of a white port wine in its aromatic profile. Best served well chilled. Alcohol content of 14%.



GIN BRANDINA

R\$ 160

Finished with the distinctive characteristics of the renowned Brandina wines, the classic gin recipe is presented in an innovative way, with subtle aromas of chestnut and Rangpur lime, evoking the unique terroir of the Serra da Mantiqueira. Alcohol content: 47.8%.



GLASSES



BRANDINA ASSEMBLAGE 2020 GRAND RESERVA

R\$ 100

Blend wine made from Syrah and Merlot grapes, aged in oak barrels. It has a ruby red color with violet reflections. Highly aromatic, with notes of oak, a touch of sweetness, and hints of vanilla, showcasing prominent red and black fruit aromas. A full-bodied wine with balanced acidity and tannins. Alcohol content: 13.1%.



BRANDINA ASSEMBLAGE 2022

R\$ 60

Wine made from Syrah and Cabernet Sauvignon grapes, with a bright ruby red color and clear appearance, featuring aromas of dark fruits such as blackberry, blueberry, and plum, with a slight menthol freshness on the finish. It is a medium-bodied wine with persistent mature tannins and balanced acidity. Alcohol content of 13.8%.



BRANDINA ROSÉ 2023

R\$ 50

Blend wine made from Syrah, Cabernet Franc, and Cabernet Sauvignon grapes, featuring a clear, bright, pale hue. Pleasantly balanced floral and fruity aromas, with notes of lychee, peach, guava, papaya, and roses. It offers precise acidity, elegance, and lightness on the palate. Alcohol content: 12%.



BRANDINA CHARDONNAY 2023

R\$ 50

Wine with a bright straw yellow color and greenish reflections. Alcohol content of 12.2% with aromatic characteristics of fruits with white pulp such as pineapple, pear, and green apple. On the palate, it presents minerality and elegant creaminess with pleasant acidity. It pairs well with light dishes, salads, poultry, fish, and mild cheeses.



BRANDINA SAUVIGNON BLANC 2023

R\$ 50

Varietal wine made from Sauvignon Blanc grapes, with a clear, bright pale yellow color. It presents expressive aromas of passion fruit, peach, and white fruits, along with subtle herbal notes reminiscent of rue and green bell pepper. Elegant acidity and freshness on the palate. Alcohol content: 13.2%.



HIDROMEL BRANDINA

R\$ 50

A Nordic drink as old as wine and famous among the Vikings, it is fermented with a mixture of water and honey. A family recipe that brings very elegant and slightly sweet characteristics on the palate, reminiscent of a white port wine in its aromatic profile. Best served well chilled. Alcohol content of 14%.