

Menu

Exclusive to Perdizes address



Ponto Chic

o famoso bauru



◀ The Story of Bauru ▶

One of the most famous sandwiches of Brazil is the Bauru. Casimiro Pinto Neto, also known as “o Bauru” (The Bauru) invented the sandwich that bore his nickname in 1936. Nicknamed after his native city of Bauru, in Sao Paulo, Casimiro, a regular at Ponto Chic, requested that Carlos the cook — build him a special sandwich: roast beef, sliced tomato, jarred pickle, and 4 kinds of cheese melted in a double boiler, served on a french roll smeared with butter. Since then, Ponto Chic has kept the traditional recipe of Bauru.

The story is traditionally told as Casimiro recalls it:

“It was a day with I was very hungry. I went to the late sandwich cook, Carlos, and said, ‘cut open a french roll, take out the inside and put melted cheese on it.’ Carlos was in the process of closing the roll when I said, ‘Wait, we still need a little protein in it.’ (I had read on a children s book from the Secretaria da Educação e Saúde (Department of Education and Health) written by the late mayor Wladimir de Toledo Piza, also customer of Ponto Chic that meat was rich in protein); ‘Place two slices of roast beef with the cheese.’ Once again, before Carlos could close the sandwich, I interrupted and said, ‘It still needs vitamins, place two slices of tomato.’ This is the true Bauru.”

When I was eating the new sandwich, my friend “Quico” (Antonio Boccini jr) arrived. He took a piece of my sandwich and liked it. He called the Russian waiter, Alex, and said, ‘I’d like one like Bauru’s.’ Each time my friends would order they would ask for that sandwich, the one “like Bauru’s” and so the named began its fame.”

And this is how the name “Bauru” came about for the sandwich that was invented by Casemiro Pinto Neto - “Mr. Bauru”.

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Our Specialties



Bauru to Ponto Chic

Slices of cold cut roast beef, fresh tomato, and pickles topped with 4 kinds of melted cheese on a french roll. Can be substituted with pita bread / black wholemeal bread / no bread (as a dish).

076 **Bauru to Ponto Chic**

115 As a dish

336 On pita bread

788 On black wholemeal bread



Rococó

Roast beef, tomato, pickles, fish filet sauce (aliche), gorgonzola cheese on a french roll. Option: substitute with pita bread / black wholemeal bread.

077 **Rococó**

339 On pita bread

077 On black wholemeal bread

Seleto

Ham, roast beef (cold), tomato, pickles and 4 kinds of melted cheese on a french roll.

078 **Seleto**

337 On pita bread

078 On black wholemeal bread



Traditional pork gammon sandwich

Tender slices of pork gammon served on a french roll with our tomato and onion house sauce.

079 **Traditional pork gammon sandwich**

Option:

106 **Cheese pork gammon sandwich**



Mexidinho to Ponto Chic (Scrambled Eggs)

The perfect
scramble, with
a blend of ham,
egg and 4 kinds
of cheese

117 Mexidinho

Fritada to Ponto Chic (Frittata)

Similar to the
"Mexidinho"
with thick slices
of ham



117 Fritada



Beirutes (Flatbread Sandwichs)



Beirute to Ponto Chic



340 Beirute to Ponto Chic

Thin slices of roast beef, lettuce, sliced tomatos, pickles,
mayonnaise and our house cheese served on a flatbread.
Comes with a side of french fries

341 *Beirute de File Mignon (Flatbread Beef Sandwich)*

Beef steak, lettuce, sliced tomato, jarred pickles, mayonnaise, and our house cheese served on a flatbread. Comes with a side of french fries.

342 *Beirute de Filé de Frango (Chicken Flatbread Sandwich)*

Served on flatbread with chicken fillet, mayonnaise, lettuce, sliced tomato, pickled cucumber and Ponto Chic cheese. Served with a side of french fries.

338 *Americano no Pão Sírio (Ham Flatbread Sandwich)*

Served on flatbread with slices of ham, egg, mayonnaise, lettuce, sliced tomato and Ponto Chic cheese. Comes with a side of french fries.

** Sandwiches **

094 *Melted Cheese Sandwich*

Our house cheeses melted on french roll.

081 *Sanduíche de Filé Mignon (Steak Fillet Sandwich)*

Filet mignon topped with brazilian vinaigrette sauce on french roll.

104 *Cheese Filé Mignon (Cheese Steak Fillet Sandwich)*

On french roll with filet mignon and Ponto Chic cheese.

097 *Chicken Fillet Sandwich*

On french roll with chicken fillet and brazilian vinaigrette sauce.

110 *Cheese Chicken Fillet Sandwich*

On french roll with chicken fillet and Ponto Chic cheese.

089 *Grilled ham and cheese*

On french roll with ham and Ponto Chic cheese.

090 *American sandwich*

On french roll with ham, egg, mayonnaise, lettuce, tomato and cheese from Ponto Chic.

082 *Calabrese Sausage Sandwich*

On french roll with delicious calabrese shank sausage and brazilian vinaigrette sauce.



***Cheese
Calabresa
Sausage***

On french roll with delicious calabresa sausage with ham and cheese from Ponto Chic.

108 *Cheese Calabrese Sausage*

080 *Barbecue sandwich*

Against grilled filet with brazilian vinaigrette sauce. Served on French bread.

109 *Cheese Barbecue sandwich*

French roll with against grilled filet and cheese from Ponto Chic.

Add-ons for sandwiches:

154 **Salad**

154 **Bacon**

154 **Egg**

154 **Brazilian vinaigrette sauce***

*The Brazilian Vinaigrette condiment is made from tomato, chopped onion, oil, vinegar, salt and pepper.

Hambúrgueres

098 **Burger to Ponto Chic**

099 **Cheese burger to Ponto Chic**

100 **Salad cheese burger to Ponto Chic**

101 **Bacon cheese burger to Ponto Chic**

102 **Cheese egg burger to Ponto Chic**

103 **Cheese burger with “everything”**



Chesse Salad Burger

112 **Chic Futuro**

Our 100% vegetable hamburger (made from a mix of vegetable proteins: soy, peas, chickpeas, spices and beet powder), a Ponto Chic cheese mix, lettuce, tomato and mayonnaise salad.

113 **Obelisco Burguer**

Our handmade beef burger, gorgonzola paste, crispy bacon, breaded onions, lettuce, tomato and mayonnaise.

Porções

056 **French Fries to Ponto Chic - Traditional**

1090 **French Fries alla Portuguesa - Chip cut**

1090 **French Fries alla Francesa - with ham, onion, parsley and peas**

044 **Fried polenta**

069 **Frango a Passarinho (A kind of Brazilian fried chicken)**

058 **Provolone à milanese (Breaded Provolone Cheese)**

072 **Filé Mignon Acebolado aperitivo (Steak with Onion)**

067 **Pernil com molho especial de tomate e cebola aperitivo (Pork shank with special tomato and onion sauce)**

066 **Pan-Fried Calabrese Sausage and Onion**

048 **Crackling**



Frango a passarinho



Provolone à milanese

1/2 portion 70% of the value. Off-menu orders to be handled by the manager

**Espetão à Brasileira****Espetão à Brasileira
(Skewered Meat Variety)**008 Big
007 Medium

Slices of beef steak, beef tenderloin, ham sausage, onions and tomato on a skewer, served with white rice, farofa, french fries and banana milanese

**Filé Mignon à Parmegiana
(Beef Parmesan)**012 Big
158 Medium

Breaded beef fillet smothered in tomato sauce and melted mozzarella cheese served with white rice and french fries.

**Filé Mignon à Parmegiana****Filet to Ponto Chic**

Grilled fillet topped with delicious Ponto Chic cheese, served with vegetables, fries and rice.

411 Big
416 Medium**Supremo de Frango à Cubana (chicken fillet)**

Chicken fillet, hearts of palm, ham, tomatoes, peppers, bananas and pineapple, all served breaded with French fries and Greek-style rice.

017 Big
497 Medium**Strogonoff de Filé Mignon (stroganoff)**

Tasty filet mignon stroganoff served with white rice and french fries.

013 Big
4090 Medium**682 Skewered Chicken with Greek-Style Rice**

Chicken fillet and cheese cut into breaded cubes served on a skewer with Greek-style rice and French fries.

412 Filé Mignon à Marechal (grilled beef fillet)

Grilled fillet with Madeira sauce, rice and french fries.

006 Breaded steak with Greek fries and rice



Filé Mignon à Cubana

Filé Mignon à Cubana
(Beef Steak alla Cubana)

011 Big
786 Medium

Beef steak, pineapple, hearts of palm, bell pepper, banana, tomato, ham, cheese - all breaded - served with french fries and Greek-style rice (white rice with green and red bell peppers, string beans, peas and carrots).

Fish fillet with vegetables and rice
White hake fillet served with boiled vegetables and rice.

003 Big
1044 Medium

Lombo à Brasileira (Pork loin alla Brasileira)
Grilled pork loin, breaded banana, farofa, fries and rice.

005 Big
004 Medium

Picanha à Brasileira (Sirloin Cap alla Brasileira)
Sirloin Cap served with rice, farofa, breaded banana and fries.

581 Big
2024 Medium

001 Beef Pot Roast with Veggies and Rice
Slices of meat roasted in a pan served with boiled vegetables and rice.

020 Cheese omelet

022 Mixed Omelet

Pasta

727 Lasanha

024 Espaguete com carne assada
Massa italiana com molho ao sugo e fatias de carne assada.

566 Espaguete Parisiense
Massa italiana com delicioso molho branco, ervilhas, frango desfiado, presunto picado e salsinha.

557 Talharim à graten com Filezinho
Massa fresca com delicioso molho branco. Acompanha um bife de filé mignon grelhado.

025 Talharim à bolonhesa
Massa fresca com delicioso molho à bolonhesa.

026 Capelete à Romanesca
Massa fresca recheada de carne com molho rosé, ervilhas, presunto picado e champignon.

Side dish

045 Greek-style rice

047 Veggies

049 Fried egg (2)

050 Breaded banana

046 White rice

054 Bean

800 Appetizer: Bread, butter and onion sauce

Broths and Soups

630 **Canja de Galinha (Chicken Soup)**

Delicious! With shredded chicken, green smell, grated carrot and rice.

631 **Redneck broth**

With Cornmeal, meat and cabbage. Tasty!

632 **Sopa de Papelete (Cappelletti Soup)**

Capelletti with meat, carrots and parsley.

633 **Palm cream**

Tasty! Heart of palm, cream, milk and spices.



Salads

036 **Complete salad**

Lettuce, potato salad, heart of palm, peas, onion, beetroot, cucumber, tomato, roast beef, ham, cheese, boiled egg and steamed vegetables (broccoli, carrots and green beans).

037 **Mixed Salad**

Lettuce, tomato, hearts of palm, onion, peas and boiled egg.

042 **Mayonnaise salad**

Creamy potato, carrot, green bean, olive oil and mayonnaise salad.

Bebidas

Soft drinks

261 **Can of soft drink**

262 **Mineral water (500ml)**

Juices in the pitcher - flavors:

280 Pineapple, Orange, Lemonade

287 **Fruit pulp:**

Cashew, Acerola, Strawberry, Passion fruit

288 **Fruit pulp with orange**

Coffee

329 **Traditional**



**Milk Shake
Chocolate**

**Milk Shake
Strawberry**

Milkshakes

292 **Milk Shake**