

TARAZ





TOURIST

VISA

Visa No.: 634/18
Type of Visa: TOURIST
Good for ONE Journey
Duration of Stay: ONE MONTH from
date of arrival.
Validity: THREE MONTHS from date
of issue provided passport remains valid.
Fees Received:
Dated: 23 Oct

Consul General

A ANTROPOFAGIA NOS UNE.
SOCIALMENTE. ECONOMICAMENTE.
FILOSOFICAMENTE. ÚNICA LEI DO
MUNDO. EXPRESSÃO MASCARADA DE
TODOS OS INDIVIDUALISMOS, DE TODOS
OS COLETIVISMOS. DE TODAS AS
RELIGIÕES. DE TODOS OS TRATADOS DE
PAZ. TUPI, OR NOT TUPI, THAT IS THE
QUESTION. CONTRA A MÃE DOS
GRACOS. SO ME INTERESSA O QUE NAO
E MEU.
LEI DO HOMEM. LEI DO ANTROPOFAGO.
FREUD ACABOU COM O ENIGMA
MULHER E COM OUTROS SUSTOS DA
PSICOLOGIA IMPRESSA.

Fragmento do Manifesto Antropofágico
Carlos drumond de Andrade

Consul General
Menu assinado pelo Chef Felipe Bronze
Menu designed & curated by Chef Felipe Bronze

TARAZ

NOSSA FILOSOFIA É OFERECER PRATOS PARA
COMPARTILHAR FEITOS NO FOGO, INSPIRADOS
NA COZINHA SUL-AMERICANA.

TARAZ

OUR PHILOSOPHY IS TO OFFER SHARING DISHES
MADE IN WOOD-FIRED OVEN, INSPIRED BY THE
SOUTH AMERICAN CUSINE.

CHEF GABRIELA FRANCESCHI DE ANDRADE

Born in São Paulo, Chef Gabriela Franceschi de Andrade discovered her passion for gastronomy early in life, inspired by her family and a childhood spent in the kitchen, a place she has always viewed as a space for connection. Formally trained at SENAC, she honed her craft in renowned restaurants in Brazil and abroad, including an important international chapter in Ireland.

Gabriela has built a distinguished career as Sous Chef and Head Chef and now leads the culinary team at Taraz, Rosewood São Paulo. Her journey is defined by a commitment to mastery, consistency, and the belief that a chef's greatest impact lies in leadership. She finds her deepest motivation in nurturing her team's development and witnessing their growth. For Gabriela, the ultimate reward is seeing guests enjoy her creations, affirming her philosophy that food is a bridge to meaningful, memorable, and joyful moments

More details



🌿 VEGETARIANO / VEGETARIAN

🥬 VEGANO / VEGAN

🌾 SEM GLÚTEN / GLUTEN FREE

🥛 SEM LACTOSE / DAIRY FREE

💚 SAUDÁVEL / HEALTHY

🌳 PARCEIROS REGIONAIS / PARTNERS IN PROVENANCE

🌱 ORGÂNICO / ORGANIC

♻️ SUSTENTÁVEL / SUSTAINABLE

🌾 GLÚTEN / GLUTEN

🥛 LACTOSE / DAIRY

MEDIANTE QUALQUER INTOLERÂNCIA OU ALERGIA, POR FAVOR INFORME NOSSOS FUNCIONÁRIOS.
PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAXES

CHEF

SÓ ME INTERESSA O QUE NÃO É MEU. LEI DO HOMEM

TARAZ

PACHA MAMA

Cítrico, refrescante, aromático

Tanqueray nº10, maracujá, especiarias, limão, toranja, IPA

Sour, refreshing, aromatic

Tanqueray nº10, passion fruit, spices, lime, grapefruit, IPA

JATAÍ

Cítrico, refrescante, herbal

Cachaça de amburana, mel de jataí, limão, Fernet

Sour, refreshing, herbal

Amburana cachaça, native honey, lime, Fernet

WIRACocha

Refrescante, frutado, herbal

Tanqueray nº10, cordial de manga verde e manjeriço, limão

Refreshing, fruity, herbal

Tanqueray nº10, green mango and basil cordial, lime

RIO DE JANEIRO

Cachaça, limão taiti, limão siciliano,

tangerina, manjeriço

Cachaça, lime, lemon, tangerine, basil

DRINKS

CRUDOS E CON LAS MANOS

TARAZ

CEVICHE CLÁSSICO 95

Tucupi, cebola roxa, milho crocante, coentro, pimenta dedo de moça, batata doce laranja assada, chips de batata doce

Classic ceviche, tucupi, red onion, crispy corn, coriander, chilli, roasted orange sweet potato, sweet potato chips

SALADA DE REPOLHO NA BRASA 80

Molho tahine, amendoim tostado, cebola crocante

Toasted cabbage salad, tahini sauce, roasted peanut, crispy onion

PÃO DE QUEIJO COM COSTELA NA BRASA 50

Picles de maxixe, cebola roxa, salsa verde, coentro

Cheese bread, smoked ribs, gherkin pickles, red onion, green salsa, coriander

TORTILLA DE BANANA VERDE

COGUMELOS SALTEADOS

Coalhada de leite de ovelha com abacaxi tostado, salsa roja, gergelim

Sautéed mushrooms, sheep yogurt with toasted pineapple, salsa roja, sesame

CAMARÃO ROSA

Glacê de especiarias latinas, vinagrete de abacaxi, avocado

Shrimps, latin spices glacé, pineapple vinaigrette, avocado

ASSADOS

PEIXE ASSADO

Camarão, mexilhão, molho de moqueca, bobó de mandioquinha

Grilled fish, shrimp, mussel, fish stew, boroa potato bobo

PANCETTA DE PORCO PRETO

Tucupi, creme de milho, tomate marinado, salada de PANC's

Black pork belly, tucupi, corn cream, marinated tomato, PANC's salad

PICANHA

Cebola roxa assada, alho frito, chimichurri, farofa de biju de mandioca

Picanha, crispy red onion, fried garlic, chimichurri, cassava biju farofa

POSTRES PARA COMPARTIR

BRIGADEIRO DE PANELA

Granulado de chocolate, paçoca de castanha de caju, castanha de caju caramelizada

Traditional Brazilian chocolate dessert, cashew paçoca, caramelized cashew

CHURROS

Leite condensado queimado na brasa (opção: doce de leite ou chocolate)

Churros, smoked condensed milk (your choice: dulce de leche or chocolate)

FOODS