

# TEMAKINHO

ROME FIUMICINO



# PETISCOS

• Our tapas to share •



## SIDES

### NACHOS 🍽️

Nachos, guacamole, kimchi mayonnaise, pico de gallo

### CHIPS DI PLATANO 🍽️

Plantain chips, japanese mayonnaise

### MANDIOQUINHA FRITA 🍽️

Fried cassava, green mayonnaise

### EDAMAME 🍽️

Steamed soy beans with salt flakes

### EDAMAME PICANTE 🍽️

Steamed soy beans with salt flakes, kimchi sauce

## FAVORITOS

6.00 **PASTEL DE QUEIJO** 4/6 PCS 🍽️ 7.00/9.00

With Mozzarella, Asiago, Parmesan cheese D.O.P. Served with spicy banana sauce

5.00 **PASTEL DE CAMARÃO** 4/6 PCS 🍽️ 8.00/10.00

With whiteleg shrimps, cassava. Served with spicy banana sauce

5.00 **SABOROSO** 🍽️ 10.00

Tempura whiteleg shrimp, kimchi mayonnaise, chives

5.00 **CROCANTE** 4/6 PCS 🍽️ 8.50/11.00

Salmon, Philadelphia and surimi wrapped in puff pastry, sushi sauce

## BRAZILIAN

**MAREZIA** 9.00

Sea scallop, rice, nori seaweed, kataifi pastry, avocado, Philadelphia, preparation of fish roe, sriracha sauce, passion fruit sauce with miso and cachaça

**BOLINHO DE BACALHAU** 4/6 PCS 🍽️ 7.00/9.00

Salted Atlantic Cod rissoles made with potatoes, olives, onions, eggs, coriander, spicy banana sauce

**CAMARÃO BAIANINHO** 4/6 PCS 🍽️ 7.00/9.00

Breaded whiteleg shrimp, spicy banana sauce

**COXINHA** 4/6 PCS 🍽️ 7.00/9.00

Chicken coxinha, green mayonnaise

## NIGIRI

**PINK** 2 PCS 4.00

Rice, salmon, Philadelphia, sesame oil, salt flakes, almonds

**GREEN** 2 PCS 🍽️ 3.00

Rice, avocado, sushi sauce, wasabi mayonnaise, Philadelphia, plantain chips

## SUSHI JOE

**RED CAMARÃO** 2 PCS 10.00

Oceanic amberjack, red shrimp tartare, salt flakes, EVO oil, lime zest

**PAIXÃO DE SALMÃO** 2 PCS 7.50

Salmon, japanese mayonnaise, ikura (keta salmon eggs), tenkasu

# CEVICHE & TARTARE



## CEVICHE MIXTO *new!*

16.50

**Yellowfin tuna, ocean amberjack, red shrimp, mango, avocado, ceviche vegetables, cancha corn, ceviche sauce, mung bean vermicelli, togarashi**

## CEVICHE VEGAN *new!*

14.00

**Vegan Zalmon (plant based), mango, black beans, edamame, cancha corn, nachos, ceviche vegetables, purple leche de tigre**

## TARTARA DE SALMÃO GOSTOSO

16.50

**Salmon tartare with chives, avocado, Philadelphia, preparation of fish roe, spicy mayonnaise, sushi sauce, almond flakes.**

*Served with nachos*

## TARTARA DE ATUM CROCANTE

16.50

**Yellowfin tuna tartare, avocado, lime juice, sriracha sauce, tenkasu, poke sauce. Served with nachos**

## TARTARA SIMPLICIDADE *new!*

18.00

**Oceanic amberjack tartare, salmon tartare with chives, preparation of fish roe, avocado, lime, ginger, salt flakes, ceviche sauce.**

*Served with nachos*

## TACOS

### CAMARÃO 🍷

Wheat tortillas, avocado, **breaded whiteleg shrimp**, kimchi mayonnaise, pico de gallo, lime

7.50

### FRANGO 🍷

Wheat tortillas, marinated **ORGANIC chicken** sauteed in sushi sauce, guacamole, pico de gallo, lime

7.50

### FRIED CHICKEN 🍷 *new!*

Wheat tortillas, white cabbage, red cabbage, avocado, **breaded and fried chicken breast**, japanese mayonnaise, togarashi, chives, lime

6.00

## TOSTADAS

### SALMÃO *new!*

Corn tortillas, sun-dried tomatoes guacamole, **salmon**, avocado, spicy mayonnaise, **ikura (Keta salmon eggs)**

7.50

### ATUM *new!*

Corn tortillas, sun-dried tomatoes guacamole, **yellowfin tuna**, mango, wasabi mayonnaise

8.00

## TACOS SHELL

### SALMÃO GOSTOSO *new!*

Corn tortillas, **salmon**, Philadelphia, avocado, spicy mayonnaise, **preparation of fish roe**, almonds, sushi sauce

9.50

### ATUM CEVICHE *new!*

Corn tortillas, **yellowfin tuna**, guacamole, wasabi mayonnaise, ceviche vegetables

9.50



# TACOS LATINOS



R

O

L

L



## NOITE PAULISTA

Oceanic amberjack, breaded whiteleg shrimp, mango, cucumber, sesame seeds, preparation of fish roe, sushi sauce

## FOZ DO IGUAÇU

Breaded whiteleg shrimp, oceanic amberjack, avocado, guacamole, chopped nachos, ceviche sauce

## ATLANTICO

Yellowfin tuna, oceanic amberjack, poke sauce, sesame seeds, chives, fresh ginger. Served with sesame oil and EVO oil

## CAMARÃO EMPANADO

Breaded whiteleg shrimp, tenkasu, spicy mayonnaise, sushi sauce

## CAMARÃO ABACATE

Breaded whiteleg shrimp, avocado, sesame seeds, spicy mayonnaise, sushi sauce

## ATUM PHILADELPHIA

Yellowfin tuna tartare, chives, Philadelphia, sesame seeds, preparation of fish roe

## ATUM CROCANTE

Yellowfin tuna, sriracha sauce, lime juice, poke sauce, avocado, tenkasu

14.50

## SALMÃO COM CAMARÃO

Salmon, breaded whiteleg shrimp, spicy mayonnaise, sesame seeds, sushi sauce

14.50

## SALMÃO GOSTOSO

Salmon, avocado, Philadelphia, chives, preparation of fish roe, spicy mayonnaise, almond flakes, sushi sauce

16.00

## RIO BANANAL

Breaded salmon, sesame seeds, avocado, banana, Philadelphia, sushi sauce

## PIONEIRO

Salmon tartare, salmon, chives, avocado, preparation of fish roe, ikura (Keta salmon eggs)

13.00

## SALMÃO PHILADELPHIA

Salmon tartare, chives, Philadelphia, preparation of fish roe, sesame seeds

13.50

## SALMÃO ABACATE

Salmon tartare, chives, avocado, preparation of fish roe, sushi sauce, sesame seeds, spicy mayonnaise

14.00

## SALMÃO EMPANADO

Breaded salmon, lettuce, almond flakes, sesame seeds, spicy mayonnaise, sushi sauce

15.50

## SALMÃO MEXICANO

Salmon tartare, Philadelphia, nachos, jalapenos, spicy mayonnaise, chives, preparation of fish roe

14.50

## VIOLETA VEGAN

Soy paper, beetroot rice, avocado, tofu, sun-dried tomatoes, fried courgette flower, guacamole, tosago

11.50

15.00

## ZALMON VEGAN

Vegan Zalmon (plant based), avocado, tofu, purple leche de tigre, red onion, fresh chilli

13.50

14.50

14.50

14.00

14.00

13.50

14.00

# TE MA KI

**SALMÃO COM CAMARÃO**  
Salmon, breaded whiteleg shrimp, chives, preparation of fish roe, sushi sauce, japanese mayonnaise **10.50**

**SALMÃO GOSTOSO**  
Salmon, avocado, Philadelphia, chives, preparation of fish roe, almond flakes **10.50**

OUR ROOLS  
ARE

8 PCS

  
Cooked

  
Vegetarian

  
Spicy

*new!*  
Novelty

# MEAT & SOBA



## GRAMADO 🍷

**ORGANIC** chicken marinated and sauteed in sushi sauce, cassava puree, chives, sesame seeds, cashew nuts

15.00

## PICANHA BRASILEIRA 🍷 *new!*

Picanha, **mashed cassava**, black cabbage

20.00

## YAKISOBA FRANGO PICANTE 🍷 🌶️

Wheat noodles, EVO oil, **ORGANIC** chicken bites, **tamago**, zucchini, carrots, yakisoba sauce, sakè and kimchi sauce

12.00

## YAKISOBA SALMÃO COM CAMARÃO 🍷

Wheat noodles, EVO oil, **argentine shrimp**, **salmon**, **tamago**, zucchini, carrots, yakisoba sauce, sake

13.00

## LULA BAIANA 🍷

Coconut milk and cassava soup with **argentine shrimp**, coriander, cashew nuts, EVO oil, togarashi

15.50

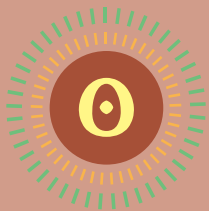




### MEU AMOR 🍃

Black rice with poke sauce, avocado, mango, **wakame seaweed**, **edamame**, green apple, tofu, green mayonnaise

11.50



### REFINADO 🍷

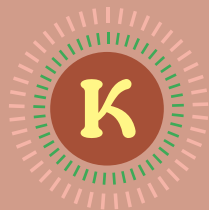
Black rice with poke sauce, **argentinian shrimp**, **sea scallop**, avocado, mango, **wakame seaweed**, **edamame**, almond flakes, truffled mayonnaise

17.00

### SALMÃO COMPLETO | IOU PICANTE 🍷 |

Rice with poke sauce, **salmon**, **edamame**, avocado, mango, **wakame seaweed**, sesame seeds, chives, | kimchi sauce |

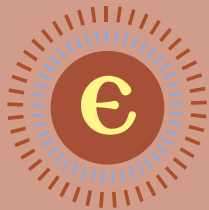
14.00



### MIXTO COMPLETO | IOU PICANTE 🍷 |

Rice with poke sauce, **yellowfin tuna**, **salmon**, **edamame**, avocado, mango, **wakame seaweed**, sesame seeds, chives, | kimchi sauce |

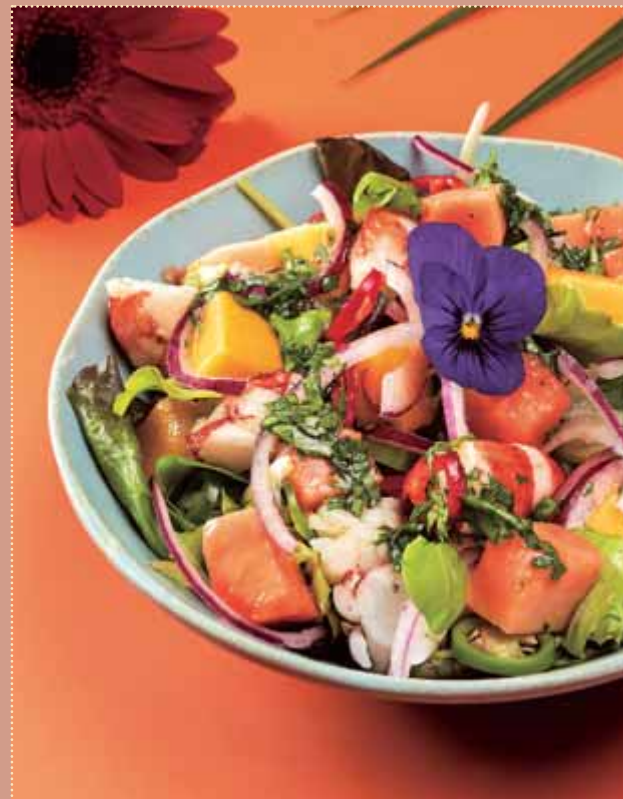
15.00



### TROPICAL SALAD 🍷 🍌 *new!*

Mixed salad, red onions, mango, jalapenos, **Argentinian shrimp**, papaya, coriander and lime dressing

15.00



One more touch  
for all dishes  
Temakinho

**Extras**

Ginger with beetroot

1.00

Wasabi

1.00

Sushi sauce

1.00

Spicy mayonnaise

1.00

Ceviche sauce

1.00

Sriracha sauce

1.00

Green mayonnaise

1.00

Wasabi mayonnaise

1.00

Cancha corn

1.50

**Ikura (Keta salmon eggs)**

3.50

**Wakame seaweed**

1.00

**Edamame**

1.50

Japanese mayonnaise

1.00

**Spicy banana sauce**

1.00

**Nachos**

1.50

White rice with sesame seeds

3.00



# Sobremesas

Our desserts



## NINHITOS

Soy paper, banana, Nutella®, coconut, kataifi pastry, pé de moleque

5.50

## CHURROS *new!*

Churros, vanilla ice cream, dulce de leche, chocolate topping, sugar strands, cinnamon

7.00

## PRESTIGIO

Brazilian chocolate and coconut cake

7.00

## CHEESECAKE MARACUJA

Passion fruit tropical cheesecake

7.00

## VANILLA ICE CREAM *new!*

Vanilla ice cream, pé de moleque, chopped pistachios, chocolate topping

6.00

## MANGO ICE CREAM *new!*

Mango ice cream, strawberries, mango, passion fruit sauce

6.00





# BEBIDAS



## CERVEJAS

**MAIS AMOR** Our craft beer, an exclusive recipe with organic barley malt  
Bottle 33 CL - Vol. 4,3% **7.00**

**CORONA** Bottle 33 CL - Vol. 4,5% **6.00**  
**SAPPORO** Bottle 33 CL - Vol. 4,7% **7.00**  
**HEINEKEN** Bottle 33 CL - Vol. 5,0% **6.00**  
**ASAHI** Bottle 50 CL - Vol. 5,0% **8.00**

## BEBIDAS FRIAS

**DRINKING WATER** **Free**  
Treated / Treated Sparkling  
**WATER** Bottle 0.50 LT / 0.75 LT **3.00/3.50**  
Still / Sparkling  
**GUARANÀ** Can 33 CL **4.00**  
**ORGANIC ICED GREEN TEA** Bottle 33,5 CL **4.00**  
**TONIC WATER & GINGER BEER** Bottle 20 CL **4.00**  
**COCA-COLA® / COCA-COLA® ZERO** Bottle 33 CL **4.00**

All products highlighted in "**bold**" are defrosted. The dishes and drinks served may contain substances which may cause allergies or intolerances. For more information, consult the documentation available at the cashier desk, on our website in the dedicated section or ask our staff. All fish products intended for raw consumption have undergone preventive treatment in compliance with the requirements of Reg.CE 853/2004. Service 2.00 euros

## VITAMINAS

Medium / Large

**VITAMINA** **6.00/8.00**  
**Mango pulp, papaya pulp, orange juice, lime juice, processed sugar**

**BELEZA** **6.00/8.00**  
**Maracuja pulp, papaya pulp, pineapple pulp, orange juice, processed sugar**

**ABACAXI & HORTELA** **7.00/8.00**  
**Pineapple pulp, mint, lemon juice, sugar syrup**

**SUCO DE LARANJA** **5.00**  
**Orange juice**

## CAFETERIA

**COFFEE** **2.50**  
**GINSENG** **2.60**  
**BARLEY COFFEE** **3.00**  
**CAFFÈ CORRETTO** **4.50**  
**INFUSIONS** **5.00**



**WHAT'S YOUR OPINION?**  
**SCAN THE QR CODE AND LEAVE YOUR REVIEW**

*Temakinho*

THE FIRST CERTIFIED RESTAURANT CHAIN IN THE WORLD  
SUSTAINABLE RESTAURANTS



SCAN FOR THE ONLINE VERSION

