



Founded in 1992 by a beloved couple of Ilhabela and renewed in 2019 under new management, Ponto das Letras received the affectionate nickname of 'Living Room of Ilhabela' by offering refuge to residents and tourists for a moment of relaxation, leisure and celebration.

Ponto was conceived with the purpose of welcoming everyone who appreciates simple pleasures, such as tasting a cup of coffee, leaf through a magazine (yes, we have it), indulge with bistro dishes, savory and artisanal sweets, listen to good music, access art works by local artists, find that book that suits you, have a good glass of wine or beer, choose a gift...

Whether alone, with your friends and family, for a work meeting, for dating, Ponto has its doors open so that your day in this paradise is even better!

Welcome, it's a pleasure to have you here with us!

Kindly,

Ponto das Letras
cultura & gastronomia
ILHABELA SINCE 1992



Follow us on Insta to stay up to date with all the news!



@PONTODASLETRASILHABELA



www.pontodasletras.com.br



(12) 99127-3331





COLONIAL COFFEE

62,90
Single Price

COLONIAL COFFEE

Breads

- Croissant
- Loaf

Bread Basket

- Brazilian Cheese Bread
- Or Artisanal Bread

Cheese and Cold Cuts

- Brazilian Yellow Cheese (similar to Danbo)
- White Cheese (tender, spongy texture and moist)
- Ham
- Turkey Breast

Choose Two Options

Dairy Products

- Cream Cheese
- Butter

Choose One Option



Jelly

Choose One Option

- Red Fruits
- Apricot
- Strawberry

Fruits

Accompanies a portion of granola

Choose Two Options

- Grape
- Melon
- Papaya

Juices

Choose One Option

- Natural Orange
- Pulp- Pineapple | Pineapple with mint
- Acerola | Passion Fruit | Mango | Strawberry
- Papaya | Cashew | Red Fruits

Hot Drinks

Choose One Option

- Coffee espresso
- Coffee with milk
- Tea

Homemade Cakes

Choose One Option

- Carrot cake with chocolate icing
- Or cake of the day.

— ADDITIONAL —

Yogurt

+ 5,90

Granola

+ 5,90



CASHEW NUT CRUSTED CHICKEN

Cashew Nut Crusted Chicken

Sweet potato puree and steamed vegetables

Beer Marinated Chopped Beef

Served with rice and fried manioc flour in butter with bacon

Pork Ribs with Coffee Sauce

With strips of roasted Kabotian Pumpkin

Mozzarella Ravioli

Selected tomato sauce

Eggplant Parmigiana

With rustic potato

Cod Ravioli

Finished in our bechamel sauce and parsley

Sesame Crusted Salmon

With mashed English potatoes and mango pieces seared in herb butter served with a tropical salad of arugula, watercress, cherry tomatoes and sesame seeds

62,90
Single Price

From Monday to Thursday, the drink is on the house (Soda, water, juice, long neck beer or house wine)

All dishes come with home salad except Salmon



PORK RIBS WITH COFFEE SAUCE



MOZZARELLA RAVIOLI



BEER MARINATED CHOPPED BEEF



HURRYLESS COFFEE



Coffee Espresso	10,90
Double Coffee Espresso -	15,90
Coffee with Milk - small	11,90
Coffee with Milk - large	17,90
Macchiato - small	12,90
Macchiato - large	16,90
Coffee Capsules	15,90
<i>Coffee extracted in a Nespresso machine, with the following options: Classic, Intense, Yellow Bourbon or Decaf</i>	
Hurryless Coffee	19,90
<i>Filtered coffee on the table with Hario Filters V60 in the following options: Classic, Intense or Yellow Bourbon</i>	

Coffee In The French Press	19,90
Cappucino - small	17,90
Cappucino - large	21,90
Masala Chai	21,90
<i>Milk, black tea, cardamom, ginger, cinnamon and honey.</i>	
Hot Chocolate - small	15,90
Hot Chocolate - large	22,90
Creamy Chocolate - small	17,90
Creamy Chocolate - large	23,90
Infusion Tea - Intense red, rooibos or green tea	19,90
Tea - check flavor availability	9,90
Natural Peppermint Tea	14,90
Baileys Affogato*	26,90
<i>Delicious espresso with Baileys liqueur topped with whipped cream and lightly flavored with cinnamon</i>	
Baileys & Coffee*	29,90
<i>Creamy Swiss chocolate, ice cream, Baileys and espresso. Unmissable</i>	
Choco & Cognac*	29,90
<i>Creamy Swiss chocolate with a shot of cognac</i>	
Coffee, Coffee with Milk or Tea with Toast	26,90
<i>Two toasts, butter, jam and cream cheese.</i>	
Glass of Milk	6,90
Glass of Vegan Milk	7,90



MASALA CHAI

* Drinks restricted to adults



COFFEE SHAKE

- Coffee Shake**
Ovomaltine, milk, vanilla ice cream, coffee and milk rocks
- Iced Coffee**
Coffee with Chai
- Tonic Coffee**
Coffee, ice, orange and tonic
- Iced Capuccino**
- Carajillo***
A Spanish classic that mixes espresso, liqueur 43 and ice
- Affogato**
Coffee, vanilla ice cream and whipped topping
- Iced Chocolate**
- Bicolor Chocolate**
Dense Italian type chocolate with vanilla ice cream
- Milk Shake**
Vanilla ice cream, chocolate and strawberry
- Natural Peppermint Ice Tea**
- Ice Matte Tea**
- Ice Tea Hibisco**
- Ice Lipton Tea**
Lemon or Peach
- Masala Chai**
Milk, black tea, cardamom, ginger, cinnamon and honey
- Lemonade**
- Swiss Lemonade**
- Natural Orange Juice**
- Natural Fruit Juice (frozen pulp)**
*Pineapple | Pineapple with mint | Acerola | passion fruit
Mango | Strawberry | papaya | Cashew | Red fruits*

- 25,⁹⁰
- 19,⁹⁰
- 22,⁹⁰
- 23,⁹⁰
- 24,⁹⁰
- 24,⁹⁰
- 17,⁹⁰
- 24,⁹⁰
- 28,⁹⁰
- 16,⁹⁰
- 15,⁹⁰
- 16,⁹⁰
- 16,⁹⁰
- 22,⁹⁰
- 13,⁹⁰
- 16,⁹⁰
- 16,⁹⁰
- 16,⁹⁰

- Juice Mix with Two Flavors**
Two flavors of frozen fruit pulp
- Mix Juice with Orange**
Frozen fruit pulp with orange juice
- Soda**
- Coconut water** *Kero-Coco*
- Mineral Water** *Glass (300ml)*
- Mineral Water** *Bottle (500ml)*
- Sparkling Water**

- 19,⁹⁰
- 19,⁹⁰
- 10,⁹⁰
- 15,⁹⁰
- 5,⁹⁰
- 9,⁹⁰
- 9,⁹⁰



AFFOGATO

* Drink restricted to adults



ITALIAN SODA

Italian Soda

Refreshing drink made from carbonated water and syrup of fruits and ice.

Flavors: Pink lemonade, green apple, strawberry, mango melon, grapefruit, Sicilian lemon, peach and Ice Tea

13,⁹⁰

Italian Alcoholic Soda *

Refreshing drink made from carbonated water and syrup of fruit, ice and vodka.

Flavors: Pink lemonade, green apple, strawberry, mango melon, grapefruit and Sicilian lemon

25,⁹⁰

Smoothies

Popularly known in Brazil as raspadinha, our smoothies are creamy drinks prepared from crushed ice, combined cru with fruit syrups and essences.

Flavors: Pink lemonade, green apple, strawberry, mango melon, grapefruit, Sicilian lemon, peach and Ice Tea

24,⁹⁰

Portônica *

Created in Portugal and present all over the world, this refreshing cocktail is made with port wine, water tonic, ice and Sicilian lemon

28,⁹⁰

Coldbrew

Iced coffee, whose extraction method involves infusion of the ground grains in cold water for up to 24 hours, then strained to obtain freshness, less acidity and bitterness

23,⁹⁰



PORTÔNICA

* Drink restricted to adults

SPECIAL BRAZILIAN CHICKEN BALLS



Brazilian Cheese Bread	9,⁹⁰
Brazilian Cheese Bread Multigrain	10,⁹⁰
Cheese bread Waffle <i>with berry jam and cream cheese</i>	20,⁹⁰
Potato Bread <i>with Brazilian cream cheese</i>	14,⁹⁰
Whole grain Potato Bread <i>turkey breast and cream cheese</i>	15,⁹⁰
Brazilian Chicken Balls	15,⁹⁰
Special Brazilian Chicken Balls <i>dried meat</i>	18,⁹⁰
Buttery Croissant	12,⁹⁰
Stuffed Croissant <i>Chicken, ham and cheese</i>	17,⁹⁰
Pies <i>Palmheart, chicken, leek, funghi and shrimp</i>	17,⁹⁰
Empanada (Argentinian pastry) <i>Spicy meat, cheese and onion, mushroom and chicken with cottage cheese</i>	19,⁹⁰

Puff Pastry <i>Pepperoni, cheese and spinach with ricotta</i>	16,⁹⁰
Quiche <i>Lorraine, leek and zucchini</i>	20,⁹⁰



CHEESE BREAD WAFFLE



Toasted Ham & Cheese or Cheese Club Sandwich 19,90

Four triangles of three slices of brioche or whole grain bread stuffed with ham and cheese or just cheese

Options: Braziliam Yellow Cheese (similar to Danbo) or White Cheese (tender, spongy texture and moist)

Cream Cheese Club Sandwich 22,90

Four triangles of three slices of brioche or whole grain bread stuffed with cream cheese and raspberry jam

Toasted Turkey Breast & Cheese Whole Grain Club Sandwich 24,90

Four triangles of three slices of whole grain bread stuffed with turkey breast and White cheese (tender, spongy texture and moist)

Croque Monsieur 36,90

Au gratin sandwich with ham, gruyere cheese and bechamel sauce done the French way!

— BREAKFAST CLASSICS —

Butter Toasted Bread 6,90

Tapioca - Brazilian pancake made with manioc dough 22,90

Ham and cheese, turkey breast and white cheese, tomato and oregano

Scrambled Egg 16,90

Option with bacon

Omelete 19,90 / 22,90

White cheese, turkey breast, tomato and oregano

Fruit Portion 15,90

Grape, melon or papaya

— ADDITIONAL —

Yogurt 5,90

Granola 5,90

Whole Grain Bread With Eggplant Caponata 36,90 

Ciabatta with Parma ham, Buffalo Mozzarella, Tomato and Arugula 39,90

Beirut of Roast Beef 36,90

Syrian-Lebanese sandwich made with pita bread, roast beef, yellow cheese, lettuce and tomato

Croissant, Brie and Pepper Jam 39,90

Two mini croissants

Carpaccio wrap, Dijon mustard, caper, Parmesan cheese 32,90


 Vegan product.





PUMPKIN, GINGER, MASSALA AND ORANGE BROTH

— BROTHS —

All come with mini croissants
or homemade vegan toast 

32,⁹⁰
Single Price

— SALADS —

Pumpkin, Ginger, Massala and Orange 

Beetroot with Ginger and Leeks 

Green Broth

Potato, kale, pepperoni sausage and seasonings

Vegetables with Chicken

Pumpkin, sliced chicken, chayote, carrot and tomato

Cassava Cream

Vegan Green Broth 

Potato, cabbage and spices

Gazpacho

Spanish cream, this cold broth is made from tomatoes cucumber, pepper, olive oil and seasonings

Carrot & Shrimp Soup with Crispy Kale

Fresh celery, leek and ginger, spices, garnished with grilled shrimp and crispy kale. Served hot or cold

Caesar Salad

American lettuce drizzled with Caesar dressing croutons, shredded chicken and parmesan cheese

36,⁹⁰

Tropical Salad

Chopped crisp lettuce, heart of palm, tomato and mango Drizzled with mustard, honey and soy sauce

32,⁹⁰

Ponto Salad

Mixed leaves, cherry tomatoes, buffalo mozzarella cashew nuts, topped with yogurt sauce with herbs

34,⁹⁰






CAESAR SALAD

 Vegan Product.



Banana Pie	23,⁹⁰
Chocolate Mousse Cake	24,⁹⁰
Cheesecake	25,⁹⁰
Strudel	27,⁹⁰
Milk Cream and Coffee Pave	29,⁹⁰
Banoffee	19,⁹⁰
Brownie	19,⁹⁰
Brigadeiro (Brazilian chocolate fudge ball)	9,⁹⁰
Nuts and Dried Fruits Pie	19,⁹⁰
Milk Cream Pie with Almonds	19,⁹⁰
Lemon Almond Pie	19,⁹⁰
Bem Casado (Milk cream little cake)	17,⁹⁰
Cake of the Day	14,⁹⁰
Gingerbread Cake	19,⁹⁰
Macaron	16,⁹⁰
Milk cream Tortino	19,⁹⁰
Chocolate Tortino	19,⁹⁰
Diet Apple Pie	25,⁹⁰

— VEGAN SWEETS —

Vegan Brownie 	21,⁹⁰
<i>Made with adzuki beans, which makes this brownie a top pick from Ponto das Letras. Wonderful!</i>	
Chocolate Alfajor 	19,⁹⁰
<i>100% cocoa powder, semi-sweet vegan chocolate, Marie biscuit. Vegan and non-vegan chocoholics will love it!</i>	
Banana Pie 	25,⁹⁰



 Vegan product.





VEGAN CEVICHE WITH CHIPS

— ADD ONS —

Whipped cream	8,⁹⁰
Vanilla ice cream Scoop	9,⁹⁰
Toast	6,⁹⁰
Butter	5,⁹⁰
Cream Cheese	6,⁹⁰
Jam	6,⁹⁰
Cognac	12,⁹⁰

— PORTIONS —

Eggplant caponata with Toast	42,⁹⁰
<i>Traditional toast</i>	
<i>Homemade vegan toast</i> 	
Vegan Ceviche with Chips 	46,⁹⁰
<i>Mango ceviche with toast</i>	
Nut Mix	35,⁹⁰
<i>Selection of peanuts and nuts</i>	
Cheese and Cold Cuts Board	69,⁹⁰
<i>300g of selected cheeses and cold cuts</i>	



— GLASS —

House wine - Glass of red wine

19,90

Sparkling Rosé

19,90

House wine- Glass of white wine

19,90

CORKAGE 50,00

— WINE LIST —

SPARKLING WINE (BOTTLE)



BRAZIL

Místico - Brut Chenin Blanc

Store Price	House Price
59,90	79,90

Místico - Brut Rosé Grenacha

59,90	79,90
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Arte Viva - Brut Blanc de Blancs

69,90	89,90
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Fausto/Pizzato - Brut Rosé

139,90	159,90
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ITALY

Le Rughe - Prosecco Extra Dry

Store Price	House Price
139,90	159,90

ROSE WINES (BOTTLE)



ARGENTINA

Errante - Syrah / Criola

Store Price	House Price
79,90	99,90



CHILE

8 Rios Reserva/Undagarra - Rosé de Cabernet Sauvignon

79,90	99,90
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FRANCE

Côte Atlantique IGP/Valmante - Cabernet Franc/ Merlot

139,90	159,90
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PORTUGAL

Pinha/Ribeiro Santo - Touriga Nacional / Tinta Roriz

Store Price	House Price
99,90	119,90



ITALY

Gaialuna - Refosco

109,90	129,90
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Roceno - Nerello Mascalese

119,90	139,90
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RED WINES (BOTTLE)



ARGENTINA

	Store Price	House Price
Gimenez - Merlot	99,90	119,90
El Burro/Santa Júlia - Malbec	139,90	159,90



CHILE

Tarapacá Gran Reserva - Carbenet Sauvignon	139,90	159,90
Memória de Los Andes Reserva - Pinot Noir	99,90	119,90
Máscara de Fuego - Cabernet Sauvignon	69,90	89,90



PORTUGAL

Pinha Tinto/Ribeiro Santo - Touriga Nacional	99,90	119,90
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ITALY

	Store Price	House Price
Nebili D'Italia - Sangiovese	89,90	109,90
Tenuta Santodeno - Negroamaro	99,90	119,90
Punta in Alto IGT - Cabernet Sauvignon	99,90	119,90



SOUTH AFRICA

Durbanville Hills - Pinotage	149,90	169,90
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FRANCE

Le Jaja de Jau - Syrah	109,90	129,90
Les Argonautes - Bordeaux	129,90	149,90

WHITE WINES (BOTTLE)



ARGENTINA

	Store Price	House Price
Errante - Blend de Blancas	79,90	99,90
Lions in Love - Sauvignon Blanc	109,90	129,90
Santa Júlia - Chenin Dulce	109,90	129,90



PORTUGAL

Bacalá - Blend de Blancas	89,90	109,90
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SPAIN

Dinastia de Reyes - Viura	109,90	129,90
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ITALY

Roceno - Grillo	119,90	139,90
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SPARKLING WINES (BOTTLE)

	Store Price	House Price
Clamor - Branco Brut	129,90	149,90
Campagno - Blanc de Blancs	139,90	159,90
Irradia - Brut Rosé	149,90	169,90
Vigésima Segunda Nature 36 meses	219,90	239,90
Moskos - Moscatel	99,90	119,90

WHITE WINES (BOTTLE)

Degradê - Chardonay	109,90	129,90
Contos Galegos - Alvarinho	159,90	179,90
Banja - Sauvignon Gris	119,90	139,90
Vosges - Gewurztraminer	119,90	139,90
Três Reyes - Blend	189,90	209,90

ROSE WINES (BOTTLE)

Massilia - Blend de Rosé	109,90	129,90
Massilia - Rosé de Pinot	129,90	149,90

RED WINES (BOTTLE)

	Store Price	House Price
Mérula - Merlot	129,90	149,90
Amanhecer - Cabernet Franc	129,90	149,90
Sol de Maio - Tannat	149,90	169,90
Reinado - Cabernet Sauvignon	149,90	169,90
Caritas - Pinot Noir Unoaked	109,90	129,90
Caritas - Pinot Noir Nobre	169,90	189,90
Vassal - Marselan	209,90	229,90
Lágrimas do Poeta - Marselan / PV	209,90	229,90
Agogô - Petit Verdot	229,90	249,90
Iluna - Arinarnoa	249,90	269,90
Zonda - Bonarda	249,90	269,90
Avra - Gran Reserva	279,90	299,90
Theos - Blend	319,90	339,90

— SPIRITS —

Licor 43	15,90
Amarula	15,90
Contreau	15,90
Drambuie	15,90
Frangélico	15,90
Sambuca	15,90
Tia Maria	15,90
Artisanal Cachaça	18,90
12 Years Whisky	28,90
Grappa	28,90
Porto Wine	22,90

— BEERS —

Heineken / Heineken Zero - Long Neck	17,90
Corona - Long Neck	17,90
Colorado - 600 ml Demoiselle / Appia / Indica / Session Ipa	30,90
Rolfsen - 600 ml Pilsen / Blonde Ale / Red Ale / IPA	39,90

