

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 DESDE 1992

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

@PONTODASLETRASILHABELA

www.pontodasletras.com.br

(12) 99127-3331

ifood


COLONIAL COFFEE

COLONIAL COFFEE

65,90
Single Price

Breads

Bread Basket

Croissant
Loaf
Brazilian Cheese Bread
Or Artisanal Bread

Cheese and Cold Cuts

Choose Two Options

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

Dairy Products

Choose One Option

Cream Cheese
Butter



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	**+ 6,90**
Granola	**+ 6,90**



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

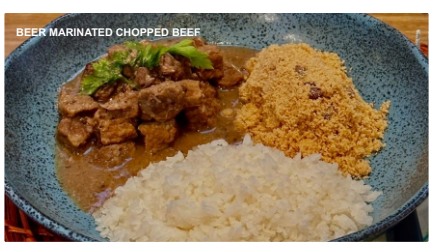
65,90
Single Price

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









ORFEU
CAFÉS ESPECIAIS

Coffee Espresso 11,90

Double Coffee Espresso - 16,90

Coffee with Milk - *small* 12,90

Coffee with Milk - *large* 18,90

Macchiato - *small* 13,90

Macchiato - *large* 17,90

Coffee Capsules 16,90
Coffee extracted in a Nespresso machine, with the following options: Classic, Intense, Yellow Bourbon or Decaf

Hurryless Coffee 20,90
Filtered coffee on the table with Hario Filters V60 in the following options: Classic, Intense or Yellow Bourbon



Coffee In The French Press 20,90

Cappucino - *small* 18,90

Cappucino - *large* 22,90

Masala Chai 22,90
Milk, black tea, cardamom, ginger, cinnamon and honey.

Hot Chocolate - *small* 16,90

Hot Chocolate - *large* 23,90

Creamy Chocolate - *small* 18,90

Creamy Chocolate - *large* 24,90

Infusion Tea - *Intense red, rooibos or green tea* 20,90

Tea - *check flavor availability* 10,90

Natural Peppermint Tea 15,90

Baileys Affogato* 28,90
Delicious espresso with Baileys liqueur topped with whipped cream and lightly flavored with cinnamon

Baileys & Coffee* 29,90
Creamy Swiss chocolate, ice cream, Baileys and espresso. Unmissable

Choco & Cognac* 29,90
Creamy Swiss chocolate with a shot of cognac

Coffee, Coffee with Milk or Tea with Toast 28,90
Two toasts, butter, jam and cream cheese.

Glass of Milk 7,90

Glass of Vegan Milk 8,90

** Drinks restricted to adults*



COFFEE SHAKE

ORFEU
CAFÉS ESPECIAIS

Coffee Shake 27,90
Ovomaltine, milk, vanilla ice cream, coffee and milk rocks

Iced Coffee 20,90
Coffee with Chai

Tonic Coffee 23,90
Coffee, ice, orange and tonic

Iced Capuccino 24,90

Carajillo* 26,90
A Spanish classic that mixes espresso, liqueur 43 and ice

Affogato 26,90
Coffee, vanilla ice cream and whipped topping

Iced Chocolate 18,90

Bicolor Chocolate 26,90
Dense Italian type chocolate with vanilla ice cream

Milk Shake 29,90
Vanilla ice cream, chocolate and strawberry

Natural Peppermint Ice Tea 17,90

Ice Matte Tea 16,90

Ice Tea Hibisco 17,90

Ice Lipton Tea 17,90
Lemon or Peach

Masala Chai 24,90
Milk, black tea, cardamom, ginger, cinnamon and honey

Lemonade 14,90

Swiss Lemonade 17,90

Natural Orange Juice 17,90

Natural Fruit Juice (frozen pulp) 17,90
Pineapple | Pineapple with mint | Acerola | passion fruit
Mango | Strawberry | papaya | Cashew | Red fruits

Juice Mix with Two Flavors 20,90
Two flavors of frozen fruit pulp

Mix Juice with Orange 20,90
Frozen fruit pulp with orange juice

Soda 11,90

Coconut water *Kero-Coco* 16,90

Mineral Water *Glass (300ml)* 6,90

Mineral Water *Bottle (500ml)* 10,90

Sparkling Water 10,90


AFFOGATO

** Drink restricted to adults*


ITALIAN SODA

Italian Soda — 13,90
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

Smoothies — 24,90
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

Coldbrew — 23,90
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

Italian Alcoholic Soda * — 25,90
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

Portônica * — 28,90
Created in Portugal and present all over the world, this refreshing cocktail is made with port wine, water tonic, ice and Sicilian lemon


PORTÔNICA

** Drink restricted to adults*


SPECIAL BRAZILIAN CHICKEN BALLS

Brazilian Cheese Bread 10,90

Cheese bread Waffle *with berry jam and cream cheese* 22,90

Potato Bread *with Brazilian cream cheese* 15,90

Brazilian Chicken Balls 16,90

Special Brazilian Chicken Balls *dried meat* 19,90

Buttery Croissant 13,90

Stuffed Croissant 18,90
Chicken, ham and cheese

Pies 18,90
Palmheart, chicken, leek, funghi and shrimp

Empanada (Argentinian pastry) 20,90
Spicy meat, cheese and onion, mushroom and chicken with cottage cheese, caprese, eggplant

Puff Pastry 17,90
Pepperoni, cheese and spinach with ricotta

Quiche 22,90
Lorraine, leek and zucchini

VEGAN AND VEGETERIAN SAVOURY

Empanada (Argentinian pastry) 20,90

Caprese - cheese, dried tomate and basil
Shimeji
Eggplant



SAVOURY



Toasted Ham & Cheese or Cheese Club Sandwich 20,90
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 24,90
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 25,90
Four triangles of three slices of whole grain bread stuffed with turkey breast and White cheese (tender, spongy texture and moist)

Croque Monsieur 38,90
Au gratin sandwich with ham, gruyere cheese and bechamel sauce done the French way!

Whole Grain Bread With Eggplant Caponata 38,90

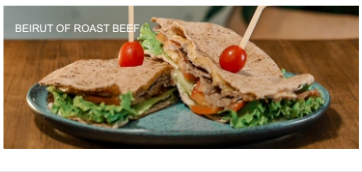
Ciabatta with Parma ham, Buffalo Mozzarella, Tomato and Arugula 42,90

Beirut of Roast Beef 38,90
Syrian-Lebanese sandwich made with pita bread, roast beef, yellow cheese, lettuce and tomato

Croissant, Brie and Pepper Jam 42,90
Two mini croissants

Carpaccio wrap, Dijon mustard, caper, Parmesan cheese 34,90





BREAKFAST CLASSICS

Butter Toasted Bread 7,90
Option with egg 15,90
Option with cream cheese 15,90

Tapioca - Brazilian pancake made with manioc dough 24,90
Ham and cheese, turkey breast and white cheese, tomato and oregano

Scrambled Egg 17,90
Option with bacon 20,90

Omelete 24,90
White cheese, turkey breast, tomato and oregano

Fruit Portion 16,90
Grape, melon or papaya

MORNING COMBOS

choose a savoury option and a drink

Combo 1992 17,90
Savoury option - butter toasted bread or brazilian cheese bread
Drink option - tea, espresso or coffee with milk

Combo Sala de Estar 32,90
Savoury option - stuffed croissant, mixed/hot cheese or schambled egg
Drink option - hot chocolate, iced chocolate or juice

ADDITIONAL

Yogurt 6,90

Granola 6,90


BEETROOT WITH GINGER AND LEEKS

BROTHS

34,90 *Single Price*

All come with mini croissants or homemade vegan toast

Pumpkin, Ginger, Massala and Orange

Beetroot with Ginger and Leeks

Vegetables with Chicken
Pumpkin, sliced chicken, chayote, carrot and tomato

Cassava Cream

Green Broth
Potato, kale, pepperoni sausage and seasonings

Vegan Green Broth
Potato, cabbage and spices

Carrot & Schrimp Soup with Crispy Kale
Fresh celery, leek and ginger, spices, garnished with grilled shrimp and crispy kale. Served hot or cold

SALADS

34,90 *Single Price*

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

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

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

Moroccan Salad
7-grain rice, raisins, olives, cherry tomatoes, basil, roasted pumpkin and parsley in yoghurt sauce with balsamic reduction

Chickpea Salad
Japanese cucumber, red onion, tomato salad, parsley and mint


CAESAR SALAD

Vegan Product.



TORTA DE BANANA

Torta de Banana	**24,90**
Bolo Mousse de Chocolate	**26,90**
Cheesecake	**27,90**
Strudel	**28,90**
Pavê de Doce de Leite com Café	**29,90**
Banoffee	**20,90**
Brownie	**20,90**
Brigadeiro	**10,90**
Torta de Nozes e Frutas Secas	**20,90**
Torta Doce de Leite	**20,90**
Torta de Limão com Amêndoas	**20,90**
Bolo do Dia	**15,90**
Bolo Pão de Mel	**20,90**
Macaron	**17,90**
Pastel de Belém	**20,90**

DOCES VEGANOS

Brownie Vegano	**22,90**
Alfajor de Chocolate	**20,90**
Cacau em pó 100%, chocolate vegano meio amargo, bolacha maria. Chocólotras veganos e não veganos vão amar!	
Torta de Banana	**26,90**
Paçoca Gourmet 'Paçolita'	**12,90**

DOCES DIET

Torta de Banana Diet	**15,90**



ALFAJOR DE CHOCOLATE VEGANO


VEGAN CEVICHE WITH CHIPS

ADD ONS

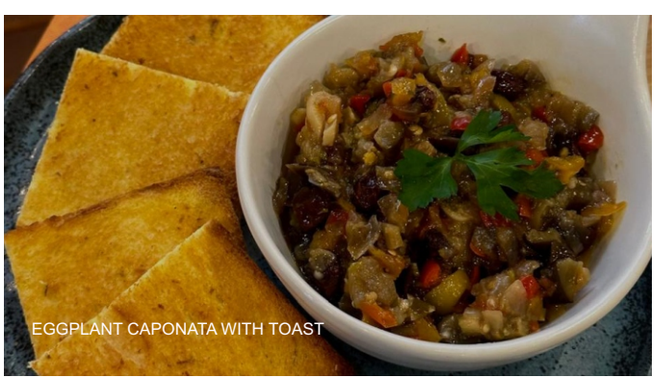
Whipped cream	**9,90**
Vanilla ice cream Scoop	**10,90**
Toast	**7,90**
Butter	**6,90**
Cream Cheese	**7,90**
Jam	**7,90**

PORTIONS

Eggplant caponata with Toast **44,90**
Traditional toast
Homemade vegan toast

Vegan Ceviche with Chips **48,90**
Mango ceviche with toast

Nut Mix **37,90**
Selection of peanuts and nuts


EGGPLANT CAPONATA WITH TOAST

Vegan Product



GLASS

White House wine	**21,90**	**Sparkling Rosé**	**21,90**
Red House wine	**21,90**		

CORKAGE **50,00**

WINE LIST

SPARKLING WINE (BOTTLE)

BRAZIL

	Store Price	House Price
Fausto/Pizzato - *Pinot Noir/Chardonnay*	**117,90**	**137,90**

WHITE WINE (BOTTLE)

ARGENTINA

	Store Price	House Price
Finca La Escondida - *Chardonnay*	**74,90**	**94,90**
Amalaya Di Salta- *Torrontes/Rieling*	**119,90**	**139,90**

ÁFRICA DO SUL

Klein Kloof - *Chenin Blanc*	**149,90**	**169,90**

ESPANHA

	Store Price	House Price
Casa Roja - *Viúra*	**79,90**	**99,90**
99 Rosas - *Chardonnay/Vignoner*	**122,90**	**142,90**

ITÁLIA

Nina - *Catarrato/Pinot Grigio*	**128,90**	**148,90**



ROSE WINES (BOTTLE)

ITÁLIA

	Store Price	House Price
Pieno Sud IGT - *Negroamaro*	126,90	146,90

BRASIL

	Store Price	House Price
Fausto - *Merlot*	99,90	119,90

FRANÇA

	Store Price	House Price
Sirène - *Syrah/Grenache/Cinsault*	158,90	178,90
Mediteo - *Syrah/Grenache/Cinsault*	106,90	126,90

RED WINES (BOTTLE)

ARGENTINA

	Store Price	House Price
Kaiken - *Malbec*	140,90	160,90
El Burro/Santa Júlia - *Malbec*	153,90	173,90
Finca La Escondida - *Malbec*	74,90	94,90
Amalaya Di Salta - *Malbec*	119,90	139,90

CHILE

	Store Price	House Price
Gran Tarapacá - *Cabernet Sauvignon*	139,90	159,90
Gran Tarapacá - *Merlot*	139,90	159,90
Errazuriz Family Collection - *Shiraz*	103,90	123,90
El Payador - *Pinot Noir*	95,90	115,90

PORTUGAL

	Store Price	House Price
Bridão Clássico - *Tou/Cast/Alic. Bouchet/Syrah*	103,90	123,90

BRASIL

	Store Price	House Price
Furiano - *Cabernet Franc*	155,90	175,90

ITÁLIA

	Store Price	House Price
Nobili D'Italia - *Sangiovese*	84,90	104,90
Nobili D'Italia - *Primitivo de Puglia*	86,90	106,90

ÁFRICA DO SUL

	Store Price	House Price
Klein Kloof - *Pinotage*	149,90	169,90

FRANÇA

	Store Price	House Price
André Montessuy - *Pinot Noir*	139,90	159,90

ESPANHA

	Store Price	House Price
Casa Roja - *Tempranilo*	79,90	99,90
99 Rosas - *Tempranilo/Cabernet Sauvignon*	122,90	142,90



DESDE 1910
SALTON



SPARKLING (BOTTLE)

	Store Price	House Price
Ouro Prosecco - *Glera*	69,90	89,90
Ouro Brut - *Chardonnay/Pinot Noir*	69,90	89,90
Ouro - *Moscatel*	69,90	89,90
Ouro Rosé- *Chardonnay/Pinot Noir*	69,90	89,90
Evidence Brut - *Chardonnay/Pinot Noir*	179,90	199,90

WHITE WINE (BOTTLE)

Virtude - *Chardonnay*	125,90	145,90
Paradoxo - *Chardonnay*	75,90	95,90

RED WINE (BOTTLE)

	Store Price	House Price
Paradoxo - *Pinot Noir*	68,90	88,90
Desejo - *Merlot*	109,90	129,90
Talento - *Cabernet Sauvignon/Merlot/Tannat*	130,90	150,90
Doménico - *Tannat*	109,90	129,90
Septmun - *A. Bouvhet/Arinarnoa/C. Franc/C.Sauvignon/Marselan/Merlot/Tannat*	252,90	272,90

SPIRITS

Licor 43	16,90
Amarula	16,90
Contreau	16,90
Drambuie	16,90
Frangélico	16,90
Sambuca	16,90
Tia Maria	16,90
Artesanal cachaça	19,90
12 years Whisky	29,90
Grappa	29,90
Porto wine	24,90
Cognac	14,90

BEERS

Heineken / Heineken Zero - *Long Neck* 18,90

Corona - *Long Neck* 18,90

Rolfsen- *Viva Craft beer 600 ml* 42,90
Weiss / Blonde Ale / Red Ale / IPA / Stout

Baepi Ilhabela - *Craft beer 500ml* 36,90
Lager / IPA

Baepi Ilhabela - *Craft beer 355ml* 19,90
IPA Zero Alcohol IPA

Dona Bica - *Craft beer 500ml* 49,90
Brownsugar IPA



ALCOHOLIC DRINKS