



Bem-vindo ao **BAIOCA**

Welcome to a culinary journey through Brazil – from the tropical flavors of Bahia to the fresh delicacies of the Amazon to the hearty classics of the south. We serve Brazilian cuisine as it should be: authentic, full of life, with the best ingredients and a large portion of passion.

Luana Santos da Silva Rochel, the owner of Baioca, comes from Itamaraju, in the Brazilian state of Bahia. Her love of cooking and her warmth characterize every plate – honest, down-to-earth and with a touch of Brazil as she knows and loves it.

If you have any questions about our dishes or would like recommendations, please feel free to contact us – we are here for you.

Have fun & bom appetite from
Luana Santos da Silva Rochel & das Baioca-Team



RESTAURANT BAIOCA

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[restaurant.baioca](https://www.facebook.com/restaurant.baioca)

[baioca_oldenburg](https://www.instagram.com/baioca_oldenburg)

LEAVE A REVIEW

Google, TripAdvisor & Facebook



All prices are in Euro (€) including the current VAT. Please inform us in advance about allergies and intolerances. Advice and a detailed list of allergens/additives are available from our service staff on request.

As of 2nd June , 2026



OUR INGREDIENTS



Brazil's cuisine thrives on diversity – and on some special ingredients that may not be commonplace here. Here we briefly explain the most important components of our dishes.

Picanha

Brazil's most iconic cut of beef – succulent, flavorful, and known for its characteristic layer of fat. Picanha comes from the cow's rump and is traditionally grilled over an open flame in Brazil, seasoned only with coarse salt. As it cooks, the fat cap slowly renders, infusing the meat with its unmistakable, rich flavor. For many Brazilians, Picanha is more than just a steak; it is a true piece of culinary identity.

Maniok

... also known as Aipim, Mandioca or Cassava, is a root vegetable and staple food throughout Brazil – comparable to potatoes, but with a finer, slightly nutty aroma. We serve cassava in different variations, fried (like fries, only better), mashed, cooked as a cream or dried & grated as farofa.

Azeite de Dendê (red palm oil)

Red palm oil from the northeast of Brazil, especially in the cuisine of Bahia. It gives dishes such as moqueca or bobó de camarão their typical aroma and red-gold color.

Feijão (black beans)

Beans are the heart of everyday Brazilian cuisine – especially in our feijoada, cooked for a long time with meat or vegetables. Protein-rich, strong in taste and filling.

Vinagrete

Brazil's fresh vegetable salsa – made from tomatoes, onions, peppers, lime juice and herbs. Slightly sour and refreshing.

Batata Palha

Finely sliced, crispy fried potato sticks – typically Brazilian and often used as a topping on dishes such as strogonoff or as a snack in between.

Açaí

Precious berry from the heart of the Amazon – velvety, deep purple and with a hint of chocolate in the taste. In Brazil, it is a symbol of joie de vivre and energy, full of antioxidants and valuable nutrients.

Belém–Pepper

A rare specialty from the Brazilian Amazon. It is harvested by hand and gently dried. Its aroma is warm and fruity with fine spiciness and a slight citrus note. Belém pepper is one of the most exclusive peppers in the world and gives our dishes a special sophistication.

Cashew (Caju)

In Brazil, the cashew fruit is much more than just the well-known nut kernel: it has a sweet and sour, tropical flesh and is often processed into juice, desserts or cocktails. The cashew nut itself is rich in healthy fats, delicate in taste and is often roasted in Brazilian cuisine or used in savory dishes.

Cachaça

Cachaça is a Brazilian sugar cane liquor distilled exclusively from fresh sugar cane juice – not from molasses like rum. Its taste is strong, fruity and slightly sweet – depending on the region with notes of vanilla, citrus or wood.

Legende



vegan



vegetarian



gluten free

TAPAS DO BRASIL

Brazil's cuisine is colorful, sociable and full of flavor. Many of these small tapas, actually called petiscos, originally come from street food – popular at beach stalls, markets or family celebrations. Perfect for sharing, as an appetizer or to try your way across Brazil. Hot, cold, hearty or vegetarian / vegan – as is customary in Brazil, everything can be mixed in our country.

Our Dips:

Garlic, Oregano, Mango–Chili, Yoghurt–Mint

01 Roda de Petiscos 29,90 €

Street food classics to share. With cassava sticks, three pão de queijo, three coxinhas, three rissole de carne, three kibe – plus either shrimp or picanha strips. Served with homemade dips



02 Brazilian Bruchetta 5,90 €

Baguette slices with vinagrete and garlic



03 Azeitonas temperadas 4,10 €

Marinated olives with garlic



04 Pão de Queijo 4,20 €

Cheese balls made from cassava flour and cheese. Gluten-free, freshly baked, 3 pieces, dip of your choice

05 Coxinhas 5,80 €

Deep-fried dumplings in the classic teardrop shape, filled with chicken, 3 pieces, dip of your choice

06 Rissol de Carne 5,80 €

Crispy on the outside, juicy on the inside – our hearty beef croquettes, 3 pieces, dip of your choice

07 Kibe Brasileiro 3,90 €

Homemade speciality from Levantine-Brazilian cuisine. Finely seasoned ground beef with bulgur. Served with lime and homemade yoghurt mint dip

22 Têmpura de Camarão 15,90 €

7 Crispy fried shrimp, Brazilian-style. Served with our signature homemade chili mayo featuring a delicate hint of spice.

08 Abacate com Camarão 8,40 €

Fresh avocado meets marinated prawns – creamy, spicy and exotic – incl. baguette slices



09 Edamame com Sal 4,50 €

Green soybeans in pod, gently steamed and sprinkled with coarse sea salt



10 Palitos de Mandioca 5,90 €

Golden brown fried cassava sticks with parmesan and dip of your choice. *Brazil's answer to french fries*



11 Salada Tomate & Cebola 4,10 €

Fresh tomato and onion salad with olive oil



12 Vinagrete 4,40 €

Fresh vegetable salad made from tomato, bell pepper, onion and lemon juice



13 Banana Frita 4,20 €

Sweet and crunchy – golden brown fried banana pieces, as they love them in Brazil

14 Chorizo 5,80 €

Spicy sausage from South America with pickled red onions

15 Feijão com Bacon 5,60 €

Black beans with bacon and baguette slices

16 Camarão Alho e Pimenta 9,40 €

Grilled prawns with garlic & chilli, 10 pieces

17 Picanha com Alho 9,70 €

Tenderly grilled picanha strips with garlic



18 Batata Frita 3,60 €

French Fries



19 Mix de Castanhas 3,90 €

Exotic nut mix ...contains radioactive Brazil nuts

20 Frango á Passarinho 6,80 €

Classic Brazilian snack consisting of crispy breaded and fried chicken pieces, served with lime.



22 Dadinhos de Tapioca 7,90 €

Fried tapioca and cheese cubes served with our homemade guava chili dip.

SOUPS

Warming soups with a Brazilian soul.



90 Caldinho de Feijão 7,90 €

Traditional black bean soup
with Bacon +1,00 €



91 Cenoura e Gengibre 8,20 €

Creamy carrot soup with ginger
with Bacon +1,00 €

BRAZILIAN CLASSICS

Traditional dishes from different regions of Brazil – hearty, aromatic and prepared according to original family recipes. Perfect for those who want to experience Brazil authentically.

30 Feijoada da vó Maria 18,90 €

The national dish of Brazil according to the recipe of Luana's grandma Maria – a hearty stew of black beans, slow-cooked with beef, smoked bacon and Calabresa sausage. Served with Brazilian rice, farofa, vinagrete and traditional orange slice

31 Strogonoff de Frango 15,90 €

A classic of Brazilian family cuisine. Chicken strogonoff with tender pieces of chicken breast in a creamy cream sauce, rice and batata palha

32 Moqueca Baiana 23,90 €

Brazilian fish stew from Bahia with pollock, prawns, peppers, tomatoes, onions, coconut milk and dendê (red palm oil) – served with Brazilian rice



33 Moqueca de Manga 18,90 €

Tropical vegan stew with mango & chickpeas, coconut milk, bell pepper, tomatoes, onions, cashew, dendê (red palm oil) – served with Brazilian rice

PRATO FEITO

The typical everyday plate, translated as "finished plate", in Brazil. A complete dish with rice, feijão (black beans), farofa, vinagrete and fries – that's how you eat in Brazil.

40 PF Frango 16,90 €

With breaded chicken breast

41 PF Picanha 17,90 €

With a slice of picanha

CHURRASCO | GRILL

Our beef comes exclusively from Argentinian grass-fed cattle. The animals grow up on the wide grassy areas of the pampas – freely, naturally and without industrial fattening.

Sides

cassava sticks, cassava puree, fries, salad mix, rice, feijão & farofa, vinagrete

60 Tábua Mix Baioca 69,90 €

Rustic grill board for 2 with picanha, spare ribs, chorizo, chicken sticks, fried banana, Brazilian rice, feijão, farofa, cassava sticks, vinagrete, homemade garlic dip and chimichurri

61 Costelinha 21,90 €

Tender spare ribs with two side dishes of your choice

65 Grelhada da Casa 26,90 €

Grill mix plate with chicken breast, spare ribs, chorizo sausage and two side dishes of your choice

62 Grelhada Mista 27,90 €

Grill mix plate with picanha, spare ribs, chorizo sausage and two side dishes of your choice

63 Picanha na Chapa 28,90 €

Grilled picanha slices with fat rim (approx. 250g) and two side dishes of your choice

PASTA & RICE

Strong, aromatic dishes from pan and pot – typically Brazilian spiced and freshly prepared.

50 Massa preta com Camarão 22,90 €

Black spaghetti (colored with sepia ink) with shrimp and a creamy garlic cream sauce ... *also available with white spaghetti*

51 Arroz de Peixe e Camarão 22,90 €

Brazilian-style rice dish prepared with fish, shrimp, fresh herbs, tomato and onion

BURGER & SANDWICHES

Traditional dishes from different regions of Brazil – hearty, aromatic and according to original family recipes

Unsere Dips: Knoblauch, Oregano, Mango-Chili, Joghurt-Minze

70 Picanha Burger 18,50 €

Juicy patty made of the finest picanha with cheddar cheese, tomato, onion, bacon, fried egg and salad in a roasted brioche bun, served with cassava sticks and homemade dip of your choice



71 Amazonas Burger 16,50 €

Saftiges Patty aus schwarzen Bohnen und Gemüse mit frischer Tomate, Zwiebel, Ingwer, Salat und Batata Palha, hausgemachtem Mango-Chili-Dip – serviert mit Manioksticks

72 Chicken Burger 12,50 €

Breaded chicken breast with cheddar cheese, fresh tomato, onion and lettuce in a roasted brioche bun, served with fries and homemade dip of choice

73 Club Sandwich 16,50 €

Toasted three-tier sandwich topped with chicken, bacon, tomatoes, red onions, lettuce and garlic dip – served with fries and homemade dip of your choice

KIDS

Dishes prepared with love in suitable portions for our little guests.

80 Franguinho 8,90 €

Breaded chicken breast with fries and ketchup

81 Pintinho 8,90 €

Rice with small pieces of chicken in cream sauce (small portion of Strogonoff de Frango)



82 Massinha 8,90 €

Spaghetti with tomato sauce

DESSERTS

Sweet specialties with a Brazilian heart. The perfect end to a good meal – or simply a little sin in between.



100 Churros 6,50 €

Four crispy churros with cinnamon & sugar. Served with doce-de-leite (caramel cream) for dipping

101 Mousse de Manga 4,50 €

Mango mousse, creamy-sweet greeting from Brazil

102 Mousse de Maracuja 4,50 €

Passion fruit mousse, fruity-exotic seduction from Brazil

103 Mousse de Chocolate 4,50 €

Chocolate mousse with three chocolates



104 Banana Frita 4,50 €

Fried banana with doce-de-leite (caramel cream)

EXTRA DIPS each 1,00 €

Ketchup, BBQ, home made dips:
Garlic, Oregano, Mango-Chili, Yoghurt-Mint

BEVERAGES



APERITIVO

Per Se Passion 0,2 l 7,50 €
Per Se Bitterorange, Maracuja

Aperol Spritz 0,2 l 7,50 €
Aperol, Prosecco, Soda

CAIPIRINHAS

We prepare all the caipirinhas with Velho Barreiro, one of the best-selling and most traditional cachaças in Brazil. Our cocktail and caipirinha selection may vary seasonally.

All Caipirinhas also available as XL (0,4 l) + 2,00 €

Classic Caipirinha 0,3 l 8,00 €
Lime, white cane sugar, cachaça

Maracuja Caipirinha 0,3 l 8,50 €
Maracuja, lime, white cane sugar, cachaça

Mango Caipirinha 0,3 l 8,50 €
Mango, lime, white cane sugar, cachaça

Strawberry Caipirinha 0,3 l 8,50 €
Strawberry, lime, white cane sugar, cachaça

Coconut Caipirinha 0,3 l 8,50 €
Coconut milk, lime, white cane sugar, cachaça

Caipiroska 0,3 l 8,00 €
Lime, white cane sugar, vodka

Caipirão 0,3 l 8,00 €
Lime, white cane sugar, beirão

COCKTAILS

Maracujão 0,4 l 9,00 €
Lime, maracuja, mint, beirão

Batida de Côco Especial 0,4 l 9,50 €
Coconut milk, condensed milk, grated coconut, batida de côco

Solero 0,4 l 8,50 €
Maracuja, Orange, Lemon, Vanilla, Vodka

Rabo de Galo 0,3 l 6,50 €
Red vermouth, cynar, cachaça

Mojito 0,3 l 6,50 €
Lime, mint, white cane sugar, soda, havana club

DRIVERS non-alcoholic

Ipanema 0,4 l 7,00 €
Lime, white cane sugar, ginger ale

Iparama 0,4 l 7,00 €
Lime, white cane sugar, maracuja

LONGDRINKS

Porto Tonic 0,4 l 7,00 €
White Portwein, tonic water

Cuba Libre 0,4 l 7,00 €
Havana Club, coca-cola, lime

Gin Tonic 0,4 l 7,00 €
Bombay sapphire, schweppes indian tonic water

Vodka Guaraná 0,3 l 7,50 €

Vodka Orange 0,3 l 7,00 €

Vodka Lemon 0,3 l 7,00 €

Bacardi Cola 0,3 l 7,00 €

Osborne 103er Cola 0,3 l 7,00 €

Jack Daniels Cola 0,3 l 7,00 €

Jägermeister Guaraná 0,3 l 7,00 €

DIGESTIVO

Licor Beirão on ice with lemon 5 cl 5,00 €
22% vol - Herbal liqueur from Portugal

CRF Aguardente Reserva 2 cl 4,00 €
40% vol - Aged Portugal Brandy

VELHO BARREIRO Gold Deluxe 2 cl 4,50 €
39% vol - Cachaça aged for 10 years

VELHO BARREIRO Ouro 2 cl 3,50 €
39% vol - Cachaça aged for 3 years

VELHO BARREIRO Silver 2 cl 3,00 €
39% vol - clear cachaça

Legendario Elixir 2 cl 4,00 €
34% vol - Cuban rum liqueur

Baileys 4 cl 5,50 €
17% vol - Original irish cream

BEVERAGES

BEER

on tap	0,25 l	0,5 l
Super Bock Portugal	3,50 €	5,50 €
Super Bock Radler Portugal	3,50 €	5,50 €
Carlsberg Denmark	3,50 €	5,50 €
Carlsberg Radler Denmark	3,50 €	5,50 €

from the bottle

Brahma Chopp Brazil	0,3 l	4,50 €
SKOL Brazil	0,3 l	4,50 €
Antarctica Brazil	0,3 l	4,50 €
Super Bock Stout dunkel Portugal	0,33 l	3,70 €

Super Bock gluten-free Portugal	0,33 l	3,70 €
Super Bock alcohol-free Portugal	0,33 l	3,50 €
Paulaner Yeast wheat beer	0,5 l	5,50 €
Paulaner Yeast wheat beer no-alcohol	0,5 l	5,50 €

NON-ALCOHOLIC

Waterkant Water	0,33 l	0,75 l
Still or Medium	3,00 €	6,50 €

Guaraná Antarctica	0,33 l	4,00 €
Caffeinated soft drink from Brazil		

Coca Cola, Coca Cola Zero, Fanta, Sprite, Mezzo-Mix	0,33 l	3,50 €
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Paulaner Spezi	0,5 l	4,80 €
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Fruit juices & nectars	0,3 l	3,80 €
Apple, Maracuja, Orange		

Spritzer	0,3 l	3,80 €
Apple, Maracuja, Orange		

Waterkant Schorlen	0,33 l	3,80 €
Rhubarb, passion fruit lime		

Schwepes	0,2 l	3,50 €
Bitter Lemon, Tonic Water, Ginger Ale		

HOMEMADE LEMONADES

Our lemonades are prepared with fresh ingredients directly in the kitchen. Serving may therefore take a few minutes longer.

Capoeira Lemonade	0,45 l	6,50 €
Ananas, mint, ginger		

Brazilian Lemonade	0,45 l	6,50 €
Lime, sweetened condensed milk		

HOT BEVERAGES

We serve Café Feminina – an organic and fair trade coffee from Brazil. The beans come from women's cooperatives that combine sustainable cultivation and social responsibility.

Coffee Crema	3,50 €
Espresso	2,00 €
Espresso (double)	3,00 €
Café com Leite	4,50 €
Typical latte	
Cappuccino	3,50 €

Hot chocolate	3,50 €
Various types of tea (bags)	2,80 €

Mat Leão from Brazil (yerba mate),
Cidreira from Brazil (lemongras), rooibos,
red fruits, peppermint

WINE SELECTION – SELEÇÃO DE VINHOS



WHITE WINE

Esporão Monte Velho dry
13,5% vol., Alentejo, Portugal

Blend of Trincadeira, Aragonês, Touriga Nacional, Syrah.

0,2 l	7,00 €
0,75 l	24,00 €

João Pires Branco semi-dry
12% vol., Península de Setúbal, Portugal

Fresh, fruit-forward white wine with aromas of citrus, peach, and floral notes. Light, harmonious, and pleasantly soft on the finish.

0,2 l	7,00 €
0,75 l	24,00 €

MIOLO Chardonnay semi-dry
12% vol., Campanha Gaúcha, Brazil

An elegant white wine with a light golden colour, aged in oak barrels. On the nose, fine aromas of tropical fruits, citrus notes and light vanilla. Harmonious, round and with balanced acidity on the palate.

0,2 l	8,00 €
0,75 l	28,00 €

Cypriano Loureiro dry
12,5% vol., Vinho Verde DOC, Portugal

A fresh white wine with floral notes and subtle hints of tropical fruits such as pineapple. Dry on the palate, with lively citrus freshness and balanced acidity.

0,2 l	7,50 €
0,75 l	26,00 €

ROSÉ

Mateus Rosé semi-dry
11% vol., Tejo, Portugal

A classic rosé with a delicate salmon-pink color. On the nose, it reveals fresh aromas of red berries, strawberries, and a hint of citrus. Light, fruity, and refreshing on the palate, with a fine effervescence and harmonious acidity – an uncomplicated rosé for warm days.

0,2 l	7,00 €
0,75 l	24,00 €

RED WINE

Esporão Monte Velho dry
13,5% vol., Alentejo, Portugal

A harmonious red wine with a ruby red colour, composed of Trincadeira, Aragonês, Touriga Nacional and Syrah. On the nose, aromas of fresh red berries, black fruit and subtle spicy notes. Dry on the palate, fruity, with soft tannins.

0,2 l	7,00 €
0,75 l	24,00 €

Esporão Alandra dry
13% vol., Alentejo, Portugal

Fruity red wine with aromas of wild berries, cherries, and delicate floral notes. Pleasantly soft with balanced tannins and a harmonious finish.

0,2 l	7,00 €
0,75 l	24,00 €

Miolo Seival Shiraz dry
12,5% vol., Vale do São Francisco, Brazil

A strong Brazilian Shiraz with a dense ruby red color. On the nose, aromas of dark berries, plum and subtle spice. Dry on the palate, with ripe fruit, velvety tannins and good structure – a powerful yet elegant red wine.

0,2 l	7,00 €
0,75 l	24,00 €

Tacama Gran Tinto semi-dry
13,5% vol., Tacama, Peru

Elegant Peruvian red wine "Tres Cepas" made from the grape varieties Malbec, Petit Verdot and Tannat. Aromas of ripe berries (blackberry, cherry), plums and roasted aromas.

0,2 l	7,00 €
0,75 l	24,00 €

Allergen information: All wines contain sulphites.