

The history of the famous Bauru



One of the most famous sandwiches of Brazil is the Bauru. Casimiro Pinto Neto, also known as "o Bauru" (The Bauru) invented the sandwich that bore his nickname in 1936. Nicknamed after his native city of Bauru, in Sao Paulo, Casimiro, a regular at Ponto Chic, requested that Carlos -- the cook -- build him a special sandwich: roast beef, sliced tomato, jarred pickle, and 4 kinds of cheese melted in a double boiler, served on a french roll smeared with butter. Since then, Ponto Chic has kept the traditional recipe of Bauru.

The story is traditionally told as Casimiro recalls it:

"It was a day with I was very hungry. I went to the late sandwich cook, Carlos, and said, 'cut open a french roll, take out the inside and put melted cheese on it.' Carlos was in the process of closing the roll when I said, 'Wait, we still need a little protein in it.' (I had read on a children's book from the Secretaria da Educação e Saúde (Department of Education and Health) written by the late mayor Wladimir de Toledo Piza, also customer of Ponto Chic that meat was rich in protein); 'Place two slices of roast beef with the cheese.' Once again, before Carlos could close the sandwich, I interrupted and said, 'It still needs vitamins, place two slices of tomato.' This is the true Bauru."

When I was eating the new sandwich, my friend "Quico" (Antonio Boccini Jr) arrived. He took a piece of my sandwich and liked it. He called the Russian waiter, Alex, and said, 'I'd like one like Bauru's.' Each time my friends would order they would ask for that sandwich, the one "like Bauru's" and so the name began its fame."

And this is how the name "Bauru" came about for the sandwich that was invented by Casimiro Pinto Neto - "Mr. Bauru".

Our Specialities

Bauru ao Ponto Chic (The Famous Bauru)

slices of cold cut roast beef, fresh tomato, and pickles topped with 4 kinds of melted cheese on a french roll. Can be substituted with pita bread / white bread / wheat bread / no bread (as a dish)

Rococó

roast beef, tomato, pickles, fish filet sauce (aliche), gorgonzola cheese on a french roll. Option: substitute with pita bread / white bread / wheat bread / no bread (as a dish)

Seleto

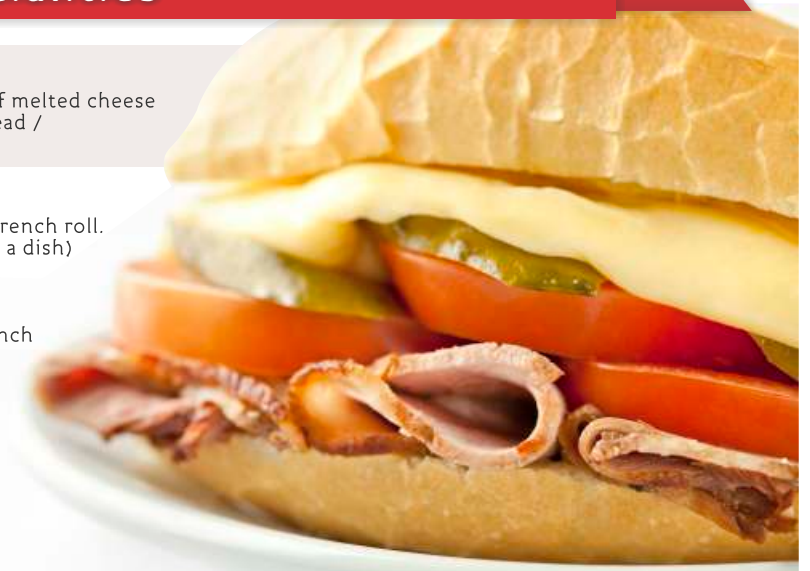
ham, roast beef (cold), tomato, pickles and 4 kinds of melted cheese on a french roll. Option: substitute with pita bread / white bread / wheat bread / no bread (as a dish)

Mexidinho ao Ponto Chic (Scrambled Eggs)

the perfect scramble, with a blend of ham, egg and 4 kinds of cheese

Fritada ao Ponto Chic (Frittata)

similar to the "Mexidinho" with thick slices of ham



since 1922

www.pontochic.com.br/en



Hot Appetizers



Calabresa Acebolada (Pan-Fried Calabrese Sausage and Onion)

Tenros Pedacos de Pernil com Molho Especial de Cebola e Tomate (Ham Slices)
tender ham slices with a special tomato and onion sauce

Batata Frita ao Ponto Chic (French Fries)
the crunchiest fries in the city! Irresistible

Batata Frita à Portuguesa (French Fries alla Portuguesa)
potato chips style fries

Batata Frita à Francesa (French Fries alla Francesa)
french fries fried with ham, onions, parsley and peas

Batata Frita Caipira (Brazilian Country-Style French Fries)
thick fried potato slices with skin

Frango à Passarinho (Fried Chicken)
fried garlic and chicken

Filé Mignon Acebolado Aperitivo (Steak and Onions Appetizer)
grilled steak strips and onions

Provolone à Milanese (Milanese Provolone)
breaded fried provolone cheese

Cold Appetizers

Queijo Gorgonzola (Gorgonzola Cheese)

Rosbife (Cold Cut Roast Beef Slices)

Salaminho (Salami Slices)

Porção Mista de Frios (Cold Cuts & Cheese Platter)
slices of roast beef, ham, salami, hearts of palm, olives and an assortment of cheeses



Salads

Salada Completa do Ponto Chic ("Complete" Ponto Chic Salad)

lettuce, potato salad, hearts of palm, peas, onions, red beets, cucumber, tomato, roast beef, ham, white cheese, boiled eggs, and steamed veggies (broccoli, carrots, and string beans)

Salad Mista (Mixed Salad)

lettuce, tomato, hearts of palm, onions, peas and a boiled egg

Salada de Palmito (Hearts of Palm Salad)

Salada de Pepinos (Cucumber Salad)

Salada de Alface (Lettuce Salad)

Salada de Tomate (Tomato Salad)

Salada de Maionese (Potato Salad)
potatoes, string beans, carrots and mayonnaise



Feijoada



Every Wednesdays and Saturdays at lunch time

Complete: black beans, jerked beef, pork sausage, pork loin, pork ribs, pork feet, pork tail, and pork ear. Served with kale, farofa, T-bone steak, white rice and pork rind.

Light option: black beans, jerked beef, pork sausage, pork ribs. Served with kale, farofa, T-bone steak, white rice and pork rind.

Our Kitchen

Espetão à Brasileira (Skewered Meat Variety)

slices of beef steak, beef tenderloin, ham sausage, onions and tomato on a skewer, served with white rice, farofa, french fries and banana milanesa

Espetinho à Brasileira (Skewered Meat Variety)

slices of beef fillet and ham sausage, onions and tomatoes on a skewer, served with white rice, farofa, french fries and banana milanesa

Filé Mignon à Parmegiana (Beef Parmesan)

breaded beef fillet smothered in tomato sauce and melted mozzarella cheese served with white rice and french fries

Filé Mignon ao Ponto Chic (Beef Sirloin Fillet)

sirloin beef and our Bauru's special cheese, with Greek-style rice (white rice with green and red bell peppers, string beans, peas and carrots) and french fries

Filé de Frango ao Ponto Chic (Chicken Fillet)

chicken fillet topped with cheese and served with Greek-style rice (white rice with green and red bell peppers, string beans, peas and carrots) and french fries

Omelete de Queijo ao Ponto Chic com Batata Frita (Cheese Omelette w/ French Fries)

Omelete de Presunto ao Ponto Chic com Batata Frita (Ham Omelette w/ French Fries)



Filé Mignon à Cubana (Beef Steak alla Cubana)

beef steak, pineapple, hearts of palm, bell pepper, banana, tomato, ham, cheese - all breaded - served with french fries and Greek-style rice (white rice with green and red bell peppers, string beans, peas and carrots)

Supremo de Frango à Cubana (Chicken Fillet)

chicken fillet, hearts of palm, ham, tomato, banana and pineapple all breaded and served with white rice

Espetinho de Frango à Grega (Skewered Chicken w/ Greek-Style Rice)

breaded pieces of chicken breast fillet and farmer cheese on a skewer served with Greek-style rice (white rice with green and red bell peppers, string beans, peas and carrots) and french fries

Filé de Peixe à Belasmim (Hake Fish Fillet w/ Shrimp Cooked Potatoes)

grilled hake fish fillets au gratin with capers, olive oil and parmesan cheese served with white rice and potatoes cooked with shrimp

Filé Mignon à Marechal (Grilled Beef Fillet)

Grilled beef fillet drizzled with a Madeira sauce served with white rice and french fries fried with ham, onion, parsley, and peas

Lombinho à Brasileira (Pork Loin alla Brasileira)

grilled pork loin served with breaded banana, white rice, french fries and farofa

Carne Assada, Legumes e Arroz (Beef Pot Roast, Veggies and Rice)

beef pot roast served with potatoes, carrots, string beans and broccoli cooked in olive oil and garlic and a side of white rice

Fígado Acebolado (Beef Liver w/ Veggies and Rice)

beef liver with cooked onions, potatoes, carrots, string beans, and broccoli served with white rice

Pasta

Ravioli ao sugo (Beef Ravioli al Sugo)

tomato sauce beef ravioli

Espaguete com Carne Assada (Spaghetti w/ Pot Roast)

Talharim à Bolognesa (Bolognese Noodles)

Capelete à Romanesca (Rose Sauce Beef Cappelletti w/ Mushrooms)



Our Sandwiches

Beirute ao Ponto Chic (Flatbread Sandwich)

thin slices of roast beef, lettuce, sliced tomatoes, pickles, mayonnaise and our house cheese served on a flatbread. Comes with a side of french fries

Beirute de Filé Mignon (Flatbread Beef Sandwich)

beef steak, lettuce, sliced tomato, jarred pickles, mayonnaise, and our house cheese served on a flatbread. Comes with a side of french fries

Beirute de Filé de Frango (Chicken Flatbread Sandwich)

served with a side of french fries

Beirute Americano (Ham Flatbread Sandwich)

served with a side of french fries

Sanduiche de Pernil especialidade da Casa (Pork gammon Sandwich A House Specialty)

tender slices of pork gammon served on a french roll with our tomato and onion house sauce

Cheese Pernil (Pork gammon & Cheese Sandwich)

tender pork gammon slices topped with our house cheese variety served on a french roll

Hamburguer ao Ponto Chic (Hamburger)

beef burger served on a lightly toasted bun

Cheese Burguer Ponto Chic (Cheeseburger)

hamburger topped with our house cheese variety served on a lightly toasted bun

Queijo Quente (Melted Cheese Sandwich)

our house cheeses melted on your choice of bread: french roll, white bread or wheat bread

Cheese Salada Ponto Chic (Salad Cheeseburger)

a hamburger topped with our house cheeses, lettuce, tomato and mayonnaise served on a hamburger bun

Cheese Egg Ponto Chic (Egg Cheeseburger)

hamburger topped with our house cheese variety and a fried egg served on a bun with mayonnaise

Cheese Salada Egg Ponto Chic (Egg Salad Cheeseburger)

hamburger topped with our house cheese variety, lettuce, tomato, a and a fried egg, served on a bun with mayonnaise

Cheese Bacon Ponto Chic (Bacon Cheeseburger)

hamburger topped with a house cheese combo and bacon served on a bun with mayonnaise

Cheese Salada Bacon Ponto Chic (Bacon Cheeseburger w/ Lettuce)

hamburger topped with our house cheese variety, lettuce, tomato and bacon served on a bun with mayonnaise

Cheese Burger Egg Bacon (Egg and Bacon Cheeseburger)

hamburger topped with our house cheese variety, bacon and a fried egg served on a bun with mayonnaise

Cheese Tudo Ponto Chic (Cheeseburger w/ "Everything")

hamburger topped with our house cheese variety, lettuce, tomato, bacon and a fried egg served on a bun with mayonnaise

Cheese Churrasquinho (BBQ Tenderloin & Cheese Sandwich)

tenderloin bbq topped with our house cheese variety served on a french roll



Churrasquinho à Vinagrete (BBQ Tenderloin w/ Brazilian Vinagrete)

BBQed tenderloin served w/ Vinagrete - not to be confused with Vinaigrette Dressing, the Brazilian Vinagrete condiment is made of tomato, chopped onion, olive oil, vinegar, salt, and bell peppers. Served on a french roll

Sanduiche de Filé Mignon (Steak Fillet Sandwich)

steak fillet topped with our house cheese variety and lettuce served on a french roll

Sanduiche de Filé de Frango (Chicken Fillet Sandwich)

chicken fillet topped with our house cheese variety, lettuce and tomato served on a french roll

Sanduiche de Calabresa (Calabrese Sausage Sandwich)

Sanduiche frio de Salaminho (Cold Cut Salami Sandwich)

served with mayonnaise on a french roll

Lanche Frio de Atum (Tuna Sandwich)

canned tuna, lettuce, tomato, shredded carrots and mayonnaise served on your choice of white bread or a french roll

Desserts



Creme de Papaia com Licor de Cassis (Papaya Cream w/ Blackcurrent Liqueur)

a popular Brazilian dessert, consisting of papaya blended with vanilla ice cream and topped with blackcurrant liqueur

Salada de Frutas (Fruit Salad)

a refreshing combination of melon, papaya, apple, orange and banana

Pudim de Leite Condensado (Brazilian Flan)

a sweet dessert made of a smooth, thick custard covered in caramel

Banana Split

Sundae

old-school! Vanilla ice-cream topped with hot fudge

Juices

Laranja (orange)
Limão (lemon)
Abacaxi (pineapple)

Melancia (watermelon)
Morango (strawberry)
Melão (melon)

