

APPETIZERS

FRANGO A PASSARINHO (FROM: MINAS GERAIS) 10

Crispy fried chicken pieces on the bone, marinated in an olive oil, garlic and white wine sauce. **(GF)**

DADINHO (FROM: PERNAMBUCO) 8

Golden cubes of tapioca & queijo coalho, served with in house made biquinho pepper jelly. **(GF, V)**

MEXILHAO VERDES (FROM: MARANHAO) 13

Green lipped mussels, prepared in a watercress, leek and white wine sauce, served with sliced French bread. **(P)**

COXINHA DE GALINHA (FROM: MINAS GERAIS) 10

Croquettes stuffed with chicken and herbs, lightly breaded and fried. Served with a catupiry cheese.
(In house made cream cheese)

SURURU NEGROS (FROM: ALAGOAS) 13

Pacific black mussels prepared in a light cream sauce infused with pernod liquor, shallots and capers.
Served with sliced French bread. **(P)**

FILEZINHO (FROM: BAHIA) 11

CARNE SECA (In-house cured flank steak) cubes, sautéed with onions and peppers flambéed in white wine.
Served with sliced French bread. **(GF)**

CEVICHE DO SUL (FROM: SANTA CATARINA) 10

Shrimp, tilapia and pineapple vinaigrette marinated in gold Cuervo tequila, served with sliced French bread.

SOUP & SALADS

CALDINHO DE FEIJAO (FROM: MINAS GERAIS)

Creamy black bean infused with cachaca. Served with fried collard greens and roasted pork belly. **(GF)**

Cup: 3

Bowl: 5

CARIOCA (FROM: RIO DE JANEIRO) 4/8

Baby spinach, strawberry wedges and fresh Swiss cheese tossed in house made sesame seed vinaigrette. **(GF)**

TROPICAL (FROM: ESPIRITO SANTO) 4/8

Mix greens, mandarin orange segments and toasted almonds, in house made sweet & sour dressing. **(GF, N)**

SERTANEJA (FROM: CEARA) 5/9

Organic spring mix, cherry tomato, hearts of palm, quail eggs, queijo coalho, roasted cashew and red onions in a house made molasses balsamic vinaigrette. **(GF, N)**

ADD: CHICKEN 4

SHRIMP: 5

***RICE DISHES FROM VARIOUS REGIONS* - GLUTEN FREE**

DAMA RICA (FROM: GOIAS) 19

Strips of sirloin, chicken breast, smoked sausage, bacon, corn kernels, hearts of palm, peppers, onions and queijo coalho mixed with rice. **(GF)**

PESCADOR PRETO (FROM: SAO PAULO) 20

Shrimp, calamari, clams, black mussels, peppers, leeks, grape tomatoes, cilantro and roasted cashews cooked in cumary pepper sauce mixed with black rice. **(GF, P, N)**

HOUSE SPECIALTIES

PICANHA BRASILEIRA: *A Brazilian Classic!* 25

Grilled picanha steak served with rice, collard greens, vinaigrette, feijao tropeiro.
(Mix of pinto beans, yuca flour, bacon & eggs). **(GF)**

FEIJOADA BRASILEIRA: *National Dish!* 22

A rich stew of black beans, roasted pork: ribs, belly, shoulder, pig feet paio and calabreza sausage.
Served with rice, collard greens, vinaigrette, orange slices and pork belly farofa. **(GF)**

SALMAO (FROM: RIO GRANDE DO SUL) 21

Salmon fillet baked with EVO infused with rosemary and oregano.
Served over asparagus peppercorn sauce with seasonal sautéed vegetables and rice. **(GF)**

ROMEU AND JULIETA (FROM: MINAS GERAIS) 20

Pork tenderloin stuffed with havarti cheese and guava rolled up in phillo dough.
Served with creamy spinach Brazilian risotto.

DINNER FOR TWO 60

CHURRASCADA - GOSTINHO BRASILEIRO!

CHOICE OF SALAD

Grilled chicken breast, picanha steak, spicy sausage, pork ribs, fried plantains, polenta, and fried yuca.
Served with rice, collard greens, black beans, Pesto farofa and chimichurri sauce. **(GF)**

DESSERT: MARACHOCO

*** VEGAN GLUTEN FREE ***

BO-BO DE FRUTAS (FROM: ALAGOAS) 18

Seasonal fruits, plantain, peppers, onions, yuca, coconut milk, cashews and peanuts cooked in urucum oil and roasted tomato broth. Served with rice and pirao de vegetais. **(GF, V, VG, N)**

MOQUECA DE LEGUMES (FROM: BAHIA) 18

Calabaza squash, cayote, carrots, leeks, and watercress prepared in coconut ginger manioc broth.
Served with coconut black rice, and pesto farofa. **(GF, V, VG, N)**

FEIJOADA VEGETARIANA (FROM: PERNAMBUCO) 19

Tofu, chayote, leeks, calabaza squash, collard greens, carrots, red peppers,
cilantro pinto beans and black eyed peas.
Served with rice, orange slices and pesto farofa. **(GF, V, VG)**

DENOTES:

GF - GLUTEN FREE

V- VEGAN

VG- VEGETARIAN

P- PESCATARIAN

N- CONTAINS NUTS

*FROM THE SEA *

CAMARAO COM CATUPIRY (FROM: SAO PAULO) 22

Shrimp, peppers and onions cooked in urucum oil, roasted tomato broth topped with catupiry cheese (In-house made cream cheese). Served with rice and seasonal vegetable and pirao de vegetais. **(GF, P)**

PAICHE FILLET COM BRASIL NUT CRUST (FROM: BELEM) 24

Fish fillet crusted with brasil nut served over plantain puree and chocolate balsamic glaze.
Served with sautéed black rice, leeks and grape tomatoes. **(GF, P, N)**

MARISCADA BAHIANA (FROM: BAHIA) 22

Shrimp, clams, black mussels, calamari, prepared in dende oil, tomato and coconut milk broth, with peppers, onions, plantains, cashews and cumari pepper. Served with rice and pirao bahiano. **(GF, N)**

MOQUECA CAPIXABA DE PEIXE (FROM: ESPIRITO SANTO) 21

Salmon fish stew prepared in urucum oil and roasted tomato sauce with pepper, onions, cilantro, scallions, grape tomato and malagueta peppers. Served with rice and pirao de vegetais. **(GF, P)**

CALDEIRADA DE PAICHE E FRUTOS DO MAR AO MOLHO TUCUPI (FROM: AMAZONAS) 26

Paiche fish, clams, black mussels, calamari, shrimp, peppers, onions, calabaza, carrots, chayote, plantains, and brasil nuts, prepared in a tucupi sauce. Served with rice and pirao de vegetais. **(GF, P, N)**

LAND

ESPIRITO DA TERRA (FROM: MINAS GERAIS) 21

Slowly cooked pork ribs then fried to perfection, topped with caramelized onions.
Served with rice, black beans, collard greens, and fried polenta.

PICANHA SPECIAL (FROM: RIO GRANDE DO SUL) 23

Sliced grilled picanha topped with chimichurri sauce.
Served with rice, black beans, collard greens and fried plantains. **(GF)**

BAIAO DE DOIS (FROM: PERNAMBUCO) 24

Five spices bone-in pork loin topped with honey and pimenta biquinho glaze.
Served with fried plantains and famous baiao de dois.
(Shredded in house cured carne seca, calabreza, queijo coalho and black eyed peas mixed with rice) **(GF)**

FRANGO BUZIOS (FROM: RIO) 18

Grilled chicken breast topped with cappers, roma tomatoes, and bermuda onions cooked in a white wine cream sauce.
Served with rice and seasonal vegetables. **(GF)**

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness especially if you have certain medical conditions.