

BREAKFAST

OLD FAVORITES

TROPICAL DELIGHT 10

Chilled seasonal fruit, berries and kiwi delicately topped with passion fruit sauce, raspberry coulis, walnuts, and powdered sugar. Served over French toast.

RANCHEROS 10

Two eggs over easy served over refried beans, topped with spicy diced pork tomatillo sauce, grape tomato vinaigrette and queso fresco. Served with flour tortillas.

BRASILIAN SCRAMBLE 10

Scrambled eggs, mixed with sharp cheddar cheese.
Served with bacon, roma tomatoes, rose potatoes and wheat toast.

FEAST 11

Diced ham, bacon, green onions, roma tomatoes mixed soft scrambled eggs and swiss cheese.
Served with wheat toast and rose potatoes.

MIGALLAS 12

Corn tortillas chips, jalapenos, roma tomatoes, cilantro, soft scrambled eggs and onions.
Served with spicy cheese potatoes, homemade refried beans and flour tortillas.

EGGS BENEDICT 12

Poached eggs on an english muffin and bacon topped white wine hollandaise sauce.
Served with seasonal fruit topped with passion fruit sauce, raspberry coulis, chopped walnuts and powdered sugar.

HANGOVER 11

House made chorizo and scramble eggs served with spicy cheese potatoes,
homemade refried beans and tortillas.

CARRETEIRO 12

Shredded house cured flank steak sautéed with pepper, over breakfast potato
and black beans. Served pita chips.

SEASONAL

FAVORITO 13

House made chorizo, corn chips, jalapenos, roma tomatoes, cilantro, green onions mixed with soft scramble eggs.
Served with spicy potatoes, black bean vinaigrette and flour tortillas.

BIFE A CAVALO 12

Thin slices of picanha steak seared with, onions, fried potato, portobello mushroom, concord grapes
and grape tomatoes. Topped with poached egg and red wine hollandaise sauce.
Served with fried plantain and english muffin.

FLORENTINA 13

Two poached eggs, roasted tomatoes and seared fresh spinach served on an english muffin,
topped with capers white wine creamy sauce. Served with breakfast potatoes mix. **(VG)**

DIVORCIADOS 12

Two eggs over easy and refried beans served over a crispy tortilla topped with two sauces
(chicken chipotle and diced pork tomatillos), black bean vinaigrette, and queso fresco.

BOM DIA 13

Sautéed chicken, bacon, bell peppers, green onions, grape tomatoes and diced potato topped with
poached eggs and white wine hollandaise sauce. Served with fried plantain and wheat toast.

FOR GLUTEN FREE ITEM: May substitute whole wheat toast for our homemade **GLUTEN FREE CHEESE BREAD**. \$2

APPETIZERS

FRANGO PASSARINHO (MINAS GERAIS) 10

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

PASTEL DE CAMARAO (ESPIRITO SANTO) 11

Pastry shells filled with creamy shrimp cooked in palm oil, coconut milk, sweet peppers and cilantro. **(P)**

COXINHA DE GALINHA (MINAS GERAIS) 10

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

FEIJOADA ROLINHOS (RIO DE JANEIRO) 10

A mixture of black beans, rice, and shredded pork rolled up in spring roll shells.
Served with fried collard greens, vinaigrette, and malagueta sauce.

SOUP & SALADS

CALDINHO DE FEIJAO (MINAS)

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

VEGETABLE SOUP (MINAS)

Fresh celery, carrots and potatoes in a light tomato broth. **(GF, VG)**

SOUP OF THE DAY (AMERICAN INFLUENCE)

Cup: 4 Bowl: 6

SOUP & SALAD 10

A bowl of the soup of your choice served with a spinach salad and cheese bread.

CARIOCA (RIO) 4/8

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

TROPICAL (ESPIRITO SANTO) 4/8

Organic spring mix, mandarin oranges segments, roasted almonds, in house made sweet & sour dressing. **(GF, N)**

SERTANEJA (CEARA) 5/9

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

CEASAR SALAD 5/9 (AMERICAN INFLUENCE)

Romaine lettuce, grape tomato, red onions, kalamata olives, boiled eggs, tapioca e queijo coalho croutons,
house made parmesan cheese dressing

* HOUSE TRADITIONALS*

QUICHE: SOUTH CLASSIC!

Ask your waiter for our daily choices

VEGETARIAN CHOICE AVAILABLE:

Freshly baked pastry crust filled with a savory egg, cheese, and a variety of flavors and choices.

SLICE: 5 FRUIT: 8 SALAD: 8 SOUP: 8

BRASILIAN PIE: A BRASILIAN CLASSIC!

A succulent meat pie filled with layers of shaved ham, mozzarella cheese and Spinach sautéed with garlic and onions.

SLICE: 6 FRUIT: 9 SALAD: 9 SOUP: 9

DENOTES:

GF - GLUTEN FREE V- VEGAN VG- VEGETARIAN P- PESCATARIAN N- CONTAINS NUTS

We take pride in preparing our food from scratch on a daily basis. Some items will have limited availability. If you have any allergies, please alert us as not all ingredients are listed. We must inform you that consuming raw or undercooked meat, seafood, or egg may increase your risk of foodborne illness.

ENJOY YOUR TIME WITH US!!!

Instagram: [bossanovacaipirinhhalounge](https://www.instagram.com/bossanovacaipirinhhalounge)
Also like us on Facebook: [cafedobrasilokc](https://www.facebook.com/cafedobrasilokc)

*RICE DISHES FROM VARIOUS REGIONS

GLUTEN FREE

VIRADO 9

Diced grilled chicken breast, house made chorizo, sweet onions, scallions, roma tomatoes & spinach mixed with Brazilian rice.

PERERE 11

Slices of top sirloin, bacon, sausage, black beans, collard greens, scallions, and cilantro mixed with Brazilian rice and topped with fried egg.

TISSAO 11

Shredded pork, sausage, black beans, collard greens, scallions and malagueta peppers mixed with Brazilian rice and topped with fried egg.

HOUSE FAVORITES

FEIJOADA BRASILEIRA: *National Dish!* 12

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)**

PRATO SAO PAULO (SAO PAULO) 9

Strips of grilled chicken breast served on a bed of rice topped with black beans, diced onions, tomatoes and Parsley. Served with our homemade spicy green sauce. **(GF)**

STROGONOFF DE FRANGO (RIO GRANDE DO SUL) 9

Strips of grilled chicken breast and mushrooms flambéed in white wine then cooked in light cream sauce. Served over rice topped with crunchy potatoes.

XIN-XIN 11

Chicken and shrimp cooked in palm oil, coconut milk, cashews, peanut paste, dry shrimp and fresh herbs. Served With rice with vinaigrette and dende farofa. **(GF, N)**

VEGAN GLUTEN FREE

BO-BO DE FRUTAS (ALAGOAS) 11

Seasonal fruit, plantain, peppers and onions, cooked in a roasted tomato broth, drizzled dende oil, yuka, coconut Milk, cashew nuts and peanut paste. Served with rice and pirao de vegetais. **(GF, VG, V, N)**

MOQUECA DE LEGUMES (BAHIA) 10

Calabaza squash, chayote, carrots, leeks, and watercress prepared in coconut ginger manioc broth. Served with trio quinoa and mungo beans mix, and pesto farofa. **(GF, VG, V, N)**

SIDE ORDERS

RICE:	2.00	CHEESE BREAD:	2.00
FLOUR TORTILLA:	2.00	BLACK BEANS:	4.00
BACON:	3.00	EXTRA EGG:	2.00
DENDE FAROFA:	2.00	REFRIED BEANS:	4.00
VINAIGRETTE	2.00	PORK BELLY FAROFA:	2.00
PESTO FAROFA:	2.00	COLLARD GREENS:	2.00
BACON:	4.00	FRENCH TOAST:	4.00
WHEAT TOAST:	2.00		

BEVERAGES

ORANGE JUICE:	3.00	MILK:	2.00
BIONIC DRINK: (Banana & Strawberries)	2.25	COFFEE:	2.00
CAFEZINHO: Shot of Brazilian Coffee	2.00	MOCHA:	4.00
CAFÉ COM LEITE: Brazilian Coffee & Milk	4.00	HOT CHOCOLATE:	4.00
SOFT DRINK:	2.25	FLAVORED TEA:	2.25