

APPETIZERS

FRANGO A PASSARINHO (FROM: MINAS GERAIS) 10

Crispy fried chicken pieces on the bone, marinated in olive oil, garlic and white wine. Served with chimichurri sauce.

DADINHO (FROM: PERNAMBUCO) 8

Golden cubes of tapioca and queijo coalho. Served with house-made biquinho pepper jelly. *(GF)*

FEIJOADA ROLINHO (RIO DE JANEIRO) 10

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

COXINHA DE GALINHA (FROM: MINAS GERAIS) 10

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

PASTEL DE CAMARAO (ESPIRITO SANTO) 11

Crunchy pastry shells filled with a creamy shrimp paste prepared in palm oil and coconut milk. Served with malagueta crème rose.

SOUP AND SALADS

CALDINHO DE FEIJAO (MINAS) 4/6

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

VEGETABLE SOUP (MINAS) 4/6

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

SOUP OF THE DAY (AMERICAN INFLUENCE). 4/6

SOUP AND SALAD 10

A bowl of 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 orange segments, and roasted almonds tossed in house-made sweet and sour dressing. *(GF, N)*

SERTANEJA (CEARA) 5/9

Organic spring mix, cherry tomatoes, hearts of palm, quail eggs, queijo coalho, roasted cashews, red onions, and sea salt 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

FRUIT SALAD (MANAUS) 5/9

Seasonal fruit and berries delicately topped with passion fruit and raspberry coulis and chopped walnuts.

*** HOUSE TRADITIONALS***

QUICHE: SOUTHERN CLASSIC! SLICE: 5

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

Ask your server for our daily selection.

ADD: FRUIT: 8

SALAD: 8

SOUP: 8

BRASILIAN PIE: A BRASILIAN CLASSIC! SLICE: 6

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

ADD: FRUIT: 9

SALAD: 9

SOUP: 9

HOUSE FAVORITES

FEIJOADA BRASILEIRA: *Our National Dish!* 12

A rich stew of black beans and 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) 10

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) 10

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

XIN-XIN 11

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

VEGAN - GLUTEN FREE

BO-BO DE FRUTAS (ALAGOAS) 11

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

MOQUECA DE LEGUMES (BAHIA) 10

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

PRATO DE MINAS (MINAS GERAIS) 10

A great combination of rice, black beans, collard greens, vinaigrette, plantains, and pesto farofa. **(GF, VG)**

* SEASONAL MENU*

PEIXADA (FROM: BAHIA) 13

Tilapia stew prepared in a tomato and coconut broth with dende oil, peppers, onions, grape tomatoes, and malagueta peppers. Served with quinoa trio mixed with mungo bean and salted granola. **(P, V, GF)**

CARNE SECA COM MANDIOCA (FROM: BAHIA) 14

Carne seca (house cured flank steak) cubes with onions, peppers, and yuka
sautéed in manteiga de garrafa (Brazilian Ghee). Served with rice, black eyed pea & pinto bean vinaigrette.

MEXILHOES COM CHORIZO (FROM: SOUTH) 14

A perfect mix of house-made chorizo, black mussels, clams, and sweet corn. Served with rice and fried polenta.

BAIAO DE DOIS (FROM: PERNAMBUCO) 14

Famous Baiao de Dois: A mix of black eyed peas, rice, and shredded house cured jerked meat.
Served with fried plantains and salted granola **(GF)**

SIDES

Collard Greens	4	Extra Egg	2	Pesto Crumble	3
Pork Belly Farofa	3	Rice	4	Dende Farofa	3
Yuka	4	Polenta	4	Plantains	4
Guarana	2	Pao de Queijo	2	Vinaigrette	3

Relax on the rooftop patio with us at **Bossa Nova** and/or host your next event at
Sugar Loaf Catering and Events Center.

Facebook: <https://www.facebook.com/cafedobrasilokc/>

Instagram: <https://www.instagram.com/bossanovacaipirinhallounge/>

Cafe do Brasil

"The place to savor authentic regional dishes and stellar caipirinhas."

www.cafedobrazilokc.com

www.bossanova.com

www.sugarloafcatering.com

HOUSE SPECIALTIES

PICANHA: A Brazilian Classic! 14

Grilled picanha, rice, collard greens, black beans, fried polenta and chimichurri sauce.
(Sub black beans for feijao tropeiro (mix of pinto beans, yuca flour, bacon, and eggs) for \$2) (GF)

CAMARAO COM CATUPIRY (SAO PAULO) 12

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

PICANHA AO VINHO (RIO GRANDE DO SUL) 12

Thin slices of picanha steak pan seared with onions and cherry tomatoes deglazed with red wine sauce.
Served with rice, black beans, and fried plantains. (GF)

FRANGO BUZIOS (RIO DE JANEIRO) 11

Strips of grilled chicken breast cooked in a savory sauce of light cream, fresh Roma tomatoes, onions, parsley, and capers.
Served with rice and seasonal veggies.

ESPIRITO DA TERRA (FROM: MINAS GERAIS) 11

Slowly braised pork ribs then fried to perfection, topped with caramelized onions.
Served with rice, collard greens, fried yuca, black eyed pea and pinto bean vinaigrette.

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

VIRADO 9

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

PERERE 12

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

TISSAO 11

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

DENOTES:

GF - GLUTEN FREE

V- VEGAN

VG- VEGETARIAN

P- PISCATARIAN

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.

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*I wanted to create a restaurant that tasted and felt like Brasil: colorful, happy, and loud in many ways. So, I hung colorful Brazilian folk art over the bright yellow and green walls which represent the colors of our flags, turned up the music, and packed the menu with foods that would remind me of my home country and give everyone the same experience. Using exquisite oils, fragrant and exotic peppers, rich black beans and other flavorful ingredients, I have crafted dishes such as Feijoada, Mariscada, Picanha, Baiao De Dois, Bo-Bo De Frutas, and many others. You have seen these favorites on our menu since we opened, but we change all the time, adding new authentic flavors to our menus and developing new relationships with our vendors who provide us with everything we need to bring a unique experience to your table. At the end of the day, no matter how inventive our techniques or our ingredients are, my goal is the same: leave my comfort zone and introduce a new gastronomic experience while delivering the most authentic flavors of Brazilian Cuisine.*

*I travel to Brazil once a year to visit and work under different chefs in many regions of Brazil where I learn and expand my culinary skills. I am very involved in the daily activities of the restaurant, making sure that all operations meet my high standards. I am Brazilian by birth and American by heart.*

*~Ana P. Davis~*