

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)*

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 (FROM: ESPIRITO SANTO) 11

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

CARNE SECA COM MANDIOCA (FROM: BAHIA) 11

CARNE SECA (House cured flank steak) cubes, with onions, peppers and yuka Sautéed in manteiga de garrafa (Brazilian Ghee).

SURURU NEGROS (FROM: ALAGOAS) 13

Pacific black mussels prepared in a light cream sauce infused with Pernod, shallots and capers. Served with bread.

SOUP AND SALADAS

CALDINHO DE FEIJAO (FROM: MINAS GERAIS) 4/6

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

CARIOCA (FROM: RIO DE JANEIRO) 4/8

Baby spinach, strawberry wedges, and fresh Swiss cheese tossed in house-made sesame seed vinaigrette.

TROPICAL (FROM: ESPIRITO SANTO) 4/8

Organic spring mix, mandarin oranges, and roasted almonds tossed in house-made sweet and sour dressing.

SERTANEJA (FROM: CEARA) 5/9

Organic spring mix, grape tomatoes, hearts of palm, quail eggs, queijo coalho, roasted cashew, red onions, in-house made molasses balsamic vinaigrette.

CHICKEN: 4 SHRIMP: 5

SEASONAL

CEASAR SALAD 5/9 (American Influence)

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

SIMPLICIDADE 6

Winter roasted veggies, beets, kale, toasted almond, olive oil, and sea salt.

DINNER FOR TWO 60

CHURRASCADA - GOSTINHO BRASILEIRO!

CHOICE OF SALAD

Grilled chicken breast, Picanha steak, spicy sausage, pork ribs, fried plantains, polenta, and fried yuka.

Served with rice, collard greens, black bean vinaigrette, pesto farofa and chimichurri sauce. *(GF)*

SUGGESTED WINE: Unsung Hero, Malbec (Argentina)

DESSERT: MARACHOCO

Having trouble understanding the ingredients? Access our online glossary at www.cafedobrazilokc.com!

HOUSE SPECIALTIES

PICANHA: A Brazilian Classic! 25

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

SUGGESTED WINE: *Broadside Cabernet (California)*

FEIJOADA BRASILEIRA: Our National Dish! 22

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)

SUGGESTED WINE: *Disruption, Merlot (Washington)*

SALMAO (FROM: RIO GRANDE DO SUL) 21

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

SUGGESTED WINE: *Kir Yianni, Paranga (Greece)*

ROMEU AND JULIETA (FROM: MINAS GERAIS) 20

Pork tenderloin, Havarti cheese and guava rolled up in phyllo dough. Served with creamy spinach
Brazilian risotto.

SUGGESTED WINE: *Rose Quartz, Pinot Noir (Chile)*

DAMA RICA (FROM: GOIAS) 20

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

SUGGESTED WINE: *Lobetia, Chardonnay (Spain)*

SEASONAL MENU

VATAPA VEGANO NA MORANGA (VEGAN) 21

Plant base sausage, tofu, peppers, onions, and creamy peanut paste prepared in an acorn squash.
Served with a mix of three quinoas, mungo beans, and salted granola. (GF, V, N)

SUGGESTED WINE: *Lobetia, Tempranillo (Spain)*

BACALHOADA (FISH) 23

House cured Cod fish filet seared with purple yams, sweet potatoes, broccoli, and hearts of palm,
Kalamata olives, boiled eggs, shallots, and grape tomatoes. Served over roasted garlic rice. (GF)

SUGGESTED WINE: *Vera, Vinho Verde (Portugal)*

PORRETINHA CAMARAO NA ABOBOBRA (SHRIMP) 23

Roasted acorn squash stuffed with a creamy shrimp sauce prepared in palm oil and coconut milk.
Served with toasted coconut black rice and pesto crumble. (GF)

SUGGESTED WINE: *Honey Bubbles Moscato (Italy)*

VACA ATOLADA (BEEF) 24

Beef short ribs slowly braised in a red wine sauce. Served with creamy butternut squash,
seasonal legumes, almond shallots crumble, and queijo coalho croutons.

SUGGESTED WINE: *Grochau Cellars, Pinot Noir (Washington)*

DINNER FOR TWO 70

SAUDADES DO NORDESTE - PAELLA BRASILEIRA

CHOICE OF SALAD

Salmon, cod, calamari, black mussels, clams, shrimp, hearts of palm, corn kernels, grape
tomatoes, peas, seasonal veggies and peppers. Served over rice topped with plantain chips,
tapioca cubes, biquinho pepper and lemon wedges.

SUGGESTED WINE: *Meiomi, Pinot Noir (California)*

DESSERT: MARACHOCO

SEA

CAMARAO COM CATUPIRY 22

Shrimp, peppers, and onions prepared in urucum oil topped with catupiry (house-made cream cheese).

Served with rice and seasonal veggies **(GF, P)**

SUGGESTED WINE: *Mayu, Pedro Ximenez (Chile)*

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

Pache fish crusted with brasil nut served over plantain puree with a chocolate balsamic glaze.

Served with sautéed black rice mixed with leeks and grape tomatoes. **(GF, P, N)**

SUGGESTED WINE: *Rose Quartz, Pinot Noir (Chile)*

MARISCADA BAHIANA (FROM: BAHIA) 23

Shrimp, black mussels, clams, calamari prepared in dende oil, tomato and coconut milk broth with peppers, onions, plantains, cashews nuts, and malagueta peppers. Served with rice and pirao bahiano.

(GF, N)

SUGGESTED WINE: *Honey Bubbles Moscato (Italy)*

MOQUECA CAPIXABA DE PEIXE (FROM: ESPIRITO SANTO) 21

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

SUGGESTED WINE: *Riff, Pinot Grigio (Italy)*

LAND

ESPIRITO DA TERRA (FROM: MINAS GERAIS) 21

Pork ribs fried to perfection topped with caramelized onions. Served with rice, collard greens, fried yuka, black eyed pea & pinto bean vinaigrette

SUGGESTED WINE: *Unsung Hero, Malbec (Argentina)*

BAIAO DE DOIS (FROM: PERNAMBUCO) 24

Tomahawk pork chop topped with a shallot honey glaze, pimenta biquinho, and a fried plantain.

Served with our famous baião de dois (black eyed peas, rice, and house cured jerky). **(GF)**

SUGGESTED WINE: *Anciano, Tempranillo Gran Reserva (Spain)*

FRANGO BUZIOS (FROM: RIO) 18

Grilled chicken breast topped with a white wine cream sauce mixed with capers, Roma tomatoes, and Bermuda onions. Served with rice and seasonal vegetables. **(GF)**

SUGGESTED WINE: *Reverly Chardonnay (Washington)*

VEGAN AND GLUTEN FREE

BO-BO DE FRUTAS (FROM: ALAGOAS) 18

Seasonal fruits, plantains, peppers, onions, yuka, cashews and peanut paste prepared in a coconut tomato broth. Served with a mix of quinoa and mungo beans dende farofa. **(GF, V, N)**

SUGGESTED WINE: *Mayu, Ximenez (Chile)*

MOQUECA DE LEGUMES (FROM: BAHIA) 18

Calabaza squash, chayote, carrots, leeks, and watercress prepared in a coconut ginger manioc broth.

Served with coconut black rice and pesto farofa. **(GF, V, N)**

SUGGESTED WINE: *Jolie Folle, Sauvignon Blanc (France)*

FEIJOADA VEGETARIANA (FROM: PERNAMBUCO) 19

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

SUGGESTED WINE: *Kir Yianni, Paranga (Greece)*

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.