

BRUNCH MENU - 9:30 TO 2:00

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.

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.

COXINHA DE GALINHA (FROM: MINAS GERAIS) 10

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

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.

*SOUPS & SALADS *

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

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

VEGETABLE SOUP (MINAS) 4/6

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

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

HOUSE FAVORITES

QUICHE: SOUTHERN CLASSIC! SLICE: 5

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

LUNCH ENTRÉES

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)

VIRADO 9

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

TISSAO 11

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

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)

THANK YOU SO MUCH. YOUR SUPPORT IS HIGHLY APPRICIATED.

BRUNCH MENU - 9:30 TO 2:00

BREAKFAST ENTRÉES

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.

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.

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 CHEESEBREAD. \$2

SIDES

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			

DRINKS

BIONIC DRINK: Banana, Strawberries and Milk	4.00
CAFÉ COM LEITE: Brazilian Coffee & Steamed Milk	4.00

ORANGE JUICE:	3.00	MILK:	2.50
Brazilian Coffee:	3.00	Espresso	3.50
Double Espresso	5.00	Cappuccino/Latte	5:00

Hot or Iced Tea, Tropical Iced Tea, Lemonade
Coke, Diet Coke, Dr. Pepper and Sprite
2.25

THANK YOU SO MUCH. YOUR SUPPORT IS HIGHLY APPRICIATED.