

# LUNCH MENU-11 AM

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## \*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

## \*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)*

### **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)*

### **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.*

### **FRANGO BUZIOS (FROM: RIO) 11**

*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)*

### **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.*

### **SIRLOIN AO VINHO (RIO GRANDE DO SUL) 12**

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

### **BO-BO DE FRUTAS (ALAGOAS) 11**

*Seasonal fruit, plantains, peppers, and onions cooked in a roasted tomato broth with dende oil, yuca, 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)*

# DINNER MENU - 4 PM

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*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\***

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### **VEGETABLE SOUP (MINAS) 4/6**

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### **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*

## **\*ENTRÉES\***

### **PICANHA: A Brazilian Classic! 25**

*9 Oz Grilled Picanha, rice, collard greens, black beans, and chimichurri sauce. (GF)*

*(Sub black beans for feijao tropeiro (mix of pinto beans, yuca flour, bacon, and eggs) for \$2*

### **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)*

### **ROMEU AND JULIETA (FROM: MINAS GERAIS) 20**

*Pork tenderloin stuffed with Havarti cheese and guava rolled up in phyllo dough.*

*Served with creamy spinach Brazilian risotto.*

### **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)*

### **DAMA RICA (FROM: GOIAS) 20**

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

### **ESPIRITO DA TERRA (FROM: MINAS GERAIS) 21**

*Pork ribs fried to perfection, topped with caramelized onions. Served with rice, black eyed pea vinaigrette, collard greens, and fried polenta.*

### **MARISCADA BAHIANA (FROM: BAHIA) 22**

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

### **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)*

### **BO-BO DE FRUTAS (FROM: ALAGOAS) 18**

*Seasonal fruits, plantain, peppers, onions, yuca, cashews and peanuts paste prepared with urucum oil coconut tomato broth.*

*Served with quinoa and mungo beans mix, black eyed pea vinaigrette (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)*

### **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 bean vinaigrette, pesto farofa and chimichurri sauce. **(GF)**

**DESSERT: MARACHOCO**

**THANK YOU SO MUCH. YOUR SUPPORT IS HIGHLY APPRICIATED.**

**ANA DAVIS AND ALL HER STAFF**