

Meats

CONTRA FILÉ CORCOVADO: Grilled New York strip steak served with French fries, vegetables and rice \$25.95

CARNE DE SOL: A uniquely prepared cut of beef (flank steak) marinated with kosher salt, milk, black pepper and garlic for 24 hours and dried for 12 hours. Typical of Brazil's Northeastern. Served grilled with rice, fried yuca, black eyed pea's salad and drawn garlic butter \$25.95

LINGUIÇA À MINEIRA: Grilled spicy sausage served with rice, black beans, collard greens and farofa (grounded yuca roasted with garlic and butter) \$16.95

CARRE À MINEIRA: Grilled pork chops served with rice, Tutu a Mineira (black beans and yucca flour puree) and collard greens \$16.95

BAIÃO DE DOIS: Grilled New York Strip steak topped with sautéed onions, served with baião de dois (a combination of rice, beans and cheese) and sautéed vegetables \$25.95

MEDALHÃO DE FILÉ: Grilled medallion of beef clod tender rolled with bacon served in a Madeira wine mushroom sauce with Brazilian rice and vegetables \$25.95

Brazilian Style Pasta

BOBO DE CAMARÃO COM MASSA: Pasta with shrimp stew in a blend of yuca, tomato, cilantro, onion, green pepper, coconut, cashew nuts, smoked dry shrimp, peanuts and palm oil sauce \$19.95

MEXILHÃO COM MASSA: Pasta with large half shell green mussels. Prepared in a wonderful sauce of leeks, watercress, garlic and butter \$18.95

MASSA Á CABO FRIO: Pasta with Chicken breast sautéed in a light cream sauce with capers, fresh tomato, onion, and parsley \$16.95

LINGUIÇA APIMENTADA COM MASSA: Pasta with pork hot link pork Sausage, sautéed in a fresh onion, tomato, green pepper, parsley and capers sauce \$15.95

Side Dishes

ARROZ: Rice \$4.95 = **LEGUMES DO DIA:** Vegetable of the day \$5.95

FEIJÃO PRETO: Black beans \$4.95 = **COUVE:** Sautéed collard greens with butter and garlic \$5.95

BATATA FRITA: French fries \$5.95 = **PURE DE BATATA:** Garlic mashed potatoes \$6.95 = **BAIAO DE DOIS:** A combination of rice, black beans and provolone cheese \$7.95.