PETISCOS / TAPAS

** PAO DE QUEIJO \$15 FRIED CHEESE BREAD

** ABACATE MARAJA \$13

HALF AVACADO STUFFED WITH SHRIMP, TOMATO, CILANTRO, ONION, GREEN PEPPER, AND OUR DELICIOUS HOMEMADE DRESSING

** ESCONDIDINHO DE CARNE SECA E OUEIJO \$15

BAKED YUCA PUREE STUFFED WITH SUN-DRIED BEEF AND CHEESE

** MEXILHAO A CARIOCA \$15

LARGE HALF-SHELL JUMBO GREEN MUSSELS
PREPARED IN A LEEK, WATERCRESS, GARLIC AND
BUTTER SAUCE

** MEXILHAO AO COCO \$14

HALF SHELL JUMBO GREEN MUSSELS SAUTEED WITH GARLIC AND OLIVE OIL IN A SPICY COCONUT SAUCE

** COGUMELO COM SIRI \$16

GRILLED PORTOBELLO MUSHROOM TOPPED WITH CRABMEAT SAUCE, OLIVE OIL, FRESH CILANTRO, TOMATO, GREEN PEPPER, UNIONS AND GARLIC

** CHURRASOUINHO \$10

GRILLED BRAZILIAN STYLE BROUCHETTE, SERVED WITH FAROFA AND FRESH VANAIGRETTE
CHOICE OF: BEEF / CHICKEN

** CHURRASQUINHO MISTO \$14

GRILLED BROCHETTE WITH BEEF, CHICKEN, PORK AND SAUSAGE.

SERVED WITH FAROFA AND FRESH VINAIGRETTE

** CHURRASQUINHO DE CAMARAO \$13

GRILLED SHRIMP BROCHETTE BASTED WITH HERB SAUCE

** FILEZINHO A PALITO \$14

CUBES OF BEEF SIRLOIN SAUTEED WITH ONIONS, TOMATO, AND GREEN PEPPER

PETISCOS SERVED WITH OUR SPICY SAUCE (ON THE SIDE)

COXINHA DE GALINHA \$13

BRASILIAN CHICKEN CROQUETTE STUFFED WISH PROVOLONE CHEESE

BOLINHO DE BACALHAU \$13 COD FISH CROQUETTE

BOLINHO DE CARNE \$13 BRAZILIAN STYLE GROUND BEEF CROOUETTE

BOLINHO DE FEIJOADA \$13

BLACK BEANS CROQUETTE (FEJOADA) FILLED WITH CHEESE AND COLLARD GREENS

** MANDIOCA FRITA \$13 FRIED YUCA

** CARNE DE SOL COM MANDIOCA \$15 CUBES OF SUN-DRIED BEEF AND FRIED YUCA

** LINGUICA COM MANDIOCA FRITA \$15 SPICY SAUCAGE AND FRIED YUCA

> ** FRANGO A PASSARINHO \$14 CRISPY FRIED CHICKEN PIECES

** LINGUICA A PALITO \$14 SPICY SAUCAGE SLICED AND SAUTEED WITH ONION