

SPECIAL WINTER RESTAURANT WEEK

January 27th - February 2nd

\$55 per person (plus gratuity & tax)
Includes a choice of Appetizer, Entrée, and Dessert.

FIRST COURSE (CHOOSE ONE)

Bolinho de Bacalhau (g)

Cod fish croquette served with a spicy sauce.

Bolinho de Carne (g)

Brazilian meatballs with gourmet spicy sauce.

Churrasquinho

Grilled skewer served with farofa and vinaigrette (ground yuca roasted with garlic and butter). Choice of: Beef or chicken.

Caldo Verde

Traditional Portuguese potato soup with smoked sausage, collard greens, garlic, and onion.

Caldo de Sururu

Spicy mussels soup with vegetables, cilantro, onion, tomato, leeks, jalapeños, and scallions.

Coxinha de Galinha (g)

Chicken and cheese-stuffed croquette.

Abacate Marajá

Avocado salad with shrimp, tomato, cilantro, and house dressing.

Cogumelo com Siri

Grilled Portobello mushroom topped with crabmeat sauce sautéed in an olive oil, fresh cilantro, tomatoes, pepper, onion and garlic.
GF

SECOND COURSE (CHOOSE ONE)

Caldeirada de Frutos do Mar

Portuguese-style seafood stew with octopus, mussels, clams, shrimp, fish, and scallops. Prepared with coconut milk, palm oil, heavy cream, onion, cilantro, and tomato. Served with coconut rice and vegetables.

SECOND COURSE (CHOOSE ONE)

Brazilian Paella

Our customer's favorite! A mix of shrimp, mussels, squid, fish fillet, and clams with rice. Prepared in a spicy green sauce with cilantro, watercress, jalapeños, green pepper, garlic, onion, curry powder, white wine, and olive oil.

Costela de Carneiro

Grilled whole or half rack of lamb (8 or 4 ribs) marinated in red wine, rosemary, curry powder, garlic, and olive oil sauce. Served with rice, black beans, and sautéed vegetables.

Moqueca Mista a Baiana

Mixed Seafood stew with fish, shrimp, mussels, squid and clams in a tomato, cilantro, onion, green pepper, palm oil, coconut milk and tomato sauce.

DESSERT (CHOOSE ONE)

Brigadeiro De Colher Com Sorvete e Amendoim (v)

Brazilian chocolate bombon-melted style served with vanilla ice cream with peanuts.

Pudim de Coco (v)

Coconut flan.

Pudim de Leite (v)

Sweet caramel flan.

Mousse de Maracuja (v)

Passion fruit mousse.

Mousse de Queijo com Crème de Goiabada (v)

Brazilian cheese mousse topped with melted guava sauce.

Bolo de Chocolate (v)

Chocolate Cake Mousse.

(ve) Vegan (v) Vegetarian (g) Contains Gluten

18% gratuity included for all parties up to 9 guests. For parties of 10 or more guests, a 20% gratuity will be applied.

WINTER RESTAURANT WEEK

January 27th - February 2nd

\$40 per person (plus gratuity & tax)
Includes a choice of Appetizer, Entrée, and Dessert.

FIRST COURSE (CHOOSE ONE)

Bolinho de Bacalhau (g)

Cod fish croquette served with a spicy sauce.

Bolinho de Carne (g)

Brazilian meatballs with gourmet spicy sauce.

Churrasquinho

Grilled skewer served with farofa and vinaigrette (ground yuca roasted with garlic and butter). Choice of: Beef or chicken.

Caldo de Feijão

Blended black bean soup with meats, served with parmesan cheese and bacon.

Caldo Verde

Traditional Portuguese potato soup with smoked sausage, collard greens, garlic, and onion.

Caldo de Sururu

Spicy mussels soup with vegetables, cilantro, onion, tomato, leeks, jalapeños, and scallions.

Coxinha de Galinha (g)

Chicken and cheese-stuffed croquette.

Abacate Marajá

Avocado salad with shrimp, tomato, cilantro, and house dressing.

SECOND COURSE (CHOOSE ONE)

Peito de Frango ao Molho de Coco

Grilled chicken breast in a coconut milk sauce. Served with coconut rice and sautéed vegetables.

Frango à Copacabana

Grilled chicken breast served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.

SECOND COURSE (CHOOSE ONE)

Xinxim de Galinha com Camarões

A stew of shrimp and chicken breast in a blend of yuca, onions, tomatoes, green pepper, coconut milk, cashew nuts, peanuts, and palm oil. Served with rice, sautéed vegetables, and farofa.

Carré à Mineira

Pork chops served with rice, tutu à mineira (a black bean and yuca flour purée), and collard greens.

Churrasco Misto

Mixed grill of beef, chicken, sausage, and pork. Served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.

Picanha Biro

Grilled sirloin cap served with arroz biro (rice with eggs, parsley, scallions, bacon bits, and potato sticks) and sautéed collard greens.

Feijoada

A rich stew of black beans, dried beef, pork, sausage, and smoked meats. Served with rice, collard greens, farofa, a (v) orange wedges.

Salmão ao Molho de Maracujá

Grilled salmon fillet in a passion fruit sauce. Served with mashed potatoes and sautéed vegetables.

DESSERT (CHOOSE ONE)

Pudim de Coco (v)

Coconut flan.

Pudim de Leite (v)

Sweet caramel flan.

Mousse de Maracuja (v)

Passion fruit mousse.

Mousse de Queijo com Crème de Goiabada (v)

Brazilian cheese mousse topped with melted guava sauce.

(ve) Vegan (v) Vegetarian (g) Contains Gluten

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