

VALENTINE'S DAY SPECIAL MENU

February 13th - 16th

\$65 per person (plus gratuity & tax) - Three-course dinner plus one Brazilian Cocktail

Seatings: 5:00 PM | 6:00 PM | 8:00 PM | 9:30 PM

FIRST COURSE (CHOOSE ONE)

- 10 **Bolinho de Bacalhau** ^(g)
Codfish croquette served with spicy sauce.
- 11 **Bolinho de Carne** ^(g)
Meatballs croquettes served with gourmet spicy sauce.
- Caldo Verde**
12 Loaded potato soup with smoked sausage, collard greens, garlic, and onion.
- Coxinha de Galinha** ^(g)
13 Popular Brazilian Street food. Croquette stuffed with chicken and cheese, lightly breaded and fried.
- Abacate Marajá**
14 Avocado mixed with shrimp, tomato, cilantro, onion, green pepper, and our gourmet orange house dressing.
- Churrasquinhos**
15 Grilled brochette served with farofa and fresh vinaigrette sauce. Choice of: Beef, Chicken, or Shrimp.
- Mandioca Frita**
Fried yuca served with spicy sauce.
- 16 **Salada Verde**
House green salad with lettuce, tomato, cucumber, and olives.
- 17 **Cogumelo com Siri**
Grilled Portobello mushroom topped with crabmeat sautéed in olive oil, tomato, cilantro, and onion.

SECOND COURSE (CHOOSE ONE)

- 18 **Peito de Frango ao Molho de Coco**
Grilled chicken breast in a coconut milk sauce. Served with coconut rice and sautéed vegetables.
- 19 **Frango à Copacabana**
Grilled chicken breast served with farofa, rice, black beans, vegetables, and fresh vinaigrette sauce.

SECOND COURSE (CHOOSE ONE)

- 20 **Frango à Cabo Frio**
Chicken breast sautéed in a light cream sauce with capers, onions, and parsley, served with rice and vegetables.
- 21 **Churrasco Misto**
Mixed grill of beef, chicken, sausage, and pork. Served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.
- 22 **Costela de Carneiro**
Grilled half rack of lamb in a red wine, rosemary, curry powder, garlic, and olive oil sauce. Served with rice, black beans, and sautéed vegetables. \$69***
- 23 **Picanha Biro**
Grilled beef steak (cap of top butt sirloin) served with rice mixed with eggs, parsley, bacon bits, potato sticks, and collard greens.
- 24 **Feijoada**
Brazil's national dish: A rich black bean stew prepared with pork, sausage, and smoked meats. Served with sautéed collard greens, rice, farofa, and orange slices.
- 25 **Salmão ao Molho de Maracujá**
Fresh salmon filet in a passion fruit sauce, served with mashed potatoes and mixed vegetables.

THIRD COURSE (CHOOSE ONE)

Brigadeiro de Colher com Sorvete e Amendoim
Melted chocolate bar served with vanilla ice cream and peanuts.

Pudim de Coco
Coconut flan.

Pudim de Leite
Sweet caramel flan.

Mousse de Maracujá
Passion fruit mousse.

Mousse de Queijo com Crème de Goiabada
Brazilian cheese mousse topped with melted guava sauce.

Bolo de Chocolate ^(g)
Chocolate mousse cake.

^(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.