SPECIAL MENU - A TASTE OF BRAZIL

\$95 per person (plus tax & service)

Two hours of passing trays, at the table or buffet appetizers $\ensuremath{\mathcal{C}}$ open bar set at Victoria private room

TAPAS (CHOOSE TEN)

Coxinha de Galinha (g)

Chicken croquette stuffed with provolone cheese.

Bolinho de Bacalhau (g)

Codfish croquette.

Churrasquinhos

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

Frango à Passarinho

Crispy fried chicken pieces on the bone marinated in olive oil, garlic and basil. Served with a spicy sauce on the side.

Mandioca Frita 🚾

Fried yuca. Served with a spicy sauce on the side.

Abacate Marajá

Half avocado stuffed with shrimp, tomato, cilantro, onion, green pepper, and a house-made dressing. (It can be prepared vegetarian style upon request.)

Salada Arpoador (v)

Romaine lettuce and spring mix with watercress, onion, orange, tomato, hearts of palm and avocado.

Bolinho de Carne (g)

Ground beef croquette.

Pão de Queijo 🔻

Traditional fried cheese bread, crispy on the outside, soft on the inside.

Linguiça à Palito

Sliced spicy sausage sautéed with onions.

Carne de Sol com Mandioca

Fried cubes of sun-dried beef and yuca, served with spicy sauce on the side.

Mexilhão à Carioca

Large half-shell jumbo green mussels in a butter sauce with leek, watercress, and garlic.

Baião de Dois (v)

A combination of rice, black beans, and provolone cheese.

Couve ve

Sautéed collard greens with butter and garlic.

Arroz Biro

Rice with eggs, parsley, scallions, bacon bits, and potato chips. (vegan rice available)

Feijão Preto (ve)

Black beans.

Legumes do Dia 🚾

Mixed sautéed vegetables.

Filezinho à Palito

Cubes of beef sirloin sautéed with onions, tomato, and green pepper.

Bolinho de Feijoada (g) (v)

Black bean croquette stuffed with cheese and collard greens.



