

APPERITIVOS

MANDIOCA FRITA

Fried yuka served with a spicy sauce on the side. \$5.95

CHURRASQUINHOS

Grilled Brazilian style brochettes, served with farofa (ground yuka roasted with garlic and butter) and fresh vinaigrette sauce. (Your choice of: beef, chicken, and pork). \$5.95

LINGUICA A PALITO

Brazilian style sausage grilled to perfection and then sautéed with onions. \$6.95

FRANGO A PASSARINHO

Crispy fried chicken pieces on the bone marinated in olive oil, garlic and basil served with spicy sauce on the side. \$6.95

CARNE DE SOL CON MANDIOCA

Fried cubes of sun-dried beef and Yuka served with spicy sauce on the side. \$7.95

CHURRASQUINHO DE CAMARAO

Grilled baby shrimp brochette basted with our homemade herb sauce, served with Farofa (ground Yuka roasted with garlic and butter). \$7.95

MANDIOCA FRITA CON LINGUICA

Fried yuka served with a spicy sausage. \$7.95

COXINHA DE GALINHA

Four Brazilian croquettes stuffed with chicken and herbs, lightly breaded and fried. Served with a spicy sauce. \$6.95

BOLINHOS DE BACALHAU

Four cod fish croquettes served with our homemade spicy mustard sauce. \$6.95

PERFECT MARTINE CEVICHE

Perfect when it comes to fish and shrimp!!!!

Shrimp, tilapia, pineapple chunks and vinaigrette perfectly marinated in a lime and gold Cuervo tequila sauce. \$6.95

ABACATE MARAJA

Half an avocado stuffed with shrimp, tomato, cilantro, onion, green pepper, and our spicy homemade dressing. \$6.95

APPERITIVOS

APPETIZERS (Dinner Menu)

BERINGELA PORTUGUESA

First serving complimentary.

A cooked relish blend made with red pepper, green peppers, eggplant, garlic and olive oil. Served with sliced French bread \$4.75

CLAMS LATINO, QUENTE COMO AS LATINAS!!!!

*Clams topped and baked with a wonderful mixture of cilantro, red pepper, onions, tomatoes, scallions, carrots, and **spicy peppers**. \$7.95*

MEXILHAO A CARIOCA

Succulent large half shell mussels, prepared in a wonderful leek, garlic, butter, white wine and watercress sauce. \$8.95

PERFECT MARTINE CEVICHE

Perfect when it comes to fish and shrimp!!!!

Shrimp, tilapia, pineapple chunks and vinaigrette perfectly marinated in a lime and gold Cuervo tequila sauce. \$6.95

FILEZINHO A PALITO

Cubes of homemade sun-dried beef (Flank Steak) sautéed with onions, tomato, green pepper, and then flambéed with white wine. \$7.45

JACARE AO PANTANAL

Strips of alligator marinated in lemon juice, white wine, salt and black pepper, lightly breaded and fried, served with our homemade spicy honey mustard sauce. \$7.45

FRANGO A PASSARINHO

Crispy fried chicken pieces on the bone marinated in olive oil, garlic and parsley. \$6.95

SOPAS

SOUPS

CALDO DE FEIJAO (Not Vegetarian, cooked with pork ribs)

Black bean soup topped with diced tomatoes, onions and parsley. Cup \$3.25 Bowl \$4.25

VEGETABLE SOUP

Fresh vegetables in a light tomato broth – a vegetarian classic. Cup \$2.95 Bowl 3.95

APPERITIVOS APPETIZERS

BERINGELA PORTUGUESA

A cooked relish blend made with red pepper, green peppers, eggplant, garlic and olive oil.

Served with sliced French bread \$4.75

CLAMS LATINO, QUENTE COMO AS LATINAS!!!!

*Clams topped and baked with a wonderful mixture of cilantro, red pepper, onions, tomatoes, scallions, carrots, and **spicy peppers**. \$7.95*

MEXILHAO A CARIOCA

Succulent large half shell mussels, prepared in a wonderful leek, garlic, butter, white wine and watercress sauce. \$8.95

PERFECT MARTINE CEVICHE

Perfect when it comes to fish and shrimp!!!!

Shrimp, tilapia, pineapple chunks and vinaigrette perfectly marinated in a lime and gold Cuervo tequila sauce. \$6.95

FILEZINHO A PALITO

Cubes of homemade sun-dried beef (Flank Steak) sautéed with onions, tomato, green pepper, and then flambéed with white wine. \$7.45

JACARE AO PANTANAL

Strips of alligator marinated in lemon juice, white wine, salt and black pepper, lightly breaded and fried, served with our homemade spicy honey mustard sauce. \$7.45

FRANGO A PASSARINHO

Crispy fried chicken pieces on the bone marinated in olive oil, garlic and parsley. \$6.95

LINGUICA A PALITO

Brazilian style sausage sautéed to perfection with onions and red peppers. \$6.95

COXINHA DE GALINHA (Serving of 4)

Four Brazilian croquettes stuffed with chicken and herbs, lightly breaded and fried. Served with a spicy sauce. \$6.95

BOLINHOS DE BACALHAU (Serving of 4)

Four cod fish croquettes served with our homemade spicy mustard sauce. \$6.95

SALADAS

SALADS

SALADA AMAZONIA

As big as the Amazon! Mixed lettuce, watercress, sliced apples, bermuda onions, roma tomatoes, hearts of palm, and orange slices. Served with homemade spicy honey mustard dressing. \$8.95

Add chicken breast \$2.00

SALADA CARIOCA

Hand tossed mixture of spinach, grilled chicken breast, strawberry wedges, fresh swiss cheese with our homemade sesame seed dressing. \$7.25

Add small salad with dinner \$2.75.

SALADA TROPICAL

A saucy salad made with our garden salad base, grilled chicken breast, mandarin oranges segments, roasted almonds and our tangy homemade sweet & sour dressing. \$6.95

Add small salad with dinner \$2.75.

Add shrimp \$2.50

ESPECIALIDADES DA CASA

HOUSE SPECIALTIES

BACALHOADA

Cod fish, topped with layers of potatoes, onions, tomatoes, black olives, and fresh herbs baked in a coconut milk, pimenta malagueta and olive oil. Served with rice and steamed vegetables. \$19.95

Bacalhau is a dry type of cod fish with a very strong and salty flavor.

PICANHA BRASILEIRA

A Brazilian Classic: Grilled slices of picanha (cap of rump), served with rice, collard greens, molho campanha and feijao tropeiro (a mixture of pinto beans, yuca flour, bacon, eggs, onions, parsley, and scallion). \$19.95

SALMAO A VILA VERDE

Salmon fillet baked in a white wine and herb sauce, served over a peppercorn, capers and asparagus sauce. Served with rice and steamed vegetables \$17.95

BEBIDAS BRASILEIRAS SPECIALTIES DRINKS

CACHACA - Brazilian national drink!!!!!!

Cachaca is made from sugar cane plant like rum. The major difference is rum is usually made from molasses, a by-product from refineries that boil the cane juice to extract as much sugar crystals as possible. It is made from fresh sugarcane juice that's fermented and distilled.

History of cachaca goes back to 400 year ago when plantation owners began serving the liquid to slaves after noticing the drive would increase vigor.

By the 1920's, cachaca had become a symbol of Brazilian identity, produce and consumed throughout the nation by diverse ethnic and social groups.

The traditional caipirinha is a fresh and exotic Brazilian cocktail made with Cachaca, sugar, and crushed limes served over ice.

CACHACA

A fiery clear flavor distilled from Brazil's finest sugar cane. \$4.95

CAIPIRINHA

A refreshing drink made with Cachaca, freshly squeezed limes and sugar. Well shaken with ice cubes, a Brazilian favorite. \$5.25

CAIPIRISSIMA

Made with rum, freshly squeezed lime and sugar. \$5.95

ANAZON

As dangerous as the Amazon!!! A Brazilian margarita with two additional liquors. \$6.95

PAULISTA ROYAL

A perfect combination of Crown Royal and Guarana. \$ 5.95

CAIPI-TINI

An exotic combination of cachaca, rum, passion fruit juice and chambord. \$6.95

BELEZA- TINI

A sexy and sensual combination of tropical juices with cachaca and chambord. \$6.45

GUARANA

A refreshing and delicious soft drink made with guarana berries, a fruit found only in Amazon. \$1.95

SPECIALTY WINE

“RESERVA MIOLO” Imported Brazilian wine with a full - bodied and a singular personality.

Available in Chardonnay, Cabernet Sauvignon and Merlot

AVES POLTRY

PASSARO PRETO

Crispy fried chicken pieces on the bone marinated in olive oil, garlic, and parsley. Served with rice, black beans, collard greens, and molho campanha. \$12.95

FRANGO AO ALHO

Sauteed chicken breast topped with roasted garlic. Served with rice, collard greens, feijao tropeiro (mixture of pinto beans, yuka flour, bacon, egg, onion, parsley, and scallion). \$13.95

FRANGO A IPANEMA

Grilled chicken breast served with rice, black beans, steamed vegetables, molho campanha, and farofa (ground yuka roasted with garlic and butter). \$14.95

FRANGO A BUZIOS

Sauteed chicken breast in a savory sauce of light cream, fresh roma tomato, onion, parsley, and capers. Served with rice and sautéed vegetables. \$14.95

SOBREMESAS HOMEMADE DESSERTS

MOUSSE DE MARACUJA (Passion fruit mousse) **\$1.95**
A very unique refreshing tropical flavor.

PUDDIN DE LEITE (Flan) **\$2.25**
Most famous Brazilian dessert.

LEMON MOUSSE **\$1.95**
A tart refreshing sorbet

RICE PUDDING **\$2.25**
A very brasilian farm dessert

APPLE CAKE **\$2.25**

CARROT CAKE **\$2.25**

CARNES

BEEF, PORK AND SAUSAGE

PICANHA GRELHADA

Grilled slices of picanha (cap of rump roast), served with black beans, collard greens, rice, farofa (ground yuca roasted with garlic and butter), and molho campanha (fresh vinaigrette). Picanha is a special cut of beef, very popular in Brazil's churrascaria's (Brazilian barbecue house).

The meat is tender and very tasty. \$20.95

FEIJOADA

The Brazilian national dish, a rich stew of black beans, sausage, and pork meat, served with collard greens, rice, farofa (ground yuca roasted with garlic and butter) and sweet orange slice. Served in a stone pot.

Africans who arrived in Brazil between the 16th and 19th centuries created this dish. \$15.95

LINGUICA A MINEIRA

Grilled spicy sausage served with rice, collard green vinaigrette and feijao tropeiro (a mixture of pinto beans, yuca flour, bacon, eggs, onions, parsley and scallions) \$15.95

CHURRASCO MISTO

Grilled sirloin, chicken, sausage, and pork on a skewer served with rice, black beans, sautéed vegetables, and farofa (ground yuca with roasted garlic and butter). \$18.95

MARISCOS SEAFOOD

MOQUECA CAPIXABA

*All capixaba style stews are prepared in our homemade tomato sauce with fresh cilantro, tomato, onions, scallions and green pepper. Served in a stone pot with rice and pirao capixaba(fish broth yuka puree on the side). *Please indicate how spicy.*

MOQUECA A BAIANA

*All bahiana style stews are prepared in a blend of palm oil and coconut milk with fresh cilantro, tomato, onion, scallions, and green pepper. Served in a stone pot with rice and pirao bahiano(fish broth yuka puree on the side). *Please indicate how spicy.*

Your Choice Of:

Peixe (fish)*Capixaba or *Bahiana	\$18.95
Camaroes (shrimp) *Capixaba or *Bahiana	\$22.95
Mista (mixed seafood) *Capixaba or* Bahiana (fish, shrimp, mussels, squid, scallops, and clams)	\$22.95
Lula (squid) *Capixaba or*Bahiana	\$17.95
Sururu (mussels) *Capixaba or *Bahiana	\$18.95
Vieras (scallops) *Capixaba or *Bahiana	\$17.95

CAMARAO COM CATUPIRY

Shrimp flambéed in white wine, olive oil, and garlic, then sautéed in tomato sauce, with green pepper, cilantro, onions, and tomato. We then top it with homemade cream cheese and serve it with rice, steamed vegetables, and pirao (fish broth yuka puree). \$18.95

BOBO DE CAMARAO

A stew of shrimp in a blend of yuka, cilantro, onion, tomato, green pepper, coconut milk, cashew nuts, peanut paste, and palm oil. We serve it in a stone pot with rice, and steamed vegetables on the side. \$17.95

SOUPS

BLACK BEAN SOUP \$3.25 \$4.25

Not vegetarian, cooked with pork ribs.

Black bean soup topped with diced tomato, onions and parsley.

VEGETABLE SOUP \$2.95 \$3.95

Fresh vegetables in a light tomato sauce

-A vegetarian classic-

APPERITIVOS

MEXILHAO A CARIOCA \$8.95

Succulent large half shell mussels, prepared in a wonderful leek, garlic, butter, white wine and watercress sauce

MARTINE CEVICHE \$6.95

Perfect when it comes to fish and shrimp!!!!

Shrimp, tilapia and vinaigrette perfectly marinated in a lime and gold Cuervo tequila sauce. \$6.95

FILEZINHO A PALITO \$7.45

Cubes of homemade sun-dried beef (Flank Steak) sautéed with onions, tomato, green pepper, and then flambéed with white wine.

FRANGO A PASSARINHO \$6.95

Crispy fried chicken pieces on the bone, marinated in olive oil, garlic and parsley.

BEBIDAS BRASILEIRAS

CACHACA \$4.95

A fiery clear flavor distilled from Brazil's finest sugar cane.

CAIPIRINHA \$5.25

A refreshing drink made with cachaca, freshly squeezed limes and sugar. Well shaken with ice cubes.

A Brazilian favorite!!!!

CAIPIRISSIMA \$5.95

Made with rum, freshly squeezed lime and sugar.

ANAZON \$7.95

A Brazilian margarita with two additional liquors.

As wild as the Amazon!!!!

PAULISTA ROYAL \$6.95

A perfect combination of Crown royal and Guarana.

GUARANA \$1.95

A refreshing and delicious Brazilian soft drink made with guarana berries A fruit found only in the Amazon.

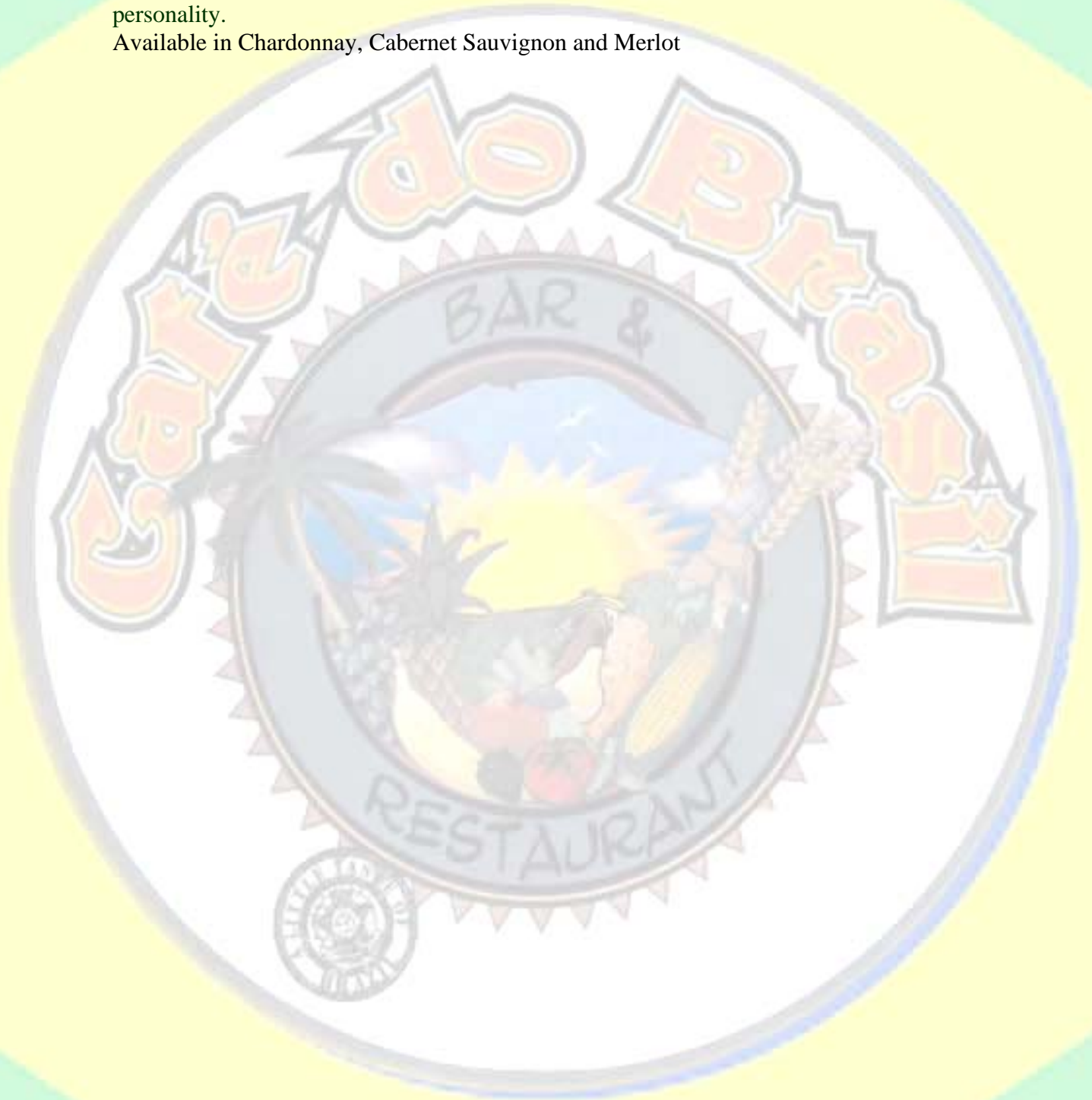
CAFEZINHO \$1.45

A shot of our freshly roasted and grounded Brazilian coffee

SPECIALTY WINE

“RESERVA MIOLO” Imported Brazilian wine with a full - bodied and a singular personality.

Available in Chardonnay, Cabernet Sauvignon and Merlot



BEBIDAS BRASILEIRAS

CACHACA \$4.95

A fiery clear flavor distilled from Brazil's finest sugar cane.

CAIPIRINHA \$5.25

*A refreshing drink made with cachaca, freshly squeezed limes and sugar. Well shaken with ice cubes.
A Brazilian favorite!!!!*

CAIPIRISSIMA \$5.95

Made with rum, freshly squeezed lime and sugar.

ANAZON \$7.95

*A Brazilian margarita with two additional liquors.
As wild as the Amazon!!!!*

PAULISTA ROYAL \$6.95

A perfect combination of Crown royal and Guarana.

GUARANA \$1.95

*A refreshing and delicious Brazilian soft drink made with guarana berries
A fruit found only in the Amazon.*

SPECIALTY WINE

“RESERVA MIOLO” Imported Brazilian wine with a full - bodied and a singular personality.
Available in Chardonnay, Cabernet Sauvignon and Merlot

WE ALSO OFFER

GIFT CERTIFICATES
LUNCH BOXES
GIFT BASKETS
AND CATERING
FOR LARGE
AND
SMALL PARTIES

**For Dinners, Parties or just Get Togethers
Take home our hearty cheese bread either frozen or baked**

HOURS OF OPERATION

TUESDAY – FRIDAY 10:30AM – 2:30PM
THURSDAY – FRIDAY AND SATURDAY 5:00PM – 9:00PM
SATURDAY BRUNCH 8:00AM- 2:30 PM
SUNDAY BRUNCH 10:00 AM – 2:30 PM

**BOSSA NOVA BAR
THURSDAY – SATURDAY 4:30 PM – 11:00 PM**

LITTLE ONES 12 YEARS & UNDER

BREAKFAST

SCRAMBLED EGGS

One scrambled egg, wheat toast and bacon.

\$2.95

FRENCH TOAST

Our homemade French toast served with crispy bacon.

\$2.95

FRUIT BOWL

A small bowl of fresh fruit served with raspberry sauce and a anglaise sauce.

\$3.25

LUNCH

RICE AND BLACK BEANS

Rice and black beans topped with tomatoes and cheese.

\$3.75

CUP OF SOUP

A cup of our homemade soup served with a choice of muffin.

\$3.75

BABY SALAD

A small house salad topped with bacon and cheese.

\$2.75

DINNER

RICE, BLACK BEANS & CHICKEN

Rice and black beans served with a grilled chicken breast.

\$4.25

RICE & BLACK BEANS

Rice and black beans topped with tomatoes and cheese

\$3.25

SOUP & SALAD

A cup of our homemade soup served with a house salad.

\$3.75

**All children's items include a small fountain drink.*

