

SEAFOOD

MOQUECA À CAPIXABA: Prepared in our homemade tomato sauce with fresh cilantro, tomato, onion, scallions and green pepper. Served with rice and yuca puree on the side (Please indicate how spicy).

MOQUECA À BAIANA: In addition to our homemade tomato sauce, all Baiana style seafood stews are prepared in a blend of palm oil and coconut milk with fresh cilantro, tomato, onion, scallions and green pepper. Served with rice and yuca puree on the side (Please indicate how spicy).

Your choice of:

PEIXE (Fish) Capixaba or Baiana \$20.95

CAMARÕES (Shrimp) Capixaba or Baiana \$23.95

MISTA (Mixed seafood) Capixaba or Baiana
(Fish, shrimp, mussels, squid, scallops and clams) \$24.95

LULA (Squid) Capixaba or Baiana \$18.95

SURURÚ (Large half shell green mussels) Capixaba or Baiana \$18.95

VIEIRAS (Scallops) Capixaba or Baiana \$26.95

CAMARÕES COM CATUPIRI: Shrimp sautéed in a tomato sauce with garlic, fresh tomato, green pepper, cilantro, onion and topped with homemade cream cheese, served with rice and vegetables \$23.95

CAMARÕES À CARNAVAL: Grilled butterfly large shrimp on the shell basted with an herb sauce served with rice and vegetables \$23.95

CAMARÕES À PAULISTA: Large shrimp sautéed in olive oil and garlic, flambéed with brandy and fresh cilantro served with rice and vegetables \$23.95

VEGETARIAN DISH

VEGETARIANO: Our Brazilian vegetarian dish includes sautéed collard greens and vegetables, rice, black beans, farofa (grounded yuca roasted with garlic and butter) and salad with hearts of palm, avocado and jumbo olives, Romaine and red leaf lettuce \$16.95.