

CHEF'S FAVORITES

CHICKEN

FRANGO À CABO FRIO: Chicken breast sautéed in a light cream sauce with fresh tomato, onion, parsley and capers, served with rice and sautéed vegetables \$18.95

FRANGO AO MOLHO DE COCO: Grilled chicken breast in a coconut milk sauce, served with sautéed vegetables and coconut rice \$17.95

MEATS

FEIJOADA: The Brazilian national dish. A rich stew of black beans, dry beef, pork, sausage and smoked meat, served with collard greens, rice, farofa and sweet orange wedges \$21.95

PICANHA GRELHADA: Grilled beef steak served with rice, black beans and fresh vinaigrette sauce. Choose one side: sautéed collard greens, mixed sautéed vegetable or French fries \$23.95

CHURRASCO MISTO: Mixed grill of beef, chicken, sausage and pork served with rice, black beans, sautéed vegetables, farofa (ground yucca roasted with garlic and butter), and vinaigrette sauce \$25.95

BISTECA DE CONTRA FILE: Angus Ribeye steak (20 oz) grilled to perfection. Served with rustic potatoes in a garlic and rosemary spices and sautéed mix vegetable \$34.95

COSTELA DE CARNEIRO AO ALECRIM: Grilled whole rack of lamb marinated in a red wine, rosemary, curry powder, garlic and olive oil sauce, served with rice, black beans, and vegetables \$35.95

SEAFOOD

BRAZILIAN PAELLA: A unique recipe inspired from Amazon. A perfect combination of shrimp, mussels, squid, fish, clams and rice, prepared in a spicy green sauce of cilantro, watercress, jalapenos, green pepper and white wine \$25.95

MOQUECA DE PEIXE À BAIANA: A traditional fish stew prepared in a blend of palm oil, coconut milk with fresh cilantro, tomato, onion, scallions and green pepper. Served with rice and yuca puree on the side. (Please indicate how spicy) \$20.95

SALMÃO À VILA VERDE: Grilled fresh salmon in a white wine, green peppercorn and asparagus sauce, served with rice or mashed potato and sautéed mix vegetables \$19.95

BOBÓ DE CAMARÃO: A shrimp stew in a blend of yuca, cilantro, onion, tomato, green pepper, coconut milk, cashew nuts, peanuts and palm oil. Served with rice and vegetables on the side \$24.95

XINXIM DE GALINHA COM CAMARÕES: A shrimp and chicken breast stew in a blend of yuca, cilantro, onions, tomatoes, green pepper, coconut milk, cashew nuts, peanut and palm oil served with rice, sautéed okra and farofa \$23.95

***** Notice:** Some of the dishes we prepared contain ingredients that people may be allergic to such as nuts, wheat, or eggs. Consuming raw meats may increase your risk of foodborne illness.

*****Stay connected for our upcoming live music and specials offers!**

