

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. \$25

CARNE DE SOL: A uniquely prepared cut of beef (flank steak) marinated with kosher salt, milk, black pepper and garlic for 24 hours and dried for 12 hours. Typical of Brazil's Northeastern. Served grilled with rice, fried yuca, black eyed pea's salad and drawn garlic butter \$28

PICANHA GRELHADA: Grilled beef steak served with rice , black beans and fresh vinaigrette sauce. **Choose one side dish of:** sautéed collard greens, mixed sautéed vegetable or French fries \$27

PICANHA COM ARROZ BIRO: Grilled **beef steak (cap of rump)** served with (rice mixed in a fusion of eggs, parsley, scallions, bacon bits and Juliann's potato chips) and sautéed collard greens with garlic \$28

PICANHA COM FRITAS RUSTICAS AO ALHO E ALICRIM: Grilled **beef steak (cap of rump)** served with roasted potatoes in a garlic and rosemary spices and sautéed mix vegetables \$27

CHURRASCO MISTO: Mixed grill of beef, chicken, sausage and pork served with rice, black beans, sautéed vegetables, farofa (ground yuca roasted with garlic and butter), and vinaigrette sauce \$29

LINGUIÇA À MINEIRA: Grilled spicy hot link pork sausage served with rice, black beans, collard greens and farofa (grounded yuca roasted with garlic and butter) \$20

CARRE À MINEIRA: Grilled pork chops served with rice, Tutu a Mineira (black beans and yuca flour puree) and collard greens \$20

BAIÃO DE DOIS: Grilled New York Strip steak topped with sautéed onions, served with baião de dois (a combination of rice, beans and cheese) and sautéed vegetables \$27

CONTRA FILÉ CORCOVADO: Grilled New York strip steak served with French fries, vegetables and rice \$27

Side Dishes

ARROZ: Boiled rice with fresh onion, garlic and olive oil \$7

LEGUMES DO DIA: Mix Sautéed vegetable of the day with olive oil and garlic. \$8

ARROZ BIRO: Fried rice mixed in a fusion of eggs, parsley, scallions, bacon bits and Juliann's potato chips. \$10

FEIJÃO PRETO: Boiled black beans, seasoned with sautéed fresh garlic, onion and olive oil \$7

COUVE: Sautéed collard greens with olive oil and fresh garlic. \$8

BATATA FRITA: French fries. \$7

PURE DE BATATA: Garlic mashed potatoes. \$8

BAIAO DE DOIS: A combination of rice, black beans and provolone cheese. \$10