

## Brazilian Seafood Stews, Grilled & Sautéed

**MOQUECA À CAPIXABA: (Seafood Stew Sauce)** 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: (Seafood Stew Sauce)** 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 \$25

**CAMARÕES** (Shrimp) Capixaba or Baiana \$28

**MISTA** (Mixed seafood) Capixaba or Baiana  
(Fish, shrimp, mussels, squid, scallops and clams) \$29

**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 in a clay pot with rice and vegetables on the side. \$29

**CAMARÕES À CARNAVAL:** Grilled butterfly large shrimp on the shell basted with an herb sauce served with rice and vegetables. \$28

**CAMARÕES À PAULISTA:** Large shrimp sautéed in olive oil and garlic, flambéed with brandy and fresh cilantro served with rice and vegetables. \$28

**SALMÃO À VILA VERDE:** Grilled fresh salmon in a white wine and asparagus sauce, served with mashed potato and sautéed mix vegetables. \$22

**SALMÃO AO MOLHO DE MARACUJA:** Grilled fresh salmon filet in a *Passion Fruit Sauce*, served with mashed potato and sautéed mix vegetables. \$23