

## 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, yuca puree or mix sautéed vegetables 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, yuca puree or mix sautéed vegetables 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 filet, shrimp, mussels, squid and clams) \$30

**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. \$23

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