



## THREE COURSE BRAZILIAN STYLE BRUNCH

*Choice of Appetizer, Entrée, and Dessert with one glass of Mimosa, / champagne or soda. \$30.95 per person (plus gratuity & tax). \$25 bottomless mimosas. 1.5 Hour Time Limit. Pitcher of Mimosa \$45. 12 noon – 4:00pm.*

### First Course (choose one)

**SALADA VERDE:** House green salad with lettuces, tomatoes and cucumber, served with a gourmet orange-Dijon homemade dressing. (\*GF)

**SOPA DE FEIJAO:** Black bean soup, served with a touch of parmesan cheese and bacon. (\*GF)

**SOPA DE SURURU:** Spicy Mussels Soup with Vegetables, Cilantro, Onion, Leeks, *Jalapenos* and Tomato (\*GF)

**FRANGO A PASSARINHO:** Crispy Fried Chicken on the Bone. Served with our home made spicy sauce. (\*GF)

**CRÈME VEGETAIS:** Vegetables Cream Soup with Broccolis, Zucchini, Carrots, Onion, Garlic and Chicken Broth. (\*GF)

**MANDIOCA FRITA:** Fried Yuca. (GF)

### Second Course (choose one)

**OMELETE A BRASILEIRA:** Omelet with tomato, onions, hearts of palm, olives, mushrooms and cheese omelet. (\*GF)

**VEGETARIANO:** Our Brazilian vegetarian dish includes garlic 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. (\*GF)

**PÁSSARO PRETO:** Crispy fried chicken pieces on the bone marinated in olive oil, garlic, and basil. Served with rice, black beans, collard greens, and farofa (grounded yuca roasted with garlic and butter). (\*GF)

**FRANGO A BRASILEIRA:** Grilled Chicken Breast served with black beans, rice, farofa and vegetables. (\*GF)

**FRANGO A CABO FRIO:** Grilled Chicken Breast Sautéed in a light cream sauce with capers served with rice and sautéed vegetables.

**LINGUINE À CABO FRIO:** Chicken breast sautéed in a light cream sauce with capers, fresh tomato, onion, and parsley sauce served with linguine.

**LINGUICA A MINEIRA:** Grilled pork spicy sausage served with rice, black beans, collard greens and farofa. (\*GF)

**CHULETA A MINEIRA:** Grilled pork chops served with rice, black beans and collard greens. (\*GF)

**BIFE ACEBOLADO:** Grilled New York Steak topped with sautéed onions and served with black beans, rice and vegetables. (Add two eggs for \$4). (\*GF)

**MOQUECA DE PEIXE A BAIANA:** Popular fish (grouper) stew in Brazil. Prepared with tomato, onions, scallions, green pepper, coconut milk in a tomato sauce. Served with pirao (yuca puree) and rice on the side. (\*GF)

**FEIJOADA:** A rich stew of black beans, pork, sausage, and smoked meats served with collard greens, rice, farofa and orange slices. (\*GF)

### Third Course(choose one)

**CLASSIC RICE PUDDING-** Brazilian version of “Arroz doce” (\*GF)

**FRIED BANANA-** Served with a gourmet homemade whipped-cream sprinkle with cinnamon. (\*GF)

**ROMEO & JULIETA”** - Brazilian version of “Goiabada cascao” served with a gourmet cheese. (\*GF)

\*GF- Gluten Free