

SEAFOOD

SEAFOOD STEWS

BRAZILIAN PAELLA \$37 FOR 2 \$69

OUR CUSTOMER'S FAVORITE. A WONDERFUL MIXTURE OF SHRIMP, MUSSELS, SQUID, FISH FILET, CLAMS AND RICE. PREPARED IN A SPICY GREEN SAUCE OF CILANTRO, WATERCRESS, JALAPENOS, GREEN PEPPER, FRESH GARLIC, ONION, CURRY POWDER, WHITE WINE AND OLIVE OIL

CALDERADA DE FRUTOS DO MAR \$37 FOR 2 \$69

PORTUGUESE MIXED SEAFOOD STEW WITH OCTOPUS, MUSSELS, CLAMS, SHRIMP, FISH AND SCALLOPS. IN COCONUT MILK, PALM OIL, HEAVY CREAM, ONION, CILANTRO, AND TOMATO. SERVED WITH COCONUT MILK RICE AND VEGETABLES.

BOBO DE CAMARAO \$35 FOR 2 \$68

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 SAUTEED FRESH MIX VEGETABLES

MOQUECA STEW

MOQUECA STEWS COME WITH RICE AND CHOICE OF:

YUCA PUREE OR SAUTEED MIX VEGETABLES

STEP 1 / PICK YOUR STYLE

MOQUECA A CAPIXABA STYLE:

PREPARED IN OUR HOME MADE TOMATO SAUCE, FRESH CILANTRO, ONION, GREEN PEPPER AND TOMATO

MOQUECA A BAIANA STYLE:

IN ADDITION TO OUR HOMEMADE TOMATO SAUCE, ALL BAIANA STYLE STEWS ARE PREPARED IN A BLEND OF PALM OIL AND COCONUT MILK

STEP 2 / PICK YOUR SEAFOOD

PEIXE (FISH) \$30 FOR 2 \$59

CAMAROES (SHRIMP) \$33 FOR 2 \$64

MISTA (MIXED SEAFOOD) \$34 FOR 2 \$66

FISH, SHRIMP, MUSSELS, SQUID, SCALLOPS AND CLAMS

STEP 3 / INDICATE HOW SPICY

MILD / MEDIUM / HOT / VERY HOT

CAMAROES CARNAVAL \$34

GRILLED BUTTERFLY LARGE SHRIMP ON THE SHELL BASTED WITH HERB SAUCE
SERVED WITH RICE AND SAUTEED VEGETABLES

CAMAROES PAULISTA \$34

LARGE SHRIMP SAUTEED IN OLIVE OIL AND GARLIC, FLAMBEED WITH BRANDY AND FRESH CILANTRO
SERVED WITH RICE AND SAUTEED VEGETABLES

SALMAO AO MOLHO DE MARACUJA \$28

GRILLED SALMON FILET IN A PASSION FRUIT SAUCE
SERVED WITH MASHED POTATOES AND SAUTEED VEGETABLES

SALMAO VILA VERDE \$28

GRILLED SALMON FILET IN A WHITE WINE AND ASPARAGUS SAUCE
SERVED WITH MASHED POTATOES AND SAUTEED VEGETABLES