

THREE COURSE BRAZILIAN STYLE BRUNCH

Sundays and Saturdays from 12:00 pm to 4:00 pm

\$32.95 per person (plus gratuity & tax)

Includes a choice of Appetizer, Entrée, and Dessert, along with one glass of Mimosa, Champagne, or Soda.

Bottomless Mimosas - \$25 per person (1.5-hour limit) Pitcher of Mimosa - \$35

FIRST COURSE (CHOOSE ONE)

Salada Verde (V)

Romaine lettuce and spring mix with tomato and cucumber. Served with our homemade orange and mustard dressing

Sopa de Feijão

Blended black bean soup with meats, served with parmesan cheese and bacon.

Sopa de Sururu

Spicy mussels soup with vegetables, cilantro, onion, tomato, leeks, jalapeños, and scallions.

Frango à Passarinho

Crispy fried chicken pieces on the bone.

Crème Vegetais

Creamy vegetable soup with broccoli, zucchini, yellow squash, carrots, onion, garlic, watercress, and chicken broth.

Mandioca Frita (V)

Fried yuca.

SECOND COURSE (CHOOSE ONE)

Omelete à Brasileira (V)

Omelet with tomatoes, onions, hearts of palm, olives, mushrooms, and cheese.

Vegetariano (V)

Vegetarian dish with sautéed collard greens, vegetables, rice, black beans, farofa, and salad with hearts of palm, avocado, and olives.

Pássaro Preto

Crispy fried chicken pieces on the bone. Served with rice, black beans, collard greens, farofa, and spicy sauce on the side.

Frango à Brasileira

Grilled chicken breast served with black beans, rice, farofa, and vegetables. (GF)

SECOND COURSE (CHOOSE ONE)

Frango Cabo Frio

Chicken breast sautéed in a light cream sauce with capers. Served with rice and sautéed vegetables.

Linguine à Cabo Frio

Pasta with chicken breast sautéed in a light cream sauce with capers. Served with linguine.

Linguíça à Mineira

Grilled spicy pork sausage served with rice, black beans, collard greens, and farofa.

Chuleta à Mineira

Grilled pork chops, served with rice, black beans, and collard greens.

Bife Acebolado

Grilled New York steak topped with sautéed onions, served with black beans, rice, and vegetables. Add two eggs for \$4.

Moqueca de Peixe à Baiana

Prepared with our homemade tomato sauce, fresh cilantro, onion, green pepper, palm oil, and coconut milk for a rich, flavorful blend. Served with pirão and rice.

Feijoada

Brazil's national dish. A rich stew of black beans, dried beef, pork, sausage, and smoked meats. Served with rice, collard greens, farofa, and orange wedges.

DESSERT (CHOOSE ONE)

Arroz Doce (V)

Brazilian version of rice pudding.

Banana Frita (V)

Fried banana, served with homemade whipped cream, sprinkled with cinnamon.

Romeu & Julieta (V)

Brazilian "Goiabada Cascão" served with gourmet cheese.

(V) Vegan

(V) Vegetarian

(G) Contains Gluten

18% gratuity included for all parties up to 9 guests. For parties of 10 or more guests, a 20% gratuity will be applied.