# **SEAFOOD**

# **MOQUECAS**

### Step 1: Pick Your Style

#### Moqueca à Capixaba Style

Prepared in our homemade tomato sauce with fresh cilantro, onion, green pepper, and tomato. Served with white rice and your choice of: Yuca Purée, Sautéed Vegetables, Fried Yuca, or Collard Greens.

#### Moqueca à Baiana Style

Prepared with our homemade tomato sauce, fresh cilantro, onion, green pepper, palm oil, and coconut milk for a rich, flavorful blend. Served with rice and your choice of: Yuca Purée, Sautéed Vegetables, Fried Yuca, or Collard Greens.

# Step 2: Pick Your Seafood

Peixe (Fish)	30 (For 2: 59)
Camarões (Shrimp)	33 (For 2: 64)
Frutos do Mar (Mixed Seafood)	34 (For 2: 66)

# Step 3: Indicate Spiciness

Mild / Medium / Hot / Very Hot

Brazilian Paella
Caldeirada de Frutos do Mar
Bobó de Camarão
Camarões Carnaval
Camarões Paulista
Salmão ao Molho de Maracujá
Salmão Vila Verde