

EASTER SUNDAY THREE-COURSE BRUNCH

April 20, 2025 from 12:00 – 4:00 PM

\$39.95 per person (plus gratuity & tax)

Choice of: Appetizer, Entrée and Dessert Plus One Mimosa/Champagne

FIRST COURSE (CHOOSE ONE)

- 1 **Coxinha de Galinha** ^(g)
Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried, served with spicy sauce.
- 2 **Bolinho de Bacalhau** ^(g)
Codfish croquette served with spicy sauce.
- 3 **Sopa de Feijão**
Black bean soup with parmesan cheese and bacon.
- 4 **Sopa de Sururu**
Spicy mussels soup with vegetables, cilantro, onion, leeks, jalapeños, and tomato.
- 5 **Crème de Vegetais**
Creamy vegetable soup with broccoli, zucchini, carrots, onion, garlic, and chicken broth.
- 6 **Frango à Passarinho**
Crispy chicken pieces on the bone, marinated in olive oil, garlic, and basil.
- 7 **Mandioca Frita**
Fried yucca served with spicy sauce.
- 8 **Salada Verde**
House green salad with lettuce, tomato, cucumber, and olives.

SECOND COURSE (CHOOSE ONE)

- 12 **Linguine à Cabo Frio** ^(g)
Linguine with chicken breast sautéed in light cream sauce, capers, onions, and parsley.
- 13 **Picanha Grelhada**
Grilled sirloin cap with rice, black beans, farofa, vinaigrette, and your choice of collard greens, vegetables, or French fries.
- 14 **Salmão ao Maracujá** ^(g)
Grilled salmon filet in passion fruit sauce, served with mashed potatoes and vegetables.
- 15 **Feijoada**
The Brazilian national dish: rich black bean stew with dry beef, pork, sausages, and smoked meat. Served with rice, collard greens, farofa, and orange.
- 16 **Calderada de Frutos do Mar** ^(g)
Portuguese seafood stew with octopus, mussels, fish, shrimp, and clams in coconut milk, palm oil, heavy cream, onion, cilantro, and tomato. Served with coconut rice and vegetables. (+\$43.95)
- 17 **Moqueca de Peixe** ^(g)
Fish filet stew: Capixaba style with tomato, cilantro, onion, green pepper, and tomato sauce, or Baiana style with palm oil and coconut milk.

SECOND COURSE (CHOOSE ONE)

- 10 **Frango à Copacabana**
Grilled chicken breast with farofa, rice, black beans, vegetables, and vinaigrette.
- 11 **Frango Cabo Frio** ^(g)
Chicken breast sautéed in a light cream sauce with capers, onions, and parsley, served with rice and vegetables.

THIRD COURSE (CHOOSE ONE)

Arroz Doce
Brazilian-style rice pudding.

Pudim de Coco
Coconut flan.

Romeu & Julieta
Guava paste served with Brazilian cheese.

Mousse de Maracujá
Passion fruit mousse.

Fried Banana
Served with whipped cream and cinnamon.

Pudim de Leite
Sweet caramel flan.

^(ve) 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.