

# LATIN RESTAURANT WEEK

May 2 – May 16, 2025

\$51 per person (plus gratuity & tax)

Choice of: Appetizer, Entrée and Dessert Plus One Brazilian Cocktail

## 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 **Bolinho de carne** (g)  
Brazilian style meatballs (croquettes) served with a gourmet spicy sauce.
- 4 **Churrasquinho**  
Grilled Brazilian style brochette, served with farofa (ground yuca roasted with garlic and butter), and fresh vinaigrette sauce (your choice of: Beef, Chicken or Shrimp).
- 5 **Abacate Marajá**  
Avocado salad mixed with shrimp, tomato, cilantro, onion, green pepper, and our house dressing.
- 6 **Salada Verde** (v)  
House green salad with lettuce, tomato, cucumber, and olives.
- 7 **Cogumelo com Siri**  
Grilled Portobello mushroom with crabmeat sautéed in an olive oil, cilantro, tomatoes, green pepper, onions, and garlic sauce.

## SECOND COURSE (CHOOSE ONE)

- 10 **Peito de Frango ao molho de coco**  
Grilled chicken breast in a coconut milk sauce, served with sautéed vegetables and rice.
- 11 **Frango à Copacabana**  
Grilled chicken breast with farofa, rice, black beans, vegetables, and vinaigrette.
- 12 **Carré à Mineira**  
Grilled pork chops served with rice, Tutu à Mineira (black beans and yuca flour purée) and collard greens.

## SECOND COURSE (CHOOSE ONE)

- 13 **Churrasco Misto**  
Mixed grill of beef, chicken, sausage and pork served with rice, black beans, vegetables, farofa and vinaigrette sauce.
- 14 **Picanha com arroz Biro**  
The noble cut of meat—grilled to perfection. Served with arroz biro-biro (fried rice with eggs, parsley, bacon bits and Juliann's potato chips) and sautéed collard greens.
- 15 **Feijoada**  
The Brazilian national dish, a rich stew of black beans, pork, sausage, and smoked meats served with collard greens, rice, farofa and orange slices.
- 16 **Salmão ao Molho de Maracujá:**  
Fresh salmon filet in a passion fruit sauce served with mashed potato and mixed vegetables.
- 17 **Xinxim de Galinha com Camarões:**  
A stew of shrimp and chicken breast in a blend of yucca, cilantro, onions, tomatoes, green pepper, coconut milk, cashew nuts, peanut and palm oil. Served with rice, sautéed okra and farofa.

## THIRD COURSE (CHOOSE ONE)

- 20 **Brigadeiro De Colher Com Sorvete De Paçoca:**  
Chocolate bombon-melted style served with vanilla ice cream mixed with peanuts.
- 21 **Pudim de Coco**  
Coconut flan.
- 22 **Mousse de Maracujá**  
Passion fruit mousse.
- 23 **Pudim de Leite**  
Sweet caramel flan.
- 24 **Mousse de Queijo com Crème de Goiabada**  
Cheese mousse topped with melted guava sauce.

(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.