

SPECIAL MENU - THREE COURSE DINNER

\$56.95 per person (plus tax & service)
Includes choice of Appetizer, Entrée, and Dessert

Enhance Your Experience:
With one Brazilian Cocktail – **\$67.95 per person (plus tax & service)**
Two hours of open bar (house cocktails) – **\$95.95 per person (plus tax & service)**

FIRST COURSE (CHOOSE ONE)

Coxinha de Galinha (g)

Chicken croquette stuffed with provolone cheese.

Bolinho de Bacalhau (g)

Codfish croquette.

Churrasquinhos

Grilled skewer served with farofa (ground yuca roasted with garlic and butter) and vinaigrette. Choice of: Beef or chicken.

Frango à Passarinho

Crispy fried chicken pieces on the bone.

Mandioca Frita (ve)

Fried yuca.

Abacate Marajá

Half avocado stuffed with shrimp, tomato, cilantro, onion, green pepper, and a house-made dressing.

Salada Verde (v)

Romaine lettuce and spring mix with tomato and cucumber.

SECOND COURSE (CHOOSE ONE)

Picanha Biro

Grilled sirloin cap served with arroz biro (rice mixed with eggs, parsley, scallions, bacon bits, and potato sticks) and sautéed collard greens.

Picanha Grelhada

Grilled sirloin cap served with rice, black beans, farofa and vinaigrette. Choice of: French fries, collard greens, or sautéed vegetables.

Salmão ao Molho de Maracujá

Grilled salmon fillet in a passion fruit sauce. Served with mashed potatoes and sautéed vegetables.

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.

Vegetariano (v)

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

Chuleta à Mineira

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

SECOND COURSE (CHOOSE ONE)

Frango Copacabana

Grilled chicken breast served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.

Frango Cabo Frio

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

Linguine Cabo Frio

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

DESSERT (CHOOSE ONE)

Pudim de Coco (v)

Sweet coconut flan.

Pudim de Leite (v)

Sweet caramel flan.

Mousse de Maracujá (v)

Passion fruit mousse.

Mousse de Queijo com Crème de Goiaba (v)

Brazilian-style 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.