

APERITIVOS (APPETIZERS)

LULA FRITA 10

Tender calamari rings lightly seasoned, deep fried and served with tartar sauce.

CAMARÃO AO ALHO E ÓLEO 12

Large juicy shrimp sautéed with garlic and olive oil, served with butter garlic sauce.

CAPA SANTA GRATINADA 10

Seasoned scallops in half shell crusted with parmesan cheese and oven baked.

MOQUEQUINHA CAPIXABA 14

Fish cubes, mussels or small shrimps cooked in a clay pot with cilantro, tomatoes and onions. Served with toasted French bread.

SALGADINHOS 14

Sample Platter of quibes, coxinhas, bolinho de bacalhau, risoles de camarao and risoles de queijo (10 units).

RISOLES 9

Homemade crusty flour dough stuffed with seasoned shrimp or mozzarella cheese, deep fried and served with tartar sauce.

COXINHAS 9

Chicken filled turnover deep fried and served with malagueta sauce.

BOLINHO DE BACALHAU 9

Cod fish meat, potatoes and parsley fried cakes served with tartar sauce.

QUIBES 8

Minced beef and crushed bulgur wheat mixed with mint leaves and green onions. Served with honey mustard sauce.

CASQUINHA DE CARANGUEIJO 6

Crab meat cooked moqueca style mixed with cream cheese, crusted with parmesan and oven baked .

MANDIOCA FRITA 6

Brazilian fries (fried yucca)

CALDO (SOUP) *cup 4.50*

Ask your server for the day's choice.

SALADAS (SALADS)

SALADA VERDE 7 *(Add to your entrée 4.50)*

A mix of green leaves, cherry tomatoes, cucumbers and onions with homemade yogurt dressing.

SALADA DE BACALHAU 14

Cod Fish, sautéed potatoes, black olives, onions and cilantro over a bed of green leaves, seasoned with lime juice and olive oil.

SALADA DE PALMITO 12

Hearts of palms with cherry tomatoes and cucumbers served atop a bed of green leaves with light homemade yogurt dressing.

SALADA DE CAMARÃO 14

Sautéed large shrimp with mix green leaves, sundried tomatoes, roasted almonds and fresh mozzarella cheese served with balsamic vinegar dressing.

Family's Favorites

PANELA DE BARRO (CLAY POT)

(SERVES TWO)

Individual order: ½ price + 3

MOQUECAS

A choice of seafood marinated with garlic and lime juice, cooked in a clay pot with tomatoes, cilantro, onions, urucum essence, coconut milk and olive oil. Served with rice and pirão (fish stock thickened with yucca flour).

MOQUECA DE PEIXE- FISH MOQUECA 38

-  MOQUECA DE PEIXE COM CAMARÃO – FISH MOQUECA WITH SHRIMP 44
- MOQUECA DE PEIXE COM MARISCOS – FISH MOQUECA WITH SEAFOOD MIX 42
 - MOQUECA DE CAMARÃO – SHRIMP MOQUECA 40
 - MOQUECA DE LAGOSTA – LOBSTER MOQUECA 62
-  MOQUECA DE LAGOSTA COM CAMARÃO – LOBSTER MOQUECA WITH SHRIMP 68
 - MOQUECA MISTA DE MARISCOS – SEAFOOD MIX MOQUECA 36

BOBÓ DE CAMARÃO 42

Tender shrimps marinated with lime juice and garlic, cooked in a clay pot with tomatoes, cilantro, coconut milk, onions and urucum essence, thickened with yucca cream. Served with white rice.

PAELLA CAPIXABA 38

White rice cooked with your choice of shrimps, octopus or seafood mix in a clay pot with broccoli, tomatoes, onions, cilantro, garlic, olive oil and urucum essence. Served with a side of fried plantains.

TRADICIONAIS (TRADITIONALS)

PICANHA GRELHADA 22

Brazilian steak (10 oz top sirloin cap) grilled and served with white rice, farofa, black beans and fried yucca.

FRANGO GRELHADO 16

Grilled tender chicken breast topped with a creamy sundried tomatoes sauce. Served with fried plantains, rice and vegetables.

FILÉ DE PEIXE 18

Sautéed fish filet topped with a creamy lime cilantro sauce. Served with fried plantains, rice and vegetables.

RISOTO DE MARISCOS 18

Arborio rice cooked in a white wine sauce with seafood (clams, mussels, shrimp, octopus and calamari).

BRAZILIAN STROGONOFF 18

Your choice of beef or chicken cooked in a heavy cream sauce with tomatoes, mushrooms, olives and onions. Served with white rice (or fettuccini pasta) and shoestrings potatoes chips.

FEIJOADA (SUNDAYS) 19

Feijoada is considered the national dish of Brazil. It's a delicious and hearty stew of black beans, beef and various salted pork pieces, such as sausage, bacon and ribs. It's typically served with white rice, collard greens, farofa (seasoned yucca flour) and fried plantains.

Family's Favorites

MASSAS (PASTAS)

RAVIOLI CAMPESTRE 16

Cheese stuffed ravioli pasta with chicken and spinach, covered with a creamy gorgonzola sauce.

FUSILLI AO MOLHO DE BACALHAU 18

Fusilli pasta covered in a white wine sauce with cod fish and black olives.

PENNE BRIE 16

Penne pasta served in a sautéed white creamy sauce with cherry tomatoes, basil and melted brie cheese.

FETTUCINI COM MARISCOS 18

Clams, mussels, shrimp, calamari and octopus cooked with cilantro, onions and garlic in a tomato sauce served with fettuccini pasta.

PORÇÕES (SIDE DISHES)

Banana Frita (fried plantains) 5

Farofa (yucca flour) 4

Arroz (white rice) 4

Feijão (black beans) 5

Brócolis refogado (sautéed broccoli) 5

Vegetais refogados (sautéed mix vegetables) 6

KIDS MENU

(Up to 12 Years Old)

PRATO FEITO 9

Breaded chicken strips served with white rice, black beans and fried bananas.

BRAZILIAN STROGONOFF 9

Your choice of chicken or beef cooked in a heavy cream sauce with tomatoes, mushrooms, olives and onions. Served with white rice (or fettuccini pasta) and shoestrings potatoes chips.

MACARRÃO 9

Penne pasta sautéed with your choice of Chicken Alfredo or Bolognesa Sauce

LUNCH SPECIAL MENU \$10.95

Tuesday – Friday 11:30am – 2:30pm

Saturday 12pm – 3:00pm

(Shrimp Salad, Chicken Tropical Salad, Moquequinhas, Chicken or Beef Strogonoff, Shrimp Risotto, Shrimp Ravioli, Spaguetti Carbonara, Penne ao molho de Bacalhau)

Family's Favorites

18% Gratuity will be added to parties of 6 or more people.

SOBREMESAS (DESSERTS)

MINI DESSERTS SAMPLE 9

Small versions of Mousse de Maracuja, Mousse de Chocolate and Quindim served together.

PUDIM DE CARAMELO 7

Brazilian caramel flan

MOUSSE DE MARACUJÁ 7

Passion Fruit mousse

MOUSSE DE CHOCOLATE 7

Chocolate mousse.

QUINDIM 7

Coconut/egg yolks custard.

Seasonal dessert **MANJAR DE COCO 8**

Crumbs of chocolate candy bar with layers of milk flan and Chantilly cream.

PAVÊ DE AMENDOIM 8

Layers of peanut butter, Chantilly and cookies.

PAVÊ DE ABACAXI 8

Pineapple homemade preserve with layers of milk flan and Chantilly cream.

PAVÊ DE BOMBOM 8

Crumbs of chocolate candy bar with layers of milk flan and Chantilly cream.