



Menu Choices

Guests choice of 1 appetizer, 1 entrée, and 1 drink per person are included in your advance purchase ticket. All taxes and gratuity are included.

1. APPETIZERS

Salgadinhos: beef pastels and shrimp rissoles

Pao de Queijo: Brazilian cheese bread

2. Entrees

Combo moqueca: Traditional Brazilian stew from bahia with tomato, onions, organic coconut milk & dende oil, served with Brazilian rice. Choose from: Fish and Shrimp or Veggi

Costela do Norte: short ribs with a very rich homemade sauce with tomatoes, onions and peppers served with mashed potatoes and seasonal vegetables

XIM XIM: Brazilian stew with chicken, palm oil, coconut milk, & carrots, served over white rice & topped with roasted peanuts.

CHURRASCO DE PICANHA: The traditional Brazilian steak house cut – tri-tip sirloin. Seasoned with sea salt and grilled to perfection. Served with rice, pinto beans, farofa & tomato relish.

3. Drinks: choice of 1 cocktail, house wine, or non-alcoholic drink. For additional drinks please pay separately.

Cocktails

CAIPIRINHA: Traditional Brazilian cocktail made with cachaça, lime, sugar and ice
CHOOSE: Strawberry, Passionfruit , or lime

CAIPIROSKA: Vodka, muddled lime, passion fruit or strawberry

House Wines

GLASS WHITE: Vidigal Vinho Verde
(Vinho Verde D.O.C. , Portugal)

GLASS RED: Animus Duro
(duro, Portugal)

Non-Alcoholic Beverages

Guarana Antarctica
Brazilian Soda

Coffee
Brazilian Coffee