

ENTRADAS

OCTOPUS fire-grilled portuguese octopus, charred romesco, vinaigrette brasileiro	26.00
WAGYU snake river farms picanha mini skewer, farofa	17.00
CAMARÃO AIOLI garlic butter shrimp, coriander, lemongrass, turmeric	15.50
CHORIZO BRASILEIRO ACEBOLADO homemade Brazeiro smoked sausage, caramelized onions, farofa	13.50
SALSICHÃO CASEIRO mild sausages from rodizio skewers	7.00
COXINHAS traditional brazilian pastries, shredded chicken	8.00
PÃO DE QUEIJO bite-size cheese breads, shaved grano padano	6.50
CORAÇÕEZINHOS chicken hearts skewers, slow roasted, farofa	12.00
PASTEL DE PICANHA handmade picanha steak empanadas, molhinho verde	9.00

SALADS

MARKET TABLE access to our daily provisions at the salad bar, includes sides and soup	27 ^{.00} pp
GAUCHO STEAK SALAD picanha top sirloin, mixed greens, tomato, red onions, feta, extra virgin olive oil, balsamic reduction	19.90
GRILLED CHICKEN CEASER fire grilled, free-range chicken breast, romaine, seasoned garlic croutons, parmesan	16.50



CARNES

American Angus I served with choice of 2 sides

16 oz.	PICANHA top sirloin, grilled	24
16 oz.	BEEF SHORT RIBS thick cut, slow roasted, farofa	34
16 oz.	SKIRT STEAK skewered rodizio style, sea salt	39
16 oz.	VAZIO flank steak, seared, rosemary, grill finish, salsa-verde	39

CORTES RESERVA

WAGYU PICANHA

SNAKE RIVER FARMS I GOLD LABEL IDAHO

for two - 22 oz.

\$84



PRIME RIBEYE

CREEKSTONE FARMS
KANSAS

for one - 20 oz.

\$68

PRATOS

individual entrees served with choice of 2 sides

SKIRT STEAK AND SHRIMP	48
PICANHA - CHICKEN DRUMSTICKS - SAUSAGE	24
CHICKEN DRUMSTICKS	17
BABY BACK PORK RIBS	19
GRILLED CHICKEN BREAST	18
SALMON LEMON CAPER garlic, lemon, caper cream sauce	28





COMBINATIONS

plates for two to share served with choice of 3 sides

	BRAZEIRO MIX - PICANHA top sirloin grilled, roasted chicken drumsticks, sausages	49
32 oz.	THE CHEF'S SPECIAL top sirloin steak, thick cut, slow roasted on rodizio skewers, farofa	59
32 oz.	SKIRT STEAK AND SIRLOIN skewers, sea salt	63

SIDES

RICE

white or yellow

MIXED SALAD

mixed greens, onions, tomatoes, cucumbers

BEANS

black

COUVE

collard greens, bacon bits, garlic

YUCA FRIES

VEGETABLES

seasonal selection, grilled

RUSTIC MASHED POTATO

yukon red potato skin-on, garlic puree

FRIES

seasoned, skin-on

BANANAS

caramelized

POTATO SALAD





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- weddings
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