

WEEKDAY FULL BUFFET

\$24.99 PER PERSON

Complete Brazilian buffet with hot dishes, fresh salads and traditional sides.

MONDAY THROUGH THURSDAY

FULL RODIZIO + BUFFET

\$49.99 PER PERSON

Unlimited Brazilian-style grilled meats served tableside, plus full access to our complete buffet.

FRIDAY, SATURDAY & SUNDAY ONLY

APPETIZERS

PICADINHO \$22

Top butt sirloin strips with melted cheese and yucca fries.

FRANGO A PASSARINHO \$18

Brazilian-style fried chicken pieces in garlic sauce.

TORRESMO COM MANDIOCA \$17

Pork belly cracklings served with fried yucca.

BOLINHO DE BACALHAU \$16

6 cod fish cakes.

CALABRESA COM FRITAS \$17

Brazilian sausage with onions and French fries.

CARNE DE SOL \$17

Cured beef in butter, served with yucca.

COXINHA \$16

8 Brazilian-style chicken croquettes.

FIGADO ACEBOLADO \$14

Grilled beef liver topped with onions.

CAMARAO AO ALHO \$23

Garlic shrimp.

PAO DE QUEIJO \$9

Brazilian-style cheese bread, 10 units.

QUEIJO COALHO \$14

Grilled Brazilian curd cheese with honey.

ISCA DE PEIXE \$16

Breaded tilapia bites.

A LA CARTE

PICANHA FAMILIA \$69

Top sirloin steak with rice, tropeiro beans, French fries, vinaigrette, fried banana and farofa.

CHURRASCO FAMILIA \$69

Beef, sausage and chicken with rice, tropeiro beans, potato salad, French fries, farofa and vinaigrette.

FRALDINHA A BRASILEIRA \$35

Grilled flap meat with rice, tropeiro beans, French fries and vinaigrette.

PICANHA COM QUEIJO \$36

Top sirloin with melted cheese, rice, tropeiro beans, vinaigrette and French fries.

PICANHA A PIAMONTESE \$34

Top sirloin in gravy sauce with creamy rice and mushrooms.

ALCATRA ACEBOLADA \$27

Top sirloin with onions, rice, beans, salad and French fries.

FILE MIGNON GORGONZOLA \$39

Filet mignon with Gorgonzola cream, mashed potatoes and asparagus.

ESTROGONOFE DE FILE MIGNON \$28

Filet mignon strips in creamy sauce with rice and potato sticks.

FRANGO A PARMEGIANA \$29

Breaded chicken with cheese and tomato sauce, rice and French fries.

SALMAO GRELHADO \$29

Grilled salmon with mashed potato and vegetables.

SAMBAO HAMBURGUER \$19.95

Picanha burger, cheddar, lettuce, tomato, bacon, egg and house sauce.

BRAZILIAN FAVORITES

FEIJOADA

\$29

Traditional Brazilian black bean stew with sausage and pork. Served with white rice, farofa, vinaigrette and collard greens.

MOQUECA

\$33

Traditional Brazilian seafood stew made with coconut milk and palm oil. Served with polenta and white rice.

SIDES

WHITE RICE	\$6
BRAZILIAN-STYLE BEANS	\$5
FRIED EGG	\$2.50
EGG FAROFA	\$9
FRENCH FRIES	\$8
FRIED YUCCA	\$9
BOILED YUCCA	\$9
FRIED BANANA	\$8
TROPEIRO BEANS	\$9
MASHED POTATOES	\$6
POTATO SALAD	\$6
VEGETABLES	\$6

GRILLED PROTEINS

ADD TO YOUR BUFFET

PICANHA NA CHAPA

\$16

2 pieces of grilled picanha.

PEITO DE FRANGO GRELHADO

\$12

Grilled chicken breast.

ALCATRA ACEBOLADA

\$14

Grilled top sirloin with onions.

FRESH JUICES

CAJU - Cashew	\$8
GRAVIOLA FRUIT	\$8
MARACUJA - Passion fruit	\$8
ABACAXI - Pineapple	\$7
FRESH LEMONADE	\$8
ABACAXI C/MENTA - Mint Pineapple	\$8
MANGA - Mango	\$6
MORANGO - Strawberry	\$6
CAJA FRUIT	\$8



OTHERS - NON ALCOHOLIC

GUARANA ANTARTICA	\$5
COKE * FANTA * SPRITE	\$4
GINGER ALE * COKE ZERO	
LUSO SPRING WATER	\$9
PELLEGRINO SPARKLING WATER	\$9 / \$6
BALY BRAZIL / Energy drink	\$6
GRAPE JUICE INTEGRAL	\$7

BRAZILIAN CACHACAS

CABARE AMBURANA	\$9
CACHACA 51 RARE RESERVE	\$11
CACHACA 51 TRADITIONAL	\$8
BR SAMBA	\$9
BANANINHA	\$9
VELHO BARREIRO	\$8



COCKTAILS

CAIPIRINHA CLASSICA	\$14
Brazilian cocktail made with Cachaca (Brazilian Rum), sugar and fresh limes	
CAIPIRINHA DE MARACUJA	\$14
Brazilian cocktail flavored with fresh Passion fruit pulp, sugar and Brazilian Rum	
CAIPIRINHA DE MORANGO	\$14
Brazilian cocktail flavored with strawberry pulp, sugar and Brazilian Rum	
CAIPIRINHA DE CAJU	\$14
Brazilian cocktail flavored with cashew pulp, sugar and Brazilian Rum	
CAPIRONA	\$16
Brazilian cocktail flavored with fresh lime made with 51 Cachaca served in a glass with Coronita	
NEGRONI CARIOCA	\$14
Campari, Gin, Sweet Vermouth, flavored Orange Ice Cube. Intense, bittersweet and elegant	
SAMBA MARGARITA	\$14
Crafted with Espolon Blanco tequila, fresh lime and Blue Curacao adds a vibrant color	
PINA-COLADA	\$14
Crafted with coconut cream, Pineapple juice and Bacardi Rum	
TROPICAL CITRUS	\$14
Crafted with Vodka, Aperol and Lemon. Sweet and chilled	
SANGRIA	\$12 / 21
Red or White wine, fruits and gran manier	



BEERS - Cervejas

BRAHMA DUPLO MALTE	\$8
STELLA ARTOIS	\$7
CORONA	\$7
HEINEKEN	\$7
BLUEMOON	\$7
MICHELOB ULTRA	\$6
CORONA	\$7
BUDLIGHT	\$5

RED

RAMON BILBAO, Tempranillo Gran reserve, Rioja, Spain	\$89
CLOS DE LOS SIETE, Red Blend, Argentina	\$59
ALMA AUSTRAL, Malbec, Argentina	\$38 / 11
BACO DIONIZIO, Malbec, Chile	\$38 / \$11
SILK & SPICE, Red blend, Portugal	\$45 / \$12
MONTE VELHO RESERVE 2022, Red blend, Portugal	\$48 / \$12
MEIOMI, Cabernet Sauvignon, California	\$48 / 12
BACO DIONIZIO, Merlot, Chile	\$38 / \$11
MENAGE A TROIS, Pinot noir, California	\$45 / 12
MEIOMI, Pinot Noir, California	\$48 / 12
PERGOLA, Isabel and Bordo (Sweet) South of Brazil	\$29 / 8

WHITE & ROSE

LEGADO DEL CONDE, Albarino, Spain	\$49 / \$12
CHALK HILL, Chardonnay, California	\$45 / \$12
BACO DIONIZIO, Sauvignon Blanc, Chile	\$39 / 11
CHLOE, Pinot Grigio, Italy	\$45 / \$12
AZEVEDO, Vinho Verde, Portugal	\$43 / \$11
CHLOE, Rose, California	\$38 / \$10

SPARKLING WINE

MOET & CHANDON, Champagne, Italy	\$189
MONTE PASCHOAL, Moscato, Brazil	\$29 / \$8
GAMBINO, Prosecco, Italy (187 ml)	\$16



FLAN

PUDIM
\$12



PASSION FRUIT MOUSSE

MOUSSE DE MARACUJA
\$9



CHOCOLATE TRUFFLE

BRIGADEIRO CREMOSO
\$8



PETIT GATEAU

CHOCOLATE CAKE WITH A MELTED CHOCOLATE SURPRISE, AND TOPPED WITH
VANILLA ICE CREAM
\$14



TRES LECHES CAKE

BOLO TRES LEITES
\$10



VANILLA ICE CREAM

\$6



ACAI BERRY ICE CREAM

ADD (NUTELLA, CONDENSED MILK, POWDER MILK, FRUITS)
\$12



COCONUT PUDDING

COCADA CREMOSA WITH VANILLA ICE CREAM ON TOP
\$9



MINI CHURROS

8 MINI CHURROS FILLED WITH DULCE DE LECHE
\$12

