SALGADINHOS

DADINHOS DE TAPIOCA Crispy fried tapioca squares, cheese & guava sauce - $18

PASTEL DE PALMITO Palmito empanada, creamy leeks & maionese verde – $15

BOLINHO DE BACALHAU Salt cod croquetas & kalamata olive aioli – $16

COXINHA DE PATO Duck leg croquettes & piri-piri aioli – $19

APERITIVOS

SALADA DE PALMITO Grilled hearts of palm, sungolds, cucumber, cilantro, tomato vinaigrette & dende panko - $17

BANANA TARTARE Banana, plantain, dedo-de-moça chili, herbs & citrus dressing & plantain chips - $17

PEIXE CRU Red snapper, caju leche de tigre, Asian pear, green oil, dendê oil & caju farofa - $23

FRANGO À PASSARINHO Fried Cornish hen, mate-chimichurri aioli, lime zest honey & crispy garlic. – $23

TORRESMO Crispy pork belly, tempero baiano, chive aioli, red onion & lime - $19

PRATOS

ARROZ DE BRÓCOLIS Green rice, grilled broccolini, mate-chimi aioli, seasoned herbs & crispy garlic - $19

ESTROGONOFE DE COGUMELOS Maitake stroganoff, silky yuca purée, crispy fried yuca & fresh herbs- $24

POLVO GRELHADO Charcoal-grilled octopus, moqueca sauce, watercress, crispy yucca & vinagrete - $35

MILANESA DE BACALHAU Golden-fried Atlantic cod, vinagrete, herbs & pirão - $35

LINGUIÇA ACEBOLADA Portuguese pork sausage, sautéed sofrito, bacon-pickled onions & farofa – $25

GNOCCHI DE COSTELA Braised short rib ragù, beef jus, garlic streusel & marinated watercress — $34

CHURRASCO

PÃO DE ALHO Sourdough bread, garlic & parsley butter - $14

CAMARÃO Charcoal-grilled shrimp with tempero baiano & garlic-chili crisp - $21

QUEIJO COALHO Brazilian cheese, lime honey & oregano - $16

GALETINHO charcoal-roasted half baby chicken, dressed with chives & lime juice - $19

PICANHA 10 OZ Charcoal-grilled Pineland Farms black angus steak, toasted farofa - $42

ACOMPANHAMENTOS

ARROZ & FEIJÃO Garlic rice, feijão black beans & pork- $15

SALADA VERDE Seasonal green salad, pickled fennel, herbs & calamansi vinagrete - $9

VINAGRETE Brazilian-style salad with tomatoes, red onions, bell peppers, dressed with cachaça & lime - $7

DOCES

PUDIM Custard, caramel & dulce de leche - $13

BRIGADEIRO & BEIJINHO Classic chocolate & passion fruit truffle- $9

3% EMPLOYEE WELLNESS FEE IS ADDED TO ALL ORDERS. THIS CHARGE ALLOWS US TO PROVIDE A BENEFITS PACKAGE TO OUR STAFF. THIS FEE IS NOT A TIP.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASEYOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

cana

CAIPIRINHA BAR

