



BAR MENU / SANDWICHES

Served with sautéed onions & cheese or sautéed spinach & cheese
(optional)

Top sirloin/ <i>Picanha</i> (served on a ciabatta bread w/ french fries)	20
Short ribs (served on a ciabatta bread w/ french fries)	22
Chicken (Grilled chicken breast, pesto sauce and red peppers served on a ciabatta bread w/ french fries)	18
Filet mignon sliders (three sliders served on a brioche bun with mozzarella, sautéed onions and french fries)	20

BRAZILIAN PASTRIES

(Salgadinhos – 12 pcs)

Mixed pastries platter / <i>Salgadinhos misto</i>	16
Pastry w/ cheese filling / <i>Pastéis de queijo</i>	16
Yucca croquette w/ cheese / <i>Bolinho de mandioca c/ queijo</i>	16
Codfish croquette / <i>Bolinho de bacalhau</i>	16
Cheese bread / <i>Pão de queijo</i>	12

SALADS

Gourmet Plataforma salad (mixed greens, feta cheese and seasonal fruits)	15
Caesar salad (Add chicken + \$8/ Add shrimp + \$12)	15
Potato salad	15
Greek salad	15
Brazilian Chicken salad (salpicão)	18
Salads of the day	15

APPETIZERS

Salmon tartare	21
Beef carpaccio	21
Parma, salami & grana padano platter	19
Chicken wings (6 pieces) with a blue cheese dip, carrots and celery <i>Served plain or with a buffalo or BBQ sauce (optional)</i>	14

SOUPS

(Served with toast)

Cold gazpacho



BAR MENU / MEAT STATION

Flank Steak	25
Rib eye	26
Top sirloin (our signature cut Picanha)	24
Lamb chops	29
Grilled sausage with sautéed onions	20
Grilled chicken	20

FISH STATION

White Fish Filet (breaded)	23
Grilled salmon	23
Shrimp cocktail	23
Grilled shrimp	23
Shrimp sautéed in garlic and olive oil	23

SIDE DISHES

(\$5 each)

Rice	Potato salad
Mashed potatoes	Grilled asparagus
Grilled vegetables	Mixed green salad
French fries	Fried bananas
Fried polenta	Hearts of palm
Black beans	Mixed green salad

DESSERTS

(\$10 each)

Passion fruit mousse	GELATO
Brazilian style caramel flan	Chocolate
Torta Della Nonna (pastry with lemon zest and a vanilla custard)	French Vanilla
NY Cheesecake	Strawberry
Ricotta pistachio tart	Hazelnut
Crème brûlée	