

MENU

Hot Appetizers

Mushroom and cheese Pastel (v)

(It's made of mushrooms, cheese, and onions rolled up in a tortilla)

Coxinha

(Stuffed with lime-marinated shredded chicken, fried to golden perfection)

Main Course

Spicy Brazilian coconut chicken

(Traditional Brazilian curry infused with coconut milk, fresh cilantro, and aromatic spices)

Grill section

Shrimp

(With lemon zest served with café de paris butter)

Chicken

(Marinated in a spicy piri piri blend)

Beef

(Seasoned salt and pepper accompanied by chimichurri dip)

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Accompaniments

Steamed Rice

Piri piri Fries

(Crispy fries tossed in a spicy chilli seasoning)

Farofa

(Toasted cassava flour sautéed with butter, onion, and garlic)

Tapioca stir-fry with garlic and herbs

Brazilian vinaigrette salad

(Tomatoes, onions, and bell peppers with white wine vinegar and olive oil)

Grilled pineapple salad

(Fresh pineapple tossed in red onion, mint leaves, and chili flakes)

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Dips and sauces

Chimichurri

(Herb dip made with fresh parsley, cilantro, and garlic, balanced with lime juice)

Molho de Alho

(A spicy garlic dip with lemon juice)

Piri Piri sauce

(Tangy sauce made with onion, garlic, and hot fiery chillies)

Mango dip

Café de paris

(It is a compound butter with tempura and al hanut.)

Desserts

Bolo de coco (egg)

(Sponge cake with sweet coconut cream)