

APPETIZERS

Empanadas 12 Cuts With Beef	\$4.00
Homemade Argentinian Beef Empanadas filled with Beef with egg, green olives and fresh herbs	
Empanadas 12 Cuts vegetable or Cheese	\$4.00
Homemade Argentinian vegetable Empanadas filled with Squash, onions and parmesan cheese or filled with Parmesan and mozzarella cheese	
Queso 12 Cuts	\$11.00
Grilled cheese served with spicy honey	
Chorizo Argentino	\$12.00
Grilled Argentinian pork sausage served with chimichurri	
Grilled Chicken with Bacon	\$13.00
Grilled Organic chicken breast wrapped in bacon served with Chimichurri sauce	
Caprese Salad Bites	\$16.00
Grape tomatoes, mozzarella cheese, fresh basil and balsamic glaze	
Tabua de Queijo e Embutidos	\$26.50
Charcuterie board of prosciutto, salami, imported cheeses and seasonal fruits	

SALADS

Potato Salad	\$12.00
Potatoes, onions, carrots, tomatoes and mayonnaise	
Chef Avocado Salad	\$13.00
Arugula, avocado, grapefruit, fennel with house dressing	
Quinoa Salad	\$12.00
Red and white quinoa, dry apricot, cucumber, basil and house balsamic dressing	
Steam Aspargos or Brocollini	\$14.00
Steam large asparagus or broccolinis with house dressings	
12 Cuts Salad	\$13.00
Iceberg lettuce, Arugula, red onions, heard of palm, pineapple, tomatoes with house dressing	

SAUCES & DRESSINGS (3oz)

Chimichurri Sauce	\$2.50
Homemade fresh chimichurri sauce	
Balsamic dressing	\$1.85
Homemade balsamic dressing	
Basil Dressing	\$1.85
Homemade fresh basil dressing	
Ranch	\$1.85
Homemade ranch dressing	

HOT SIDE DISHES / SOUP

Brazilian Cheese Bread (12)	\$5.50
Brazilian Bleack Beans	\$6.50
Brazilian White Rice	\$6.50
Garlic Mashed Potatoes	\$8.00
Grispy Fried Polenta topped with parmesan cheese	\$6.50
Karamelise Fried Bananas	\$5.00
Grilled Pienapple	\$6.00
Grilled pineapple with cinnamon and sugar	

MEAT FROM OPEN FIRE GRILL

Picanha 16oz	\$18.00
Prime part of the top sirloin seasoned with sea salt	
Picanha with Garlic 16oz	\$17.00
Prime part of the top sirloin seasoned with sea salt and garlic	
Filet Mignon 16oz	\$23.00
Tenderloin seasoned to perfection	
Filet Mignon with Bacon 16oz	\$24.00
Tenderloin wrapped in bacon	
Tomahawk Ribs 38oz	\$67.00
Bone in ribeye seasoned for flavor	
Fraldinha – Bottom sirloin 16oz	\$20.50
Bottom sirloin, flavorful cut with strong marbling	
Ribeye 24oz	\$38.00
Ribeye seasoned for flavor a favorite among many cuts	
Lamb Chops 16oz	\$28.00
Flavorful rack of lamb seasoned to perfection	
Pork Ribs 16oz	\$12.00
Pork ribs marinated and slow roasted	
Organic Chicken legs 16oz	\$11.00
Organic tender chicken legs	
Chicken Breast With Bacon 16oz	\$11.00
Tender bacon-wrapped chicken breast	
Chorizo 16oz	\$11.00
Argentinian pork sausages	

DESSERTS

Flan Homemade Brazilian Custard	\$9.00
Café Flan Homemade Argentinian Coffee Custard	\$9.00
New York Style Cheesecake Vanilla cheesecake with graham cracker crust topped with strawberry or caramel sauce	\$9.00
Tres Leches Homemade moist three milks cake	\$10.00
Chocolate Cake Three-layered mousse cake	\$10.00

DRINKS

Caipirinhas	\$10.00
Mimosa	\$5.00
Beers	\$4.00