

# BRAZA

CHURRASCARIA

BRAZILIAN STEAKHOUSE

## ANNIVERSARY BRUNCH MENU

**\$298 per person**

+10% service charge

### AREA DE SALADAS Y APERITIVOS

#### SALAD AREA

Assorted fresh field greens / cured aged meats /  
varied artisan cheeses / marinated fresh seafood and tropical Brazilian salads

### ACOMPANHAMENTO

#### HOT SIDE DISHES

**Feijoada**—Slow cooked beef and pork with black beans

**Garlic rice**—Onion and garlic scented white rice

**Moqueca de camarão**—Prawns, coconut milk, lime

**Soup**—Seasonal daily soup

### CHURRASCO

**Carne**—Signature Picanha (rump steak marinated with fresh herbs),  
Flank Steak, Alcatra

**Cordeiro**—Lamb leg marinated with Dijon mustard and fresh herbs,  
marinated lamb rack with mint and rosemary

**Porco**—Marinated spicy ribs, pork sausage, pork ribeye,  
porco du natal (pork loin, honey and plum)

**Frango**—Northern chilli marinated chicken wings, marinated chicken drumettes  
and lemon garlic chicken legs, marinated duck breast with orange,  
traditional chicken heart

**Comida du mar**—Camarão marinado with chili  
and orange, peixe na grelha (white snapper with lemon)

**Vegetales**—Corn, zucchini, portobello mushroom

### SIDES

**BRAZA special fries** with Farofa and garlic

**Grilled pineapple** with cinnamon and sugar

**Fried sweet potato** with Cajun salt

### CARRINHO DE SOBREMESAS

Chocolate fountain with brownie, marshmallow, lady fingers and fresh fruit