

BRAZA

CHURRASCARIA

BRAZILIAN STEAKHOUSE

ANNIVERSARY DINNER MENU

\$498 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

APERITIVOS

BRAZILIAN APPETIZER

Empadinhas—Chicken / corn(v)
Fried Banana—with pineapple chutney
Coxinhas—Chipotle mayo

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 do 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

Traditional dessert tasting

Quimdim, cocada du Bahia and brigadeiros