



THE MODERN BISTRO

Executive Chef Leonardo Motta

## APPETIZERS

### COXINHA 14

The famous Brazilian chicken croquets. (6 pieces)

### EMPANADAS 14

Homemade Brazilian style empanadas. (3 pieces)

### FRITO MISTO 24

Crispy fried calamari, shrimp, shaved zucchini and spicy aioli.

### TUNA TARTARE 22

Served with avocado mousse.

### LINGUIÇA FRITA COM MANDIOCA 16

Crispy yucca fries with Brazilian chorizo.

### SHRIMP CEVICHE 19

Fresh mango, red onions, roasted peppers, cilantro, fresh lime juice, jalapeño, and Brazilian spices.

### SPICY MUSSELS 19

PI mussels light tomato sauce, fresh herbs, red pepper flakes and garlic toast.

### CRAB CAKES 22

Jumbo lump crab cakes, served with mango curry sauce and roasted corn mango avocado salad.

### AVOCADO MANGO SALAD 14

Baby spinach, roasted peppers, avocado, mango, and sesame seeds.

Add Chicken \$8 | Salmon \$12 | Shrimp \$10

### BABY KALE SALAD 14

Roasted beets, green apple, walnuts and goat cheese. Add Chicken \$8 | Salmon \$12 | Shrimp \$10

## COCKTAILS

### CAIPIRINHA 14

### APEROL SPRITZ 15

### SANGRIA 14 | 38

### WATERMELON MOSCOW MULE 15

### HIBISCUS MARGARITA 14

### POP PROSECCO 15

### PASSION FRUIT MOJITO 15

## BEERS

### DELIRIUM 12

### BRAZILIAN BEER 7

### PERONI 7

### ESTRELLA GALICIA 7

### VOODOO RANGER IPA 7

### SARAVA IPA DRAFT 8

### SARAVA PILSNER DRAFT 8

## BURGERS AND MORE



### LOBSTER ROLL 32

Served with special chef's sauce and truffle fries.

### SMASHED PICANHA BURGER 26

Double picanha and bacon blended patty, caramelized onions, pickles, cheddar cheese, greens, special sauce and French fries.

### WAGYU BURGER 25

Aged cheddar, pickled onions, pickles, chipotle mayo and spinach, served with fries.

### COULIFLOWER CRUSTED PIZZA 22

Gluten-free crust, tomato sauce, truffle burrata and prosciutto.

### GRASS FED BURGER 24

Grass-fed beef with turkey bacon, swiss cheese, sprouts. Served with sweet potato fries.

### SURF & TURF BURGER 35

Wagyu beef burger, fresh lobster meat, cheddar cheese, greens, pickles, onions, chef's sauce, truffle fries.

## ENTRÉE

### BRAZILIAN BBQ - serves 2 people - Market Price-

Picanha Steak, Skirt Steak, chicken Kebab, chorizo, served with yucca fries, rice & beans.

### PICANHA 38

Brazilian cut steak served with truffled mashed potato, roasted vegetables and au poivre sauce.

### BOBO DE CAMARAO \$34

Jumbo shrimp with yucca cream with coconut milk, palm oil, pepper, onions and cilantro. Served with jasmine rice.

### PACCHERI AU RAGU 26

Served with slow cooked picanha ragu.

### LOBSTER MAC & CHEESE \$35

Cheesy, gooey, creamy and oh-so delicious sauce, served over fresh cavatelli.

### MOQUECA DE MARISCOS 35

Brazilian seafood stew with salmon, calamari, shrimp, mussels and saffron broth.

### BLACKENED WILD SALMON 34

Roasted vegetables, truffled mashed potato and capers sauce.

### CHICKEN STROGANOFF 26

Chicken breast cut in strips, wild mushroom, onions, tomato sauce, light cream. Served with potato sticks and jasmine rice.

## SIDES

RICE & BEANS 8

FRENCH FRIES 9

SAUTEED VEGETABLES 14

TRUFFLES FRIES WITH CHEESE 14

SWEET POTATO FRIES 9

YUCCA FRIES 9

## DESSERTS

BRAZILIAN FLAN 10

CHURROS 12

CHOCOLATE SOUFFLÉ WITH GELATO 12

PEAR TART WITH GELATO 12

BANANA CRÈME BRÛLÉE 12

BRAZILIAN CARROT CAKE WITH  
CHOCOLATE GANACHE 12