

MENU



DINNER MENU

\$45

FIRST COURSE

GOURMET SALAD BAR AND HOT DISHES*

Options on page 2

SECOND COURSE RODIZIO

Endless meat service

PICANHA

Signature cut of steak

GARLIC MARINATED SIRLOIN

Seasoned with garlic and salt

TOP SIRLOIN

Seasoned with garlic, sea salt, onions and sazón

MAMINHA GARLIC BUTTER

Seasoned with garlic and butter

PORK SAUSAGE

Brazilian-style Linguiça

LEG OF LAMB

Seasoned with salt garlic, mint, and wine

BACON WRAPPED CHICKEN BREAST

Seasoned with garlic, sea salt, onions and Sazon

GARLIC CHICKEN THIGH

Seasoned with garlic, sea salt, onions and Sazon

GRILLED PINEAPPLE

Coated with cinnamon and sugar

THIRD COURSE

TRES LECHES

Soft moist cake soaked with a three milk mixture
and topped with a lightly sweetened whipped cream

HANDCRAFTED DRINKS



GOLD RUSH | \$14

A smooth and vibrant blend of Knob Creek Bourbon, house honey syrup, and fresh lemon juice. This classic cocktail delivers the perfect balance of sweetness and bright citrus with a warm, bold bourbon finish.

Sugar syrup, honey, Jim Beam Black Whiskey, and lemon juice



SENSATION | \$14

A fresh, refined twist on the classic. Hornitos Tequila shaken with lime juice, agave nectar, and a splash of orange essence, served over crystal-clear ice with a light Tajín rim. Clean, bright, and perfectly balanced — a modern take on a timeless favorite.

Roku Gin, grenadine, triple sec, and club soda

GOURMET SALAD BAR

CAESAR SALAD

With romaine lettuce, parmesan cheese, tomatoes, carrots, and croutons

VINAIGRETTE

Brazilian salsa with tomatoes, onions, and bell peppers

SALPICÃO

Brazilian chicken salad with carrots and cream mayo

BRAZILIAN POTATO SALAD

Creamy mayo fresh herbs with carrots and potatoes

SAUTEED MUSHROOMS

With garlic, white wine, and soy sauce

ROASTED EGGPLANT

Perfect caramelized cubes with onions and bell peppers

GREEK SALAD

With sliced cucumbers, tomatoes, green bell pepper, red onions, olives, and feta cheese

CRAB

Crab imitation sauted with lime

FRESH VEGETABLE

Broccoli, carrots, beetroot, green bean, potatoes, asparagus, artichoke, and quinoa

SEASONAL FRUITS

Freshly cut

HOT SIDE DISHES

WHITE RICE

Vegan with vegetable oil and garlic

YELLOW RICE

White rice cooked with turmeric, garlic, and onions

PINTO BEANS

With garlic and olive oil

FEIJOADA

Brazilian black bean with pork

MASHED POTATOES

Over roasted with garlic

PASTA

With garlic and vegetable oil

FRENCH FRIES

SALMON

Baked salmon with white alfredo sauce

LASAGNA

Brazilian-style with creamy white sauce

MEAT BALLS

PORK RIBS

With barbecue sauce

SWEET PLANTAINS

Deep fried