

## PICANHA

The “Signature” cut. The top part of the top sirloin beef, it is a must have!

## FRALDINHA

Bottom Sirloin Deliciously seasoned and grilled.

## ALCATRA

Top sirloin. Sliced to be juicy, tender, and full of flavor.

## FILÉ MIGNON WRAPPED IN BACON

A delicious tenderloin wrapped in bacon.

## BEEF ANCHO

Prime part of the Rib Eye.

## COSTELAS

Beef Ribs. Grilled for several hours to draw out its natural flavors.

## GARLIC PICANHA

Garlic Sirloin marinated and grilled in our thick garlic sauce.

## FRANGO COM BACON

Marinated chicken. Wrapped in bacon.

## FRANGO MARINADO

Beer marinated chicken legs directly from the flame.

## LOMO DE PORCO

Parmesan plantain encrusted pork tenderloin. So flavorful.

## LINGUIÇA

Seasoned pork sausage. Slow roasted perfectly over an open flame.

## PERNIL DE CORDEIRO

Leg of Lamb



## COSTELAS DE PORCO

These Pork Ribs are marinated and slow roasted for tenderness.

## CARRÉ DE CARNEIRO

Lamb Chops.

## SALMÃO GRELHADO E CAMARÃO

Grilled Salmon and Grilled Shrimp

## PERNIL ASADO/ROASTED PORK SHOULDER

Succulent Mojo Marinated Pork Shoulder.

## CHURRASCO

Skirt Steak absolutely delicious flavor.

## LECHON ASADO/ROASTED WHOLE PIG

Mojo criollo Marinated slow roasted whole pig

## RIBEYE

This Classic cut with its marble fats making it juicy, tender, and flavorful

## NY STRIP STEAK

Perfectly seasoned and slow roasted.



## SIGNATURE SIDES

Brazilian Feijoada /Black Bean Stew

White Rice

Assorted Gourmet Salads

Grilled Pineapple

Fried Banana

Arroz con Gandules/Yellow rice with pigeon peas

Macaroni Salad with Smoked Ham.

Tostones/Fried Plantain drizzled with Garlic Mojo

Bolas de Mofongo/Mashed plantains bites

Grilled Vegetables

Garlic Mashed Potatoes

Assorted Appetizers



# PICANHA



TOP SIRLOIN (ALSO CALLED THE SIRLOIN CAP) THE MOST POPULAR CUT IN BRAZIL. SOMETIMES IT IS REFERRED TO AS THE RUMP COVER, RUMP CAP, OR COULOTTE.

# FRALDINHA



**BOTTOM SIRLOIN. THIS IS THE OWNERS' CHOICE CUT, DELICIOUSLY SEASONED AND GRILLED TO PERFECTION.**

# ALCATRA



TOP SIRLOIN. SLICED TO BE JUICY, TENDER, AND FULL OF FLAVOR.

# FILET MIGNON



FILET MIGNON (TENDERLOIN CUT). PRIME CUT, SKEWERED, AND GRILLED TO PERFECTION.

# BEEF ANCHO



PRIME PART OF THE RIB EYE.



# COSTELAS



**BEEF RIBS. GRILLED FOR SEVERAL HOURS TO DRAW OUT ITS NATURAL FLAVORS.**

# GARLIC PICANHA



GARLIC SIRLOIN MARINATED AND GRILLED IN OUR THICK GARLIC SAUCE.

# FILEÉ COM BACON



FILET MIGNON WRAPPED IN BACON.

# FRANGO



BACON WRAPPED, MARINATED CHICKEN.

# FRANGO MARINADO



BEER MARINATED CHICKEN LEGS DIRECTLY FROM THE FLAME.

# LOMO DE PORCO



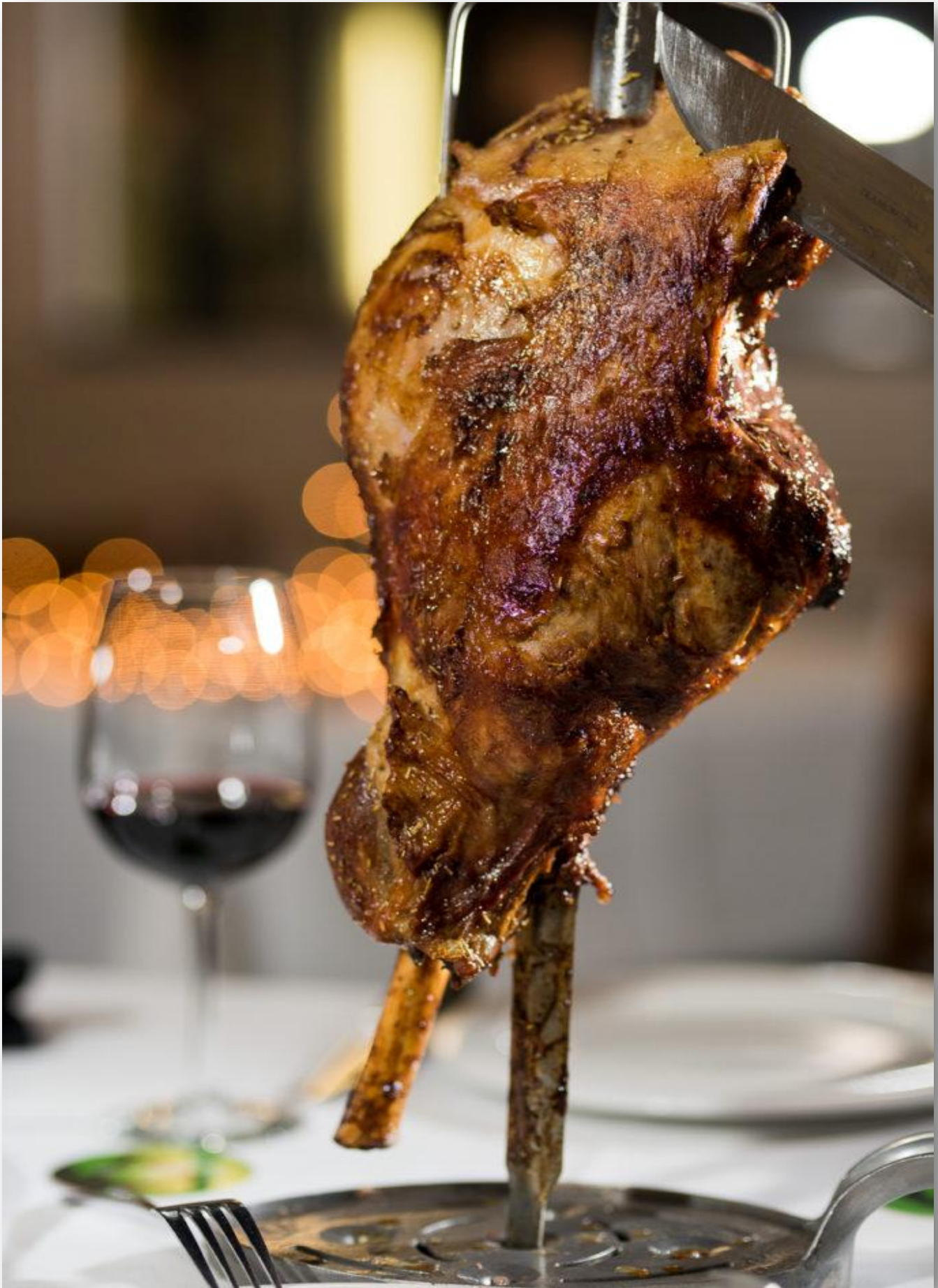
PARMESAN ENCRUSTED PORK TENDERLOIN. SO FLAVORFUL

# LINGUIÇA



SEASONED PORK SAUSAGE. SLOW ROASTED PERFECTLY OVER AN OPEN FLAME.

# PERNIL DE CORDEIRO



LEG OF LAMB



# COSTELAS DE PORCO



PORK RIBS. PERFECTLY SLOW ROASTED AND EXPERTLY SEASONED.

# CARRÉ DE CARNEIRO



LAMB CHOPS

# SALMÃO GRELHADO E CAMARÃO



GRILLED SALMON AND GRILLED SHRIMP

# PLANTAIN CRUSTED PORK LOIN



PLANTAIN CRUSTED PORK LOIN SLOW ROASTED AND SIMPLY DELICIOUS



# PERNIL ASADO/ROASTED PORK SHOULDER



**SUCCULENT MOJO MARINATED PORK SHOULDER**

**TRUE CARIBBEAN FLAVOR!!**



# MOFONGO/MASHED PLANTAIN WITH GARLIC MOJO





## LECHON ASADO/ROASTED WHOLE PIG



**THE BEST OF THE BEST SLOW ROASTED TO PERFECTION  
LET THE PARTY BEGIN!!**



# CHURRASCO SKIRT STEAK





BRAZILIAN FEIJOADA  
BLACK BEAN STEW



