



COMIDA DE SANTO

BRAZILIAN FOOD



COUVERT

Bread, butter and house olives 4€ | Bread 1€ | Butter 1€

House Olives 2.5€ | Azeitão Cheese DOP 10€

COCKTAILS

Caipirinha e Caipirosca (cachaça/vodka)	6€
Caipiragua (alcohol free)	3.5€
Caipirinha Gabriela Cravo e Canela (caipirinha with cloves and cinnamon)	7€
Caipirinha and Caipirosca with fruits	7€

APPETIZERS

Casquinha de Siri (Crab meat)	8€	Torresmos (Pork rinds)	3.5€
Sopa de Peixe (Fish soup)	6€	Mandioca frita (Fried manioc)	4€
Sopa Cremosa de Galinha (Creamy chicken soup)	5€	Bolinho de Feijoada (2 un) (Black beans and meat croquettes)	3.5€
Palmito (Hearts of Palm)	6€	Bolinho de Mandioca com Palmito (2 un) (Manioc and hearts of palm croquettes)	3.5€
Linguiça grelhada (Grilled sausage)	4€	Pãozinho com Queijo (2 un) (Cheese bread)	2€

VEGETARIAN DISHES

Salada Todos os Santos Greens, tomato, carrots, corn and hearts of palm.	8€	Abóbora Vegetariana Mashed pumpkin with hearts of Palm (au gratin) Served with rice.	16€
Moqueca de Palmito Hearts of Palm cooked in sauce made with palm oil and coconut milk. Served with rice.	15€	Feijoada Vegetariana Stew of black beans and vegetables served with white rice, cabbage and slices of orange.	13€
Ensopadinho de Vegetais Vegetables cooked in a sauce made with coconut milk. Served with rice.	15€		

FISH DISHES

Shrimp Moqueca Fish Moqueca

Stews with vegetables, palm oil and coconut milk, served with rice.

22€
17.5€

Abóbora Recheada

Mashed pumpkin with shrimps and hearts of palm, gratinated, served with rice.

18.5€

Shrimp Ensopadinho Fish Ensopadinho

Stews with vegetables and coconut milk, served with rice.

22€
17.5€

Camarão com Catupiry

Shrimps in a white sauce and gratinated with catupiry cheese, served with rice.

20.5€

Vatapá

Shredded fish and dried shrimps cooked with palm oil, coconut milk, peanuts and cashew nuts finely ground, served with rice.

19.5€

Escondidinho de Camarão

Shrimps cooked with coconut milk covered with manioc puree and gratinated.

20.5€

Bobó de Camarão

Shrimps sauteed in palm oil and creamy manioc purée with coconut milk, served with rice.

19.5€

MEAT DISHES

Feijoada à brasileira

Stew of black beans and all sorts of meat (beef, pork, and sausages). Served with white rice, cabbage and orange.

15€

Picanha

Grilled Brazilian beef. Served with rice, cabbage and black beans.

22€

Picadinho à mineira

Stewed beef cut in small pieces, served with a fried banana, poached egg, black beans, corn and white rice.

19.5€

Baião de Dois

Rice and black eyed peas, cured meat, sausages and brazilian cheese.

18.5€

Virado à Paulista

Grilled pork chop with a fried banana, fried egg, grilled sausage, french fries, cabbage and mashed black bean.

18.5€

Carne do Sol

Cured meat fried with onions. Served with black eyed peas and fried manioc.

18.5€

Delícia de Frango

Chicken cut in small pieces, cooked with milk cream, palm's hearts, mushrooms and corn. Served with white rice.

15€

Escondidinho de Carne do Sol

Shredded cured meat fried with onions, topped with manioc purée au gratin.

18.5€

Churrasco Misto

Mixed grill of chicken, pork, beef and sausage, served with french fries and cabbage.

18.5€

Vaca Atolada

Short rib beef stewed with manioc and served with cabbage.

17.5€

KIDS MENU

Hamburger de Picanha

Hamburger with fries or rice.

9€

Delícia de Frango

Chicken cut in small pieces, cooked with milk cream, palm's hearts, mushrooms and corn. Served with white rice.

11€



SIDE ORDERS

Corn	3€	Black beans	3€
Egg	3€	Fried banana	3€
Sliced orange	3€	Green cabbage	3€
Rice	3€	French fries	4€

DESSERTS

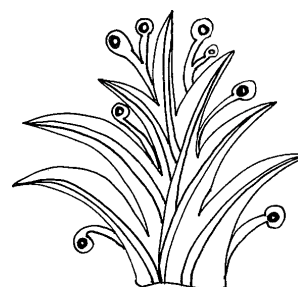
Quindim Made with sugar, yolks, butter and coconut.	6€	Mousses Chocolate or Passion fruit.	5€
Pudim de Aipim Manioc, coconut milk and condensed milk.	6€	Gelado de Lima com Cachaça Lime sorbet drizzled with cachaça.	7€
Baba de Moça Bonita Sugar, yolks, coconut milk and cinnamon.	5€	Dona Flor e seus dois maridos Chocolat cake.	6€
Creme de Papaia Papaya puré with ice cream and cassis.	7€		

FRUITS

Seasonal fruit	4€
Tropical fruit	7€

COFFEE & TEA

Nespresso Coffee/Decaffeinated	1.5€
Cappuccino	2€
Tea 'Compagnie Coloniale' Compagnie Coloniale is the oldest French tea brand, founded in 1848 in Paris.	2.5€



No dish, food product or drink, including the couvert, may be charged if not requested by the customer. If you have a food allergy please ask our staff about the ingredients in each dish.
VAT included at legal rates/All taxes included. Complaint book available.