



APPETIZERS

SHRIMP IN GARLIC SAUCE	16.25
<i>Sautéed shrimp in garlic, butter, white wine & paprika</i>	
PORTUGUESE SAUSAGE	13.75
<i>Charcoal grilled sliced Portuguese sausage with pickled vegetables</i>	
FRANGO À PASSARINHO	12.75
<i>Chicken wings minced into small pieces, marinated with lime, salt and pepper, and then deep-fried with a garlic finish</i>	
PAULOS PICANHA & YUCCA	16.75
<i>Homemade fried yucca, sautéed Brazilian top sirloin steak, diced onions, mix peppers, soy sauce & ranch dressing.</i>	
STUFFED MUSHROOMS	15.75
<i>Button mushroom stuffed with crab meat shrimp cream</i>	

FRIED CALAMARI	14.50
<i>Calamari rings breaded and fried until golden & served with our special homemade marinara sauce</i>	
PARMESAN BRAZILIAN POLENTA FRIES	13.75
<i>Deep fried homemade polenta sticks topped with grated parmesan cheese</i>	
POLVO À FEIRA	16.50
<i>Grilled octopus carpaccio seasoned with sea salt, smoked paprika and a good drizzle of quality extra virgin olive oil</i>	
RODIZIO MIX MEDLEY	19.50
<i>A vibrant assortment of chopped charcoal grilled meats, including beef, chicken & pork</i>	
PICANHA À PALITO	12.95
<i>Sliced top sirloin steak topped chimichurri sauce</i>	
TORRESMO MINEIRO	13.75
<i>Rolled pork belly, marinated for 24h in a garlic and lime sauce, baked and then deep fried served with fried yucca</i>	

CHICKEN HEARTS	14.75
<i>Charcoal grilled chicken hearts served with fried yucca</i>	
CHICKEN WINGS	13.75
<i>Choice of Mild / Hot / Garlic & Lime Sauce 8pcs, Deep fried breaded chicken wings served with blue cheese sauce</i>	
BOLINHO DE BACALHAU	12.75
<i>Six fried cod fish cake</i>	
CLAMS CASINO	16.50
<i>Clams stuffed with crab meat, shrimp & topped with bacon</i>	
CLAMS IN GARLIC & CILANTRO SAUCE	15.50
<i>Steamed clams coated in a garlic & cilantro sauce</i>	

RODÍZIO

ALL YOU CAN EAT in a continuous table side service.

Dive into our All You Can Eat Rodízio, where succulent cuts of meat are grilled to perfection over a traditional charcoal grill. Enjoy endless servings of expertly seasoned meats, carved table side for a truly interactive dining experience. Pair your feast with our vibrant sides and salads for a flavorful journey that never ends.

As you savor the succulent cuts—ranging from tender picanha to savory lamb, pork, seafood and chicken—enjoy a delightful array of fresh salads, traditional sides, and house-made sauces that complement the feast. Our attentive servers will keep the meats coming until you say stop!

Per Person	48.75	Kids Under 12 yo	27.50	*No Sharing Or Doggie Bags Allowed
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PLATTERS

Our selection of charcoal rotisserie grilled meats in open flame.

All platters are served with rice, black beans, fries and fried banana. (Vinaigrette sauce and farofa upon request)

CHURRASCO	29.50	FRALDINHA NO ESPETO	35.95	BEEF SAMPLE	26.50
<i>4 slices of top sirloin, chicken wrapped in bacon, sausage and chicken leg</i>		<i>Charcoal grilled skirt steak served on the skewer</i>		<i>5 pcs Assorted Rodizio Beef</i>	
PICANHA DE RODÍZIO	28.75	CHICKEN SAMPLE	24.50	SEAFOOD SAMPLE	25.75
<i>6 slices of our selected top sirloin slowly roasted over open flame, tender and juicy, cooked to your taste</i>		<i>Jumbo wings, drumstick, chicken wrapped bacon & chicken thighs</i>		<i>Roasted fish & shrimp</i>	

SALAD

Add Protein: + \$4 Chicken, + \$5 Beef, + \$6 Shrimp, + \$10 Salmon

GARDEN SALAD	11.25
<i>Mix greens, tomatoes, red onions, cucumber, black olives, EVOO</i>	
CAESAR SALAD	12.75
<i>Romaine lettuce, Parmesan cheese, homemade croutons & Caesar dressing</i>	
TRICOLORE SALADA	14.50
<i>Lettuce, Radicchio, Carrots, Red onions, Julienne Cucumber, Sliced avocado, Orange, Toasted Almond, Crispy Bacon, parmeggiano cheese & Honey mustard vinaigrette dressing</i>	

ON THE BUN

Served with fries and pickles

CHEFS BURGER	15.95
<i>Brioche bun, homemade gourmet patty, smoked bacon, mozzarella cheese, mix green, tomato, red onions, mayo & secret sauce</i>	
BRAZILIAN PICANHA STEAK SANDWICH	15.95
<i>Italian baguette, top sirloin steak, caramelized onions, mixed greens, tomatoes, mayo & secret sauce + \$2 Cheese</i>	
CHICKEN BURGER	13.75
<i>Brioche bun, homemade chicken patty, smoked bacon, tomatoes, mix greens & mayo</i>	



STEAKS

Premium selection of steaks charcoal grilled in an open flame.
Choice of two sides (Signature sides extra \$3 each).

PICANHA (22 oz) Top Sirloin Steak	28.50
RIBEYE (16 oz)	37.50
NY STRIP (16 oz)	36.75
SKIRT STEAK (12 oz)	34.75
T BONE STEAK (16 oz) Certified Angus Beef - CAB	38.50
PORTERHOUSE (36 oz) 2PP Certified Angus Beef - CAB	76.75

SIDES

WHITE RICE	4
YELLOW RICE	4
BLACK BEANS	4
RED BEANS	4
FRENCH FRIES	4
MASHED POTATOES	5
MIX VEGETABLES	5
BROCCOLI	5
GARLIC SAUCE	3
SMALL SALAD	5
FRIED EGG	3

SIGNATURE SIDES

FRIED YUCCA	6
SPANISH FRIES	6
BRUSSELS SPROUT	7
SWEET PLANTAIN	6
ROASTED POTATOES	6
ASPARAGUS	7
FRIED BANANA	6
CREAMY POLENTA	6

ENTREES

RACK OF LAMB OREGANATO	38.75
Half Rack of Lamb pan grilled, herbs crusted served with asparagus & sautéed skinned potatoes	
FILLET MIGNON BOROLO SAUCE	39.75
8oz Charcoal grilled Angus Fillet Mignon Steak, Burgundy & fine herbs reduction sauce served with broccoli rabe & Garlic Mashed potatoes	
NY STRIP BITOQUE	37.50
116oz Angus NY Strip steak charcoal grilled then sautéed in a garlic, beer and butter sauce, with crispy Spanish potatoes and topped with an egg	
PICANHA HOUSE STYLE	32.75
16oz Brazilian Top Sirloin Steak charcoal grilled in open flame, topped with shrimp and melted cheese, served with roasted potatoes and tomato confit	
FILLET ON THE STONE	(8oz) 39.50 / (12oz) 49.50
Choice of Two Sides + \$3 Each Signature Sides 8 oz filet mignon served raw on top of a flamed hot stone for a cook-yourself experience	
SAUTÉED CHICKEN BREAST	22.50
Choice of Two Sides + \$3 Each Signature Sides	
GARLIC SAUCE	24.50
LEMON SAUCE	25.50

SEAFOOD

GRILLED ATLANTIC SALMON	27.50
Charcoal grilled salmon fillet served with mashed potatoes and Veggies	
SEA BASS FILLET	28.95
Charcoal grilled skin-on sea bass, served with mashed potatoes and veggies	
RED SNAPPER	25.75
Choice of Two Sides + \$3 Each Signature Sides Whole grilled red snapper seasoned with butter-lemon sauce	
BACALHAU À LAGAREIRO	29.75
Grilled salted cod fish served with roasted potatoes, and seasonal veggies	
GARLIC SHRIMP DINER	25.95
Sautéed shrimp in garlic sauce, served with rice and fries	
PAELLA MARINERA	34.75
Seafood medley cooked with saffron rice 1/2 lobster, shrimp, clams, mussels & scallops	
MARISCADA	33.75
Red / Green Sauce Seafood medley stew in a homemade tomato based sauce or garlic and herbs sauce 1/2 lobster, shrimp, clams, mussels & scallops	
GRILLED OCTOPUS	35.75
Charcoal grilled octopus served with roasted potatoes & veggies	

VEGETARIAN

PAELLA DE VEGETAIS	28.75
Vegetable medley cooked with saffron rice	
STROGANOFF DE PALMITO	26.75
Hearts of palm and mushroom sautéed and smothered in a creamy sauce, served with rice and potato sticks	

• All parties of 6 or more are subject to automatic 20% gratuity.
• All checks paid with credit card will be subject to a 3% processing fee.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We are not responsible for any food allergies. Please be advised.