

APPETIZERS

Lula Frita* (Fried Calamari) 14.50

Linguiça com Mandioca* (Fried Sausage with Yucca) 14.50

Frango a Passarinho* (Fried Chicken pieces with garlic) 16.75

Aperitivo 46* (Fried Chicken, Sausage and Shrimp [shell on] in lemon garlic sauce) 17.25

Camarão ao Alho* (Sauteed Shrimp in Garlic Sauce 6pc) 17.75

SAVORY PASTRIES

Pastel de Queijo (Fried Cheese Empanada) 4.80

Pastel de Carne* (Fried Beef Empanada) 4.80

Quibe* (Beef croquete) 4.80

Coxinha de Frango com Catupiry* (Fried chicken croquete w/ cream cheese) 4.80

Porção de Mini Salgados Mistos* (Brazilian Variety of Savory Pastries – 6 pc)
Pastel de Carne, Pastel de Queijo e Coxinha de Frango 13.95

Porção de Mini Pão de Queijo (Cheese Bread 8 bite sized) 11.25

SALAD

Salada Mista (Mixed greens w/ tomato and hearts of palm) 11.99

Salada Copacabana* (Assorted greens, tomato, green olives and hearts of palm w/ choice of Chicken, Shrimp or Fresh Mozzarella) 19.99

PASTA / VEGETARIAN

Penne à Primavera (Fresh Penne Primavera) 18.99

Rigatoni ao sugo (Rigatoni with tomato and basil sauce) 17.99

Fettuccine Alfredo 17.99

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risks of foodborne illness. 2000 calories a day is used for general nutrition advice.



BFFF

All dishes are served with rice and beans

Churrasco Gaúcho* (NY Strip steak 80oz served w/ vinaigrette sauce, and mashed potatoes) 29.99

Feijoada* (Black Bean Stew w/ smoked pork and beef, served w/ collard greens, yucca flour and orange slices) 28.99

Picanha* (12 oz Prime part of the Top Sirloin, served w/ vinaigrette sauce toasted yucca flour and fries) 31.99

Bife a Cavalo* (8 oz Steak topped with fried eggs, served w/ vinaigrette sauce and fries) 26.99

Bife Acebolado* (8 oz Steak w/ fried onions, served w/ vinaigrette sauce and fries) 26.99

Estrogonofe de Carne* (Beef Stroganoff w/ fresh cream and mushrooms, served w/ potato sticks) 25.99

POULTRY

All dishes are served with rice and beans

Frango ao Molho de Palmito* (Chicken breast with creamy heart of palm sauce, served w/ fries) 24.99

Frango à Milanesa* (Breaded Chicken Breast topped w/ melted cheese and served w/ fries) 23.99

Frango à Parmegiana* (Chicken Parmigiana, topped w/tomato sauce and melted cheese, served w/fries) 24.99

Frango à Copacabana* (Chicken Breast in Ginger Lemon Sauce, served w/ mashed potatoes) 24.99

Frango Grelhado* (Grilled Chicken Breast, served with Julienne Vegetables) 22.99

Estrogonofe de Frango* (Chicken Stroganoff w/ fresh cream and mushrooms, served with potato sticks) 23.99



SEAFOOD

All dishes are served with rice and beans

Mariscada* (Seafood Combination stew in light tomato sauce) 29.79

Branzino com Camarão* (Sautéed Branzino w/ Shrimp, Butternut Squash and coconut milk sauce) 29.99

Salmão* (Grilled Salmon served w/ sautéed spinach) 26.99

Moqueca de Camarão* (Shrimp Stew w/ Coconut Milk Sauce) 26.99

SIDE ORDERS

Purê de Batatas (Mashed Potatoes) 9.99

Feijão (Beans) 6.49

Arroz (Rice) 6.49

Mandioca (Fried yucca) 8.49

Batata Frita (Fries) 6.49

Farofa com ovos* (Toasted yucca flour w/ eggs) 7.79

Couve (Collard greens) 7.79

Brócolis (Broccoli) 6.49

Vinagrete (Vinaigrette) 4.25

DESSERT

Soufflé de Framboesas e Baunilha (Vanilla Raspberry Souffle) 10.00

Brigadeiro (Chocolate truffle w/ sprinkles) 3.75

Pudim (Brazilian Flan) 9.00

Mousse de Maracujá (Passion Fruit Mousse) 9.00

Bolo de Brigadeiro (Brazilian Chocolate cake slice) 10.00

Petit Gateau (Lava cake) 10.00

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