First Course
*Choice Of:*

**Pastel de queijo (VG)**
Cheese empanada.

**Pastel de carne**
Beef empanada.

**Bossa Nova salad (DF, V, VG, GF)**
Mixed greens with red onion, sliced strawberries, pistachios & fresh strawberry vinaigrette.

Second Course
*Choice Of:*

**Bahia Feijoada (GF)**
The Brazilian party dish – pinto beans simmered with locally sourced bacon, ham, beef, smoked pork loin, smoked kielbasa, and imported linguiça. Served with Brazilian rice, farofa, sautéed collard greens and tomato relish.

**Bobo de Camarão (DF)**
Shrimp cooked in a rich sauce with yucca, coconut milk, onions, and tomatoes, served with rice and arugula salad.

**Vegetarian Moqueca (VG, V)**
Traditional Brazilian stew from Bahia with tomato, onions, cilantro, organic coconut milk & dende oil, served with Brazilian rice, and topped with fried banana.

Third Course
*Choice Of:*

**Mousse de Maracuja (GF)**
Passion fruit Mousse.

**Pair with** - only Dine in – Additional cost of $13

**5 O’clock**
Stoli vodka, lime juice and passion fruit syrup.

$42.00 plus tax and gratuity
Available for dine-in or carryout.