First Course
Choice Of:
Camarao a Moda Carla
   Shrimp seasoned with garlic and handmade butter.
Calamari Samba (DF)
   Stewed in a creamy tomato sauce with crostini.
Pao de Queijo (GF)
   Brazilian cheesebread

Second Course
Choice Of:
Xim-Xim (GF, DF)
   Brazilian stew with chicken, palm oil, coconut milk, and carrots, served over white rice and topped with roasted peanuts.
Fish Moqueca (DF, GF)
   Traditional Brazilian fish stew from Bahia with tomato, onions, cilantro, organic coconut milk & dende oil, served with Brazilian rice.
Prato Misto (VG, GF – DF, V WITHOUT FAROFA)
   A savory vegetarian dish of pinto beans, Brazilian rice, caramelized onions, seasonal vegetables, farofa and collard greens.

Third Course
Choice Of:
Mousse de Maracuja (GF)
   Passion fruit Mousse.

$43.00 per person plus tax and gratuity
Available for dine-in and carryout

Pair with - only Dine in – Additional cost of $13
Choice Of:
5 O’clock
   Stoli vodka, lime juice and passion fruit syrup.