



***ALL PRICES AND INFORMATION QUOTED ON  
THIS WEBSITE ARE SUBJECT TO CHANGE  
WITHOUT PRIOR NOTICE***

## *Os Petiscos/Appetizers*

<p><b>Calabresa c/ Aipim</b>.....10.95  <i>Smoked grilled sausage topped with sautéed onions served with manioc fries.</i></p> <p><b>Frango à Passarinho</b>.....9.95  <i>Fried marinated chicken pieces on the bone.</i></p> <p><b>Isca de Peixe</b>.....12.95  <i>Strips of white fish battered and fried to to perfection.</i></p> <p><b>Carpaccio de Carne</b> .....9.95  <i>Beef Carpaccio topped w/ cappers, arugula and grated parmesan.</i></p> <p><b>Queijo à Milanese</b>.....6.95  <i>Lightly breaded fried mozzarella cheese.</i></p>	<p><b>Bife à Palito</b>.....10.95  <i>Strips of grilled sirloin steak topped with sautéed onions served with french fries.</i></p> <p><b>Carne Seca c/ Aipim</b>.....10.95  <i>Brazilian style beef jerky topped with sautéed onions served with manioc fries.</i></p> <p><b>Camarão Alho e Oleo</b>.....11.95  <i>Shrimp sautéed in garlic and lemon sauce.</i></p> <p><b>Bruschetta</b> .....7.95  <i>Tomato, garlic, basil and scallions over a cream cheese spread toast.</i></p>
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### **Salgadinhos Sortidos 6 pieces 7.95**

*Homemade Brazilian style hors d'oeuvre "any combination "*

***Coxinha de frango***

*(Pastry filled w/ chicken)*

***Bolinho de aipim queijo***

*(Yucca croquette filled w/cheese)*

***Pastel de carne, Frango ou Queijo***

*(Choice filling: ground beef, chicken or cheese)*

***Pastel de Bacalhau com Camarão***

*(Pastry filled w/cod fish and shrimp)*

***Bolinho de bacalhau***

*(Cod fish & potato croquette)*

***Risoles de camarão***

*(Pastry filled w/ shrimp)*

***Quibe***

*(ground beef & bukgur wheat croquette)*

***Bolinha de Queijo***

*(filled with catupiry (similar to cream cheese))*

18% gratuity will be added to all parties of 4 and up

## *Os Caldos/Soup*

*Caldo Verde.....6.50*  
*Brazilian style potato soup with smoked*  
*Brazilian sausage and collard green.*

*Caldo de Feijao.....6.50*  
*Black bean soup topped with parsley and*  
*bacon bits.*

*Caldo de Mocotó.....6.50*  
*Brazilian style beef shank soup.*

*Caldo de Pinto.....6.50*  
*Brazilian style chicken soup.*

## *Os Verdes/Salads*

*Rocinha.....5.95*  
*Lettuces, tomatoes tossed in olive oil and*  
*red wine vinegar.*

*Favela Chic.....8.95*  
*Lettuces, tomatoes, hearts of palm, onions*  
*and cucumber tossed in olive oil and*  
*lemon juice.*

*Salada da Vizinha.....10.95*  
*Romaine lettuce topped with grilled chicken*  
*tossed in a Caesar dressing, sprinkled with*  
*parmesan cheese and croutons.*

**NO SUBSTITUTIONS**

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## *Penosas/Poultry*

*All of the dishes bellow served with white rice and beans.*

**Frango à Milanesa .....15.95**  
*Lightly breaded marinated chicken breast served with your choice of potato puree or french fires.*

**Frango Grelhado .....15.95**  
*Grilled marinated chicken breast served with your choice of potato puree or french fries.*

**Frango Fundo de Quintal.....15.95**  
*Sautéed chicken on the bone with peppers in a pan seared tomato and wine sauce served with okra and polenta.*

**Strogonoff de Frango.....16.95**  
*Bite sized chicken breast sautéed in a creamy mushrooms and cognac sauce.*

**Frango à Parmegiana.....16.95**  
*Chicken breast in a tomato sauce topped with melted mozzarella cheese served with potato puree.*

***Please ask about our Wine List!***

***Live Music  
Fridays & Saturdays***

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## *Os do Pasto/Meats*

### **CHURRASCO (Grilled Skewered Meat)**

Please allow 30 minutes  
*Served w/ rice, beans, Farofa (roasted Yucca flour)  
and a vinaigrette sauce.*

#### **Misto 1:**

*Top Sirloin "sterling silver", Sausage and Chicken .....38.95*

#### **Misto 2:**

*Top Sirloin "sterling silver", Skirt Steak, Chicken or Sausage .....46.95*

#### **Misto 3:**

*Top Sirloin "sterling silver", Beef Prime Hip wrapped with bacon,  
Chicken or Sausage.....41.95*

**Costela Bam-Bam.....24.95**

*Prime beef ribs on the bone slowly roasted  
topped with a pan dripping reduction sauce  
and served with fried manioc.*

**Picanha Grelhada.....21.95**

*Grilled top sirloin-Sterling Silver "a classic  
cut" incredibly tender served with farofa  
(seasoned cassava flour) and vinaigrette*

**Tutu à Favela.....18.95**

*Tender grilled pork chop & Brazilian  
sausage topped w/ fried eggs and served w/  
bean puree, white rice & collard greens.*

**Bife Acebolado C/ Molho Madeira.....16.95**

*Grilled sirloin steak topped with sautéed on-  
ions and Madeira reduction sauce served w/  
french fries .*

*All of the above dishes served with white rice and beans.*

#### **NO SUBSTITUTIONS**

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## ***Os do Pasto/Meats***

*All of the dishes bellow served with white rice and beans.*

**Entranha Grelhada.....22.95**

*Charbroil skirt steak topped with chimichurri sauce and served with roasted red potatoes and vegetables .*

**Bife à Cavalo.....17.95**

*Tender Steak topped with fried egg, served w/ french fries.*

**Strogonoff de Carne.....17.95**

*Cut pieces of beef sautéed in a creamy mushrooms and cognac sauce topped with shoe-string potato .*

**Bife à Rolê.....17.95**

*Tender beef rolled with bacon and carrots braised with peppers and herbs in a red wine and tomato sauce, served with your choice of potato puree.*

**Bife à Parmegiana.....17.95**

*Lightly breaded beef steak topped with tomato sauce & melted mozzarella served with potato puree.*

**Bife à Milanesa .....16.95**

*Lightly breaded marinated sirloin steak served with your choice of potato puree or French fries.*

**Bife Grelhado.....16.95**

*Grilled sirloin steak served with your choice of potato puree or French fries.*

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## *Os da Água/Seafood*

*All seafood dishes served with white rice and your choice of beans or house salad.*

### **Moqueca de peixe com pirão.....22.95**

*A classic Brazilian fish stew made with dende oil, green herbs, onions, tomatoes and coconut milk served with pirão (a puree made of pan dripping and cassava flour).*

### **Bobó de Camarão.....20.95**

*Shrimp sautéed in palm oil and infused in a light manioc puree, coconut milk and fresh herbs.*

### **Peixe Frito c/ Molho de Camarão 20.95**

*Fried breaded fish filet topped with a house special shrimp sauce served with potato puree.*

### **Salmão Grelhado c/ Molho de Maracujá...21.95**

*Grilled salmon marinated with fresh herbs topped with a passion fruit reduction sauce served with grilled vegetables.*

*Please like us on Facebook*

*Free Local Delivery!*

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## *Os Extras/Sides*

<b>Arroz (Rice)</b> ... ..4.50	<b>Banana Frita (Fried Banana)</b> .....4.50
<b>Feijão (Beans)</b> ... ..4.50	<b>Mandioca Frita (Fried manioc)</b> .....4.50
<b>Couve (Collard Greens)</b> ... ..4.50	<b>Batata Frita (French Fries)</b> .....4.50
<b>Broccoli (Broccoli)</b> ... ..4.50	<b>Maionese (Potato salad)</b> .....4.50
<b>Mixed Vegetables</b> .....4.50	<b>Purê de Batata (Mashed Potato)</b> ...4.50
	<b>Ovo Frito (Fried Eggs)</b> .....1.50

## *As Sobremesas/Desserts*

<b>Bolo de Banana Flambado com Sorvete</b> .....7.50 <i>(Banana Cake Flambé topped w/ vanilla ice cream served on a warm cast iron skillet.)</i>	<b>Torta de maçã à moda da casa</b> .....7.50 <i>(Apple pie topped w/ vanilla ice cream and caramel sauce served on a warm cast iron skillet.)</i>
<b>Pudim de Leite</b> .....6.00 <i>(Caramel Flan)</i>	<b>Mousse de Maracujá ou chocolate</b> ...6.00 <i>(Passion Fruit or chocolate Mousse)</i>
<b>Mousse de Doce de Leite</b> .....6.00 <i>(Dulce de Leche Mousse)</i>	<b>Manjar de Coco</b> .....6.00 <i>(Coconut flan)</i>

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## *Diversos/Beverages*

Refrigerantes (Sodas).....	2.50	Água Mineral (Natural Spring Water)	
Guaraná (Brazilian Soda) .		small 500ml.....	3.00
Antartica.....	3.00	Brazilia.....	2.50
Sucos: (Juice).....	4.00	Água Mineral c/ gás (Sparkling Water)	
(Passion Fruit, Mango, Cashew, Pineapple,		small 500ml.....	3.50
Guava, orange, cranberry)		Large 750ml.....	6.00
Cafezinho (small coffee).....	2.50	Café (Coffee).....	3.00
Espresso.....	3.00	Capuccino.....	4.00

## *As Cervejas/Bottled Beers*

Brazilian Beers.....	6.50
(Devassa-loira, Ruiva, , Xingu)	
Imported Beers.....	6.50
(Heineken, Heineken Light, Stella, Corona)	
National Beers.....	5.50
(Bud Light, Coors Light)	

### *Os Chopp/Draft Beers*

Imported.....	5.50
National.....	4.50
Jarra/Pitcher Imported.....	25.95
Jarra/Pitcher National.....	22.95

### *As Torres/Beer Towers*

	Small	large
Imported.....	29.95	40.95
National.....	24.95	32.95

## *Os Especiais/Specials*

(NO SUBSTITUTIONS & LIMITED AVAILABILITY)

### **Wednesday**

**Costelinha De Porco.....17.95**

*Braised pork ribs served with rice , Brazilian style beans (Feijão tropeiro) and collard greens.*

### **Thursday**

**Vaca Atolada.....17.95**

*Prime beef hips braised in a tomato sauce with cut pieces of manioc served with rice and beans.*

### **Friday**

**Bacalhau à Gomes de Sá.....17.95**

*Codfish-potato casserole topped with onions, parsley and olives served with rice and beans.*

### **Saturday**



**Feijoada .....21.95**

*"Black beans stew made with dried beef, pork, bacon, sausage and ribs served with collard greens, sliced oranges, rice and farofa (toasted manioc flour)." Additional plate + \$5.00*

***Nominated the Best Feijoada in New York City!  
"Time out Magazine"***

## *Business Lunch*

### *“Prato Feito “*

(COMPOSED PLATE, NO SUBSTITUTIONS)

*12:00 PM -5:00PM*

**\$9.95**

#### **Frango Grelhado**

*Grilled marinated chicken breast served with your  
choice of potato puree or french fries.*

#### **Frango à Milanese**

*Lightly breaded marinated chicken breast served with your  
choice of potato puree or french fries.*

#### **Bife à Milanese**

*Lightly breaded marinated sirloin steak served choice of  
potato puree or french fries.*

#### **Bife Grelhado**

*Grilled sirloin steak served with your choice of  
potato puree or French fries.*

#### **Carne da Favela**

*Pan seared beef in a light tomato sauce with potatoes, broccoli and  
carrots served with white rice and beans.*

#### **Carne moida**

*Ground beef Bolognese style served with mashed potato, white rice and beans.*

#### **Macarrão à Bolonhesa**

*Spaghetti Bolognese.*