

*à Brasileira*  
BAR & GRILL



**ALEGRIA**

**NO CORA-**

**ÇÃO**

**E**

**GINGADO**

**NA AL-**

**MA**





picanha à brasileira

# PRATOS MAIN DISHES PRINCIPAIS

## PICANHA À BRASILEIRA \$16.90

11oz de picanha coberta com alho crocante, arroz branco, feijão preto e batatas fritas  
11oz of brazilian style top sirloin USDA choice topped with crispy garlic, white rice, black beans and french fries

## FILET COM ARROZ PIAMONTESE \$13.90

tenderloin steak with creamy cheese rice, risotto style

## PICADINHO DE CARNE \$14.50

picadinho de carne com farofa, banana frita e feijão preto  
beef strips with yucca flour, fried plantain and black beans

## SALMÃO GRELHADO \$11.90

com legumes e purê de batatas  
grilled salmon with vegetables and mashed potatoes

## FILET À PARMEGIANA \$14.90

filé de boi ou frango com arroz e batatas fritas  
steak or chicken parmegiana style (tomato and cheese) with white rice and french fries



filet à parmegiana

# PRATOS BUSINESS LUNCH EXECUTIVOS

## STROGONOFF

CARNE OU FRANGO | STEAK OR CHICKEN  
com cogumelos, cebolas e creme de leite. Acompanha batatas fritas e arroz  
with mushrooms, onions, light cream sauce and brandy. Served with fries and rice.

DE SEG A SEX,  
DAS 12H ÀS 15H  
\$10.90 EACH

MON - FRI,  
12 P.M. - 3 P.M.  
\$10.90 EACH

## BIFE À MILANESA

acompanha arroz, feijão e fritas  
breaded beef served with black beans, rice and french fries

## BIFE ACEBOLADO

acompanha arroz, feijão e fritas  
beef topped with sautéed onions with white rice, black beans and french fries

orders after the business hour will be charged in \$12.90



# MOQUEQUINHA CAPIXABA DE CAMARÃO \$17.50

O prato típico mais tradicional da gastronomia do Espírito Santo (Estado de origem do nosso restaurante) servido em panela de barro original das paneleiras de Vitória.

Moqueca capixaba com camarão pequeno, tomate, cebola, coentro, azeite de oliva e urucum. Servido com porção de pão de sal

Moqueca is the most traditional dish of Espírito Santo (State of Brazil where we came from). It's served on an original clay pan from the artisans of Vitória (the capital of the State).

The Moqueca Capixaba comes with shrimps, tomatoes, onion, cilantro, olive oil and annatto. Served with a basket of brazilian breads.



moquequinha  
capixaba de  
camarão

## GUARNIÇÕES SIDES

**ARROZ BRANCO** white rice \$4

**ARROZ PIAMONTESE** \$5  
creamy cheese rice

**BATATA FRITA** french fries \$4.50

**BANANA FRITA** fried plantain \$4

**FAROFA** yucca flour \$4

**FEIJÃO PRETO** black beans \$4

**LEGUMES COZIDOS** \$4  
cooked vegetables

**POLENTA** cooked cornmeal \$4

**VINAGRETE** vinaigrette \$4

**SALADA À BRASILEIRA** \$5.50  
spring mix with cherry tomato, carrots and heart of palm served with house-made passion fruit vinaigrette

**SALADA CAESAR** \$5.50  
romain lettuce, croutons, caesar dressing and parmesan cheese

picanha aperitivo





# PETISCOS À BRASILEIRA

SMALL  
PLATES  
ENTRÉE

## PICANHA APERITIVO \$15.90

acompanha batatas fritas ou aipim, vinagrete e farofa sliced brazilian style top sirloin USDA choice with brazilian salsa and yucca crumbs or french fries

## PASTEL À BRASILEIRA

(8 und) \$8.50

carne, queijo ou camarão brazilian fried empanadas meat, cheese or shrimp



pastel  
à brasileira

## BATATA FRITA À BRASILEIRA \$7.50

batata frita com queijo gratinado e cubinhos de calabresa loaded french fries topped with cheddar blend and kielbasa croutons

## POLENTA FRITA \$7.90

fried cornmeal

## ISCAS DE PEIXE AO

### MOLHO TÁRTARO \$9.50

fried fish stripes with house-made pickles mayo sauce

## WINGS (8 und) \$9.50

wings with crispy garlic and herbs

## DADINHOS DE TAPIOCA COM QUEIJO

### COALHO \$7.90

tapioca dices with queso blanco

## LULA A DORÉ \$11.50

crispy fried calamari

## TORRESMINHO CROCANTE \$8.50

pork belly cracklings

## AIPIM FRITO COM

### MANTEIGA DE GARRAFA \$8.90

yucca fries with a side of ghee

## BOLINHO DE AIPIM COM

### QUEIJO E BACON (8 und) \$8.50

yucca cake with cheese and bacon

## LINGUIÇA CALABRESA

### ACEBOLADA \$10.90

kielbasa sausage sliced and sautéed with onions

## CALDO DE FEIJÃO \$5.90

brazilian style black bean soup

## BOLINHO DE

### BACALHAU (8 und) \$8.90

cod fish cake

## ESPETINHO DE CARNE

### OU DE FRANGO \$5.90

steak or chicken kabob with yucca flour

## ONION RINGS \$7.50

## COXINHA DE

### GALINHA (10 und) \$8.50

the most traditional brazilian snack, chicken croquette



coxinha  
de galinha

## SANDWICHES SERVED WITH FRIES

**COPACABANA \$9.50**  
filé (de carne ou frango) com queijo e abacaxi  
*chicken or steak with melted cheese and pineapple on a kaiser roll*

**IPANEMA \$10.50**  
burguer, bacon, queijo, alface, tomate, onion ring, geléia de pimenta e molho caseiro  
*burger, bacon, cheese, lettuce, fried onion rings, tomato, pepper jelly and house-made sauce*

**LEBLON \$9.50**  
sanduíche de carne desfiada com maionese caseira  
*brisket sandwich with brazilian style house-made mayonnaise*

## SALADAS SALADS

**À BRASILEIRA \$9.50**  
alface, tomate cereja, cenoura ralada e palmito com vinagrete de maracujá  
*spring mix with cherry tomato, carrots, heart of palm served with housemade passion fruit vinaigrette*

**CAESAR SALAD \$9.50**  
tradicional salada de alface americana, parmesão em lascas, croutons, molho caesar  
*romain lettuce, croutons, caesar dressing and parmesan cheese*

**TURBINE SUA SALADA COM UM DE NOSSOS UPGRADES.**  
**UPGRADE YOUR SALAD**

**FRANGO** *chicken* \$5

**SALMÃO** *salmon* \$8

**PICANHA** *top sirloin cap* \$8

**CAMARÃO** *shrimp* \$8.50

## TURBINE SEU PRATO

**UPGRADES**

## MASSAS PASTA

**FETTUCCINE ALFREDO \$9**  
*fettucine with alfredo sauce*

**SPAGHETTI À BOLONHESA \$9**  
*bolognese spaghetti*

## KIDS RESTRICTED TO CHILDREN UNDER 10

**BRASILEIRINHO \$8**  
bife ou nuggets de frango, caldo de feijão, arroz e batatas fritas  
*steak or chicken nuggets, black bean soup, rice and french fries*

## SOBREMESAS DESSERTS

**BRIGADEIRO \$5**  
*brazilian chocolate ganache*

**BROWNIE** *with ice cream* \$7.50

**PUDIM DE LEITE CONDESADO \$5**  
*brazilian flan made with condensed milk*



# SIGNATURE DRINKS

## CAIPIRINHA

well \$7.50 topshelf \$9.50

## CAIPIVODKA

well \$6.90 topshelf \$9.90

## MARGARITA

well \$7.90 topshelf \$9.90

## TROPICAL PASSION \$7.90

batida de maracujá

## COCONUT PASSION \$7.90

batida de coco

## MIMOSA \$7.90

## SANGRIA \$7.90

## PIÑA COLADA \$7.90

## MOJITO \$7.90

## COCONUT MOJITO \$9.90

mojito com coco

# CERVEJAS

## DRAFTS

## BUDWEISER OR

BUD LIGHT \$4.50

## STELLA ARTOIS \$5.90

euro pale lager . belgium . 5.2%

## BLUE MOON \$5.90

belgian white . golden, co . 5.4%

## CIGAR CITY JAI ALAI \$5.90

indian pale ale . tampa, fl . 7.2%

## GOOSE IPA \$5.90

indian pale ale . chicago, il . 5.9%

## BOTTLE longneck \$3.99

## BUCKET balde \$17.90 (5 un.)

imagens meramente ilustrativas.  
Images are merely illustrative.

# BEBIDAS

## SOFT DRINKS

## LIMONADA SUÍÇA \$4.50

limeade special with half and half

## SUCO juice \$3.90

abacaxi, abacaxi com hortelã,  
macã ou maracujá

apple, passion fruit, pineapple  
or pineapple with mint

## FOUNTAIN REFIL \$3.50

pepsi products

## COKE OR DIET COKE \$3

lata

## GUARANÁ ANTÁRTICA \$3.50

regular or zero • lata

## ÁGUA \$3.50

mineral water

## CAFÉ EXPRESSO \$3.50

brazilian espresso

caipirinha

## À BRASILEIRA

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