

*à Brasileira*  
BAR & GRILL



**ALEGRIA**

**NO CORA-  
ÇÃO**

**E**

**GINGADO**

**NA AL-  
MA**



# PRATOS MAIN DISHES PRINCIPAIS

Em caso de substituição de item de acompanhamento por item especial, serão cobrados \$3 por item

*Changing a standard side item to a special item will result in additional charge of \$3 per item*

## PICANHA À BRASILEIRA \$24.90

picanha, arroz branco, feijão preto e batatas fritas ou aipim frito  
*brazilian style top sirloin USDA choice, white rice, black beans and french fries or yucca fries*

## FILET PIAMONTESE \$24.90

filet ao molho madeira e cogumelos com arroz piamontese  
*tenderloin steak with madeira sauce and mushrooms and creamy cheese rice, risotto style*

## SALMÃO GRELHADO \$23.90

com molho de alcaparras, legumes e purê de batatas  
*grilled salmon topped with capers sauce, vegetables and mashed potatoes*

## STROGONOFF \$19.90

**CARNE OU FRANGO | STEAK OR CHICKEN**  
com cogumelos e creme de leite. Acompanha batata palha e arroz branco  
*with mushrooms and light cream sauce. Served with potato sticks and white rice*

## BIFE À CAVALO \$21.90

bife de boi, arroz branco, feijão preto, batatas fritas e 2 ovos  
*beef steak with rice, black beans, french fries and 2 fried eggs*

## BIFE À PARMEGIANA \$22.90

bife de boi ou frango coberto com molho parmegiana, acompanhado de arroz branco e batatas fritas  
*Breaded beef or chicken parmegiana style (tomato and cheese) with white rice and french fries*

## FILE DE TILÁPIA \$22.90

com molho de laranja e gengibre, arroz de brócolis e purê de batatas  
*grilled tilapia topped with orange sauce and ginger, broccoli rice and mashed potatoes*

## BOBÓ DE CAMARÃO \$22.90

acompanha arroz branco a cream made with yucca, coconut milk, dendê palm oil and shrimps with white rice

## BIFE À MILANESA \$19.90

bife de boi ou frango com arroz branco, feijão e fritas  
*breaded beef or chicken breast served with black beans, white rice and french fries*

## BIFE ACEBOLADO \$19.90

bife de boi ou frango com cebola, arroz branco, feijão e fritas  
*meat or chicken beef topped with sautéed onions with white rice, black beans and french fries*

**SELF-SERVICE**  
COM BALANÇA

**DE SEGUNDA A SEXTA  
DAS 11H30AM ÀS 3PM**

**SÁBADO E DOMINGO  
DE 12PM ÀS 4PM**

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

**18% gratuity will be added for parties of 6 or more and events.**

## MOQUEQUINHA CAPIXABA DE CAMARÃO \$31.90

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, com camarões pequenos, tomate, cebola, coentro, azeite de oliva e urucum. Acompanha porção de pão de sal ou arroz branco.

Moqueca is the most well know 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), and is prepared with small shrimps, tomatoes, onion, silantro, olive oil and annatto. Served with a basket of brazilian breads or white rice.

## PRATOS TÍPICOS

### TRADITIONAL DISHES

### RABADA COM AGRIÃO \$24.90

acompanha cesta de pães  
oxtail soup, served with  
a basket of breads

### FEIJOADA \$24.90

A kind of stew of black beans  
with beef and pork

### FRANGO COM POLENTA E QUIABO \$24.90

chicken with okra and cooked cornmeal

## GUARNIÇÕES

### SIDES

Servidos somente acompanhados  
de pratos principais ou aperitivos

Only served as side dish for main  
dishes or appetizers

### SIMPLES \$6.00 CADA

**ARROZ BRANCO** white rice

**AIPIM FRITO OU COZIDO**  
fried or cooked yucca

**BANANA FRITA** fried plantain

**BATATA FRITA** french fries

**BRÓCOLIS** broccoli

**FAROFA** yucca flour

**FEIJÃO PRETO** black beans

**PÃO DE ALHO** garlic bread

**POLENTA FRITA** fried cornmeal

**VINAGRETE** vinaigrette

### ESPECIAIS \$8.00 CADA

**OVO FRITO** fried egg (2 und.)

**ARROZ PIAMONTESE**  
creamy cheese rice

**FAROFA DE OVO**  
yucca flour with eggs

**FEIJÃO TROPEIRO** brown beans  
with yucca flour, bacon, collard  
greens, eggs and pork belly cracklings

**LEGUMES COZIDOS**  
cooked vegetables

**PURÊ DE BATATAS**  
mashed potatoes

**SALADA À BRASILEIRA**  
spring mix with cherry tomato,  
carrots and heart of palm

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

# PETISCOS À BRASILEIRA

SMALL PLATES  
ENTRÉE

Molho extra/Extra sauce \$0,50

## PICANHA APERITIVO \$32.90

picanha fatiada acebolada  
acompanhada de batatas fritas  
ou aipim, vinagrete e farofa  
sliced brazilian style top sirloin USDA  
choice with onions, brazilian salsa and  
yucca crumbs or french fries

## CHURRASCO MISTO \$40.90

picanha, lombo suíno, calabresa  
e frango com vinagrete e farofa  
brazilian style top sirloin USDA,  
pork loin, kielbasa sausage and  
chicken breast with brazilian salsa  
and yucca crumbs

## PASTEL À BRASILEIRA

4 und \$11.90 (1 sabor/ flavor)

6 und \$19.90 (3 sabores diferentes/ different flavors)

brazilian fried empanadas

rabada (oxtail)

carne (ground beef)

queijo (cheese)

camarão com catupiry

(shrimp with catupiry)

frango com catupiry

(chicken with catupiry)

carne seca com catupiry

(jerky beef with catupiry)

## LINGUIÇA CALABRESA \$21.90

kielbasa sausage sliced and  
sautéed with onions

## ESCONDIDINHO \$18.90

de aipim com creme  
de catupiry com carne seca  
beef jerky in catupiry cream  
and yucca au gratin

## CAMARÃO FRITO C/ CASCA \$20.90

fried shell shrimp

## BATATA FRITA À BRASILEIRA \$18.90

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

## POLENTA FRITA \$15.90

fried cornmeal

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## PEIXE FRITO \$32.90

peixe frito com salada (alface,  
tomate e cebola)  
fried fish with salad (onion, lettuce and  
tomatoes)

## CARNE DE SOL C/ AIPIM \$33.90

carne de sol na manteiga de  
garrafa, acompanhada de aipim  
cozido e "paçoca" de carne seca  
dried sun beef meat strips with ghee,  
cooked yucca and yucca flour

## FRANGO À PASSARINHO \$25.90

brazilian style fried chicken

## TORRESMO DE ROLO \$20.90

acompanha farofa

pork bely "roll" with yucca crumbs

## DADINHO DE TAPIOCA (12 und) \$18.90

tapioca dices

## ISCAS DE PEIXE \$18.90

fried fish strips with homemade sauce

## TORRESMINHO CROCANTE \$16.90

pork belly cracklings

## AIPIM FRITO OU COZIDO \$13.90

yucca fried or cooked w/ a side of ghee

## PICANHA MINEIRA \$36.90

picanha fatiada coberta por queijo  
mussarela gratinado acompanhada  
de batatas chips.  
sliced brazilian style top sirloin USDA  
choice with mozzarella and potato chips

## CALDO DE FEIJÃO \$11.90

brazilian style black beans soup

## BOLINHO DE BACALHAU \$17.90

(8 und) codfish fritters

## ESPETINHO boi ou frango \$10.90

steak or chicken kabob w/ yucca flour

## COXINHA DE GALINHA (10 und) \$13.90

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of 6 or more and events.

# SANDWICHES

SERVED  
WITH FRIES

# SALADAS

SALADS

## COPACABANA \$18.90

filé (de boi ou frango) com  
queijo e abacaxi  
chicken or steak with melted  
cheese and pineapple

## IPANEMA \$18.90

burguer, bacon, queijo, alface,  
tomate, onion ring, geléia de  
pimenta e maionese caseira  
beef burger, bacon, cheese,  
lettuce, fried onion rings, tomato,  
pepper jelly and homemade  
mayonnaise

## LEBLON \$18.90

sanduíche de carne desfiada,  
com queijo e maionese caseira  
brisket sandwich with cheese  
and brazilian style homemade  
mayonnaise

## LEME \$18.90

burguer vegano, queijo vegano,  
alface, tomate e cebola  
vegan burger, vegan cheese,  
lettuce, tomato and onion

\$12.90 EACH

## À BRASILEIRA

alface, tomate cereja,  
cenoura ralada e palmito  
spring mix with cherry tomato,  
carrots, heart of palm

## CAESAR SALAD

tradicional salada de alface  
americana, parmesão em  
lascas, croutons e molho caesar  
romain lettuce, croutons, caesar  
dressing and parmesan cheese

## ADICIONAIS DE SALADA OU BUFFET

UPGRADES ONLY FOR SALADS & BUFFET

**FRANGO** chicken \$5

**SALMÃO** salmon \$8

**PICANHA** top sirloin cap \$9

**CAMARÃO** shrimp \$8

# MASSAS

PASTA

## FETTUCCINE ALFREDO \$16.90

fettuccine with alfredo sauce

## SPAGHETTI À BOLONHESA \$16.90

spaghetti bolognese

## ADICIONAIS DE MASSA OU BUFFET

UPGRADES ONLY FOR PASTA & BUFFET

**FRANGO** chicken \$5

**SALMÃO** salmon \$8

**PICANHA** top sirloin cap \$9

**CAMARÃO** shrimp \$8

# KIDS

PARA CRIANÇAS DE  
ATÉ 10 ANOS DE IDADE

RESTRICTED TO  
CHILDREN UNDER 10

## BRASILEIRINHO \$11

bife de boi, frango ou nuggets  
de frango, caldo de feijão, arroz  
e batatas fritas

beef steak or chicken (breast or  
nuggets), black bean soup, rice and

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## BRIGADEIRO \$10

most well-know brazilian  
chocolate dessert

## COCADA DE COLHER \$10

a traditional coconut confectionery

## PRESTÍGIO \$10

Brigadeiro com cocada  
brazilian chocolate dessert with  
coconut confectionery

# SOBREMESAS

DESSERTS

## PUDIM \$9

Leite condensado  
brazilian flan made with  
condensed milk

# SIGNATURE DRINKS

## CAIPIRINHA OU CAIPIVODKA

well **\$9.50** double well **\$14**  
topshelf **\$11.50** double topshelf **\$17**  
special **\$13.50** double special **\$19.50**

consulte sobre nossas cachaças especiais  
ask servers about our specials cachaças

## CAIPISAKÊ

well **\$9.50** double well **\$14**

WE ID. YOU MUST BE 21  
TO PURCHASE ALCOHOL

## CERVEJAS

### DRAFTS

**BUDWEISER , BUD LIGHT  
OR YUENGLING \$6**

**STELLA ARTOIS \$7**  
euro pale lager . Belgium . 5.2%

**BLUE MOON \$7**  
belgian white . Golden, CO. 5.4%

**CIGAR CITY JAI ALAI \$7**  
indian pale ale . Tampa, FL . 7.2%

**BOTTLE longneck**  
domestics **\$6** imports **\$7.40**

**BUCKET balde (5 un.)**  
domestics **\$23.90** imports **\$26.90**

**MARGARITA**  
well **\$13.90** topshelf **\$16.90**

**TROPICAL PASSION \$11.50**  
batida de maracujá, morango ou coco

**MIMOSA \$8.90**

**SANGRIA \$8.90**

**MOJITO \$11.50**  
de limão ou coco  
coconut or lime

## BEBIDAS

### SOFT DRINKS

**SUCO juice \$5.50**  
abacaxi, abacaxi com hortelã,  
maçã, maracujá, limonada ou  
limonada cremosa  
pineapple, pineapple with mint, apple,  
passion fruit, lemonade or lemonade  
special with "half and half"

**FOUNTAIN REFIL \$4.90**  
pepsi products

**COKE OR DIET COKE \$4**  
regular or zero | lata | can




**GUARANÁ ANTÁRTICA \$4.50**  
regular or zero | lata | can

**ÁGUA \$4 (bottle)**  
mineral water or sparkling water

**CAFÉ EXPRESSO \$3.90**  
brazilian espresso

caipirinha

## À BRASILEIRA

2417, S. Hiawassee Road,  
Orlando, FL, 32835  
(407) 601 59 92  
adm@abrasileira.us  
abrasileira.us   

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