

Welcome to Moderno Churrascaria. Pronounced choo-rah-scah-ree-ah, this Brazilian method of grilling meat has been perfected for over two centuries and might just become your favorite way to dine. Prepare for a sumptuous experience where every cut of quality meat is served at your table by our expert gauchos.

DINE AT YOUR OWN PACE

The traditional style of churrascaria service is known as rodízio. Place your table marker with the green side up to keep the skewers coming. When you're finished, turn your marker red side up and start thinking about dessert.

BRAZILIAN COCKTAILS

The national drink of Brazil, the Caipirinha is served muddled, shaken and poured over ice.

CLASSIC CAIPIRINHA Leblon Cachaça Fresh Lime Simple Syrup

\$10.95 STRAWBERRY CAIPIRINHA Leblon Cachaça Strawberries Fresh Lime Simple Syrup

AÇAI CAIPIRINHA Leblon Cachaca Cedilla Açai Liqueur Fresh Lime Simple Syrup

SALAD BAR

Do as the gauchos do. Begin your feast with your favorites from the salad bar and enjoy our Pão de Queijo, a Brazilian cheese bread.

.... MAIN COURSE

Enjoy ongoing tableside service of perfectly grilled meats.



FILÉ MIGNON* Beef Tenderloin

FILÉ COM BACON* Bacon-Wrappe Filet Mignon

FRALDINHA*



PICANHA*

Brazil's ignature Cut of rime Top Sirloin

COSTELA DE BOI* Beef Ribs

LINGUIÇA azilian Po Sausage

LOMBO DE PORCO Parmesan- Crusto Pork Loin

COSTELETA DE CORDEIRO* Lamb Chops

PERNIL DE Leg of Lamb

FRANGO COM BACON Bacon-Wrapped Chicken Breast

ASAS DE FRANGO Drumettes

TRADITIONAL BRAZILIAN SIDES Complement ve

> White Rice, Sautéed Mushrooms, Garlic Mashed Potatoes, Fried Yucca