## CHURRASCARIA

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# SPECIALTY COCKTAILS

CLASSIC CAIPIRINHA Leblon Cachaça, lime slices, simple syrup, muddled, shaken and poured over ice with ginger ale

STRAWBERRY CAIPIRINHA
Leblon Cochaca, fresh strawberry, lime slices, simple syrup, muddled,
shaken and poured over ice with aincer ale

CAIPIROSKA
SVEDKA vodka, lime slices, sugar, muddled, shaken and poured over ice

# CHURRASCARIA Gauchos will carve our signature cuts of beef, lamb, pork and chicken table-side. Service is simple; green for more and red to stop.

SALAD BAR

Our signature solad display is a traditional part of any churroscaria.

A bountiful selection of freshly prepared solads including Tuna and
French Beans, Potato, Shrimp and Roosted Garlic, Hearts of Palm,
Fresh Asparagus, Ceviche, European Cured Meats and Artisan Cheeses

SIGNATURE BREAD Pao de Queijo, Brazilian Cheese Bread

#### MEAT SELECTIONS

\*COSTELA DE CARNEIRO Flavorful Rib Lamb Chops from the spit

\*FILET MIGNON
Succulent Filet of Beef seasoned to perfection

\*GARLIC BEEF Center Cut Sirloin marinated in garlic and sea salt

\*PICANHA
Prized Cut of Sirloin known for its rich flavor

CHICKEN BREAST
Wrapped in hardwood smoked peppered bacon

CHORIZO

Spanish Sausoges with red wine and parmesan cheese

COSTELA
Slow cooked tender juicy Beef Ribs

COSTELA DE SUINO
Pork Ribs marinated in red wine and spices

FRANGO Chicken Leg marinated in lime juice, sea salt and garlic

LINGUICA
Portuguese Sausages flavored with herbs and garlic

## SIDES

BUTTERED RICE
SAVORY BLACK BEANS
GARLIC MASHED POTATOES
FRIED SWEET BANANAS

### DESSERTS

PAPAYA CREAM
A blend of Papaya and Vanilla Cream, Crème de Cassis Liqueur

COCONUT FLAN
Traditional Flan with Toasted Cocon

MANGO RICE PUDDING Sweet Mango, Duke de Leche

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TYPE CHECK HAP REFLECT APPLICABLE VAT FOR CEPTAR PORTS OF THERMORE.

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\*COMMUNICATION OF THE OFFICE ASSESSMENT OF THE ASSESSMENT