



Cafe



Brazil



WINE - SEAFOOD - RUM

Love At First Bite!

THIS WEEKS MENU

\$12.95

Prato Rustico

Fire roasted Gypsy Chiles with asparagus ceviche', balsamic braised carrots, marinated grilled eggplant and fresh Burrata cheese

Tortilla spagnola

Spinach, potato and smoked gouda Frittata tort

Beef Brisket feijao

Slow braised beef brisket and slow cooked heirloom beans over rice with cherub tomato salsa and imported Manchego cheese

Vegetarian Feijao

Braised carrot, golden dutch potato and collard greens with slow cooked heirloom beans over rice with fresh cut cherub tomato salsa and imported manchego cheese

Blackened cold smoked shoulder tender of beef

Seared and sliced mid rare over a fresh red pepper chipotle aioli

\$18.95

Cabo Verde

Organic field green salad with Peruvian mango, avocado, candied pecans Blackened Icelandic cod pickled gypsy chiles and large prawns

\$21.95

Cazuela Colombiana

A rich marriage of Chicken and Shrimp in a spicy tomato and grilled onion broth with hints of cayenne chile, coconut milk and gorgonzola cheese served stew style over rice

Moqueca de peixe

An exquisite seafood stew with large prawns and Icelandic cod with an afro Brazilian accent of Dende oil, garlic, ginger ,coconut milk, tomato and hot chiles served over rice

Frango Com Coco

Savory dish of Chicken and garden vegetable in a sweet but hot curry and coconut milk sauce with garlic, shallots, ginger and chile pequin served stew style over rice

La Juliana

Slow braised pulled pork shoulder with a sweet hot Valencia orange sauce along side baked sweet plantains, grilled collard greens and large prawns

\$3.00

Black Bean Soup

Yogurt cucumber soup

Baked sweet plantain

\$5.00

Coconut custard

Tropical tort