

APPETIZER ~ TAPAS & FRIENDS

Our menu is inspired by the culinary culture of Brazil.

Brusquetta de picanha – pao crocante - tomates – maionese	€ 7.80
Tafelspitz-Brusquetta – knuspriges brot – kirschtomaten - kräuter prime beef tip trip - crunchy bread - cherry tomatoes – coriander cream	
Hamburgueres de picanha – cebolla caramelizada - molho verde	€ 7.80
Hamburger – saftiger Tafelspitz – knuspriges brot - grüne bbq Sauce Hamburger brazilian style – crispy bread - tomaten – green bbq sauce	
Coxinhas de Galinha – páprica – legumes	€ 7.90
Huhn im Brandteig – roter paprika – feines gemüse Chicken choux pastry – red peppe – fine vegetable	
Calamares – azeite de olive – alho – ervas	€ 9.80
calamar – oliven öl – Knoblauch - kräuter baby calamar – olive oil – garlic - herbs	
Polvo grelhado – azeite de olive – lima – ervas – cachaça	€ 9.90
Tintenfisch gegrillt – oliven öl – limetten – kräuter - cachaça Octopus grilled – olive oil – limettes – herbs - cachaça	
Camarões picantes – azeite de olive – chili – kunquarts – orange – alho	€ 9.80
pikante Garnelen – oliven öl – chili – kunquarts – orange - knoblauch kind prawns' chili – olive oil – kunquarts – orange - garlic	
Ceviche do dia – lime – kunquart	€ 11.80
Fischcapaccio – limette – kunquarts – coriander Fish slices marinated – lemon – kunquarts – coriander	
Salada de tomate picado – avocados – queijo – cebolinha	€ 7.50
Tomaten-Salat – gewürfelt – avocados – frischkäse - schnittlauch tomatoes salad chopped – avocados – fresh cheese - chives	
Salada de Arugula – avocado – mango – chive – açaí dressing	€ 7.80
Arugula Rauken Salat – avocados – mango – schnittlauch – açaí dressing Arugula Salad – avocado – mango – chive – açaí dressing	
Salada de camarões – manga – palmito – tomato – avocado – menta	€ 12.50
Garnelensalat – Mango – palmherzen – tomaten - avocado – minze – mango dressing King Prawns salad – mango – palm – tomatoes - avocado – mint – mango vinaigrette	

CALDO – SOUPS ~ SUPPEN

Caldinho de Feijão – touchino	€ 4.80
Schwarze Bohnensuppe – knuspriger Speck Black beans soup – crispy bacon	
Sopa de tomate – camarões grelado	€ 7.80
Tomatenconsommé – gebratene garnele tomato consommé – king prawns	

FLAVORS OF BRAZILIAN SEA & MOUNTAINS

Only prime quality fish, meat, and vegetables are used for your choice.

Picanha Tafelspitz – Salzkruste - Wurzelgemüse prime beef triptip – salt crust – root vegetable	€ 17.80
Picanha em fatias Sta. Catarina Tafelspitz-Scheiben gegrillt – okra prime beef triptip slices grilled – okra – herbs	€19.80
Filet mignón – manteiga – limão – alcaparas – ervas zartes Filetsteak – butter – lemon - kapern – kräuter prime beef tenderloin – butter – lemon – caperi – herbs	€ 29.00
Feijoada original since 1800 Bohneneintopf – schwarze Bohnen – Selchfleisch – Reis - Farofa black bean stew – smoked meat – rice – farofa	€ 13.80
Camarões vermelhos grelhado – sal marinho – limão – pão rote Garnelen – meer salz flocken – limetten – baguette red king prawns – sea salt – lemon – baguette	€ 19.50
Moqueca de camarões Garnelenpfanne – Zwiebel – Tomaten – Paprika – Knoblauch - Kokosmilch King prawns stew – onion – tomatoes – red pepper – coconut milk	€ 21.90
Peixe do dia - Fresh sea fish – Meeresfisch vom Markt olive oil – mango – kunquarts – carambola – lime - herbs	Tagespreis

SOBREMESA – DESSERTS

Tropical Mousse de maracujá e manga – salada de manga Mango – maracuja – mango salat	€ 5.80
Manjar de coco com caldo de ameixas e açaí Coconut Flan – plum creme –Kokosflan - Açaí-Pflaumencreme	€ 6.50
Brazilian torta de queijo – cheese cake –Käsekuchen fruit-salad - fruchtsalat	€ 4.90
Seleção de queijo – Käseauswahl – cheese selection fresh cheese – fig – goiaba creme - figo - creme de goiabada	€ 11.50

