**RESTAURANT WEEK 3 COURSES $55.00**

**Entradas**

(Appetizers)

* **PÃO DE QUEIJO**

basket of gluten free cheese bread

* **Pasteizinhos sortidos**

1 carne, 1 de palmito, 1 de queijo

Empanadas 1 beef, 1 heart of palm, 1 cheese

* **salgadinhos sortidos**

1 coxinha, 1 risóle de camarão, 1 bolinho de queijo
3 little croquettes: 1 chicken, 1 shrimp, 1 cheese

* **SALADA COMPLETA**

Sliced heart of palms, watercress, organic mesclun greens and cherry tomatoes

* **MANDIOCA FRITA COM QUEIJO**

Yuca sticks with parmesan cheese

**Pratos Principais**

(Main Courses)

* **STROGONOFF DE CARNE**

Grass fed strips of beef, cream, mushrooms and tomatoes served with rice and match stick potatoes

* **FEIJOADA**

Brazilian national dish: black bean stew with prime meats served with white rice, fresh oranges, collard greens, tomato and onion “vinagrete” and bacon farofa

* **VEGAN FEIJOADA**

Vegan version of our Brazilian national dish: black bean stew with seitan, organic tempeh, baked organic tofu and smoked apple sage grain sausage served with white rice, fresh oranges, collard greens, onion and tomato “vinagrete” and banana farofa

* **PRATO VEGETARIANO**

Vegetarian plate: rice, beans, fried banana and choice of 2 vegetables:
collard greens, zucchini, okra, chayote, fried yuca sticks or fries.

* **FRANGO COM QUIABO**

Organic chicken cooked with garlic, onions and tomatoes served with rice and okra

* **BOBÓ DE CAMARÃO**

Yuca purée with coconut milk, tomatoes and onions served with jumbo wild shrimp, white rice and vegetarian farofa

* **MOQUECA DE FRUTOS DO MAR**

Bahia’s seafood stew of local squid, wild shrimp and wild fish of the day with coconut milk, cilantro, tomatoes and “dende” palm oil served with onion farofa and rice

* **FILÉ DE PEIXE COM BANANA FRITA E ABOBRINHA REFOGADA ($5 suppl.)**

Wild fish of the day served with rice, beans, fried banana and sautéed zucchini

**Sobremesas**

(Desserts)

* **PUDIM DE LEITE**

Brazilian caramel flan

* **MOUSSE DE MARACUJA**

passion fruit mousse

* **MANJAR BRANCO**

coconut pudding with plum sauce

* **BRIGADEIROS E BEIJINHOS**

Brazilian chocolate bonbons and little coconut kisses