

EVENING SELECTION

Mon-Sun

22.9

Served after 5pm

CAP OF RUMP/ PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

RIBEYE STEAK/ OLHA DE COSTELA

Arguably one of the most popular cuts in the world, the Ribeye requires a unique cooking technique to bring out its intense profile. We grill over direct heat to break down the marbling and deliver an unforgettable texture and distinct flavour

RUMP STEAK / AICATRA

Aicatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil

BEEF RIBS / COSTELA

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust. The Beef Rib is then grilled for several hours to bring forward its natural flavours

LEG OF LAMB / CORDEIRO

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce

CHICKEN LEG/ O COXA DE FRANGO

Our chicken leg recipe includes a traditional marinade. makes it one of our most talked-about meats

PARMEASEAN POR /PESCOÇO DE PORCO

Pork medallions are coated with Parmesan cheese and then grilled to seal in the juiciness of this lean meat

SIRLOIN STEAK / CONTRA FILET

Sirloin steak is one of the most distinctive and flavorful cuts of meat from Southern Brazil due to its strong marbling characteristics



Served after 5pm

**CHICKEN WRAPPED WITH BACON /
FRANGO COM TOUCINHO**

Chicken Breast is marinated in our traditional way and then wrapped in our
hardwood-smoked bacon

CHILLI CHICKEN WINGS / FRANGO COM PIMENTA

Spicy Chicken wings are one of our famous
Chickens. marinated and tender

BRAZILIAN SAUSAGE / LINGUIÇA

Linguiça is a fresh sausage seasoned with garlic and mild pepper

CORAÇÃO DE FRANGO/ CHICKEN HEARTS

A typical Brazilian and Argentinian barbecue favourite. marinated in garlic
and rock salt

CHICKEN THIGHS / SOBRECOXA DE FRANGO

Marinated and tender

SMOKED GAMMON / PERSUNT DEFUMADO

A classic smoked and grilled gammon

CINNAMON PINEAPPLE/ ABACAXI

Posted pineapple with a pinch of cinnamon

GARLIC BREAD / PAÕ DE OLHA

Homemade garlic and butter sauce topped on grilled bread