

# EVENING SELECTION

*Mon-Sun*

*34.95*

*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

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## **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

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## **RUMP STEAK / ALCATRA**

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

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## **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

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## **LEG OF LAMB / CORDEIRO**

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

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## **CHICKEN LEG / O COXA DE FRANGO**

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

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## **PARMESAN PORK / PESCOÇO DE PORCO**

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

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## **SIRLOIN STEAK / CONTRA FILE**

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

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**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 is one of our favourites,  
marinated and tender

**BRAZILIAN SAUSAGE / LINGUIÇA**

Linguiça is a fresh sausage seasoned with garlic and mild pepper

**CHICKEN HEARTS / CORAÇÃO DE FRANGO**

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**

Roasted pineapple with a sprinkle of cinnamon

**GARLIC BREAD / PAÕ DE OLHA**

Homemade garlic and butter sauce topped on grilled bread