

# LUNCHTIME SELECTION

12.95

*Served until 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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## **BRAZILIAN SAUSAGE / LINGUIÇA**

Linguiça is a fresh sausage seasoned with garlic and mild pepper

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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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## **PARMEASON 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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## **CHICKEN HEART/ SCORAÇÃO DE FRANGO**

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

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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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## **CHILLI CHICKEN WINGS / FRANGO COM PIMENTA**

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

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## **SMOKED GAMMON / PERSUNT DEFUMADO**

A classic smoked and grilled gammon

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## **CINNAMON PINEAPPLE/ ABACAXI**

Posted pineapple with a pinch of cinnamon

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## **GARLIC BREAD/ PAÕ DE OLHA**

Homemade garlic and butter sauce topped on grilled bread