

SPECIALSSALADAS

\$ 14.95 CEVICHE BRASILEIRA: MAHI-MAHI, SCALLOPS AND SHRIMP, MARINATED W/ FRESH SQUEEZED LIME JUICE, CILANTRO GREEN, ONIONS AND BRAZILIAN MALAGUETA PEPPER, SERVED W/ OUR GALLETTO GUACAMOLE AND CRISP TORTILLA CHIPS.

\$ 14.95 ARGENTINA SALAD: MESQUITE GRILLED SKIRT STEAK SERVED OVER SPRING MIXED GREENS, GRILLED PEPPERS, ARTICHOKES AND EGGS W/ ARGENTINIAN VINAIGRETTE.

\$ 14.95 GAUCHO RIBS SALAD: LIME MARINATED BONELESS BEEF RIBS, SERVED W/ ROMAINE, FRESH CORN, BLACK BEANS, CHOPPED TOMATO, TORTILLA STRIPS, TOPPED W/ CHEESE IN CILANTRO VINAIGRETTE DRESSING.

\$ 14.25 INSALATA DELLO CHEF: BLACKENED JUMBO SCALLOPS, SERVED OVER SPRING MIXED GREENS, W/ GOAT CHEESE, PORTOBELLO MUSHROOMS AND CABERNET DRESSING.

\$ 14.50 CHIPOTLE LIME CHICKEN SALAD: LIME MARINATED CHICKEN, FRESH CORN, BLACK BEANS, CHEESE, TORTILLA STRIPS, TOMATO AND MIXED LETTUCE, W SPICY PEANUT CILANTRO VINAIGRETTE.

\$ 13.75 CARIBBEAN SALAD: SERVED W/ HEARTS OF PALM, ROMAINE LETTUCE, ONIONS, TOMATOES, CARAMELIZED WALNUTS AND GRILLED CHICKEN W/ CHERRY BALSAMIC DRESSING.

\$ 14.95 SALADA BAHIANA: MESQUITE GRILLED, SCALLOPS AND SHRIMP W/ BAKED BANANAS, FRESH CORN, TORTILLA STRIPS, AVOCADO, CHOPPED ROMAINE LETTUCE AND CANNELLINI BEANS, TOPPED FETA CHEESE.

\$ 13.95 SPICY BRAZILIAN CALAMARI SALAD: ROMAINE AND MIXED GREEN TOPPED W/ WARM SPICY CALAMARI IN A LIGHT TOMATO PULP MALAGUETA SAUCE.

\$ 14.25 PORTOBELLO SALAD: GRILLED PORTOBELLO MUSHROOMS, LETTUCE, ONIONS, TOMATO, ASPARAGUS, GOAT CHEESE AND SHRIMP W/ VINAIGRETTE DRESSING.

\$ 15.25 MAHI-MAHI SALAD: MESQUITE GRILLED MAHI-MAHI AND FRESH MARINATED VEGETABLES, ON A BED OF LETTUCE W/ VINAIGRETTE DRESSING.

SOUP \$ 14.95 CIOPPINO 'SMALL' \$ 19.95 CIOPPINO 'LARGE' \$ 9.95 LOBSTER MEAT

\$ 17.75 CHULETA A BRASILEIRA: 11.oz GRILLED T-BONE STEAK TOPPED W/ BALSAMIC, ONIONS, SERVED RICE, BEANS, FAROFA AND PLANTAINS. "VERA'S FAVORITE"

\$ 17.95 FILET MIGNON AO VINHO TINTO PORTUGUES: FILET MIGNON STUFFED W/ A PESTO OF MEDITERRANEAN HERBS, HEARTS OF PALM AND SPICY PERUVIAN PEPPERS, TOPPED W/ RED PORTUGUESE WINE SAUCE.

\$ 16.95 BRAZILIAN CHICKEN: HALF CHICKEN, MARINATED IN GARLIC AN CILANTRO, MESQUITE GRILLED SERVED W/ BEANS AND RICE.

\$ 13.75 BRAZILIAN BURRITO: FLOWER TORTILLA WRAP W/ SKIRT STEAK, BLACK BEANS, SALSA CAMPANHA, SOUR CREAM AND GUACAMOLE SAUCE, SERVED W/ CAESAR SALAD OR ROASTED POTATOES.

\$ 14.95 CARNE NA BRAZA: THICK SKIRT STEAK, GRILLED AND SLICED, TOPPED W/ TOMATO, CILANTRO AND PORTOBELLO SAUCE, SERVED W/ BLACK BEANS & RICE.

\$ 16.95 POLLO AL CARBON: 9.oz MESQUITE GRILLED CHICKEN SEASONED, W/ FRESH GARLIC TOPPED W/ TRADITIONAL BRAZILIAN MALAGUETA SAUCE, SERVED W/ BLACK BEANS AND PLANTAINS.

\$ 14.95 CARNE RANCHERA: SAUTEED BEEF STEAK SLICED, W/ ONIONS GREEN AND RED PEPPERS, JALAPENO CHILI, SERVED W/ BLACK BEANS & RICE AND PLANTAINS.

\$ 18.95 SCALOPPINE ALLA SORRENTINA: POUNDED VEAL TENDERLOIN MEDALLIONS, TOPPED W/ BUFFALO MOZZARELLA TOMATO AND BASIL, SERVED IN WHITE WINE SAUCE.

FRESH FISH TODAY

\$ 15.75 SPICY BRAZILIAN SALOMON MESQUITE GRILLED, GREEN TOMATILLO, GREEN ONIONS, GREEN MALAGUETA AND AVOCADO THAN BLENDED, SERVED W/ 9.oz SALMON STEAK.

\$ 15.75 STRIPED BASS W/ SPICY MAGUETA: FILLET, MESQUITA GRILLED, SERVED W/ SPICY BRAZILIAN MALAGUETA PEPPER SAUCE, SERVED W/ BLACK BEANS & RICE.

\$ 15.75 SALMON TEQUILA: MESQUITE GRILLED SALMON STEAK, W/ FRESH CILANTRO, BASIL IN LEMON AND CUERVO 1800 TEQUILA.

\$ 17.50 XIXO SEAFOOD: TWO BROCHETTES OF SWORDFISH, SCALLOPS, HALIBUT, SALMON AND SHRIMP, MARINATED IN SPICY CHIMICHURRI SAUCE, SERVED W/ BLACK BEANS AND RICE.

\$ 18.95 CHILEAN SEABASS: ~~OVEN BAKED~~ OVEN BAKED, SERVED W/ LEMON, CAPERS SAUCE AND VEGETABLES. *white wine and red bell peppers*

\$ 17.95 HALIBUT HABBANERO: PAN ROASTED HALIBUT STEAK, SERVED W/ SPICY MEXICAN CHILI HABBANERO SAUCE, BLACK BEANS & RICE.

\$ 19.95 HALIBUT MOQUECA: MESQUITE GRILLED HALIBUT AND SHRIMP, TOPPED A TRADITIONAL NORTHERN BRAZILIAN SAUCE OF BELL PEPPERS, ONIONS, COCONUT MILK, CILANTRO, PARSLEY AND DENDE OIL, SERVED W/ BLACK BEANS & RICE AND VEGETABLES.

\$ 15.50 MAHI-MAHI BLACKENED AND GRILLED, TOPPED W/ LEMON BACARDI SAUCE, SERVED ROASTED POTATOES AND VEGETABLES.

PASTAS/RISOTTO

\$ 19.95 SPAGHETTI ALLA PESCATORA: CLAMS, MUSSELS, SCALLOPS, TUNA, BASS, SHRIMP AND CALAMARI SAUTEED W/ WHITE WINE AND PULP OF TOMATO SAUCE.

\$ 18.95 RISOTTO MUSHROOMS: ITALIAN ARBORIO RICE W/ PORCINI MUSHROOMS, SHITAKE AND CHAMPIGNONES, A CREAMY MUSHROOM SAUCE, SERVED STRAIGHT FROM A WROLE PARMESAN WHEEL.

\$ 15.50 RAVIOLI LOBSTER: HOMEMADE FRESH PASTA FILLED, W/ ASPARAGUS TIPS W/ VODKA IN A LIGHT PINK SAUCE.

ASK FOR WAITER ON MORE SPECIAL. THANK YOU!!!