

PEIXES E FRUTOS DO MAR *FISH & SEAFOOD*

LINGUADO MEUNIÈRE / Sole Fillet Meunière

Acompanha batata cozida e alcaparras Served with steamed potatoes and capers

PINTADO NA BRASA / Chargrilled Freshwater Fish

Acompanha legumes no vapor e cebola assada Served with steamed vegetables

SALMÃO GRELHADO / Grilled Salmon

Acompanha creme de espinafre Served with spinach cream

BACALHAU GOMES DE SÁ

Bacalhau desfiado com batata, cebola, azeitona e ovo cozido
Shredded cod with potatoes, onions, olives and boiled eggs

BACALHAU GRELHADO

Servido com cebola, alho e batata cozida e brócolis
Grilled Codfish served with onions, garlic and potatoes

BACALHAU À PORTUGUESA / Portuguese / Style Codfish

Prepared with cauliflower, broccoli, potatoes and boiled egg

CAMARÃO GRELHADO C/ SHITAKE NA MANTEIGA

Grilled Shrimp with Shiitake Mushrooms in Butter Sauce

CAMARÃO À NEWBOURG

Acompanha arroz branco e batata palha
Shrimp with cream sauce and served with rice and potato sticks

CAMARÃO À GREGA

Camarões empanados com queijo
Acompanha arroz a grega e batata palha
Breaded shrimp with cheese, served with greek style rice and potato sticks.

RISOTO DE BACALHAU / Codfish Risotto

RISOTO DE CAMARÃO / Shrimp Risotto

FACAS RODEIO *RODEIO KNIFE*

1 FACA RODEIO

KIT 2 FACAS RODEIO

KIT 4 FACAS RODEIO

KIT 6 FACAS RODEIO

COUVERT OPICIONAL *COUVERT OPTIONAL*

PÃES DE QUEIJO E DE SAL, MANTEIGA, VINAGRETE E MOLHO DE CEBOLA

Cheese and salt bread, butter, vinaigrette, and onion sauce.

ENTRADAS *APPETIZERS*

MUZZARELLA DE BÚFALA (un) Buffalo mozzarella (unit)

70% leite de búfala e 30% leite de vaca

PASTEL APERITIVO Brazilian Pastries

Beef, Cheese or Heart of Palm

PROVOLETA / Fried provolone cheese

BEEF-TEA / Traditional Beef Broth

LINGUIÇA (TOSCANA, CALABRESA OU DINAMITE)

Tuscan, Calabrese or Spicy Pork Sausage

CORAÇÃO DE FRANGO / Chicken Hearts

CARPACCIO

COSTELA DE PORCO / Pork chops

STEAK TARTARE / Steak Tartare

SALADA *SALAD*

SALADA MISTA / Mixed Green Salad

Alface, agrião, tomate e cenoura, à juliana temperada a gosto
lettuce, water cress, tomato and carrot, chopped with your choice of dressing

SALADA VERDE / Green Salad

Broto de alface, acelga, batata palha e bacon com azeite de oliva
Heart of lettuce, chards, fried potatoes and bacon, olive oil, lemon, mustard and salt dressing

SALADA DE PALMITO / Heart of Palm Salad

CAESAR SALAD / Caesar Salad

Broto de alface, molho de maionese, mostarda, alcaparras picadas, pepinos
heart of lettuce, mayonnaise, mustard, chopped capers, chopped

SALADA MISTA COM PALMITO / Mixed Salad with Heart of Palm

SALADA ESPECIAL COM MUSSARELA DE BÚFALA / Special salad with buffalo mussarella

CHURRASCO RODEIO *FROM RODEIO'S GRILL*

PICANHA ½ - ½ Prime Rump Cap Steak

ASSADO DE TIRA / Argentinian-Style Short Ribs

MEIA PICANHA FATIADA / Sliced Rump Cap Steak

T BONE STEAK / T Bone Steak

CHATEAUBRIAND / Chateaubriand

BIFE DE CHORIZO / Chorizo Steak

PICANHA / Special cut of rumpsteak

FRALDINHA / Flank Steak

PRIME RIB / Prime Rib

FILET MIGNON / Tenderloin steak

BIFE ANCHO / Ribeye Steak

COSTELA BOVINA / Beef Ribs

BIFE DE TIRA / Strip Steak

PICANHA FATIADA (uma pessoa) / sliced rumpsteak (for one)

PICANHA FATIADA (duas pessoas) / sliced rumpsteak (for two)

GRELHADOS DIVERSOS *MIXED GRILLS*

FRANGO ½ / Chargrilled Chicken

DUO HEBE CAMARGO / Rump Cap Steak and Spicy Sausage

Picanha e linguiça dinamite, acompanha farofa picante

Rumpsteak and spicy pepper sausage served with spicy “farofa”

LOMBO DE PORCO / Pork Tenderloin

MISTO FILET LOMBO / Mixed Pork and Beef Tenderloin

COSTELETA CORDEIRO / Grilled Lamb Chops

MISTO À GAUCHA (duas pessoas) / Gaucho-Style Mixed Grill (serves two)

Filet mignon, lombo, linguiça, bacon, tomate, cebola e pimentão verde/vermelho

Tenderloin, pork, sausage, bacon, tomato, onion and green/red sweet pepper

GUARNIÇÕES *SIDE ORDES*

CEBOLA TIROLESA / Onion Rings

BANANA MILANESA / Breaded Fried Banana

BATATAS FRITAS / French Fries

BRÓCOLIS ALHO E ÓLEO / Broccoli with Garlic and Olive Oil

ARROZ CARRETEIRO / Traditional Rice with Dried Beef

ARROZ INTEGRAL / Brown Rice

MANDIOCA FRITA / Fried Cassava

BATATA SOUFLÉ / Soufflé Potatoes

CREME DE MILHO / Creamed Corn

FAROFA ESPECIAL / Toasted Cassava Flour with Eggs and Onions

CREME DE ESPINAFRE / Creamed Spinach

PANACHE DE LEGUMES NA GRELHA / Grilled Seasonal Vegetables

RISOTO DE COGUMELOS / Mushroom Risotto

RISOTO DE PUPUNHA / Peach Palm Risotto

PALMITO ASSADO / Grilled Peach Palm

ARROZ RODEIO Rodeio / Rodeio Special Rice

ESPECIALIDADES DA NOSSA COZINHA *CHEF'S SPECIALTIES*

RISOTO DE BRIE E ASPARGOS / Brie and Asparagus Risotto

RISOTO FAUSTO SILVA (Linguiça Calabresa) / Calabrese Sausage Risotto

RISOTO RODEIO / Meat Risotto

HAMBURGUER “OLIVETTO” Hamburger / Olivetto Style Hamburger

STROGONOFF DE FILET

acompanha arroz branco e batata palha

PICADINHO RODEIO / Rodeio-Style Tenderloin Stew

STEAK À DIANA / Steak Diane

SOBREMESAS *DESSERTS*

FRUTAS / Fruits

SALADA DE FRUTAS / Fruit Salad

AFTER EIGHT

SORVETES / Ice cream

TARTUFO

PETIT GATEAU

MOUSSE DE CHOCOLATE / Chocolate mousse

MOUSSE DE MARACUJÁ / Passion fruit mousse

DOCES CASEIROS

Abóbora, coco e leite

Assorted homemade sweets pumpkin, coconut and milk

PUDIM / Caramel flan

PUDIM DE TAPIOCA / Tapioca flan

CREME DE PAPAIA / Papaya cream

FLAMBADOS / Flambéed

CRÊPE SUZETTE

PANQUECA CARAMELADA / Caramelized

Banana ou maçã.

Pancake with banana or apple