

APPETIZERS FROM THE GRILL

- Provoleta 6**
Grilled Provole cheese topped with Extra Virgin Olive Oil & Oregano
- Empanadas**
Basket of four 10 ~ Each 3
Beef, Ham or Cheese or Veggie
- Camarão Alho e óleo 11**
Shrimp Sauteed in Garlic and Oil
- Lula Frita 9**
Calamari fried to a golden crisp served with goli sauce
- Calabresa Defimada 7**
Smoked sausage with onions and crushed red pepper
- Calabresa na Batata 8**
Whole smoked Pork sausage served on a bed of mashed potatoes, topped with sauteed onions and blue cheese an gratin
- BATATA FRITA CAIPIRA 5**
Seasoned french fries topped with scrambled eggs, cheese bacon and garlic
- Escondidinho 9**
Brazilian version of a Shepherd's Pie with Pureed Yucca and your choice of Shrimp or Beef

PASTAS

- YOUR CHOICE OF:**
Tagliatelle / Gnocci / Ravioli / Agnolotti
For Ravioli or Agnolotti please add \$3
- SALIC CHOICES:**
- Ao Sugo 9**
Fresh Tomato sauce
- Ao CREME 10**
Alfredo sauce
- Ao Creme Mistro 10**
Mixed fresh tomato and Alfredo sauce
- Pesto 11**
Basil Pesto sauce topped with Walnuts
- Bolognese 11**
Meat Based Fresh Tomato sauce
- Championon 13**
Fresh Mushroom Cream sauce
- Parisienne 15**
Chicken, Ham and Cheese in Alfredo sauce Au Gratin
- Frutos do Mar 16**
Seafood Fresh Tomato sauce with Shrimp, Calamari and Mussels
- Add**
(HICKEN 2 STEAK 4 SHRIMP 5)

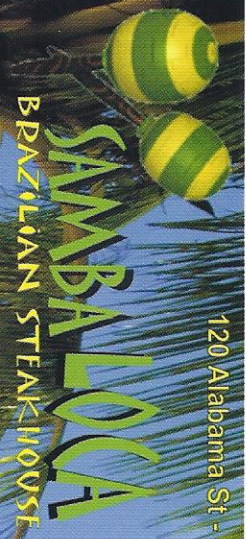


All served with Chimichurri and a side of your choice

- Picanha Fartida 22**
14 oz Top Sirloin Cap, Brazil's Most Famous Cut
- Picanha Especial 25**
18 oz Special high cut of Top Sirloin Cap
- ENTRECOT 15**
14 oz grill ed Ribeye
- CONTRAFIE 25**
18 oz New York Strip
- Costela de Corderiro 21**
Four Lamb Chops grilled to perfection
- File de Frango 13**
12 oz Chicken breast
- Costela de Boi 23**
Brazilian style Short Ribs
- Combinado Samba Loca (Serves 2) 39**
A combination of Top Sirloin Cap, Chicken, Short Ribs, Sausage and an extra side of your choice
- FILET MIGNON 26**
9 oz Filet Mignon

SIDE DISHES

- Arroz 3**
Brazilian Rice
- Feijão 4**
Brazilian black beans
- BATATA FRITA 3**
Seasoned french fries
- BATATA DOCE 4**
Sweet potato purée
- BAANNA FRITA 3**
Fried Plantains
- Pure de BATATA 4**
Mashed Potatoes - make em loaded for \$2 extra
- CREME de ESPINAFE 6**
Creamed spinach
- Mix de LEGUMES 4**
Sautéed Vegetables
- Pao de Queijo 5**
Four Brazilian cheese puffs
- Mandioca Frita 5**
Fried Yucca sticks
- Championones Salteados 6**
Sautéed mushrooms in red wine demi glace sauce



BRAZILIAN SPECIALTIES SOUPS & SALADS

- CHOOSE YOUR MEAT**
All served with Rice, Vegetables & a sauce of your choice
- Chicken 18**
- Jumbo Shrimp 24**
- Red Snapper 22**
- Salmon 24**
- FILET MIGNON 29**
- CHOOSE YOUR SAUCE**

- QUATRO QUEIJOS**
A marvelous mix of heavy cream, butter and Parmesan, mozzarella, provolone and Romano cheeses creates a rich, velvety blanket for your favorite pasta.
- MOLHO MARACUYÁ**
Passion Fruit Sauce
- MOLHO FRUTOS DO MAR**
Seafood-Fresh Tomato sauce with Shrimp, Calamari and Mussels
- Susu CURRY**
Exotic very mild Curry sauce with coconut milk
- MEL E MOSTARDA**
Brazilian Honey Dijon Mustard sauce
- MOLHO DE LARANJA E GENGIBRE**
Sweet and Sour Orange and Ginger glaze
- AO ROQUEFORT**
Blue Cheese Cream sauce
- AO POIVRE**
Studded with coarsely ground pepper before cooking
- AO CHAMPIGNON**
Rich Fresh Mushroom white cream sauce

MILANESAS

- MILANESA BAHIANA 17**
Chicken Milanese topped with Alfredo sauce, ham and fried plantains served with sweet potato purée
- MILANESA NAPOLITANA 18**
Beef Milanese topped with fresh tomato sauce, ham and mozzarella cheese. Au gratin served with seasoned french fries
- MILANESA A CAVALO 17**
Beef Milanese topped with two fried eggs, served with bacon and a side of seasoned french fries

MOQUECAS

- Traditional Brazilian Seafood stew, cooked with Palm oil, coconut milk, onions, bell peppers and tomatoes, all served in a clay pot with Brazilian rice on the side (Serves 2)
- Fish & Shrimp 42**
- Salmon & Shrimp 46**



SOUPS & SALADS

- Caldo de Legumes 7**
Creamy vegetable soup topped with shaved Parmesan cheese, served with toasted french bread
- Caldo de feijao 8**
Brazilian black bean stew topped with shaved Parmesan, served with toasted french bread
- Caldo frutos do mar 9**
Seafood bisque topped with Parmesan cheese served with toasted french bread
- Salada Caesar 8**
Homemade Caesar Salad
- Salada Alameda 9**
Mixed greens, grilled chicken, salsa goli and provolone cheese
- Salada Sol Bahia 11**
Arugula, sun-dried tomatoes and mozzarella cheese served with balsamic vinaigrette
- Salada Tropical 12**
Arugula, lettuce, feta cheese, mango, pineapple and fresh tomatoes topped with an orange relish dressing

DESSERTS

- Perrin Gateau 8**
Chocolate cake with crunchy rind and mollov filling that is served hot with vanilla ice cream and chantilly cream (please allow 9 min)
- Pudim de Leite 5**
Brazilian custard served with your choice of Chantilly cream or Dulce de Leche
- Cheesecake 5**
Classic or Passion fruit cheesecake
- Cheesecake de Chocolate 6**
Two Chocolates cheesecake
- Salada de Frutas 6**
Fresh fruit salad served in a Trienphie
- Abacaxi Flambado 7**
Pineapple flambéed in cognac, VSOP, topped with vanilla ice cream, mango and berries
- Torta Suprema 7**
Cake filled with two kinds of Chocolate and Chantilly Cream, topped with strawberries
- Copa Samba Loca 9**
Samba Loca's specialty, ice cream, fresh fruit, salad, chantilly cream and oval (typical marsh Brazilian berry)
- 18 % gratuity will be added 7 parties of 6 or more for your convenience**

