



share

PÃO DE QUEIJO

Papaya Jam, Herbed Catapury Cheese - 16

1 OZ PLATINUM OSETRA CAVIAR + 90

ENDIVE SALAD

Endives, Radicchio, Shaved Fennel,
Crouton, Aged Gouda, Oranges,
Heart of Palm, Avocado, Herbs,
Calamansi Vinaigrette - 19

✳ OYSTERS ✳

Baiano Aioli, Dende, Hot Sauce,
Plantain-Cashew Crumble - 20

PRAWNS

Green Curry Garlic Prawns,
Toasted Coconut, Pickled Fresno - 22

BLUE CRAB GRATIN

Blue Crab, Yuca & Heart of Palm
'Casquinha' Gratin - 28

BLACK-EYED PEA FRITTERS

Herbs, Haloumi Criolla, Fermented
Garlic Aioli, Hot Sauce - 16

TUNA CRUDO

Red Yuzu Kosho, Green Chile
Chive Oil, Temura,
Sautéed Beech Mushrooms - 19

SCALLOP CEVICHE

Cucumber, Lime, Coconut,
Serrano, Puffed Hominy,
Trout Roe - 19

DUCK COXINHA

Malagueta Honey Mustard
Crouquettes (5) - 20

PORK RIBS

Magic Salt, Hot Sauces,
Guava BBQ - 16

QUAIL

Brazilian Fried, Salsa Golf
Yuca, Chili Cactus Oil - 18

FEIJOADA

Slow Roasted Beef Shank,
Feijoada 'Risotto', Puffed Beef Tendon,
Pickled Orange, Farofa, Vinaigrette,
Collard Green Kimchi

FOR THE TABLE - 205



mains

GRILLED HALF LOBSTER

Miso Chile Garlic Butter, Herb
Salad, Lime - 60

WHOLE GRILLED RED SNAPPER

Charred Green Onion Salsa Verde,
Brazil Nut, Marcona Almond Crunch,
Herbs - 68



Shrimp, Mussels, Snapper,
Coconut Broth, Dende Fried Nuts,
Cilantro, Coconut Bomba Rice

63

GRILLED YOUNG CHICKEN

Molho De Alho, Chili Confit,
Chicken Salt, House Hot Sauce - 30

THIN CUT PORK CHOPS

Hot Mustard, Grapes, Spiced Peanut - 32

CENTER CUT RIBEYE

Creekstone Farms Ribeye, Diane Sauce,
Crunchy Green Peppercorn,
Potato Purée - 70

WAYGU PICANHA

Picanha, Farofa,
Chimi-Vinaigrette - 62

sides

PAULISTA PORK FRIED RICE

Pure Porky Goodness - 18

COLLARD GREENS

Garlic, Vinegar, Pecorino Romano - 14

BROCCOLINI

Cashew-Basil Butter, Herbs,
Brazil Nut - 16

COAL-ROASTED SWEET POTATO ✳

Catapury Cheese, Hot Honey,
Fried Pumpkin Seed, Peanut Crunchies - 15

BLACK BEANS AND RICE

(Arroz e Feijao), Farofa - 12

BRASERO



HAND MUDDLED CAIPARINHAS

PRATA PITU

(Classic "Beach Style")

Cachaça, Brasero Sugar Blend, Muddled Limes - 15

OURO

Avua Amburana Aged Cachaça, Muddled Limes, Brasero Sugar Blend Syrup - 16

ARTISINAL

Abelha Cachaça Prata, Muddled Limes, Brasero Sugar Blend Syrup - 18

cocktails

* LEITE DE ONÇA * (PANTHER MILK)

Cachaça Germana Caetano's, Creme de Cacao, "Panther Milk", Fermented Banana, Lemon, Black Sea Salt & Coconut Flakes (Highball) - 16

TALL DRINK OF WATER

Singani 63, Tamarind Liqueur, Pepita Orgeat, Lemon, Pineapple, Maca Root Juice, Mint (Highball) - 16

MORADA PISCO SOUR

Pisco, Chiccha Morada, Lime, Egg White (Coupe) - 16

UPRIGHT PINEAPPLE

Mezcal, Madeira, Allspice Dram, Lemon, Vanilla, Tepache (Rocks) - 16

MOOLAH

Vodka, Soursop, Sage, Lime, Ginger Beer (Copper Mug) - 15

BATIDA CLARA

Leblon Cachaça, Passion Fruit Liqueur, Lime, Cashew Juice, Passion Fruit Pearls (Nick & Nora) - 16

ROSITA

Reposado Tequila, La Fuerza Blanco Vermouth, Grapefruit Cordial, Amargo-Vallet, Habenero Tincture (Nick & Nora) - 17

RHUM OLD FASHIONED

Aged Agricole Rhum, Bourbon, Coffee Demerara, Tiki Bitters, Bruleed Coconut (Rocks) - 17

draft

HOPEWELL 'FIRST PILS'

Pilsner, Chicago IL - 7

CASA HUMILDE 'FIRME'

IPA, Chicago IL - 8

WHINER 'LE TUB'

Wild Farmhouse Ale, Chicago IL - 8

MARZ BREWING ROTATING DRAFT

Rotating, Chicago IL - 9

DOVETAIL

Dark Czech Lager, Chicago IL - 8

MAPLEWOOD 'SON OF JUICE'

Juicy IPA, Chicago IL - 8

bottled

XINGU GOLD

Lager, Brazil - 8

XINGU BLACK

Black Lager, Brazil - 8

MILLER HIGHLIFE

American Lager, Milwaukee, WI - 6

* BIG MICH MICHELADA

By Big Mich, a Chicago-Based Mexican Family-owned Company. Corona, Tamamrindo Big Mich & Chamoy - 8

FREE SPIRITED & SPIRIT FREE

LIMONADA SUIÇA

Whole Lime, Sweetened Condensed Milk, Sugar 13 | Add Pitu Cachaça +4

CHICHA MORADA, NO NADA

Chicha Morada & Lime - 13

PALOMATE DE AGUSTINA

Spirit-free Tequila, Grapefruit, Lime, Agave Nectar, Yerba Mate Soda - 14

