



Churrascaria & Grills

BRAZILIAN STEAKHOUSE MENU



Churrascaria with Soft Beverages BD 24.000 Nett

Churrascaria with Selected Beverages BD 34.000 Nett

STARTERS

- GRILLED CREAMY GARLIC BREAD
- DEEP FRIED BANANA
- DEEP FRIED TAPIOCA
- BRAZILIAN CHEESE BALLS

EAT ALL YOU CAN MEAT SELECTION:

- PICANHA
- TOPSIRLOIN
- FLAP MEAT "FRALDINHA"
- TENDERLOIN WITH PARMESAN CRUST
- RIB-EYE
- STRIPLOIN
- BABY BEEF PICANHA TOSSED IN GARLIC CREAM
- CHIKEN WINGS WITH GARLIC MAYO
- LAMB CHOPS WITH GARLIC

HOT DISHES

- CARRETEIRO RICE
Brazilian style rice made with jerked beef, onions, scallions and parsley
- FEIJOADA
Black beans stew with beef ribs, jerked beef, beef sausages and bacon
- BOBO DE CAMARAO
Cooked Tapioca with coconut milk, prawns and tomato sauce

DESSERT

- PINEAPPLE
Grilled with caramelised sugar & cinnamon

Brazilian style

Churrascaria

How it works?

Step 1: Sit down, relax, and enjoy a drink while we explain the special Churrascaria dining experience.

Step 2: Visit our salad and sides bar. Enjoy the fresh cut vegetables, imported cheeses, cured meats and Brazilian side dishes.

Step 3: Turn your meat sign green side up, signaling that you are ready for our Passadores (meat waiters) to begin tableside service.

Step 4: Choose from the cuts of delectable fire roasted meats that are brought to your table, sliced, and served by our Passadores.

Step 5: When you are satisfied, flip the meat sign to the red side until you are ready for more offerings.

Step 6: If you wish, end the meal with one of our delicious desserts.



 - VEGETARIAN

Along with all meats, enjoy all you can eat array of Brazilian side dishes and dips

All prices are inclusive of 5% taxes, 10% service charge & 5% government levy.

