



Costela de Porco...
Pork ribs. Perfectly slow roasted and expertly seasoned.



Pernil de Cordeiro, Carré de Carneiro...
Leg of Lamb and Lamb Chops



Frango Marinado...
Chicken breast wrapped in bacon & marinated chicken legs.



Picanha...
The leanest cut of our top sirloin and Brazil's most famous cut.



Alcatra...
Top Sirloin. Cut to be juicy, tender and full of flavor.



Picanha Ao Alho...
Garlic Sirloin marinated and grilled in our thick garlic sauce.



Lombo...
Parmesan encrusted pork tenderloin. Full of flavor.



Beef Ancho...
Prime part of the Rib Eye. Grilled to perfection.



Filé Mignon...
Cut from the tenderloin. Served with or without bacon wrap.



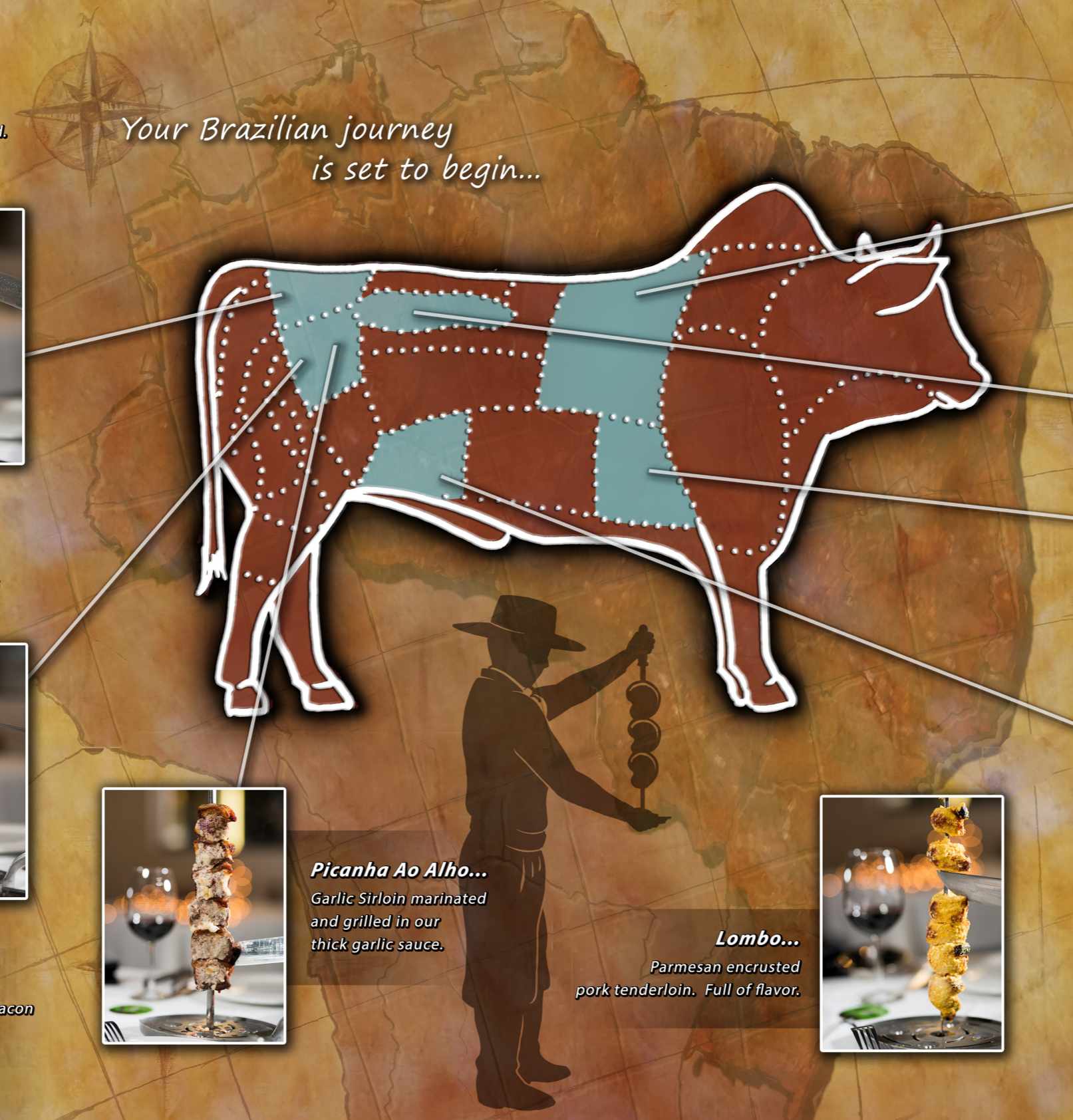
Costela...
Beef Ribs, Grilled for several hours to draw out its natural flavor.



Fraldinha...
Expertly cut from the bottom sirloin and deliciously seasoned.



Linguiça...
Seasoned pork sausage. Slow roasted over an open flame.



Your Brazilian journey is set to begin...