



Bread service

Pão de Queijo [GF, *V] served with Honey Butter

Appetizers

Arrumadinho [GF]

Sun Dried Beef . Beans . Onions . Bell Peppers . Tomatoes

Bolinho de Bacalhau [*V, GF]

Fried Cod Potato Fritters . Parsley . Aioli

Casquinhas De Siri

Crab Cake . Onion . Tomatoes . Pepper Sauce

Salpicao De Frengo [GF]

Chicken . Peas . Carrot . Onion . Corn . Apples . Raisins

Entrees

Moqueca de Camarão . Pão de Queijo [*V, *GF]

Shrimp Stew . Rice . Brazilian Cheesy Bread

Empadão . Arroz e Feijão

Chicken . Corn . Tomatoes . Onion . Olives . Pie Crust . Pinto Beans . Rice . Creamy Garlic Sauce

Virado . Molho De Pimenta [GF]

Pork . Rice . Egg . Plantain . Kale

Tutu de Feijao

Vegan Chorizo . Beans . Onion . Garlic

Desserts

Pastel de Goiaba [*GF, *V]

Guava Jam . Vanilla Icing . Edible Flowers . Berry Compote

Bijajica [GF, *V]
Powdered sugar . Chocolate Slivers . Spicy Caramel Sauce

Pavê de Paçoca [V]
Chocolate Crumbs . Peanut Mousse . Chocolate Sauce

Creme de Papaya [*GF, *V]
Casadinhos . Dulce de leche . Powdered sugar . Vanilla Ice Cream . Dragon Fruit Compote

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [*GF= Can Be Gluten Free] [V= Vegetarian] [*V= Can Be Vegan]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Regional Cuisine of Brazil
Dinner Menu date: April 30, 2026
Sous Chef Ellie White
Student Assistant Manager Vicky Smith