

Berimbau

BRAZILIAN KITCHEN



DINNER

TO SHARE

AMAZON SALAD   \$13.00

Mixed greens, radish, cucumber, pickled peppers, crispy quinoa, cashew nuts, açai vinaigrette

PÃO DE QUEIJO \$8.00

Gluten-free Brazilian cheese bread
tapioca, parmesan, farmer's cheese *GF*
(baked to order: 15-20 min)

TORRESMO \$18.00

Fried pork belly, açai ketchup

COXINHA  \$13.00

Chicken croquette, catupiry cheese

MUSSELS  \$16.00

Tomatoes, white wine, fine herbs, grilled sourdough bread

PASTÉIS  (1) \$5.00 | (3) \$14.00

Brazilian empanadas beef
cheese | spinach & ricotta | heart
of palm

SOPA DE GALINHA  \$11.00

Chicken & rice soup, grilled sourdough bread

BERIMBAU SALAD \$13.00

Baby gem, beef steak tomatoes, hearts of palm, grilled
coalho cheese & tomato dressing

ON THE SIDE

YUCA PURÉE \$9.00

YUCA FRIES \$9.00

TROPEIRO \$9.00

CREAMY SPINACH \$9.00

CARAMELIZED BANANAS \$9.00

GRITS & FETA CHEESE \$9.00

BRAZILIAN FAVORITES

MOQUECA BAIANA \$32.00

Seafood stew, halibut, shrimp, calamari, mussels,
coconut milk, dendê oil, rice & farofa

FEIJOADA \$29.00

Black Bean Stew - Pork, collard greens, orange, rice & farofa

PICANHA TOM JOBIM \$32.00

Prime brazilian cut, baby carrots, tomato vinaigrette, farofa

FILET MIGNON STROGONOFF \$29.00

Beef tenderloin, mushrooms, garlic, cream,
tomato, crispy potato sticks, rice

MAINS

SKIRT STEAK \$35.00

Skirt steak, gremolata, yuca puree

ARROZ DE PATO \$32.00

Searred duck breast, spiced honey & cachaça glaze, rice
with duck confit, smoked sausage, duck jus, orange purée

BOBÓ DE CAMARÃO \$26.00

Shrimp, coconut milk, onion, bell peppers, cassava,
dendê oil, rice & farofa

SALMÃO   \$25.00

Salmon, mussels, tomato vinaigrette, wild rice,
pea puree, Brazil nuts, crispy panko breadcrumbs

PICANHA BURGER  \$23.00

100% Picanha burger, gouda cheese, tomato,
pickles, lettuce, aioli, yuca fries

CHICKEN STROGONOFF \$22.00

Chicken, mushrooms, garlic,
cream, tomato, crispy potato sticks, rice

MILANESA  \$22.00

Crispy chicken, arugula salad, aioli

VEGAN

VEGAN FEIJOADA \$22.00

Vegan Black Bean Stew - Mushrooms, carrots, tofu,
collard greens, orange, rice & farofa

VEGAN STROGONOFF \$22.00

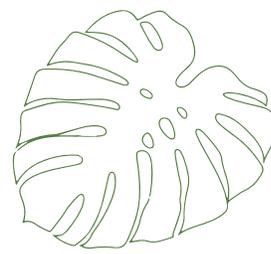
Hearts of palm, mushrooms, carrots, chickpeas, pickled
sweet peppers, crispy potato sticks, crispy quinoa, rice

Berimbau

BRAZILIAN KITCHEN



LUNCH



TO SHARE

PÃO DE QUEIJO \$8.00

Brazilian cheese bread tapioca, parmesan, farmer's cheese (baked to order: 15-20 min) *GF*
*frozen to-go bag with 14 pieces = \$12

TORRESMO \$18.00

Fried pork belly, açai ketchup

COXINHA 🌿 \$14.00

Chicken croquette, catupiry cheese

PASTÉIS 🌿 (1) \$5.00 | (3) \$14.00

Brazilian empanadas | beef | cheese
spinach & ricotta | heart of palm

TUNA TARTARE \$22.00

Tuna, carrot puree, ginger, jalapeno,
cucumber, tapioca crisp

BRAZILIAN FAVORITES

MOQUECA BAIANA \$32.00

Seafood stew, halibut, shrimp, calamari, mussels, coconut milk, dendê oil, rice & farofa

FEIJOADA \$29.00

Black Bean Stew - Pork, collard greens, orange, rice & farofa

PICANHA TOM JOBIM \$32.00

Prime brazilian cut, baby carrots, tomato vinaigrette, farofa

FILET MIGNON STROGONOFF \$29.00

Beef tenderloin, mushrooms, garlic, cream,
tomato, crispy potato sticks, rice

ON THE SIDE

YUCA PURÉE \$9.00

YUCA FRIES \$9.00

TROPEIRO \$9.00

CREAMY SPINACH \$9.00

CARAMELIZED BANANAS \$9.00

GRITS & FETA CHEESE \$9.00

MAINS

AÇAÍ BOWL 🌿🌱 \$14.00

Authentic organic açai bowl, banana, strawberry,
housemade vegan & gluten-free granola

FARM SALAD 🌿 \$14.00

Mixed greens, radish, cucumber, pickled
peppers, crispy quinoa, cashew nuts, shaved
parmesan, açai vinaigrette
chicken + \$5 / steak + \$8

MILANESA 🌿 \$17.00

Crispy chicken, arugula salad, aioli

VEGAN STROGONOFF 🌱 \$17.00

Hearts of palm, carrots, mushroom, chickpeas, tomato,
coconut milk, crispy potato sticks & rice

CHICKEN STROGONOFF \$17.00

Chicken, mushrooms, garlic, cream, tomato, crispy
potato sticks & rice

BIFE ACEBOLADO \$20.00

Picanha cut, caramelized onions, farofa,
vinaigrette, rice & beans

PICADINHO \$21.00

Beef stew, diced bacon, egg, collard greens,
rice & crispy potato sticks

MUSSELS 🌿 \$16.00

Tomatoes, white wine, fine herbs, grilled
sourdough bread

PICANHA BURGER 🌿 \$20.00

100% Picanha burger, gouda cheese, tomato,
pickles, lettuce, aioli, yuca fries

CHICKEN SANDWICH 🌿 \$18.00

Breaded chicken, arugula, pickled red onion, radish,
biquinho aioli, yuca fries, brioche

DESSERTS

PUDIM \$11.00

Caramel flan

BRIGADEIRO \$11.00

Brazilian chocolate fudge, chocolate-cachaça whipped cream

CHEF: *Guilherme Gerard*

🌿 CONTAINS GLUTEN 🌱 CONTAINS NUTS 🌱 VEGAN

Berimbau

BRAZILIAN KITCHEN



BRUNCH

DRINKS

CAIPIRINHA FLIGHTS \$24.00

Enjoy 4 sample size caipirinhas per flight - choose between - classic, passion fruit, mango, caju, guava, caipirita

MIMOSA BAR \$12.00

Create your mimosa choosing from your tropical flavor - mango, guava, caju, passion fruit, grapefruit orange

TO SHARE

AMAZON SALAD   \$14.00

Mixed greens, radish, cucumber, pickled peppers, crispy quinoa, cashew nuts, açai vinaigrette

PÃO DE QUEIJO \$8.00

Gluteen-free brazilian cheese bread
tapioca, parmesan, farmer's cheese *GF*
(baked to order: 15-20 min)

TORRESMO \$18.00

Fried pork belly, açai ketchup

TUNA TARTARE \$22.00

Tuna, ginger, jalapeño, cucumber, carrot purée, pepper sauce, tapioca crisp

COXINHA  \$14.00

Chicken croquette, catupiry cheese

PASTÉIS  (1) \$5.00 | (3) \$14.00

Brazilian empanadas
shrimp | beef | cheese
spinach & ricotta | heart of palm

ON THE SIDE

YUCA PURÉE \$9.00

YUCA FRIES \$9.00

TROPEIRO \$9.00

CREAMY SPINACH \$9.00

CARAMELIZED BANANAS \$9.00

GRITS & FETA CHEESE \$9.00

BRAZILIAN FAVORITES

MOQUECA BAIANA \$32.00

Seafood stew, halibut, shrimp, calamari, mussels, coconut milk, dendê oil, rice & farofa

FEIJOADA \$29.00

Black Bean Stew - Pork, collard greens, orange, rice & farofa

FILET MIGNON STROGONOFF \$29.00

Beef tenderloin, mushrooms, garlic, cream, tomato, crispy potato sticks, rice

PÃO DE QUEIJO WAFFLES

SAVORY \$22.00

Slow roasted & glazed pork shoulder, sunny-side-up egg, guava-biquinho sauce *GF*

SWEET \$18.00

Mixed Berries, dulce de leche-passionfruit sauce *GF*

MAINS

PICANHA A CAVALO \$32.00

Picanha cut, sunny-side up egg, mushrooms, fingerling potatoes, rice & beans

CHICKEN 'N GRITS  \$22.00

Fried chicken, sweet and spicy sauce, bacon, okra, grits & feta cheese

LAMBE LAMBE MUSSEL \$19.00

Mussels, rice, bacon, cilantro

AVOCADO TOAST  \$17.00

Avocado, poached egg, tomato, feta cheese, sourdough, arugula salad *Contains Gluten*

PICANHA BURGER  \$23.00

100% Picanha burger, gouda cheese, tomato, pickles, lettuce, aioli, yuca fries

OPEN FACE OMLETTE \$16.00

Mushrooms, parmesan, arugula, pickled sweet peppers

AÇAI BOWL \$14.00

Authentic organic açai bowl, banana, strawberries, vegan house made gluten-free granola

DESSERTS

PUDIM DE LEITE \$11.00

Caramel flan

BRIGADEIRO \$11.00

Brazilian chocolate fudge, chocolate-cachaça whipped cream