



ABOUT THE BRAZILIAN TABLE



The Brazilian Table is more than a place to eat, it's a cultural space we share. It's where stories unfold, bonds grow stronger, and time slows down. Around the table, flavors become feelings, moments become memories, and every dish invites you to stay a little longer.

DINNER MENU



FOR THE TABLE

PÃO DE QUEIJO 🍞🔥

gluten-free Brazilian cheese bread **11**
ADD DIP guava & stracciatella **5**
*baked to order to best serve you,
please allow 15-20 minutes

CRUDO DE VIEIRA 24

scallops, guava aguachile, pomegranate,
cucumber, mint, green oil 🥗🌿

COXINHA 17 5 PCS

chicken croquette, catupiry cheese,
malagueta spicy sauce 🍷🍷

CEVICHE 24

ocean trout, passion fruit, biquinho
pepper, hearts of palm, radish 🥗🌿

DADINHO 16

tapioca dice, coalho cheese,
sweet & sour pepper sauce 🍷🍷

MANDIOCA DA CASA 17

yuca fries, caramelized onion,
shaved parmesan 🍷🍷

PASTEL 13 2 PCS

Brazilian empanadas (daily filling) 🍷🍷

BROCCOLINI 18

roasted shallots, garlic & onion
farofa, tofu & tucupi aioli sauce 🌿

COGUMELO 15

oyster mushroom, black tucupi,
chimichurri, Brazil nuts 🥜🥜

STEAK TARTARE 24

hand cut beef tenderloin, house
aioli, cured egg yolk, tapioca 🍷🍷

SALADS

SALADA TROPICÁLIA 18

spring mix, strawberry, shaved fennel,
quinoa, rhubarb vinaigrette 🌿

BERIMBAU CAESAR 17

baby gem lettuce, dadinho cracker,
shaved parmesan, avocado dressing 🥑

TOMATE 19

heirloom tomato, avocado, cumari
spice, basil, dill, focaccia croutons 🍷



MAINS

ARROZ DE CAMARÃO 42

caramelized cashew fruit, chayote,
radish, octopus aioli 🦑🥥

GALETO 29

organic chicken, mandioquinha purée,
frisée, corn farofa 🌿

RIGATONI À LA CACHAÇA 36

octopus, tomato & cachaça sauce,
coalho cheese 🧀🦑

BIFE A CAVALO 52

prime NY strip steak, organic
egg & fries, herb sauce 🍳🥔

SECRETO PORK CUT 32

red bean purée, herb salad, heirloom
tomato, corn farofa, rice

BACALHAU NEGRO 39

black cod, coconut milk, ginger,
tomatoes, hearts of palm spaghetti 🥥🍅

BRAZILIAN FAVORITES

PICANHA FEAST 149

serves 3 people

38oz elite prime picanha,
bacon & egg fried rice 🍳, creamy spinach 🌿,
corn farofa, vinaigrette

STROGONOFF 34

beef tenderloin, mushrooms,
cream & tomato sauce, rice,
potato sticks 🍟

FEIJOADA 36

black bean stew, smoked pork
cuts, dried beef, collard greens,
rice, bacon farofa

MOQUECA 42

halibut, shrimp, calamari,
mussels, coconut milk & dendê
broth, rice, dendê farofa 🦑🥥



VEGAN MAINS

MOQUECA VEGANA 32

plantain, okra, tucupi, coconut
milk & dendê broth, rice, farofa 🌿

FEIJOADA VEGANA 29

black bean stew, market vegetables,
tofu, rice, corn farofa 🌿

🥥 NUTS 🍷 GLUTEN 🍳 EGGS 🧀 DAIRY
🥥 SOY 🦑 SHELLFISH 🌿 VEGAN

*3% credit card fee is applied to all credit card transactions