

Please allow a minimum of 30 minutes for preperation. Restrictions may apply.

BUILD YOUR OWN CHURRASCO PLATE \$19

8oz of flame-grilled meats, two chef-crafted sides, Brazilian cheese bread & a side of chimichurri sauce (Serves 1 person)

Select 2 Meats & 2 Sides from the options below

BUILD YOUR OWN CHURRASCO FEAST \$84

2lbs of flame-grilled meats, two chef-crafted sides, rice & beans, Brazilian cheese bread & a side of chimichurri sauce (Serves 4 people)

Select 2 Meats & 2 Sides from the options below (Rice & Beans already included)

FLAME-GRILLED MEATS

LEG OF LAMB +S2 Plate / +S8 Feast BRAZILIAN SAUSAGE CHICKEN WRAPPED IN BACON PARMESAN DRUMMETTES

PICANHA +\$2.5 Plate / +\$10 Feast GARLIC PICANHA +\$2.5 Plate / +\$10 Feast FLANK STEAK +S4 Plate / +S16 Feast

SERVED DURING DINNER ONLY -

BARBECUED PORK RIBS | PETITE FILLET+\$2 Plate / +\$8 Feast | SPICY PICANHA +\$2.5 Plate / +\$10 Feast | LAMB PICANHA +\$2.5 Plate / +\$10 Feast

FILET MIGNON +\$8 Plate / +\$32 Feast | FILET MIGNON WRAPPED IN BACON +\$9 Plate / +\$36 Feast | LAMB CHOPS +\$10 Plate / \$40 Feast

CHEF-CRAFTED SIDES -

COLD SIDES TABBOULEH | POTATO SALAD | COUSCOUS SALAD | CUCUMBER SALAD | CABAGE SALAD

HOT SIDES SAUTÉED MUSHROOMS | POTATOES AU GRATIN | GARLIC MASHED POTATOES | JASMINE RICE | FEIJOADA BEANS

— SAUCES & DRESSINGS—

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	CHIMICHURRI SAUCE	\$2	
	FAROFA a popular Brazilian topping	\$2	
	BALSAMIC VINAIGRETTE	\$2	
	RANCH DRESSING	\$2	
	BLUE CHEESE DRESSING	\$2	
	BRAZILIAN VINAIGRETTE	\$2	
\	CAESER DRESSING	\$2	

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KEY LIME PIE	\$11
BANANAS FOSTER PIE	\$11
COCONUT CHESS PIE	\$11
PECAN PIE	\$11
CHOCOLATE MOUSSE CAKE	\$12
BRAZILIAN CHEESECAKE	\$12
CARROT CAKE	\$13

- DESSERTS by the slice — ADDITIONAL SIDES —

CAESAR SALAD	\$10
HOUSE SALAD choice of dressing	\$12
BRAZILIAN CHEESE BREAD six/twelve	\$3.5 / \$7
FRIED BANANAS three/six	\$3 / \$6
LOBSTER BISQUE dinner only	\$10
SOUP OF THE DAY lunch only	\$6.5

See next page for more á la carte options

ORDER Á LA CARTE

FLAME-GRILLED MEATS -		$\overline{}$
	1/2 lb.	1 lb.
PICANHA	\$12	\$24
GARLIC PICANHA	\$12	\$24
FLANK STEAK	\$14	\$28
LEG OF LAMB	\$12	\$24
CHICKEN WRAPPED IN BACON	\$9	\$18
BRAZILIAN SAUSAGE	\$8	\$16
PARMESAN DRUMETTES	\$8	\$16
SERVED DURING DINNER ONLY		
BARBECUED PORK RIBS	\$9	\$18
SPICY PICANHA	\$13	\$26
LAMB PICANHA	\$13	\$26
PETITE FILET	\$12	\$24
FILET MIGNON	\$24	\$48
FILET MIGNON WRAPPED IN BACON	\$25	\$50
LAMB CHOPS	\$26	\$52

BEVERAGES ————	$\overline{}$	
GUARANÁ ANTARTICA 12fl oz can	\$4.75	1
Brazilian soft drink made from a fruit from the Amazon Rainforest		
SARATOGA STILL WATER 28fl oz	\$8	
SARATOGA SPARKLING WATER 28fl oz	\$8	
COCA COLA 12fl oz can	\$2.5	
DIET COKE 12fl oz can	\$2.5	
SPRITE 12fl oz can	\$2.5	
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See page 1 for dessert options

– BRAZILIAN CHEESE BREAD —		
HALF DOZEN 6	\$3.5	
DOZEN 12	\$7	

COLD SIDES —		
HEARTS OF PALM	small \$10	large \$20
TABBOULEH	\$10	\$20 \$16
POTATO SALAD	\$7	\$14
COUSCOUS SALAD	\$7	\$14
CUCUMBER SALAD	\$6	\$12
CABBAGE SALAD	\$5	\$10
SALADS —		
CAESER SALAD		\$10
HOUSE SALAD choice of dressing		\$12
Ranch Blue Cheese Balsamic	Brazilian Vinaigr	rette

— HUT SIDES ————			
SAUTÉED MUSHROOMS	small \$10	large \$20	\
POTATOES AU GRATIN	\$8	\$16	
GARLIC MASHED POTATOES	\$7	\$14	
JASMINE RICE	\$7	\$14	
FEIJOADA BEANS	\$6	\$12	
FRIED BANANAS	\$5	\$10	
SOUPS —			
LOBSTER BISQUE dinner only		\$10	
SOUP OF THE DAY lunch only		\$6.5	

small serves 1 - 2 | large serves 3 - 4

Texas de Brazil reserves the right to change menu & price without prior notice. Serving sizes are suggestions, and could vary depending on the individual. Only certificates & promotions marked for 'takeout' may be applied. Applicable taxes will apply & sugested gratuity is 15%. If you have a food allergy, please notify us. For additional allergy & nutritional information please visit texasdebrazil.com/nutrition. 2,000 calories a day is used for general nutrition advice for an individual, but calorie needs vary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

