

SALADAS (SALADS)

Salpicão Chicken salad mixed with green peas, corn, carrots, raisins, apples, and mayonnaise	\$55 \$90
Maionese Potato salad made with corn, green peas, carrots and mayonnaise	\$55 \$90
Caesar Traditional Caesar salad served with or without croutons	\$30 \$45
Salada Mista Tossed salad made with hearts of palm, tomatoes, onion, peppers, and mixed leaves	\$40 \$55
Salada Mista com Morango e Castanha Mixed green salad with strawberries, walnuts and feta cheese	\$45 \$65
Salada de Manga Mango salad	\$60 \$80
Vegetais Grelhados Sweet potato, eggplant, zucchini, and summer squash	\$50 \$80
Bandeja de Frios Cheese, crackers, and pâté or more cheese, olives, salami, and fruit	\$75
Vinagrete Red and green peppers, onions and tomatoes in vinegar	\$50
Bandeja de Frutas Fresh fruit tray	\$60
Salada Caprese Fresh mozzarella, tomato, basil and pesto	\$45 \$65
Coxinha (Cento) 100 chicken croquettes	\$50
Kibe (Cento) 100 Brazilian beef croquettes	\$50
Pão de Queijo (Cento) 100 cheese breads	\$50

FIRST PRICE COLUMN.....Serves up to 10 people

SECOND PRICE COLUMN....Serves up to 20 people

ACOMPANHAMENTOS (SIDE DISHES)

Arroz White rice	\$30 \$50
Arroz com Vegetais White rice with vegetables	\$30 \$50
Arroz Paella Rice with shrimp, scallops, mussels and calamari	\$60 \$100
Arroz Biro-Biro White rice, egg, bacon, sausage, potato sticks and grilled cheese	\$55 \$75
Feijão Brown or black beans	\$40 \$60
Feijão com Linguiça ou Bacon Brown beans with linguiça or bacon	\$50 \$70
Feijão Tropicão Yucca flour mixed with pinto beans, bacon, eggs, and collard greens	\$55 \$85
Caldo de Feijão Beans with torresmo	\$40 \$60
Tutu de Feijão Brown beans mashed with yucca flour and topped with eggs and torresmo	\$45 \$80
Linguiça Caseira Homemade Brazilian sausage	\$40 \$60
Farofa Mixture of yucca flour, vegetables, and linguiça	\$45 \$75
Creme de Milho Cream of corn with onions and parsley	\$30 \$50
Purê de Batata Mashed potatoes	\$30 \$50
Purê de Batata Doce Mashed sweet potatoes	\$35 \$55
Banana Frita Fried plantains	\$50 \$75
Vegetais Sauté Sautéed spring vegetables	\$30 \$50
Couve Collard greens sautéed with garlic	\$30 \$50
Batata Au Gratin Potatoes au gratin with cheese and white sauce	\$40 \$60

Before placing your order, please inform your server if you have any food allergies.

Consuming raw or undercooked foods can increase your chances of catching a food-borne illness.

PRATOS PRINCIPAIS (MAIN DISHES)

Moqueca A traditional Brazilian dish made with mahi-mahi and shrimp in a tomato cilantro sauce	\$60 \$90
Bobó de Camarão Shrimp mixed with a tomato cilantro sauce and mashed yucca all cooked together with coconut milk and <i>dende</i> oil	\$60 \$90
Bacalhoda Traditional Portuguese codfish with potatoes, olives, onions, eggs, and peppers and topped with olive oil	\$75 \$110
Bacalhau com Natas Codfish with potatoes in a white cream sauce	\$75 \$110
Empadão de Frango Homemade Brazilian chicken pie	\$75 \$100
Torta de Bacalhau ou Camarão Codfish or shrimp pie	\$75 \$100
Fricassê de Frango Shredded chicken breast, corn in a cream cheese sauce	\$65 \$85
Lasanha de Frango Chicken lasagna	\$60 \$90
Lasanha de Carne Beef lasagna	\$65 \$90
Escondidinho de Carne-Seca Brazilian-style Shepherd's pie	\$60 \$90

Continued →

PRIME
STEAKHOUSE



PRATOS PRINCIPAIS (MAIN DISHES)

cont.

Galinha Caipira Fowl cooked in chicken broth, potatoes and garlic	\$55 \$80
Frango a Passarinho Traditional Brazilian-style fried chicken	\$50 \$70
Frango Assado Baked chicken legs wrapped with bacon	\$50 \$70
Peito de Frango com bacon e Catupiry Chicken breast medallions wrapped with bacon and covered with a cheese sauce	\$80 \$100
Strogonoff de Frango Chicken sautéed in a sauce of tomatoes, Dijon mustard, heavy cream and cognac	\$60 \$90
Strogonoff de Filet Mignon Traditional Stroganoff made with filet mignon	\$85 \$130
Carne Assada Roast beef with choice of sauce – Madeira, Gorgonzola, Catupiry or port wine	\$70 \$110
Rocambole de Carne Moída com Batata Assada Ground beef stuffed with ham, cheese and carrots, surrounded by potatoes in choice of Madeira or red sauce	\$60 \$90
Costela Assada Inteira Grilled rack of beef short ribs	\$85 \$150
Picanha Grelhada Grilled top sirloin	\$90 \$140
Lombo de Porco Roasted pork topped with Madeira sauce	\$60 \$80
Costela de Porco Roasted pork topped with Madeira sauce	\$50 \$90
Peru Recheado Whole roasted turkey	\$90
Pernil c/ Osso Roasted bone-in ham	\$90



SOBREMESAS (DESSERTS)

Pudim Brazilian-style flan	\$35
Mousse de Maracujá Passion fruit mousse	\$45
Mousse de Chocolate Chocolate mousse	\$45
Pavê de Sonho de Valsa, Morango ou Abacaxi A parfait of ladyfingers, English cream, and choice of Brazilian chocolates, strawberries or pineapple	\$60
Tiramisu Ladyfingers dipped in espresso and coffee liqueur and layered with a mascarpone cream doce de leite topping	\$60
Bolo Brigadeiro Brazilian-style chocolate cake layered with a condensed milk chocolate filling	\$50 \$90
Bolo Brigadeiro com Morango Brazilian-style chocolate cake layered with a condensed milk chocolate filling with fresh strawberries	\$55 \$100
Bolo de Morango White cake filled with strawberries and English cream and covered in Chantilly cream	\$55 \$100
Bolo Alpino Vanilla and chocolate cake layered with white and milk chocolate mousse	\$70 \$110
Bolo Sonho de Valsa White and chocolate cake layered with crushed Brazilian bonbons, made with chocolate and cashew nuts, and English Cream	\$70 \$110
Bolo Prestígio Chocolate cake with a very generous layer of coconut	\$60 \$100
Cheesecake de Maracujá Passion fruit cheesecake	\$50
Cheesecake de Goiaba Guava cheesecake	\$50
Bolo Pelado com Frutas Naked cake, white or chocolate, with filling of choice and topped with fresh fruit	\$80



www.BrazilianGrillRestaurants.com



Authentic Brazilian Cuisine

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