

## SALADAS (SALADS)

<b>Salpicão</b> Chicken salad mixed with green peas, corn, carrots, raisins, apples, and mayonnaise	\$45   \$70
<b>Maionese</b> Potato salad made with corn, green peas, carrots and mayonnaise	\$45   \$70
<b>Caesar</b> Traditional Caesar salad served with or without croutons	\$30   \$45
<b>Salada Mista</b> Tossed salad made with hearts of palm, tomatoes, onion, peppers, and mixed leaves	\$30   \$45
<b>Salada Mista com Morango e Castanha</b> Mixed green salad with strawberries, walnuts and feta cheese	\$45   \$65
<b>Salada de Manga</b> Mango salad	\$50   \$70
<b>Vegetais Grelhados</b> Sweet potato, eggplant, zucchini, and summer squash	\$45   \$70
<b>Bandeja de Frios</b> Cheese, crackers, and pâté or more cheese, olives, salami, and fruit	\$65
<b>Vinagrete</b> Red and green peppers, onions and tomatoes in vinegar	\$40
<b>Bandeja de Frutas</b> Fresh fruit tray	\$50
<b>Salada Caprese</b> Fresh mozzarella, tomato, basil and pesto	\$45   \$65
<b>Coxinha (Cento)</b> 100 Brazilian chicken croquettes	\$60
<b>Kibe (Cento)</b> 100 Brazilian beef croquettes	\$60
<b>Pão de Queijo (Cento)</b> 100 cheese breads	\$40

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

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

## ACOMPANHAMENTOS (SIDE DISHES)

<b>Arroz</b> White rice	\$30   \$50
<b>Arroz com Vegetais</b> White rice with vegetables	\$30   \$50
<b>Arroz Paella</b> Rice with shrimp, scallops, mussels and calamari	\$60   \$100
<b>Arroz Biro-Biro</b> White rice, egg, bacon, sausage, potato sticks and grilled cheese	\$45   \$65
<b>Feijão</b> Brown or black beans	\$30   \$50
<b>Feijão com Linguíça ou Bacon</b> Brown beans with linguíça or bacon	\$40   \$60
<b>Feijão Tropeiro</b> Yucca flour mixed with pinto beans, bacon, eggs, and collard greens	\$45   \$65
<b>Caldo de Feijão</b> Beans with torresmo	\$30   \$50
<b>Tutu de Feijão</b> Brown beans mashed with yucca flour and topped with eggs and torresmo	\$35   \$50
<b>Linguíça Caseira</b> Homemade Brazilian sausage	\$40   \$60
<b>Farofa</b> Mixture of yucca flour, vegetables, and linguíça	\$30   \$50
<b>Creme de Milho</b> Cream of corn with onions and parsley	\$30   \$50
<b>Purê de Batata</b> Mashed potatoes	\$30   \$50
<b>Purê de Batata Doce</b> Mashed sweet potatoes	\$35   \$55
<b>Banana Frita</b> Fried plantains	\$40   \$60
<b>Vegetais Sauté</b> Sautéed spring vegetables	\$30   \$50
<b>Couve</b> Collard greens sautéed with garlic	\$30   \$50
<b>Batata Au Gratin</b> 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)

<b>Moqueca</b> A traditional Brazilian dish made with mahi-mahi and shrimp in a tomato cilantro sauce	\$60   \$90
<b>Bobó de Camarão</b> Shrimp mixed with a tomato cilantro sauce and mashed yucca all cooked together with coconut milk and <i>dende</i> oil	\$60   \$90
<b>Bacalhoad</b> Traditional Portuguese codfish with potatoes, olives, onions, eggs, and peppers and topped with olive oil	\$70   \$100
<b>Bacalhau com Natas</b> Codfish with potatoes in a white cream sauce	\$70   \$100
<b>Empadão de Frango</b> Homemade Brazilian chicken pie	\$60   \$80
<b>Torta de Bacalhau ou Camarão</b> Codfish or shrimp pie	\$60   \$90
<b>Fricassê de Frango</b> Shredded chicken breast, corn in a cream cheese sauce	\$50   \$70
<b>Lasanha de Frango</b> Chicken lasagna	\$50   \$70
<b>Lasanha de Carne</b> Beef lasagna	\$60   \$80
<b>Escondidinho de Carne-Seca</b> Brazilian-style Shepherd's pie	\$60   \$80

Continued →

PRIME  
STEAKHOUSE



## PRATOS PRINCIPAIS (MAIN DISHES)

cont.

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



## SOBREMESAS (DESSERTS)

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



# Catering Menu



**Authentic Brazilian Cuisine**

HYANNIS

680 Main Street, Hyannis, (Cape Cod)  
Massachusetts 02601



[www.BrazilianGrillRestaurants.com](http://www.BrazilianGrillRestaurants.com)

508-771-0109