



Traditional Chicken Coxinha

The classic that started it all! Shredded free-range chicken slowly simmered with garlic, onions, and fresh herbs, finished with a touch of cream and parsley

Small (5pc) - \$5

Med. (12pc) - \$10

Lg (30 pc) - \$22.



Ground Beef Coxinha

A beloved Brazilian street food favorite! Seasoned ground beef, fresh Roma tomatoes, sauteed onions, aromatic spices, and bright cilantro. Crunchy exterior with a warm savory filling.

Small (5pc) - \$5

Med. (12pc) - \$10

Lg (30 pc) - \$17.



Shrimp and Bacon Coxinha

Succulent shrimp folded with crispy bacon bits, fresh herbs, and a touch of coconut milk. A recipe born from the beaches of Bahia, Brazil.

Small (5pc) - \$8

Med. (12pc) - \$13

Lg (30 pc) - \$25.



Braised Beef Coxinha

A Las Vegas twist on tradition. Black Angus beef slowly braised in Cabernet with fresh herbs until meltingly tender, enhanced with caramelized onions and a hint of chimichurri..

Small (5pc) - \$7

Med. (12pc) - \$12

Lg (30 pc) - \$24.



Pao de Queijo

Our signature Brazilian cheese rolls made with tapioca flour and aged parmesan cheese. Crispy on the outside, warm and chewy on the inside

\$6



Churros

Warm Carmel and cinnamon goodness!

\$5