



Café - **POUR OVER ORGANIC COFFEE**

FRESHLY GROUND	SM \$2.50 MED \$3.50 LRG \$4.50
ICE TEA- 16OZ, ICE COFFEE 12OZ, HOT CHOCOLATE 12OZ	\$4
CAFE COM LEITE & CAFE COM CHOCOLATE	SM \$3, MED \$4, LRG \$5

Sucos - **FRESH JUICE**

FRESH SQUEEZED & BLENDED

ORANGE	\$6
ORANGE WITH CARROT OR PAPAYA	\$7
PINEAPPLE AND MINT	\$7
CASHEW FRUIT	\$6
PASSION FRUIT	\$6
ORANGE, STRAWBERRY & APPLE	\$7

Açaí - **FRUIT E GRANOLA**

TRADITIONAL BRAZILIAN TREAT, A CROSS BETWEEN SORBET & PUDDING. MADE WITH GUARANA SYRUP, TOPPED WITH GRANOLA, STRAWBERRIES & BANANA.

	CUP \$8
	BOWL \$10
AÇAÍ SMOOTHY: MILK, BANANA & GRANOLA	\$8



New **BREAKFAST MENU**

Traditional Brazilian Breakfast

PÃO COM OVO - FRIED EGG AND MOZZARELLA SANDWICH ON A FRENCH ROLL	\$5.00
BAURU - FRENCH ROLL WITH HAM AND CHEESE	\$5.00
PÃO DO CHAPA - ROLL WITH BUTTER	\$3.00

Breakfast Crepes - **MADE FROM TAPIOCA FLOUR, GLUTEN FREE & SERVED WITH SEASONAL FRUIT OR SALAD**

OMELETTE CREPE - HAM AND MOZZARELLA CHEESE WITH HERBS INSIDE A TAPIOCA CREPE.	\$10.75
VEGGIE OMELETTE - SPINACH, TOMATO, MUSHROOM AND MOZZARELLA CHEESE INSIDE A TAPIOCA CREPE.	\$12.75
BREAKFAST CREPE - EGGS AND BACON INSIDE A TAPIOCA CREPE.	\$10.75
FRUIT BOWL	\$6.00
FRUIT BOWL WITH GRANOLA ON THE SIDE	\$7.00

Cafe Da Manha

Brazilian Crepes

MADE FROM TAPIOCA FLOUR, GLUTEN FREE
SERVED WITH SEASONAL FRUIT OR SALAD



SAVORY

ORIGINAL- PLAIN CREPE WITH SALTED WHIPPED BUTTER	\$7
PRESUNTO- HAM AND CHEESE	\$10
VEGGY- EGGPLANT, TOMATO, ARUGULA & FRESH HERBS	\$12
CAPRESE- FRESH MOZZARELLA, TOMATO AND BASIL	\$11
FRANGO- SHREDDED CHICKEN & BRAZILIAN CREAM CHEESE	\$12
SERTANEJA - BRAZILIAN DRIED BEEF, ONIONS & MOZZARELLA	\$12
SMOKED SALMON- BRAZILIAN CREAM CHEESE, AVOCADO & PUMPKIN SEEDS	\$13
PROSCIUTTO - FRESH MOZZARELLA, TOMATO AND OLIVE OIL	\$13

SWEET

MOÇA - COCONUT AND SWEETENED CONDENSED MILK	\$8
CARTOLA - MOZZARELLA CHEESE, BANANA & CINNAMON	\$8
ROMEU & JULIETA - GUAVA JELLY AND CHEESE	\$8
MORANGO E NUTELLA - STRAWBERRY AND NUTELLA	\$8
DOCE DE LEITE - SWEET MILK CARAMEL AND CASHEW NUTS	\$8
CAFÉ- COFFEE TAPIOCA CREPE, WITH DULCE DE LECHE & CHOCOLATE CHUNKS	\$9

Salgados - TRADITIONAL DOUGHY FILLED TREATS

PÃO DE QUEIJO: GLUTEN-FREE CHEESE ROLLS, WARM AND CHEWY	\$3
COXINHA: OUR MOST POPULAR BRAZILIAN PASTRY WITH A CREAMY CHICKEN FILLING	\$4
RISSOLES: TURNOVER OF BEEF & CORN, CORN & CHEESE, HAM & CHEESE, CREAMY SHRIMP	\$4
EMPADA DE FRANGO: BAKED WITH CHICKEN, OLIVES, HEART OF PALMS AND CORN	\$4
EMPADA DE VEGGIE: BAKED WITH BROCCOLI, CARROTS, PEAS AND CREAM SAUCE.	\$4
KIBE: WHEAT DUMPLING, STUFFED WITH BEEF OR CHEESE, SEASONED WITH HERBS	\$4
ESFIRRA DE CARNE: MEAT PIE MADE WITH GROUND BEEF, TOMATO AND OLIVES	\$4
ESFIRRA DE FRANGO: MEAT PIE MADE WITH CHICKEN, TOMATO AND OLIVES	\$4
AMERICANO DE PRESUNTO: BAKED, FILLED WITH HAM, CHEESE AND TOMATO	\$4
CACHORRO QUENTE: HOT DOG, TOMATO AND CHEESE	\$4
ABRAÇADINHO: BREAD DOUGH FILLED WITH HAM, CHEESE AND CHICKEN	\$4
DISCO: BREADED BEEF PATTY	\$4
TORTA DE FRANGO: CHICKEN POT PIE WITH CORN, TOMATO, OLIVES & MOZZARELLA	\$5
ROSCA DE COCO: COCONUT BREAD	\$3

Salads - SALADA BRASILEIRO

SALADA TROPICAL: MIXED GREENS, HEART OF PALMS, ONIONS, CHERRY TOMATOES, MANGO AND WALNUTS	\$11
SALADA DE CASA: MIXED GREENS, CHERRY TOMATOES, ALMONDS, PARMESAN CHEESE, CARROTS AND SHREDDED CHICKEN.	\$13
SALADA BRASIL: LETTUCE, ARUGULA, FRESH MOZZARELLA. TOMATO AND TURKEY BREAST	\$13

