



San Diego Restaurant Week 2016

(Sep. 25 – Oct. 2 / Lunch: 11am – 4pm)

Restaurant Week Special Lunch #1

(\$20 per person)

❖ **GOURMET SALAD BAR:** More than 30 different kinds of fresh salads accompany your main course.

❖ **BRAZILIAN SIDE DISHES:** A variety of typical Brazilian dishes are served daily including Pao de queijo (Brazilian Cheesebread), Feijoada (Brazilian black bean stew), and Moqueca (Brazilian seafood stew).

❖ **THE MAIN COURSE (9 selections):**

Unlimited service of slow roasted meats over mesquite flames.

1. **PICANHA** - Most popular churrasco cuts. USDA prime top sirloin
2. **COSTEL DE BOI** - Beef short ribs
3. **ALCATRA** - Whole top sirloin
4. **COSTELINHA DEL PORCO** - House marinated baby-back pork ribs
5. **FRALDINHA** - Flap steak
6. **LOMBO** - Sterling silver pork tenderloin
7. **PRESUNTO E ABACAXI** - Honey glazed cinnamon pineapple and smoked black forest ham
8. **LINGUICA** - Home-made spicy pork sausage
9. **COXA DE FRANGO** - Boneless chicken thigh with cheddar and mozzarella cheese

❖ *Children Price: Under 5 - No Charge/ 5 and up - Full Price*

❖ *Gluten Free Menu Available/ Live Music Every Night/ Samba Dancer on Fri & Sat*