

TO EAT

BELISQUETES

PALITOS DE TAPIOCA, 9

(Tapioca fritters with spicy agave dipping sauce)

CROSTINI DO DIA, 10

(Homemade crostini with flavor of the day)

PASTEL, 12

(Ground beef or cheese with vinaigrette)

SLIDERS, 14

(Picanha burgers, creamy Gorgonzola, sweet spicy tomato, and mustard chutney dipping sauces)

CALDO DE FEIJÃO, 8

(Black beans shot, crispy de collard greens and bacon "farofa")

MANDIOCA FRITA, 10

(Fried yucca sticks with house aioli)

EMPADA DE COLHER, 9

(Grandmother's recipe tart with shrimp filling)

ENTRADAS

CEVICHE DE VIEIRAS, 14

(Scallop ceviche citrus pickled red onions, bloody Mary dices and French baguette toasts)

TARTAR DE SALMON, 14

(Salmon tartar with avocado cream, wasabi chantilly and crispy shallots)

SALADA DE INVERNO, 14

(Mache greens, grilled pear, crispy chevre, caramelized pecans and truffled honey dressing)

SALADA PAULISTA, 12

(Mixed greens, season fruits, balsamic reduction, mini fresh mozzarella and parma chips)

BRASILINA CAESAR SALAD, 12

(Classic Caesar with Brasilina's secret dressing)

PRATOS PRINCIPAIS

MEDALHÃO DE PORCO, 28

(Pork tenderloin, quinoa couscous and pineapple chutney)

COSTELA ASSADA, 33

(Slowly cooked short ribs, two roots puree and okra tempura)

GALETO ORGANICO, 24

(Organic Free Range Cornish hen, red relish, corn "angu" and sautéed veggies)

RED SNAPPER, 26

(Plantain puree with coconut lime "farofa")

MOQUECA, 25

(Cod, shrimp stew, "pirão" and jasmine rice)

MAGRET DE PATO, 28

(Duck magret on "cupuaçu" sauce, mashed potatoes and green apple dices)

NY STEAK (12 OZ), 35

(Potato surprise and haricot vert)

RIBEYE STEAK (16 OZ), 39

(Mache salad and house rustic potatoes)

Option of: Herbs butter, Chimichurri or Poivre sauce +1

PASTAS

RISOTTO CITRICO DE CAMARÃO E LAGOSTA, 28

(Citric shrimp and lobster risotto)

LASANHA AO FUNGHI, 19

(Fresh funghi lasagna)

SPAGHETTI A LA CARBONARA, 18

(Egg based sauce with speck and black pepper)

GNOCCHI DE MANDIOCA, 22

(Yucca gluten-free gnocchi, Brasil beef jerky and bechamel gratin)

SIDE DISHES

BATATA RUSTICA DA CASA, 5

(House rustic potatoes)

COUVE REFOGADA, 5

(Sautéed collard greens)

PURE DE MADIOCA GRATINADO, 5

(Creamy yucca pure)

ARROZ, 5

(Rice)

FEIJÃO PRETO, 5

(Black beans)

DESSERTS FROM THE GRANDMOTHER

PUDIM DE LEITE, 8

(Milk pudding)

ARROZ DOCE COM BANANA CARAMELIZADA, 8

(Rice pudding with caramelized banana)

BOLO QUENTE DE CHOCOLATE, 12

(Valrhona chocolate molten cake with cupuaçu creme anglais)

CHEESECAKE ROMEO & JULIETA, 10

(Guava cheesecake)

SALADA DE FRUTAS FLAMBADA, 10

(Flambé fruit salad with mascarpone ice cream)

TORTA DE MAÇA, 10

(Apple pie with cinnamon ice cream)

BRIGADEIRO, 6

(Dark Valrhona and white coconut cooked condensed milk)

SORVETE DO DIA, 6

(Ice cream assortment of the day)

TO DRINK



DRINK MENU

BOTTLED BEER

Peroni, 6
Heiniken, 6
Itaipava, 6
Xingu Black, 8
Peak Organic, 8
Mother's Milk, 8
Smuttynose, 7
Boon Framboise, 12
Clausthaler (NonAlcoholic) 5

DRAFT BEER

Allagash, 8
Coney Island Lager, 7
Lagunitas, 7
Radenberger, 7

CACHAÇA

Cachaça Beleza Gold - 7
Cachaça Seleta, 9

COGNAC

Grand Marnier, 10
Hennessy VS, 10
Hennessy VSOP, 15
Remy Martin, 15

TEQUILA

Corzo Silver, 15
Don Julio 1942, 30
Don Julio 70th An., 18
Don Julio Anejo, 16
Don Julio Blanco, 14
Don Julio Reposado, 15
Herradura Anejo, 14
Herradura Reposado, 12
Herradura Silver, 10
Patron Anejo, 14
Patron Reposado, 13
Patron Silver, 12
Tanteo Tequila, 12

WHISKEY

Bulleit Bourbon, 10
Bulleit Rye, 10
Crown Royal, 9
Gentlemans Jack, 12
Jack Daniels, 9
Jack Daniels Honey, 9
Jack Single Barrel, 15
Jameson, 8
Makers Mark, 10
Woodford reserve, 11

SINGLE MALT

Cragganmore 12 yr, 15
Dalwhinnie 15 yr, 15
Glenfiddich 12 yr, 12
Glenfiddich 15 yr, 13
Macallan 12 yr, 15
Oban 14 yr, 20

SCOTCH

Chivas Regal, 12
Dewars White Lable, 8
Johnnie Walker Black, 11
Johnnie Walker Gold, 18
Johnnie Walker Blue, 45

SIGNATURE CAIPIRINHA & CAIPIROSKA

Caipirinha Mulata, 12

Beleza de Minas Silver Cachaça, fresh lime, lemon and molasses

Caipiroska Sampa, 15

Ketel One Oranje Vodka, fresh tangerine, lemon juice and orange bitters

CAIPIRINHAS & CAIPIROSKAS

Classica, 10/13

Cachaça or Vodka, fresh lime

Flor de Hibiscus, 11/14

Cachaça or Vodka, fresh lime, house-made hibiscus flower syrup and Creole bitters

Maple, 11/14

Cachaça or Vodka, fresh lime and 100% organic Maple syrup

Gengibre, 11/14

Cachaça or Vodka, fresh lime and fresh house-made ginger syrup

FRESH FRUIT MARTINIS

Apple/Strawberry
Lychee/Watermelon Martini, 14

Ketel One Vodka, Liqueur, fresh fruit and fresh lemon juice

BRUNCH AT ANY TIME

Bellini, 11

Mimosa, 11

Bloody Mary, 10/14

Jalapeño Bloody Maria, 13

Tanteo Jalapeño infused Tequila with our house made Bloody Mary recipe

Maria Sangrenta, 10

Beleza de Minas Silver Cachaça with our house made Bloody Mary recipe

EXPERIENCE FROM THE LIBRARY

The Dutch Martinez, 15

Bols Jenever Gin, sweet and bitter Vermouth, sour Marasca cherry liqueur and orange bitters

Pear Fresh, 17

Grey Goose La Poire Vodka, pear liqueur, sparkling wine, fresh pear and basil

Seamaid Desire, 14

Grey Goose Le Citron Vodka, fresh squeezed pink grapefruit juice, house-made lychee extract, fresh mint and tonic water

Jalisco's Wine, 15

Patron Silver Tequila, Chambord Liqueur, fresh lemon juice, Malbec wine jelly and cranberry bitters

Cupid's Julep, 16

Ketel One Vodka, Green Chartreuse, sparkling wine, fresh lime, mint and rhubarb bitters

Whiskey n Honey, 15

Jack Daniels honey whiskey, fresh lemon juice, egg white, molasses and chocolate bitters

Fun House, 15

Tanqueray Gin, Grand Marnier, fresh Ruby grapes, fresh lemon juice and basil

Peruvian Strawberry Lady, 18

Pisco Porton, Cointreau, strawberry liqueur, fresh strawberry and fresh lemon juice

Twinkle Fizz, 14

Ciroc Red Berry Vodka, Raspberry Liqueur, fresh lemon juice, fresh raspberry, and sparkling water

The Italian Count, 15

Hendrix Gin, Aperol, Balsamic Galliano and sweet Vermouth

Picnic Conmemorativo, 15

Herradura Silver Tequila, Grand Marnier, fresh raspberry, house-made hibiscus syrup and fresh lemon juice

Bittered G n T, 14

Bulldog Gin, tonic water, fresh lemon and client's preferred bitters

by the glass

Finca Malbec 2009, 9
Oraison Cote de Rhone 2009, 10
Les Jamelle Pinot Noir 2009, 8
Trecciano Chianti 2008, 10
Beau Pere Merlot 2008, 12
Bordeaux-Chateau La Grave 2009, 10
Chateau Les Rouilleres 2009, 6
Melanto Terrace Cabernet, 8

Finca Torrentes 2010, 7
Bottega Gotica-Rueda 2010, 10
Macon Chardonnay 2009, 8
Clos Vouvray 2010, 10
Hermes Muscadet 2008, 10
Trullo Riesling 2008, 10
Starry Night Sauv. Blanc 2010, 12
Brochard Sancerre 2010, 14

Estandon 2010, 10

Cortesia Frizzante, 8

by the bottle

REDS

Per Ales. Barb, de Alba 2009, 36
Chateau Brillette 2005, 48
Les Jamelle Pinot Noir 2009, 26
Starry Night Zinfandel 2008, 38
Amity Pinot Noir 2008, 72
Baugier St. Emilion 2009, 36
Oraison Cote du Rhone 2009, 28
Chateau La Grave 2009, 26
Coron Beaujolais 2009, 30
Mendoza 1922 Malbec 2010, 36

WHITES

Masut ded Rive Pinot Grig. 2009, 36
Brochard Sancerre 2010, 42
Moshin Chard. Cal. 2008, 38
Masut de Rive Sauvignon 2009, 38
Boisset Pouilly Fuisse 2009, 42
Trullo Riesling, 28
Finca Torrentes, 26
Macon Chard., 30

ROSE

Estandon 2010, 30

SPARKLING

Cima di Conegliano Prosecco, 38
Finca Sparkling, 30
San Giuliano Moscato d' Asti 2010, 42
Chateau Caillou-Sauterne, 38
La Sala Vin Santo, 32

CHAMPAGNE

Estandon 2010, 70

LIBRARY SELECTION

Pommard Les Vignots 2007, 120
Mersault 2007, 110
La Querciola Donna Bianca Barolo 2004, 120
Col diLasma Brunello 2004, 150
Chateau La Tour Carnet 2005, 120



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