

HAPPY HOUR

4 - 7 PM

\$6

THURSDAY

BLACK BEAN HUMMUS - Black beans, roasted sweet peppers, tahini, malagueta peppers. Served with pita bread. (V)

Add Veggies: +2 (GF)

BOLINHO DE ARROZ - Lightly fried risotto balls stuffed with creamy chicken and capers in guava sauce.

PASTEL DE CARNE SECA COM QUEIJO COALHO- Crunchy pastry stuffed with queijo coalho, calabaza, peppers, and house shredded cured flank steak.

FRIDAY

KIBE -Bulgur wheat, ground beef, onions, and mint lightly fried. Served with yogurt mint sauce. (GF)

TRIO TERNURA - Eggplant tapenade, black olive anchovy caviar, roasted pepper relish. Served with pita bread. (V)

DADINHO - Fried golden cubes of tapioca and queso fresco. Served with house made malagueta and biquinho pepper jelly. (V, GF)

SATURDAY

BERINGELA - Eggplant tapenade. Served with pita bread. (V)

FEIJOADA ROLINHO - Fried spring rolls of black beans, rice, and shredded pork. Served with fried collard greens, orange slices, and vinaigrette.

RISOLE DE PALMITO - Crunchy pastry stuffed with hearts of palm, peas, Spanish olives, leeks, cream cheese and parmesan cheese. (VG)

SEASONAL MENU

RISOLE DE PALMITO - Crunchy pastry stuffed with hearts of palm, peas, Spanish olives, leeks, cream cheese and parmesan cheese. (VG) 10

KIBE -Bulgur wheat, ground beef, onions, and mint lightly fried. Served with yogurt mint sauce. (GF) 10

BOLINHO DE ARROZ - Lightly fried risotto balls stuffed with creamy chicken and capers in guava sauce. 10

PASTEL DE CARNE SECA COM QUEIJO COALHO- Crunchy pastry stuffed with queijo coalho, calabaza, peppers, and house shredded cured flank steak. 10

TRIO TERNURA - Eggplant tapenade, black olive anchovy caviar, roasted pepper relish. Served with pita bread. (V) 10

CARNE SECA COM MANDIOCA- House cured flank steak cubes, yuka, peppers, and onions sautéed in manteiga de garrafa (Brazilian ghee). (GF) 14

MEXILHOES and CHORIZO- House made chorizo, black mussels, clams, sweet corn kernels, fried polenta, and crispy pita points. 14

GAUCHO PLATTER

Slices of grilled picanha steak, Brazilian style sausage, fried yuka, and chimichurri sauce. (GF)

16

THE REAL GOOD OLD STUFF

BLACK BEAN HUMMUS - Black beans, roasted sweet peppers, tahini, malagueta peppers. Served with pita bread. (V) 8

Add Veggies: +2 (GF)

DADINHO - Fried golden cubes of tapioca and queso fresco. Served with house made malagueta and biquinho pepper jelly. (V, GF) 8

BERINGELA - Eggplant tapenade. Served with pita bread. (V) 8

PASTEL DE CAMARAO - Crunchy pastry stuffed with shrimp, peppers, onions, palm oil, and coconut milk. Served with malagueta crème rose. (P) 11

FRANGO A PASSARINHO - Fried chicken on the bone. Served with chimichurri sauce and Tahiti lime wedges. (GF) 10

COXINHA DE GALINHA- Chicken croquettes Served with catupiry (house made cream cheese). 11

FEIJOADA ROLINHO - Fried spring rolls of black beans, rice, and shredded pork. Served with fried collard greens, orange slices, and vinaigrette.

SURURU NEGROS - Pacific black mussels prepared in Pernord Liquour light cream sauce shallots and cappers. / bread. 13

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DENOTES

VEGETARIAN (VG)

GLUTEN FREE (GF)

VEGAN (V)

PESCATARIAN (P)

We take pride in preparing our food from scratch on daily bases. Some items will have limited availability. If you have any allergies please alert us as not all ingredients are listed. We must inform you that consuming raw or undercooked meat, seafood, or egg may increase your risk of foodborne illness.

ENJOY YOUR TIME WITH US!!!