

PAMPAS

APPETIZERS

- Crispy polenta crusted calamari with peppers and pineapple, served with cilantro lime aioli 10
- Steamed clams with linguíça 13
- Prawn cocktail with sweet malagueta pepper glaze and avocado relish 12
- Vegetable empanadas with curry, parmesan and smoky tomato puree 8

RODIZIO

Rodizio service allows you to sample an unlimited quantity of our chef's selection of the highest quality local meats, spit-roasted to perfection on our Brazilian churrasco grill. Also included, our side bar offers seasonal vegetables, composed salads, artisan cheeses, and charcuterie alongside authentic Brazilian choices. All produce and ingredients emphasize the freshest local ingredients and respectful treatment of food.

Rodizio and side bar (unlimited) 44 Side bar only (unlimited) 27

- PICANHA traditional Brazilian cut of top sirloin
- MAMINHA tri-tip slow-roasted and seasoned with rock salt and olive oil
- CORDEIRO leg of lamb marinated with yogurt, garlic, and mint
- LAMB CHOP marinated with garlic and ginger
- LOMBO pork tenderloin slow-roasted with authentic spice dry rub
- LOMBO pork tenderloin slow-roasted with parmesan
- SIRLOIN FILET with garlic and herbs
- SIRLOIN FILET with parmesan
- FRANGO natural chicken legs and thighs marinated with white wine and herbs
- FRANGO PICANTE natural chicken legs and thighs marinated with garlic, spicy peppers, and vinegar
- LINGUIÇA Brazilian pork sausage
- PRESUNTO ham slow-roasted with pineapple
- PERU turkey breast wrapped with smoked bacon
- FRALDINHA skirt steak with onion-herb marinade

SEAFOOD SKEWERS

a la carte single seafood skewers to accompany your table

- LOBSTER TAIL oven-roasted 20
- PRAWNS grilled with extra virgin olive oil and lemon 11
- SCALLOPS scented with garlic and grilled 12
- SCALLOPS scented with garlic, wrapped in bacon and grilled 14

ENTREES

- RIBEYE STEAK grilled Painted Hills all-natural ribeye with potato-butternut squash puree, celery root and pearl onions 36
- ALASKAN HALIBUT pan roasted Alaskan halibut with potato gratin, passion fruit and crispy beets 28
- DUCK pan-seared Maple Leaf Farms duck breast with orange-star anise glaze, dried cherry risotto, and warm endive with walnuts 29
- VEGETARIAN garbanzo stew with eggplant, tomato, ginger and couscous 18