

PAMPAS

RODIZIO

Our rodizio style of service allows you to sample an unlimited quantity of our chef's selection of meats, spit-roasted to perfection on our Brazilian churrasco grill. As part of the rodizio, you also have unlimited access to our side bar, which offers seasonal vegetables, composed salads, artisan cheeses, and myriad Brazilian accompaniments.

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

PICANHA traditional Brazilian cut of top sirloin seasoned with rock salt and olive oil

CORDEIRO leg of lamb marinated with garlic and mint

COSTELA DE CORDEIRO loin chop marinated with garlic and ginger

LOMBO pork loin with coriander adobo

MEDALHÃO COM ALHO tenderloin filet seasoned with garlic and herbs

MEDALHÃO COM QUEIJO tenderloin filet with parmesan

MAMINHA tri-tip seasoned with rock salt and olive oil

FRANGO chicken thighs marinated with smoked paprika and lemon

FRANGO PICANTE chicken legs marinated with garlic, chili peppers, and vinegar

LINGUIÇA house-made Brazilian pork sausage

ABACAXI slow-roasted pineapple

PERU turkey breast wrapped in smoked bacon

FRALDINHA skirt steak with onion-herb marinade

CORAÇÃO DE FRANGO marinated chicken hearts (available upon request)

SEAFOOD A LA CARTE

LOBSTER TAIL pan-roasted with drawn butter and lemon 20

PRAWNS grilled with extra virgin olive oil and lemon 11

COCONUT PRAWNS sautéed with rum and coconut milk 12

SCALLOPS Day Boat scallops grilled with garlic 12

PAMPAS

APPETIZERS

- CRISPY CALAMARI with banana peppers, served with lemon aioli 10
- SEAFOOD CEVICHE with cumari peppers and avocado puree 13
- PORK RIBS with rum guava glaze 11
- EMPADAS filled with black beans, parmesan, red pepper crema 8
- MANDIOCA FRITA traditional yucca with house-made chipotle ketchup 7
- LAMB MEATBALLS with dukka and tamarind glaze 9

ENTREES

- DUCK BREAST pan seared with smoked chile – apricot glaze, rosemary potatoes and arugula 29
- LAMB SHANK braised in sweet chile molho, with potato gratin 24
- RIBEYE STEAK grilled with paprika adobo, chimichurri sauce, served with whipped potatoes, green bean sauté, and roasted shallots 34
- NEW YORK STRIP STEAK grilled with garlic butter, served with whipped potatoes, green bean sauté, and roasted shallots 36
- ROASTED TOMATO stuffed with couscous, grilled corn, and poblano with Brazil nut pesto 18
- MARKET FISH with coconut saffron sauce, crispy yucca cake, micro cilantro A.Q
- Add sidebar to any entrée 12

DESSERT

- COCONUT FLAN, with almond lace crisp 8
- TRES LECHES CAKE, passion fruit sauce, tropical fruit, whipped cream, and toasted pepitas 8
- CHOCOLATE TORTE, caramel ice cream, bacon-Brazil nut toffee with smoked sea salt, and crème fraîche sauce 9
- MANGO MOUSSE with guava cookies 9
- WHITE CHOCOLATE CHEESECAKE with almond crust, dark rum caramel 9
- RASPBERRY AND MANGO SORBET 7
- ARTISANAL CHEESE PLATE 15

Chefs Nicole Baverso and Anna Marie Bayonito