

PAMPAS

STARTERS	
SEAFOOD CEVICHE Avocado, cucumber, and yuzu vinaigrette	11
CRISPY CALAMARI Banana peppers and lemon aioli	10
HOUSEMADE EMPADAS Filled with chorizo and manchego, mohlo verde	8
LAMB MEATBALLS Grilled with almond dukka and tamarind	9
SOUP & SALAD	
FEIJOADA Black bean stew simmered with smoked pork and bacon, toasted farofa	6
ARUGULA SALAD Mango, hearts of palm, marcona almonds, pineapple vinaigrette	9
MACHE GREENS Smoked bacon, sunflower seeds and chèvre, spiced mustard vinaigrette	9
SESAME CHICKEN SALAD Slow roasted all natural chicken, miso dressing, avocado, micro cilantro	10
MAINS	
STEAK SANDWICH Tamarind marinated top sirloin, roasted chilies, smoked paprika mayo	14
GRILLED BAGUETTE St. Andre, smoked bacon, slow roasted tomatoes, arugula salad	12
PAMPAS BAURU Prosciutto, salami, and provolone on toasted baguette	12
POBLANO PEPPERS Filled with smoked Gouda and ricotta, ancho chile puree	12
PORK RIBS Rum-guava glaze, mango coleslaw and sweet potato fries	14
FROM THE GRILL	
<i>Served with rice, steamed vegetables, & toasted farofa</i>	
FILET MIGNON SKEWER Garlic and sweet herbs	14
NEW YORK STRIP 9oz Certified Angus, chimichurri	18
SKIRT STEAK Sweet herbs and onion marinade	18
PORK CUTLETS All natural center cut, coriander adobo	16
PRAWNS Extra virgin olive oil and lemon	14
ROTISSERIE HALF CHICKEN All natural, marinated in smoked paprika and lemon	16
FAMILY STYLE Chef's selection of grilled meats and sidebar	28
SIDEBAR Seasonal vegetables, assorted cheeses, and traditional Brazilian accompaniments Add sidebar to any main or entrée	17 8

Chefs Nicole Bavero & Anna Marie Bayonito
Gratuity added for parties of six or more
529 Alma Street Palo Alto, California