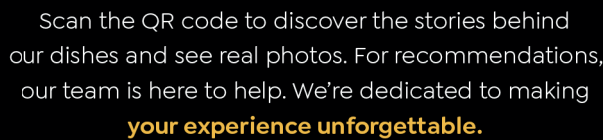


Here, we celebrate the rich and vibrant Brazilian cuisine,

memories and warm the heart. Our menu is a tribute to

imported directly from Brazil, natural spices, and a lot of

life, friendship, and Brazilian culture.



M E N U
made from scratch

Bolo de Cenoura

Pão de Mel

Pavê de Maracujá

Pudim 

Camafeu de Morango 

Camafeu de Pistache

Mini tortinhas

Sonho

Beijinho Brigadeiro

Churros

Mini Naked Cake

Doce de leite Clássico.....	\$12
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Brigadeiro Clássico.....	\$12
Fritada.....	\$7

Pistache.....	\$14
Ninho com Nutella	\$14

Ninho com Nutella \$14

Açaí Bowl Comes with 3 toppings of your choice. 

Additional toppings available for \$0.50 each

(Strawberry • Banana • sweetened condensed milk • milk powder • granola
M&Ms • Nutella • sliced almonds • pecans • coconut chips • paçoca • honey)... **\$14**

TB

A P P E T I Z E R S

Coxinha Fried soft dough with pulled chicken and Brazilian cream cheese.....	6 un. 12 un.	\$7 \$11
Bolinhas de Queijo Fried soft dough with mozzarella.....	6 un. 12 un.	\$7 \$11
Dadinho de Tapioca   Crispy tapioca bites made with Brazilian coalho cheese and yuca flour.....	6 un. 12 un.	\$6 \$12
Sample Platter 6 coxinhas + 6 bolinhas de queijo + dadinhos de tapioca.....		\$17
Mini Pastel Light and crispy fried dough filled with your choice of ingredients Ground Beef Cheese Chicken Mix.....	6 un.	\$9
Heart of palm.....		\$11
Mandioca Frita   Fried cassava.....		\$9
Polenta   Fried polenta sprinkled with Parmesan.....		\$8
Batata Frita   Classic French fries.....		\$8
Torres Fries  Loaded french fries with creamy Brazilian cheese sauce and crispy bacon crumbles.....		\$14
Calabresa Acebolada Smoked sausage sautéed with onions served with homemade french bread.....		\$14
Linguíça Toscana Grilled Brazilian pork sausage served with fresh Brazilian sauce and homemade french bread.....		\$18
Picanha na Chapa Loaded top sirloin cap with Brazilian cream cheese sauce and gratinated mozzarella. Served with Brazilian fresh sauce and homemade french bread.....		\$26

E N T R É E S

Feijoada  Traditional Brazilian stew made with black beans, finest cuts of pork, and a rich blend of spices. Served with Brazilian rice, farofa, and your choice of Brazilian fresh sauce or collard greens.....		\$18
Picanha Steak  8oz Grilled Top Sirloin cap served with Brazilian rice, farofa, and your choice of Brazilian beans or potato salad.....		\$22
Parmegiana de Carne Breaded Top Sirloin cap covered in a homemade tomato sauce, topped with gratinated cheese, and served with Brazilian rice and french fries.....		\$16
Parmegiana de Frango Breaded chicken breast covered in a homemade tomato sauce, topped with gratinated cheese, and served with Brazilian rice and french fries.....		\$14
Strogonoff de Frango  Brazilian-style chicken stroganoff with mushrooms, served with Brazilian rice and crispy potato sticks.....		\$16
Strogonoff de Carne  Brazilian-style beef stroganoff with mushrooms, served with Brazilian rice and crispy potato sticks.....		\$18
Escondidinho de Carne Homemade mashed potatoes filled with seasoned ground beef and topped with gratinated cheese.....		\$16
Escondidinho de Frango  Homemade mashed potatoes filled with pulled chicken and topped with gratinated cheese.....		\$14
Palmito Gratinado   Baked heart of palm in a creamy Brazilian cheese sauce, topped with gratinated mozzarella and Parmesan.....		\$18

S I D E S

Arroz Brazilian White Rice  	\$6
Farofa Toasted cassava flour with bacon 	\$3
Purê Homemade mashed potatoes  	\$7
Batata Frita Classic french fries  	\$6
Pão Toasted homemade french bread 	\$5
Batata Palha Crispy Brazilian potato sticks  	\$5
Feijão Carioca Brazilian beans  	\$7
Brócolis Steamed broccoli  	\$6
Couve Collard greens sautéed with butter and garlic  	\$5
Feijoada Brazilian stew crafted with black beans, premium cuts of pork, and a rich blend of spices 	\$10
Maionese Brazilian-style potato salad with mayonnaise, carrots, and olives  	\$6
Vinagrete Fresh Brazilian sauce with chopped tomatoes, red onions, seasoned with lime  	\$6

S A L A D S

Palmito   Hearts of palm, Brazilian corn, grape tomatoes, and parmesan cheese served over mixed greens.....	\$12
Burrata  Burrata cheese, fresh strawberries, crunchy nuts, cranberries and crispy flatbread crackers, served over mixed greens and finished with a balsamic glaze.....	\$14
Salpicão  Chicken salad served over mixed greens and topped with crispy Brazilian potato sticks.....	\$14

E S P E T I N H O S

Seasoned and grilled skewers	
Picanha	\$13
Chicken	\$10
Chicken Heart	\$9
Brazilian Coalho Cheese	\$6
Make it a Meal! Add Brazilian rice, farofa and fresh sauce	\$6

B U R G U E R S

TBurger House made Brazilian style bread, fresh spinach, mozarela, crispy bacon crumbles, tomato, house special sauce and juicy ½ LB picanha patty.....	\$19
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K I D S M E N U

Brazilian rice, chicken or beef, a colorful mix of vegetables, broccoli, fresh greens, and shredded carrots.

A gratuity of 20% will be automatically added to the bill for parties of 5 or more, including children. Thank you for your understanding and support!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Simbols:  vegetarian  free gluten

P I Z Z A S

All pizzas are 12” and made with homemade dough, fresh tomato sauce, and topped with oregano and olives.

TorresBee Brazilian cream cheese, hearts of palm, Brazilian corn, mozzarella and grape tomato 	\$23
Classic Portuguese Ham, sweet peas, heart of palm, onion, eggs, mozzarella and grape tomato.....	\$23
Premium Chicken Pulled chicken, Brazilian cream cheese and mozzarella.....	\$23
Premium Sausage Smoked sausage, Brazilian cream cheese and mozzarella.....	\$23
Premium Bacon Brazilian cream cheese, mozzarella, tomato and bacon.....	\$23
Four cheeses Brazilian cream cheese, mozzarella, parmesan and gorgonzola 	\$19
Sausage Smoked sausage, onions and mozzarella.....	\$21
Marguerita Mozzarella, grape tomato and fresh basil 	\$21
Cheese Mozzarella 	\$17

S W E E T P I Z Z A S

Brigadeiro Topped with creamy brigadeiro and Belgian sprinkles.....	\$24
Nutella com Morango Nutella with fresh strawberry slices.....	\$24
Doce de leite com coco Dulce de Leche with coconut flakes.....	\$22
Banana com canela Banana, cinnamon and sweetened condensed milk.....	\$22

B R E A K F A S T
* Available until 5pm

Misto Quente Homemade french bread with ham and cheese.....	\$9
Pão de queijo Cheese bread made with real Parmesan cheese.....	6 un. 12 un. \$5 \$8
Pão na Chapa Toasted homemade french bread with butter 	\$4
Pão com Ovo Homemade french bread with two fried eggs 	\$8
Pão com Mortadela Homemade french bread with mortadella.....	\$8
GoldenBee Omelet with a cheese crust  	\$14
Omelete Clássico  	\$11

T A P I O C A S

* Available until 5pm

Brazilian cassava flatbread filled with your choice of ingredients	
Ham and Cheese	\$12
Chicken with Brazilian cream cheese	\$14
Cheese 	\$12
Nutella and Strawberry	\$14
Sweetened condensed milk with coconut flakes	\$12

P A S T É I S

Light and crispy fried dough filled with your choice of ingredients	
Ham and Cheese	\$11
Cheese 	\$11
Ground Beef	\$11
Chicken with Brazilian Cream Cheese	\$12