

PAMPAS

R O D I Z I O

Our rodizio style of 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. 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. All of our produce and ingredients represent 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 seasoned with rock salt and olive oil

CORDEIRO leg of lamb marinated with garlic and mint

COSTELA DE CORDEIRO lamb 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)

S E A F O O D A L A C A R T E

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 roasted pepper aioli 10
- SEAFOOD CEVICHE with cumari peppers and avocado puree 13
- PORK RIBS with guava-pineapple glaze 11
- EMPANADAS stuffed with seasonal vegetables, parmesan, and smoked tomato puree 8
- MANDIOCA FRITA traditional yucca with house-made chipotle ketchup 7
- GREEN OLIVES filled with lamb sausage 7
- LAMB MEATBALLS with dukka and tamarind glaze 15

ENTREES

- DUCK BREAST pan-seared Maple Leaf Farms duck breast, coconut risotto, fruit compote, and almonds 29
- LAMB SHANK pomegranate-acai berry braised in sweet spices, with roasted vegetables 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
- WINTER SQUASH stuffed with rice, dried fruit and sunflower pesto 18
- MARKET FISH with potato gratin, passion fruit, and crispy beets A.Q
- Add sidebar to any entrée 12

DESSERT

- COCONUT FLAN, candied corn-nut tuile, and fresh "mamao" 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
- PASSIONFRUIT MOUSSE with cassis reduction and shortbread cookies 9
- RASPBERRY AND MANGO SORBET 7
- ASSORTED CHEESE PLATE 15

Chefs Nicole Baverso and Anna Marie Bayonito

Consulting Executive Pastry Chef Marisa Churchill

PAMPAS

KIDS MENU **(ages 10 and under)**

Rodizio

15

Crispy chicken fingers with choice
of french fries or fruit salad

9

Buttered spaghetti pasta with fruit
salad

8

Steak sandwich with choice of
french fries or fruit salad

10

All Items on this list include a choice of
soda and a scoop of vanilla ice cream.