

VIVA BRAZIL  
BRAZILIAN CUISINE  
SIGNATURE

EST. 2014

## Starters

Light Golden Farm's Cheese with Sugar Cane Reduction	14
Crisp Yucca Bites with Garlic Passion Fruit Coulis	11
Artisan Grill Sausage with Caramelized Onions	14
Classic Cheese Empanadas 3 Ea.	10
Braised Short Rib with Guava Demi over Cream Potato	16
Wrapped Crip Shrimp with Sweet Chili Sauce	18
Seared Sea Scallops with Blackberry Chili Vinaigrette	18
Cod Fish Cake 5 Ea.	12
Pork Belly with Guava Reduction	14

## Soups & Salads

Lobster Bisque	13
Quinoa Salad Tri-colored Quinoa, Dried Cranberries, Garden Greens, Rainbow Tomato (*Add Ahi Tuna \$10)	12
Copacabana Ahi Tuna, Organic Arugula, Avocado, Ripe Tomato, Seaweed Salad, Ginger Ponzu Sauce	18
Ipanema Lump Crab Meat Salad over Halved Avocado and Garden Greens with Toast Points	18
Caprese Salad Fresh Creamy Burrata, Organic Heirloom Tomato, Balsamic Reduction	16
Gorgonzola Steak Salad Grilled Steak, Roasted Mushrooms, Imported Olives, Gorgonzola, Organic Tomato & Garden Greens with Shallot Vinaigrette and Crispy Onions	19

## Rustic Wood Oven

"Escondidinho" Creamy yucca puree over pulled braised beef or shrimp finished au gratin style. Delicious.	32 / 38
Baked Mushroom Ravioli Casserole with Truffle Infused Cream Sauce and Micro Spinach Salad.	28
Baked Haddock with Lobster Meat and Sherry Cream Sauce and Sautéed Spinach	39
Baked Lobster Mac & Cheese.	39
Pan Roasted Atlantic Salmon with Passion Fruit Glaze and Sautéed Spinach.	36

## Prime Steaks and Chops

Served with choice of one: Chef's daily selection of Vegetable or Starch

Prime NY Steak with Mushroom Pan Jus and Wild Sautéed Mushrooms 14 oz.	52
Slow Roasted Rib of Beef	96
Angus Beef Picanha Steak with our Classic Chimichurri	42
Whole Rack of Domestic Lamb Chop with Fig Demi	82
Half Rack of Domestic Lamb with Fig Demi	46
Angus Beef Skirt Steak	42
"Tomahawk" Angus Beef Rib Eye.	86
Prime Filet of Beef	10oz 52 / 8oz 48

## Signatures

Chicken Stroganoff with Truffle Potato & Basmati Rice	28
Fish Stew Shrimp, Haddock and Lobster in a Coconut Tomato Broth	52
"Camarão com Abóbora" Sautéed Jumbo Tiger Shrimp over Silky Kabocha Squash	38
Sautéed Jumbo Prawns with Garlic Tomato Jus over Soft Polenta	42
"Creamy Arroz com Pato with a Twist" Pulled Braised Duck Meat folded in Basmati Rice with Green Peas, Shallots and Duck Jus Reduction	38
Free Range Pan Seared Chicken with Fingerling Potatoes and Roasted Root Vegetables	32
Braised Beef Short Rib Over Garlic Mash	38
American Kurobuta Pork Chop with Rapadura Glaze with Lightly Golden Potatoes	32

## Sides

Grilled Asparagus	10
Sautéed Spinach	8
House Mash	10
Fries with Truffle Oil & Parmesan	10
Potato Doré	8
House "Farofa de Ovos"	6
White Rice	6
Brown Beans	6
Two Fries Eggs	5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\*