

VIVA BRAZIL

BRAZILIAN CUISINE

SIGNATURE

EST. 2014

APPETIZERS

CLASSIC CHEESE EMPANADAS 12
3 ea.

CREAMY TRUFFLE SPINACH 16
with Toasted Crostini

CRISPY CHICKEN WINGS 18
drizzled in Garlic Honey Truffle Glaze

CRISPY YUCCA BITES 12
with Garlic Passion-Fruit Coulis

FRESH BURRATA 16
with Prosciutto di Parma and Herb Crostini

SAUTÉED SHRIMP 18
with Truffle Cream

PAN-SEARED AHI TUNA 14
with Citrus Soy Glaze

COD FISH CAKES 14
Portuguese-Style Cakes 6 ea.

SEARED SCALLOPS 21
with Vinaigrette

BANG-BANG SHRIMP 18
Traditional Style

CRAB DIP FONDUE 21
Creamy and Delicious

CALAMARI FRITTO 18
with Garlic Aioli

ANTIPASTO PLATTER 42
Grapes / Berries / Assorted Cheeses / Prosciutto
Olives / Truffle Honey

OUR FAVORITES

ARTISAN GRILLED SAUSAGE 14
over Toasted Crostini and Chimichurri

FRIED FARM-CHEESE 14
with Sugar Cane reduction

PORK BELLY 16
with Guava Demi reduction

SOUP

CREAMY LOBSTER BISQUE 12
finished with Fresh Lobster Meat

SALADS

CLASSIC CAESAR 14
Romaine lettuce/Parmesan Cheese/Croutons
tossed on a creamy Caesar dressing
add Grilled Salmon or Seared tuna + 10
add Grilled Chicken Breast + 8

COPACABANA 18
Seared Tuna/Baby Greens/Avocado/Tomato
Seaweed salad/Ponzu Sauce

FRESH BURRATA & ORGANIC TOMATOES 16
with Balsamic reduction

VIVA GARDEN SALAD 14
Garden Greens/Tomato/Red Onions/Cucumber
Feta Cheese

STEAK & GORGONZOLA SALAD 18
Grilled Steak/Roasted Mushrooms/Olives/
Gorgonzola/Tomato & Greens/Vinaigrette
Crispy Onions

WEDGE SALAD 18
Smoked Bacon/Red Onions/Tomato/Kalamata
Cucumber/Bleu Cheese dressing

QUINOA SALAD 16
Quinoa/Dried Cranberries/Garden Greens
Rainbow Tomato
add Grilled Salmon or Seared tuna + 10



FOLLOW US

*20% Service Fee will be added to final bill plus Local Sales tax.

Consuming Raw or Uncooked Meats, Seafood, Poultry or Eggs may increase your risk of food-borne illness, specially if you have a medical condition.
Dishes may contain nuts or had contact with machinery used to process nuts.
Please alert us of any Allergies you may have.

STEAKS & CHOPS

served with choice of daily's vegetable or starch)

GRILLED LAMB CHOPS 46
with Black Fig reduction

CERTIFIED ANGUS BEEF "PICANHA" 36
with Classic Vinaigrette

NEW YORK STRIP STEAK 48
with Cognac Mushrooms Truffle sauce

SKIRT STEAK 38
with Chimichurri sauce

SEARED PRIME FILET OF BEEF 46
with Truffle Mushroom sauce

TRUFFLE WAGYU BURGER 26
Sharp Cheddar/Roasted Garlic Truffle mayo

**FILLET MEDALLION +
PARMESAN CREAM PENNE** 36
Filet on Mushroom sauce

FISH & SEAFOOD

SEARED ATLANTIC SALMON 32
with Cream Spinach

BRAZILIAN FISH STEW 46
Shrimp, Corvina filet and Lobster in a Coconut
tomato broth

BAKED LOBSTER & CORVINA 36
topped with Lobster Meat and finished with
Sherry cream sauce over Sauteed Spinach

LOBSTER FILLED RAVIOLI 38
with Lobster sauce

BAKED CORVINA FILET 28
with Mediterranean Green Salad

TRUFFLE LOBSTER MAC & CHEESE 38
Creamy, topped with Lobster Tail

SHRIMP POMODORO 34
Sauteed Shrimp over Basil Tomato Linguini

SEARED TRUFFLE JUMBO SCALLOPS 36
over creamy Spinach-Potato mash

SEAFOOD 'DEL MARE' 42
Lobster Tail, Shrimp, Black Mussels on a
tomato broth over Linguini

TO SHARE

SEAFOOD CARNAVAL PLATTER 285

Crab-Stuffed Corvina topped with Garlic Shrimp
and Garnished with a grilled Lobster Tail finished
in a Lobster Sherry Sauce

SERVE 4 GUESTS

BRAZILIAN SURF & TURF 165

Grilled Lobster Tail, with a 'Tomahawk' Angus
Beef Rib Eye, juicy and grilled to perfection

SERVE 2 GUESTS

TO SHARE

"TOMAHAWK" 125

Certified Angus Beef Rib Eye - Juicy and Grilled
to perfection

SLOW ROASTED BEEF RIB 96

6-hours Slow Roasted, All Natural Beef Rib
rubbed with our Signature Special Seasoning

COCHINILLO ASADO* MKT

Whole Roasted Suckling Pig

(*) LIMITED AVAILABILITY - PLEASE INQUIRE WITH SERVER
PRE-ORDER IS RECOMMENDED.

GRANDMA'S FAVORITES

CHICKEN STROGANOFF 26
with Truffle Potato and Basmati Rice

CREAMY 'ARROZ COM PATO' 32
Pulled Braised Duck Meat folded in Rice,
Green peas, Shallots and Duck Jus reduction

ESCONDIDINHO 28
Creamy Potato Puree over Braised Beef
finished Au-Gratin style
with Shrimp + 6

MOM'S CHICKEN MARSALA 26
with Mashed Potatoes, Mushroom sauce
and Chef's choice of Vegetables

GRILLED STEAK & ONIONS 32
Grilled Sirloin Steak topped with Sautéed
onions, served with Rice, Beans and Fries

SHRIMP & GRITS 36
finished with Smoke Bacon and Roasted Corn

WOOD-FIRED OVEN

BAKED MUSHROOM RAVIOLI CASSEROLE 32
with Truffle infused Cream sauce

TRUFFLE SHRIMP 39
Sauteed Shrimp over Penne with Black
truffle cream sauce

CENTER-CUT ROASTED PORK CHOP 34
with Garlic Mash and Apple Slaw

SIDES

BROWN BEANS 8

FAROFA DE OVOS 8

BRAZILIAN RICE 8

TWO FRIED EGGS 6

CREAMY POLENTA 10

TRUFFLE PARMESAN FRIES 10

HOUSE MASH POTATO 10

ASPARAGUS & BROCOLINI 10

CREAMED SPINACH 10

BAKED POTATO 12

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