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NY

BERIMBAU

BRAZILIAN TABLE

NYC RESTAURANT WEEK 2026

THREE COURSE PRIX-FIXE \$60

STARTERS

COGUMELO 🍄🌿

oyster mushroom, chimichurri, Brazilian nuts

BERIMBAU CAESAR 🥛🍳

baby gem lettuce, avocado dressing, cheese bread croutons

CROQUETA DE COSTELA 🍷🥛

short ribs croquette, pepper aioli

VINAIGRETTE DE POLVO

octopus salad, hearts of palm, heirloom tomatoes, bell peppers, cucumber, octopus aioli

MAINS

CANJIQUINHA 🌿

corn grits, roasted mushrooms, black tucupi, market vegetables

GALINHADA 🥛🍳

traditional chicken rice, grilled corn, okra, Brazilian pepper aioli

SECRETO DE PORCO

pork skirt steak, red beans purée, heirloom roasted tomatoes, herb salad, rice & corn farofa

BOBOQUECA 🍤

shrimp, coconut milk, bell peppers, cassava, dendê oil, rice & farofa

DESSERTS

DADINHO COM DOCE DE LEITE 🥛

tapioca, coconut, cinnamon, doce de leite

MOUSSE DE CHOCOLATE 🍫🍳

fresh berries, cachaça & cumaru foam

SAGU DE COCO 🍄🌿

tapioca, coconut cream, cashew purée, cajá sorbet



NUTS



GLUTEN



EGGS



DAIRY



SHELLFISH



VEGAN