



NYC RESTAURANT WEEK MENU

SUMMER 2026

THREE COURSE PRIX-FIXE \$60

BERIMBAU

BRAZILIAN TABLE



WELCOME

PÃO DE QUEIJO

gluten-free Brazilian cheese bread,
guava, stracciatella

APPETIZERS

COXINHA

chicken croquette, catupiry cream,
malagueta hot sauce

CEVICHE

ocean trout, passion fruit,
biquinho pepper, hearts of palm, radish

SALADA PRIMAVERA

spring mix, strawberry, dried mango, shaved
fennel, quinoa, rhubarb vinaigrette

MAINS

ARROZ DE COSTELA

slow-roasted beef ribs, black-eyed peas,
pickled pumpkin

MOQUECA DE CAMARÃO

shrimp, coconut milk and dendê broth,
rice, dendê farofa

RIGATONI À LA CACHAÇA

tomato, fresh cream, amburana cachaça sauce,
stracciatella, coalho cheese tuile

DESSERT

CUPUAÇU

Amazonian cheesecake, caramel, lemon,
Maldon salt

