



NYC RESTAURANT WEEK WINTER 2025

LUNCH \$45 / DINNER \$60

## FIRST COURSE

All-you-can-eat Gourmet Island

## MAIN COURSE

SELECTION OF MEATS

**Picanha** (Prime part of Top sirloin)  
Our signature cut, a gourmet delight

**Alcatra** (Top Sirloin)  
Served thinly carved, this tender cut comes from the same section as the Top Sirloin

**Coxa de Frango** (Chicken thighs)  
Lightly marinated in a mixture of onion, garlic, beer, salt, and pepper

**Lombo** (Pork with parmesan cheese)  
Juicy, tender pork loin perfectly seasoned and topped with a golden crust of melted Parmesan cheese.

**Linguiça** (Pork sausage)  
Perfectly seasoned and deliciously crispy.

**Picanha de carneiro** (Lamb Picanha)  
This lean and tender cut is also known as lamb's prime steak.

**Pão de alho** (Garlic bread)  
Warm, golden slices of bread brushed with a rich garlic butter spread.

**Queijo assado**  
(Grilled cheese with honey)  
Melts slightly under the grill's heat, developing a golden-brown crispy crust.



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## SIDES

SERVED FAMILY STYLE

Cheese Bread  
Mashed potatoes  
French fries  
Fried bananas

## SIDES

SERVED AT THE GOURMET ISLAND

White rice  
Black beans

## DESSERT

CHOICE OF ONE

### Tiramisu

Two layers of espresso drenched in a sponge cake divided by a mascarpone cream and dusted with cocoa powder

### Torta della nonna

Pastry with lemon zest and a vanilla custard

### Ricotta pistachio cake

Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar

\* No substitutions.

\* Beverages, tax or gratuity are not included.

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