

# TRADITIONAL SUNDAY BRAZILIAN BUFFET

## MENU

### SOUPS

#### 1. BRAZILIAN CHICKEN SOUP

*Chicken, carrots, onions, mushroom, peas, potatoes, cream*

#### 2. MINISTRONE SOUP

*Panache, carrots, green beans, onions, potatoes, peas, parsley*

### GOURMET SALAD BAR

#### 1. GALIKO

*Boiled potatoes, peas, carrots, red peppers, parsley, vinegar, garlic*

#### 2. SALADA DE QUEIJO FRESCO

*Fresh mozzarella salad*

#### 3. SALADA DE BATATA

*Creamy Potato Salad*

#### 4. SALADA DE VERDE

*Fresh green salad*

#### 5. MARINATED HOT CHILLY PEPPER

#### 6. WINE LEAFS WITH SOUCE OF YOGURT, MAYO AND GARLIC

#### 7. AUBERGINE SALAD

*Garlic, vinegar dressing*

### HOT BUFFET

#### 1. FEIJOADA

*Traditional Brazilian Black Bean Stew, eaten with rice & farofa. A Brazilian favorite*

#### 2. BANANAS FRITAS

*Cinnamon-glazed bananas.*

#### 3. ARROZ BRANCO

*Brazilian White Rice*

#### 4. FAROFA

*Yucca Flour, usually sprinkled on your rice and beans*

***5. GOLDEN BABY POTATOS***

***MEATS***

***1. FRANGO***

*Marinated Chicken Legs that are tender and full of flavour.*

***2. LINGUIÇA***

*A very mild and flavorful Brazilian sausage*

***3. LOMBO DE PORCO***

*Whole Pork tenderloin, slowly roasted to capture its natural juices.*

***4. PICANHA***

*A lean, juicy cut of beef with a mild and sophisticated flavour*

***DESSERTS***

***1. ICECREAM – Strawberry, Vanilla, Chocolate***

***2. GLAZED PINEAPPLE***

***PRICE: 35.00 euro Per person***