

# Yemanja Brasil Restarante



Dining, Patio Bar, Banquet Facility, "To Go", and Catering

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*"To Go" Orders are not available during peak dining times. 10% gratuity is appreciated for "To Go" Orders. Equal or better substitutes may apply.*

**"PRATOS PRINCIPAIS" - Main Courses served with house salad or soup of the day.**

**"DE CARNE/PORCO" - Beef/Pork**

## Feijoada de Ogum - The National Dish

Black beans stewed with Brazilian dried beef, smoked sausage and smoked pork ribs; served with rice, "farofa", and collard greens.

\$17

## Espetinhos Gaucho

Pan-grilled, sirloin beef kabobs; served with seasonal vegetables and rice.

\$18

## Bifé Acebolado

Pan-grilled, strip steak topped with onions; served with black beans, rice, "farofa", and collard greens.

\$23

## Lombo Ipanema

Pan-grilled, pork loin topped with pineapples; served with black beans, rice, "farofa", and potato salad.

\$16

**"DE FRANGO" - Chicken**

## Xin Xim de Galinha

Sautéed chicken filet in a "vatapá" sauce; served over rice.

\$17

## Frango Minas

Shredded chicken in a four-cheese, raisin cream sauce; served over rice.

\$16

## Frango Danielle

Sautéed chicken filet, olives, onions, tomatoes, and mozzarella cheese; served over rice.

\$14

## Risoto Copacabana

Shredded chicken, curry/herbs, vegetables, raisins, Parmesan cheese, and rice.

\$14

**"SOBREMESAS" - Homemade Desserts**

## Paveé da Nena

Champagne cookies dipped in Amaretto liqueur, layered with chocolate, egg custard cream, and Cachaça flavored whipped cream; topped with a chocolate sauce.

\$6

## Pudim de Coco

Coconut bread pudding on a bedding of rich caramel cream sauce; topped with coconut.

\$5

## Pudim Carioca

Flan. baked egg custard covered in a light caramel sauce

\$5

## DEFINITIONS

**Farofa:** Toasted manioc (yucca) flour seasoned with sautéed garlic, onions, carrots, raisins, and parsley.

**Vatapá:** Coconut cream blended with red peppers flakes, ground cashews, and dried shrimp.

**Refogado:** Sauté of garlic, onions, green peppers and tomatoes.

**"DO MAR" - Seafood**

## Bobo de Camarão

"Refogado" jumbo shrimp in a spicy yucca, coconut cream sauce; served over rice.

\$23

## Salmão Barra da Tijuca

Sautéed salmon in a caper, white wine sauce; served with black beans, rice, "farofa", and potato salad.

\$18

## Moqueca Baiana

"Refogado" mixed seafood stew in a spicy coconut cream broth; served with rice.

\$22

## Pescado Miranda

Sautéed tilapia in a coconut cream sauce topped with fried bananas and provolone cheese; served over rice.

\$18

**"VEGETARIANO" - Vegetarian**

## Portabella Recheado

Jumbo Portabella mushroom with cashew stuffing in balsamic reduction; served with vegetables and brown rice

\$12

## Arroz Feijao Botafogo

"Refogado" seasonal vegetables with curry; served with black beans, brown rice, "farofa", and potato salad.

\$11

## Risoto Vegetariano

Sautéed seasonal vegetables, curry/herbs, raisins, Parmesan cheese, and brown rice.

\$11

**"ENTRADAS" - Appetizers**

## Torradas Leme

Broiled French bread slices with a Parmesan, blue cheese, and onion cream topping.

\$6

## Empanadas de Bifé

Fried pastry pies stuffed with green olives and seasoned beef filling; served with a spicy tomato dipping sauce.

\$7

## Empanadas de Camarão

Fried pastry pies stuffed with shrimp and Brazilian cream sauce; served with a spicy tomato dipping sauce.

\$9

## Empanadas de Palmito

Fried pastry pies stuffed with Brazilian cream cheese and hearts of palm filling; served with a spicy tomato dipping sauce.

\$7

## Aipim Frito

Fried yucca root wedges topped with Parmesan cheese; served with a curry dipping sauce.

\$5

## Marisco Buzios

Fresh mussels steamed with a white wine, seafood broth.

\$9