

BRAZAS

@BRAZACINCO

BRAZACINCO.COM.BR

WHO WE ARE?

BRAZAS OPENED IN 2020, CONCEIVED BY A GROUP OF 5 MEAT AND BEER-LOVING FRIENDS. THE PURPOSE SINCE THEN HAS BEEN TO WORK TO MAKE OUR WEEKEND BARBECUES AN EXPERIENCE FOR EVERYONE. OUR PIT IS LIT FOR HOURS, OUR BEER IS ALWAYS COLD AND THE DESIRE TO DO EVERYTHING THE BEST AND THE BETTER. THIS IS HOW BRAZAS WAS BORN, A PLACE DESIGNED BY FRIENDS FOR FRIENDS. THIS IS BRAZAS!

WHAT DO YOU NEED TO KNOW?

OUR FLAGSHIP IS THE AMERICAN BBQ, WHICH ARE MEATS SMOKED FOR A LONG PERIOD, INSIDE EQUIPMENT MADE ESPECIALLY FOR THIS, CALLED PIT SMOKER. SMOKING OR SMOKING IS THE PROCESS OF EXPOSING MEAT TO SMOKE FROM THE BURNING OF DRY FRUIT WOOD, THIS WOOD PRODUCES AN AROMATIC SMOKE THAT GIVES THE MEAT ITS SCENT AND FLAVOR. THE TEMPERATURE OF THE MEATS, UNLIKE THE COMMON BARBECUE, ARE LOWER, THEY GO THROUGH A PROCESS CALLED "LOW AND SLOW" (LOW AND SLOW) SO THE REDDISH AND JUICY COLOR IN THE MEATS. BUT WE DIDN'T FORGET OUR DEAR BARBECUE, THINKING ABOUT IT, IN OUR SHOWCASE YOU WILL ALSO FIND SELECTED CUTS THAT CAN BE PREPARED IN OUR PARRILLA.

IF THE TASTE IS 100%, THE TIP IS YOURS



APPETIZER

BRAZA CAESAR SALAD 39

A REINTERPRETATION OF THE TRADITIONAL SALAD CAESAR! OUR PIECES SMOKED CHICKEN, LETTUCE, CAESAR SAUCE, TOPPED WITH CHEESE PARMESAN!

PINEAPPLE CEVICHE 20

DESIGNED BY OUR ASSADOR GABRIEL TAKEUCHI, AN EXPLOSION OF FLAVORS, LOTS OF ACIDITY, SWEETNESS AND A SLIGHT SPICINESS. PERFECT TO ACCOMPANY CUTS OF PORK.

PUPUNHA HEART OF PALM 49

NATURAL PUPUNHA HEART OF PALM, SMOKED FOR 3 HOURS IN OUR PIT SMOKER, FINISHED WITH OLIVE OIL, SALT, CHIVE AND ONION.

FRESH SALAD 35

MIX OF GREEN LEAVES, WITH TOMATO, CUCUMBER, CARROT AND RED ONION.

HOUSE SALAD 45

LETTUCE, BROCCOLI, CAULIFLOWER, ROASTED CHERRY TOMATOES, BUFFALO MOZZARELLA, PICKLED RED ONION, AND LEMON DRESSING WITH OLIVE OIL AND SOY SAUCE.

ARUGULA SALAD 35

ARUGULA AND ONION WITH BRAZAS SEASONING.

BRUSCHETTA 19

SOURDOUGH BREAD TOPPED WITH YOUR CHOICE OF CAPRESE OR MUSHROOMS WITH CHEESE.

DESSERTS

PANCAKE OF BANANA WITH SWEET MILK 28

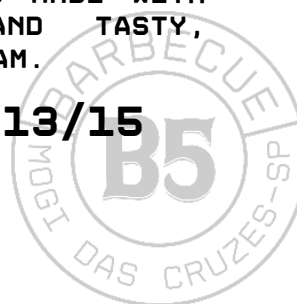
DELICIOUS BANANA PANCAKE WITH SWEET MILK.

BROWNIE CROCK 35

TYPICAL AMERICAN, THE BROWNIE IS MADE WITH DARK CHOCOLATE, VERY SOFT AND TASTY, ACCOMPANIED BY A SCOOP OF ICE CREAM.

MEXICAN POPSICLE 13/15

CHECK AVAILABLE FLAVORS.



BANOFFEE 32

DELICIOUS CLASSIC BANOFFEE WITH LAYERS OF BANANA, DULCE DE LECHE, CRUMBLE, AND WHIPPED CREAM.

ICE CREAM SUNDAE 25

VANILLA WITH DULCE DE LECHE / CHOCOLATE WITH GANACHE
SERVED IN A GLASS WITH GANACHE, CRUMBLE, AND WHIPPED CREAM.

BRAZAS PANCAKE 37

PANCAKE TOWER FILLED WITH GANACHE AND TOPPED WITH WHIPPED CREAM.

COFFEE TIME

COFFEE 9

SIDES

RUSTIC FRENCH FRIES 36

RUSTIC CANOE POTATO FRIED AND HOUSE MAYONNAISE.

SMILE FRENCH FRIES 19

SMILE POTATO IS A FUN WAY TO EAT. GOLDEN AND CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE.

BRISKET BALLS 59

6 BRISKET BALLS BREADED AND FRIED, EXTREMELY CROCAN T OUTSIDE AND VERY CREAMY INSIDE.

BBQ RIB BALLS 54

6 CROQUETTES MADE WITH SHREDDED BARBECUE PORK RIBS, BREADED AND FRIED - CRISPY ON THE OUTSIDE AND CREAMY ON THE INSIDE.

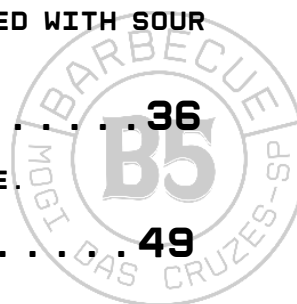
CHICKEN BRAZAS BREADED 49

AN INCOMPARABLE CHICKEN RECIPE FRIED WITH SOUR CREAM...SIMPLY WONDERFUL!!!!!!

FRIED CASSAVA 36

FRIED CASSAVA AND HOUSE MAYONNAISE.

MEAT BALLS 49



6 SMOKED MEAT BALLS, WRAPPED IN FINE SLICES OF BACON AND FILLED WITH MUSSARELLA CHEESE ACCOMPANIED WITH BARBECUE SAUCE.

PASTRAMI 35

DELICIOUS BEEF CURED FOR DAYS, UNMATCHED FLAVOR AND TENDERNESS, SERVED WITH TOMATO CHUTNEY

GARLIC BREAD 19

5 BREADS COOKED ON THE GRILL, A GREAT ACCOMPANIMENT TO YOUR PORTION

FRIED POLENTA 36

FRIED POLENTA WITH HOUSE-MADE MAYO

HOUSE POLENTA 36

HANDCRAFTED POLENTA WITH VEGETABLES AND MUSHROOMS.

CHICKEN TULIP BBQ 42

10 SMOKED CHICKEN TULIPS IN APPLE WOOD FOR HOURS, DIPPED IN SWEET AND SOUR SAUCE, SLIGHTLY SPICY.

ROLL CRACKLING

CHECK OUT THE UNITS AVAILABLE IN THE FRIDGE

ADDITIONAL TO PORTIONS

SHREDDED PASTRAMI 20

SHREDDED BRISKET 16

PARMESAN CHEESE 12

SPECIAL HOUSE SAUCE 8

MUSTARD AND HONEY SAUCE . . 8

AMERICAN CHEESE 15

MEATS

THOUGHT THAT OUR CUTS WOULD THEY BE LEFT



OUT? CHOOSE YOURS CUT PREFERABLY IN OUR STORE THAT WE SPECIALLY PREPARE FOR YOU!

CHOOSE THE POINT OF YOUR MEAT!

KIDS MENU

MAC & CHEESE JR. 37

MAC AND CHEESE AND KIDS BURGER.

BRAZINHA 33

BRIOCHE BREAD, KIDS BURGER AND CHEESE, ACCOMPANIES SMILE POTATOES.

LITTLE EXECUTIVE 33

RICE, BEANS, SMILE POTATOES, SMOKED CHICKEN UPPERLEG OR KIDS BURGER.

SMOKED

CHICKEN

CHICKEN LEG QUARTERS 47

BONELESS CHICKEN LEG QUARTERS FLATTENED AND SMOKED IN APPLE WOOD, SERVED WITH OUR DELICIOUS COLESLAW SALAD.

GALETO 49

WHOLE YOUNG CHICKEN, BUTTERFLIED, SMOKED, AND ROASTED UNTIL TENDER AND JUICY.

CHICKEN LEG QUARTERS 47

SMOKED CHICKEN BREAST, SLOW-ROASTED AND SHREDDED WITH BARBECUE SAUCE. SERVED WITH COLESLAW AND A ROUND BUN - PERFECT FOR ASSEMBLING YOUR OWN SNACK OR APPETIZER SANDWICH.

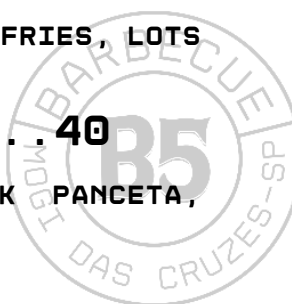
PORK

VOLCANO RIB 140

SMOKED PORK RIB WITH RUSTIC POTATO FRIES, LOTS OF CHEDDAR AND BARBECUE SAUCE.

PORK BELLY BURNOUT 40

DELICIOUS AND JUICY SMOKED PORK PANCETA, CARAMELIZED AND SPICY



PULLED PORK 40

300GR OF PORK LOIN SMOKED FOR HOURS. CUTTING, ACCOMPANIED BY COLESLAW SALAD AND ROUND FRENCH BREAD, PERFECT FOR PREPARE YOUR SNACK

RIBS ON THE BARBIE 90

PORK RIBS SMOKED FOR 6 HOURS IN OUR PIT SMOKER, WITH THE SAUCE BARBECUE. IT IS A TRADITIONAL AMERICAN BBQ DISH.

BOVINE

HUMP BEEF BRAZAS 75

THE OX HUMP BEEF IS AN EXCLUSIVE CUT OF THE ZEBU BREEDS, IT PRESENTS A HIGH LEVEL MARBLING AND JUICINESS. SMOKED, THE PREPARATION PROCESS IS APPROXIMATELY 8 HOURS, WE SERVE IT BY CUTTING.

BRISKET 75

BRISKET IS THE BEEF BREAST CUT, VERY TRADITIONAL IN AMERICAN BBQ, MAINLY IN THE STATE OF TEXAS. THE MEAT IS SMOKED ON AVERAGE FOR 12 HOURS IN FRUIT WOOD, A PROCESS DONE IN PIT SMOKER. WHICH IS A BARBECUE AND SMOKER, IN WHICH THE MEAT RECEIVES ONLY INDIRECT HEAT AND SMOKE FROM THE WOOD.

BEEF SHORT RIB 139

BEEF RIBS ROASTED FOR HOURS TO THE POINT OF LOOSENING THE BONE, EXTREMELY JUICY.

PULLED BEEF 55

SMOKED AND SLOW-ROASTED SHREDDED BEEF, JUICY AND FLAVORFUL WITH BARBECUE SAUCE. SERVED WITH COLESLAW AND A ROUND BUN - PERFECT FOR ASSEMBLING YOUR OWN SNACK OR APPETIZER SANDWICH.

LAMB

SMOKED LAMB SHOULDER . . 159/KG

DELICIOUS SMOKED AND ROASTED LAMB SHOULDER. SERVED WITH MINT SAUCE.

FISH

MOKED SALMON 79



SMOKED SALMON STEAK SERVED WITH HEART OF PALM RISOTTO.

COMBOS

COMBO BRAZAS 299

COMBO PIT MASTER BRAZAS

OUR FINEST SELECTION OF SMOKED MEATS: BRISKET, SAUSAGE, CHICKEN THIGH, HALF RIB, BUTTERED CORN, BABY POTATOES, BRISKET CROQUETTE, MEATBALLS, RISOTTO, MAC AND CHEESE, AND COLESLAW SALAD.

SIDE DISHES

WHITE RICE 15

SMOKED POTATOES 15

SMALL SMOKED POTATOES TO ACCOMPANY YOUR FAVORITE DISH.

HOUSEMADE CHIMICHURRI . . 11

TRADITIONAL ARGENTINIAN SAUCE BASED ON HERBS, SPICES AND OLIVE OIL.

COLESLAW 16

CLASSIC AMERICAN RECIPE, COLESLAW WITH CARROTS, MAYONNAISE AND SICILIAN LEMON MAKES GREAT ON THE BARBECUE OR AS A SIDE DISHES.

BRAZILIAN FAROFA 12

BEANS 15

CARIOCA-STYLE BEANS WITH HOUSE-SMOKED SAUSAGE AND BACON.

RIB LASAGNA 59

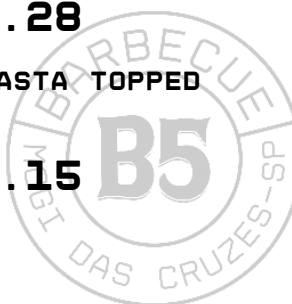
PURE DELIGHT! LASAGNA STUFFED WITH BEEF SMOKED AND SHREDDED RIBS, TOMATO SAUCE OF THE HOUSE AND GRATED MOZZARELLA CHEESE AND PARMESAN.

MAC & CHEESE 28

TRADITIONAL AMERICAN RECIPE FOR PASTA TOPPED WITH SAUCE CREAM CHEESE.

SMOKED CORN 15

NATURAL FERMENTATION



BREAD 10

KABOCHA PUREE 16

CREAMY KABOCHA PUREE.

RISOTTO BRAZAS 35

JUICY AND TASTY, CONSULT THE OPTIONS THAT WILL SURPRISE YOU.

POTATO SALAD 19

TRADITIONAL POTATO SALAD WITH MAYONNAISE AND A SPECIAL TOUCH OF THE HOME.

TRADITIONAL VINEGAR 15

TYPICAL OF THE NATIONAL BARBECUE, IT IS MADE WITH TOMATOES, ONIONS, APPLE CIDER VINEGAR AND EXTRA VIRGIN OLIVE OIL.

ONION VINEGAR 15

PICKLED RED ONION SEASONED WITH OLIVE OIL AND OREGANO.

VEGETABLE PLATTER 49

SEASONAL VEGETABLE MIX.

ALIGOT MASHED POTATOES . . 24

CREAMY MASHED POTATOES WITH MELTED CHEESE.

BURGERS

CHICKEN UPPER 35

OUR SMOKED DRUMSTICK, SERVED ON BRIOCHE BREAD WITH CREAM CHEESE, MUSTARD AND HONEY AND ARUGULA.

CHORIPAN 29

SMOKED SAUSAGE BURGER SERVED WITH CHIMICHURRI, BREAD AND MOZZARELLA CHEESE ON ROUND BREAD.

VEGAN BURGER 37

SERVED ON BRIOCHE BREAD, THE FUTURE VEGETARIAN BURGER COMES WITH A MIX OF MUSHROOMS, GRILLED ZUCCHINI, ARUGULA, CHEESE AND SPECIAL SAUCE. WORTH A TRY!



PASTRAMI 47

OUR HOUSE PASTRAMI (BEEF BRISKET CURED FOR 12 DAYS AND SMOKED FOR 6 HOURS) WITH TOMATO CHUTNEY, MUSTARD, AND ARUGULA ON SOURDOUGH CIABATTA BREAD.

SMASH BURGER 30

TWO ARTISANAL HAMBURGERS (100GR EACH), VERY THIN AND WELL PASSED, ACCOMPANIED BY CHEDDAR, BARBECUE AND SPECIAL SAUCE ON BRIOCHE.

SMOKED BURGER 36

HOUSE-SMOKED HAMBURGER (180GR), SERVED WITH CHEDDAR, CARAMELIZED ONION, SPECIAL SAUCE AND BARBECUE ON BRIOCHE BREAD (BURGER RED APPEARANCE DUE TO SMOKING).

THE TEXAS RIBS 55

A DELICIOUS PIECE OF SMOKED BEEF RIB, SERVED ON NATURAL FERMENTATION BREAD WITH CHEESE AND CRISPY CABBAGE.

GARLIC BREAD AND CHICKEN HEART SMOKED 29

OUR FIRST VERSION OF GARLIC BREAD, DELICIOUS BAGUETTE OF NATURAL FERMENTATION WITH HOUSE GARLIC PASTE AND CHICKEN HEART SMOKED!

PORK PINEAPPLE 39

SOURDOUGH BUN, 180G SAUSAGE PATTY, SMOKED MAYO, CHIMICHURRI, AND PINEAPPLE CEVICHE.

BRAZAS SALAD 32

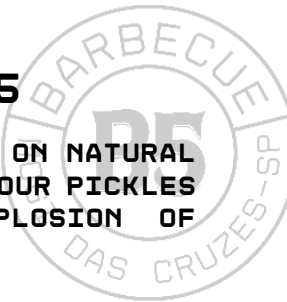
CREATED BY RUSSO SMOKER - HAMBURGER MIXED BLEND (BEEF, PORK AND CHICKEN) SMOKED, CHEDDAR CHEESE, LETTUCE TOMATO RED ONION, SPECIAL SAUCE ON BRIOCHE BREAD.

X-DRY AGED 55

IN PARTNERSHIP WITH THE MATURAMEAT CLASS! OUR X-DRY AGED: BRIOCHE BREAD, AMERICAN CHEESE AND BACON! YOU'VE NEVER EATEN ANYTHING LIKE IT!

BRISKET SANDWICH 55

DELICIOUS SLICES OF BRISKET SERVED ON NATURAL FERMENTATION BREAD WITH SWEET AND SOUR PICKLES AND BARBECUE SAUCE, A TRUE EXPLOSION OF FLAVORS.



UAI 45

BRIOCHE BUN, HOUSE-MADE MAYO, 180G BEEF BURGER, BACON, AND GRILLED *COALHO CHEESE* DRIZZLED WITH HONEY.

PULLED TORTILLAS 55

- 3 STUFFED TORTILLAS:
- PULLED PORK, SOUR CREAM, CHEDDAR, AND PICKLED RED ONION
- PULLED BEEF, SMOKED MAYO, MOZZARELLA, AND VINAIGRETTE
- PULLED CHICKEN, HONEY MUSTARD SAUCE, PARMESAN, AND SWEET PICKLES

CORN DOG 26

ARTISANAL SAUSAGE ON A STICK, COATED IN SEASONED CORNMEAL BATTER, DEEP-FRIED UNTIL SUPER CRISPY.

BRAZAS DOG 36

ARTISANAL SAUSAGE ON A HOT DOG BUN, MASHED POTATOES, BACON CARAMELIZED WITH BARBECUE SAUCE, AMERICAN CHEESE, AND PICKLED RED ONION.

ADDITIONAL TO BURGERS

- CHEDDAR 7
- SHIMEJI 7
- CARAMELIZED ONION 7
- TOMATO CHUTNEY 7
- BACON 9
- SMASH BURGER 10
- BREADED CATUPIRY 12
- SMOKED BURGER 15
- SHREDDED PASTRAMI 20

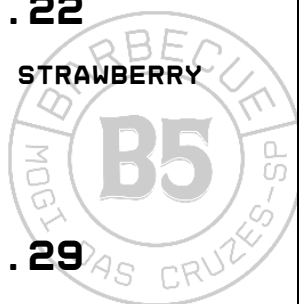
NO ALCOHOL



SPARKLING WATER	8
WATER	7
COKE	9
ORIGINAL ZERO	
FANTA	9
ORANGE GRAPE	
GUARANA	9
ANTARTICA ANTARTICA ZERO	
H2OH!	12
LEMON LIMONETO	
SPRITE	9
TRADITIONAL LEMON FRESH	
SCHWEPES	10
CITRUS TONIC ZERO TONIC	
JUICE	14
WITH WATER WITH MILK SEASONAL FRUITS	
GRAPE JUICE	14
NORMAL 200 ML	
GRAPE JUICE	15
NORMAL 300 ML	
GRAPE JUICE	18
SPARKLING 269 ML	
REDBULL	18
ORIGINAL FLAVORED SUGAR-FREE	

SOFT DRINKS

ITALIAN SODA	22
CITRUS RASPBERRY GREEN APPLE STRAWBERRY WATERMELON TROPICAL AND SPARKLING WATER.	
BRAZA SHAKE	29



CREAM ICE CREAM WITH SWEETENED CONDENSED MILK,
ORANGE JUICE, AND TOPPED WITH CRUSHED
PAÇOQUINHA (BRAZILIAN PEANUT CANDY).

VIRGIN COLADA 26

PINEAPPLE JUICE, COCONUT CREAM AND CONDENSED
MILK.

VIRGIN MOJITO 26

LEMON, MINT, SPARKLING WATER OR SODA.

SWISS LEMONADE 27

LEMON JUICE WITH CONDENSED MILK.

SEX ON THE BEACH 29

ORANGE JUICE, GRENADINE SYRUP, AND PEACH
SYRUP.

TROPICAL GIN 29

NON-ALCOHOLIC GIN WITH SEASONAL FRUITS.

BEER LONG NECK

BUDWEISER 12

330 ML

SPATEN 21

600 ML

STELLA ARTOIS 14

330 ML

CORONA 16

330 ML | ZERO

HEINEKEN 15

330 ML | ZERO

COLORADO RIBEIRÃO 25

600 ML

**CHECK OUR SPECIAL LABELS
AVAILABLE IN THE FRIDGE.**



FANCY A DRAFT BEER?

THEN MAKE YOURSELF AT HOME.

HELP YOURSELF AT OUR TAPS FEATURING DRAFT BEERS FROM THE BEST PRODUCERS IN BRAZIL AND AROUND THE WORLD. OUR SELECTION INCLUDES SEASONAL RELEASES AND SPECIAL EDITIONS.

SELF-SERVICE WITH A TAB CARD

USE THE TAB CARD YOU RECEIVED AT THE ENTRANCE TO GET YOUR DRAFT BEER.

10 OPTIONS AVAILABLE

CHOOSE YOUR FAVORITE DRAFT BEER FROM 10 TAPS AND SERVE YOURSELF WITH TOTAL FREEDOM.

WINE HOUSE

RED WINE BY GLASS

- CORK 30 35
- CORK 60 60

POINT YOUR CAMERA AT THE QR CODE BELOW TO CHECK OUT OUR WINE LIST:

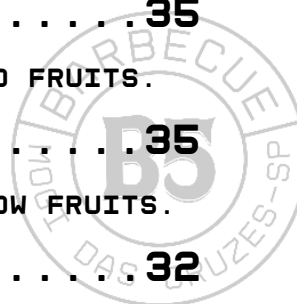


OR CLICK THE LINK BELOW TO CHECK OUT OUR WINE MENU:

<https://brazacinco.rds.land/braza5>

COCKTAILS

- APEROL SPRITS 36
- APEROL AND SPARKLING WINE.
- BRAZA SUMMER 35
- DRINK WITH CORONITA, VODKA AND RED FRUITS.
- BRAZA SUN 35
- DRINK WITH CORONITA, GIN AND YELLOW FRUITS.
- COSMOPOLITAN 32



VODKA, ORANGE LIQUEUR AND CRANBERRY.

CLERICOT SPARKLING 95

JAR WITH SPARKLING AND FRUITS.

JAR WITH ROSE WINE AND FRUITS.

SPANISH 32

WINE, PINEAPPLE AND CONDENSED MILK.

CARAJILLO 38

43 LIQUEUR AND COFFEE.

JÄGERBOMB 39

JÄGERMEISTER AND RED BULL.

MARGARITA 30

SILVER TEQUILA, FINE LIQUEUR AND LEMON JUICE.

MOJITO 32

RUM, LEMON JUICE, MINT LEAVES AND SPARKLING WATER OR SODA.

MOSCOW MULE 35

VODKA, SUGAR SYRUP, GINGER SYRUP AND SUGAR FOAM.

**MOSCOW MULE PASSION
FRUIT 35**

THE FAMOUS MOSCOW MULE IN A WONDERFUL
VERSION WITH PASSION FRUIT.

MOSCOW MULE STRAWBERRY 38

THE FAMOUS MOSCOW MULE IN A WONDERFUL VERSION
WITH STRAWBERRY.

NEGRONI 35

GIN, CAMPARI AND RED VERMUTE.

PINA COLADA 33

RUM, COCONUT MILK AND PINEAPPLE.

SEX ON THE BEACH 33

VODKA, PEACH LIQUEUR AND ORANGE JUICE.

CAIPIRINHA

FLAVORS:



LEMON, PINEAPPLE, STRAWBERRY,
KIWI, PERSIAN LIME, SICILIAN
LEMON, PASSION FRUIT AND 3
LEMONS.

LIQUOR.....28

LIQUOR PREMIUM.....35

SAKE.....29

VODKA SMIRNOFF.....29

VODKA ABSOLUT.....36

VODKA CIROC.....39

CACHAÇA INFUSED WITH SMOKED
PINEAPPLE 35

GIN

GIN AND TONIC.....38

GIN FLAVORS.. 38

SYRUPS: RASPBERRY | GREEN APPLE |
STRAWBERRYRED BULL: WATERMELON | TROPICAL.

GIN SMOKED EROS.....39

MIX OF SYRUPS: RASPBERRY, GRENADINE,
STRAWBERRY AND WATERMELON RED BULL.

ADDITIONAL SMOKING DRINKS...8

SMOKE YOUR FAVORITE DRINK.

SHOTS

BARDERA.....18

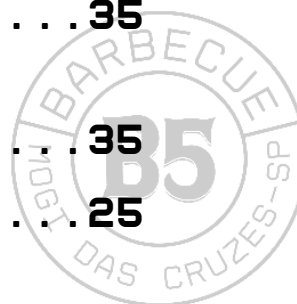
SWEET MILK LIQUEUR.

LIQUEUR 43.....32

LIQUEUR COINTREAU.....35

FRANGELICO HAZELNUT
LIQUEUR.....35

CAMPARI.....25



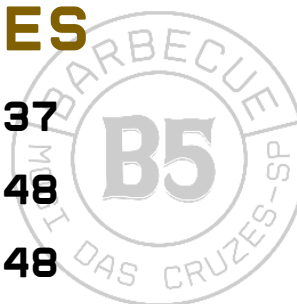
JÄGERMEISTER	25
SMIRNOFF	16
ABSOLUT	25
CIROC	28
TEQUILA JOSÉ CUERVO	19
LIQUEUR 1922	22
LIQUEUR ASAS DE MINAS BANANINHA	10

WHISKY

RED LABEL SHOT	25
RED LABEL BOTTLE	220
BLACK LABEL SHOT	32
BLACK LABEL BOTTLE	300
CHEVAS REGAL SHOT	32
12 YEARS .	
CHEVAS REGAL BOTTLE	300
12 YEARS .	
JACK DANIEL ´S SHOT	32
TRADITIONAL HONEY FIRE .	
JACK DANIEL ´S BOTTLE	300
TRADITIONAL HONEY FIRE .	
GOLD LABEL SHOT	45
GOLD LABEL BOTTLE	400

EXECUTIVE DISHES

VEGAN BURGUER	37
BRISKET	48
BEEF SHORT RIB	48



SHREDDED TERMIT 48
SMOKED SAUSAGE 29
SMOKED DRUMSTICK 38
PULLED PORK 38

ALL DISHES ACCOMPANY:

- RICE
- BRAZILIAN FAROFA
- COLESLAW
- BEAN
- KABOCHA PUREE
- VINEGAR
- ADDITIONAL: RUSTIC FRENCH FRIES - R\$ 10,00

CHICKEN PARMIGIANA 40

CHICKEN PARMIGIANA WITH HOMEMADE TOMATO SAUCE AND GOUDA CHEESE.
SERVED WITH RICE AND POTATO WEDGES.

FLANK STEAK PARMIGIANA . . . 57

FLANK STEAK PARMIGIANA WITH HOMEMADE TOMATO SAUCE AND GRUYERE CHEESE.
SERVED WITH RICE AND POTATO WEDGES.

SMOKED SALMON 54

SMOKED SALMON STEAK SERVED WITH RICE, MASHED POTATOES, AND COLESLAW SALAD.

EXECUTIVE. DISHES AVAILABLE FROM TUESDAY TO FRIDAY FROM 11:30 AM TO 5:00 PM

+551194743-4304 (WHATSAPP FOR RESERVATIONS)

BRAZACINCO.COM.BR

NETWORK: CLIENTE BRAZAS

PASSWORD: COSTELINHABBO (ALL LOWERCASE)

HAPPY HOUR
30% OFF
DRINKS, DRAFT BEERS & APPETIZERS
4 PM TO 7 PM | MON-FRI



TWO BURGERS FOR ONLY R\$54.00
VALID FOR THE FOLLOWING OPTIONS:
BRAZA SALAD, CHORIPÁN, AND SMASH

MEAT &
BEER &
MUSIC &
FRIENDS

TAG @BRAZACINCO
AND GET FEATURED IN OUR STORIES

