BRAZA5

WHO WE ARE

Braza5 opened in 2020, conceived by a group of 5 friends who love meat and beer. The purpose since then has been to work so that our weekend barbecues would become an experience for everyone. Our Pit lit for hours, our draft beer always cold, and the desire to make everything the best of the best. This is how Braza5 was born, a place designed by friends for friends. IT'S BRAZA5!



WHAT YOU NEED TO KNOW?

Our signature concept is American BBQ: meats smoked for a long time in equipment specially designed for this purpose, called pit smokers. Smoking is the process of exposing meat to smoke from burning dry fruitwood. This wood creates aromatic smoke that gives the meat fragrance and flavor. Unlike traditional barbecue, the meat is cooked at lower temperatures in a "low and slow" process, which creates its reddish color and juicy texture. But we have not forgotten our beloved Brazilian barbecue: in our display, you will also find selected cuts that can be prepared on our Parrilla.

IF THE FLAVOR IS 100%
THE TIP IS UP TO YOU

- Vegetarian item
- Item with mild spice
- Original work





APPETIZERS

BRAZA CAESAR SALAD 42
Traditional Caesar salad. Smoked chicken pieces, lettuce, Caesar dressing,finished with Parmesan cheese.

PINEAPPLE CEVICHE 21
An explosion of flavors, acidity, sweetness and a mild spiciness. Perfect with pork cuts.

PALMITO PUPUNHA 52
Palm heart cooked naturally, smoked for about 3 hours in our pit smoker, finished with olive oil, salt, celery and onion.

FRESH SALAD 38
Mixed greens with cherry tomato, cucumber, carrot and red onion.

HOUSE SALAD 48
Lettuce,radicchio,kale,roasted cherry tomato,buffalo mozzarella, pickled red onion and lemon sauce with olive oil and shoyu.

ARAGULA SALAD 38
Arugula and Braza5-seasoned onion.

BRUSCHETTA 20
Naturally fermented bread topped with caprese or mushrooms with cheese.

DESSERTS

BANANA PANCAKE WITH MILK CREAM 30
Delicious banana pancake with milk cream.

BROWNIE CROCK 37
A classic American brownie made with dark chocolate, very soft and flavorful, served scoop of ice cream.

MEXICAN PALETAS MUY LOCO ..... 14 / 16
Ask about the available flavors.

BANOFFE 35
Delicious classic Banoffee, with layers of banana, milk cream, crumble, and whipped cream.

ICE CREAM CUP 26
Choose milk cream or chocolate with ganache. Served in a glass with ganache, crumble and whipped cream.

COFFEE 10

MENU KIDS

MAC & CHEESE JR. 39
Mac and cheese and burguer kids.

LITTLE BRAZA 35
Brioche bun,kids burger and cheese. Served with smile fries.

LITTLE LUNCH SPECIAL 35
Rice, beans, smile fries, smoked chicken thigh or kids burger.



PORTIONS & SNACKS

RUSTIC FRIES 38
Rustic wedge fries and house mayonnaise.

SMILEY FRIES 20
A fun way to enjoy potatoes: golden and crispy on the outside, soft on the inside.

BRISKET BALLS 62
6 shredded brisket balls, breaded and fried until extra-crispy outside and creamy inside.

BBQ PORK RIB BALLS 57
6 shredded barbecue pork rib balls, breaded and fried until extra-crispy outside and creamy inside.

BRAZAS CRISPY CHICKEN 52
An outstanding recipe of fried chicken strips served with sour cream sauce. Simply delicious

FRIED CASSAVA 38
Fried cassava and house mayonnaise

GARLIC BREAD & SMOKED CHICKEN HEARTS 29
Baguette with house-made garlic spread and smoked chicken hearts.

MEAT BALLS 52
6 smoked ground-beef balls wrapped in ultra-thin bacon slices and stuffed with mozzarella, served with barbecue sauce.

PASTRAMI 37
Delicious beef cured for days, with exceptional flavor and tenderness. Served with tomato chutney.

GARLIC BREAD 20
Traditional garlic bread prepared over the fire — a great side for sharing.

FRIED POLENTA 38
Fried polenta served with house mayonnaise.

BBQ CHICKEN TULIPS 45
10 chicken drumettes smoked for hours over applewood, coated in a sweet-and-sour sauce with a mild kick of spice.

ROLLED PORK CRACKLING .....
Ask about the cuts available in our display refrigerator.

PORTION ADD-ONS

SHREDDED PASTRAMI. . . 21	HOUSE SPECIAL SAUCE 8
SHREDDED BRISKET. 17	HONEY MUSTARD SAUCE . . . 8
PARMESAN CHEESE. 13	AMERICAN CHEESE 16

PORTIONS & SNACKS

PARRILLA CUTS

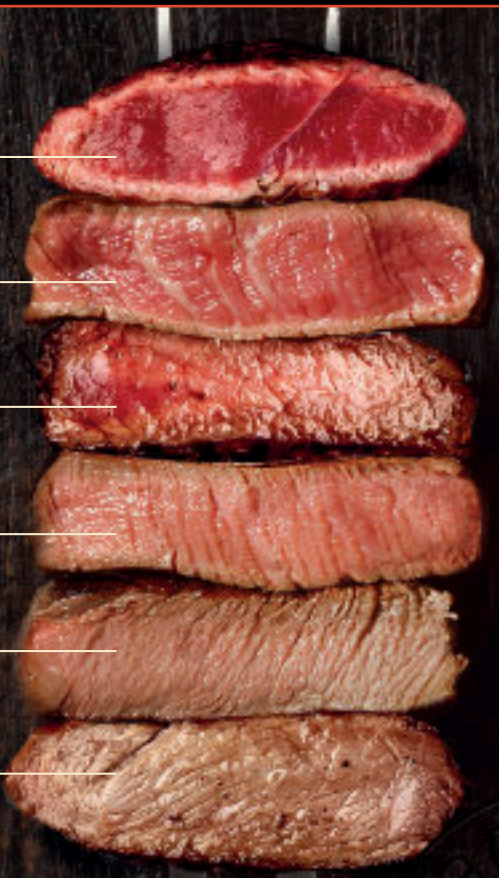
Did you think our cuts would be left out?
Choose your preferred cut at our shop
we've prepared them especially for you!

PICANHA
ANGUS RIBEYE (ANCHO)
TOP SIRLOIN CENTER-CUT
ANGUS STRIP STEAK (CHORIZO)
ANGUS FLANK STEAK
ANGUS TRI-TIP
ANGUS COWBOY MEDALLION (CHUCK)
ANGUS PRIME RIB
RACK OF LAMB

Please check cut availability and weight with a team member.

Preparation time 40 min

TAKE HOME THE MEATS FROM OUR STORE AND ENJOY 15% OFF



CHOOSE YOUR DONENESS

BLUE / VERY RARE
46° ~ 49°

RARE
52° ~ 55°

MEDIUM RARE
55° ~ 60°

MEDIUM
60° ~ 65°

MEDIUM WELL
65° ~ 69°

WELL DONE
71° +

PARRILLA CUTS



SMOKED MEATS

BEEF

BRAZAS BEEF HUMP (CUPIM)..... 79
A richly marbled, juicy cut, smoked for approximately 8 hours and served fall-apart tender.

BRISKET..... 79
A traditional Texas beef brisket, smoked for an average of 12 hours over fruitwood using indirect heat and smoke.

BEEF RIBS..... 159(KG)
Beef ribs slow-roasted for hours until the meat pulls away from the bone — incredibly juicy.

PULLED BEEF 58
Smoked and slow-cooked shredded beef, juicy with barbecue sauce. Served with coleslaw and a round bread roll.

PORK

VOLCANO RIBS 148
Smoked pork ribs served with rustic fries, plenty of cheddar and barbecue sauce.

PORK BELLY BURNT ENDS 42
Delicious, juicy smoked pork belly, caramelized and spicy.

PULLED PORK 42
300 g of pork collar smoked for hours until fall-apart tender, with barbecue sauce. Served with coleslaw and a round bread roll.

RIBS ON THE BARBIE..... 94
Pork ribs smoked for 6 hours in our pit smoker and coated in barbecue sauce. A classic American BBQ dish.

CHICKEN

SMOKED CHICKEN THIGH..... 49
Boneless chicken thigh, butterflied and smoked over applewood, served with our delicious coleslaw.

WHOLE SPRING CHICKEN 50
Whole butterflied spring chicken, smoked and roasted until tender and juicy.

PULLED CHICKEN 42
Chicken breast smoked and roasted for hours, then shredded with barbecue sauce. Served with coleslaw and a round bread roll.

LAMB | FISH | COMBOS

SMOKED LAMB SHOULDER..... 168 (KG)
Delicious smoked and roasted lamb shoulder, served with mint sauce.

SMOKED RACK OF LAMB..... 290 (KG)
An outstanding smoked and roasted rack of lamb, cooked to perfection — tender and juicy.

SMOKED SALMON..... 82
Smoked salmon steak served with heart-of-palm risotto.

COMBO BRAZAS..... 299
A selection of smoked favorites: brisket, sausage, chicken thigh, half rack of ribs, buttered corn, baby potatoes, brisket croquettes, meatballs, risotto, mac and cheese, and coleslaw.

SMOKED MEATS



SIDE DISHES

WHITE RICE 16

SMOKED MINI POTATOES 16
Small smoked potatoes.

HOUSE CHIMICHURRI 12
Argentinian herb-and-olive-oil sauce.

COLESLAW 16
American cabbage salad with carrots, red onion, mayonnaise and Sicilian lemon.

FAROFA 12
(a traditional Brazilian side dish made with toasted and seasoned cassava flour, with a slightly crunchy texture).

BEANS. 16
Brazilian-style beans with smoked sausage and bacon.

SMOKED RIB LASAGNA 60
Filled with smoked ribs, tomato sauce, mozzarella and Parmesan.

MAC & CHEESE 29
Pasta covered in a creamy cheese sauce.

SMOKED CORN 16

NATURAL SOURDOUGH BREAD 10

KABOCHA SQUASH PURÉE. 17
Creamy kabocha squash purée.

BRAZAS RISOTTO 39
Ask about the available options.

POTATO SALAD 20
With mayonnaise and a special house touch.

TRADITIONAL BRAZILIAN VINAIGRETTE ..16

SEASONAL VEGETABLE BOARD 50
A mix of seasonal vegetables.

ALIGOT MASHED POTATOES. 25
Made with mozzarella, Parmesan and provolone.

SIDE DISHES



SANDWICHES

CHICKEN UPER 37
Smoked chicken thigh, brioche bun, cream cheese, honey cheese and arugula.

CHORIPAN 29
Smoked sausage patty, house chimichurri and mozzarella on a round bun.

FUTURO BURGUER 39
Brioche bun, plant-based Future Burger patty, mixed mushrooms, grilled zucchini, arugula, cheese and special sauce.

PASTRAMI 48
House pastrami (cured for 12 days and smoked for 6 hours), tomato chutney, mustard and arugula on ciabatta.

SMASH BURGUER 33
Two 100 g beef patties, cheddar, barbecue sauce and special sauce on a brioche bun.

SMOKED BURGUER 39
180 g smoked beef patty, cheddar, caramelized onion, special sauce and barbecue sauce on a brioche bun.

THE TEXAS RIBS 58
Smoked beef ribs, sourdough bread, chimichurri and crispy collard greens.

PORK PINEAPPLE 39
Sausage burger, smoked mayonnaise, chimichurri and pineapple ceviche on sourdough bread.

BRAZAS SALAD 35
Smoked beef burger, cheddar, lettuce, tomato, red onion and special sauce on a brioche bun.

X-DRY AGED 58
Dry-aged beef burger, brioche bun, American cheese and bacon.

BRISKET SANDWICH. 58
Brisket slices on sourdough bread with sweet-and-sour pickles and barbecue sauce.

UAI 47
180 g beef patty, brioche bun, house mayonnaise, bacon and coalho cheese glazed with honey.

ADD-ONS

CHEDDAR 8	SMASH BURGER PATTY 11
SHIMEJI MUSHROOMS. ... 8	BREADED CATUPIRY CHEESE ..13
CARAMELIZED ONION 8	SMOKED BURGUER PATTY .. 16
TOMATO CHUTNEY 8	SHREDDED PASTRAMI 21
BACON 10	

SANDWICHES



DRINKS NON ALCOHOLIC

SPARKILNG WATER 9

STILL WATER 8

COCA-COLA Original - Zero 10

FANTA Orange - Grape 11

GUARANÁ Antártica - Antártica Zero 11

SPRITE Original - Lemon Fresh 11

SCHEWEPPES Citrus - Tonic - Zero Tonic 17

H2OH! Lemon - Limoneto 13

RED BULL Original - Flavors - Sugar Free . . . 20

JUICE Pineapple - Orange - Lemon - Passion Fruit - Strawberry 15

JUICE Pineapple with Mint- Orange with Strawberry - Passion / fruit with Strawberry 17

100% GRAPE JUICE 300ml 16

SOFT DRINKS

ITALIAN SODA 24
Raspberry | Green Apple | Tropical

VIRGIN COLADA 28
Pineapple juice, coconut milk and condensed milk.

VIRGIN MOJITO 28
Lime juice, sparkling water, sugar syrup and mint.

BRAZILIAN CREAMY LEMONADE 29
Condensed milk, lime and sparkling water.

SEX ON THE BEACH ALCOHOL FREE . . 32
Orange juice, grenadine syrup and peach syrup.

TROPICAL ALCOHOL FREE GIN. 32
Alcohol-free gin with seasonal fruit.

BRAZAS ICED TEA 15
Alcohol-free gin with seasonal fruit.

ALCOHOL FREE MOSCOW MULE 32
Strawberry: strawberry purée, strawberry syrup, sugar syrup, sparkling water and strawberry foam. Passion fruit: passion fruit concentrate, sugar syrup, Tahiti lime, sparkling water and passion fruit foam. Classic: Tahiti lime, sugar syrup, ginger syrup, sparkling water and ginger foam.



BEER

BUDWEISER 330ml 14
SPATEN 600ml 23
STELLA ARTOIS 330ml 16
CORONA 330ml | Zero 17
HEINEKEN 330ml | Zero 16

CHECK OUT OUR SPECIAL LABELS
AVAILABLE IN THE FRIDGE

ENJOY A DRAFT BEAR? SO FEEL FREE

Then make yourself at home! Pour your own draft beer from our taps, featuring beers from some of the best producers in Brazil and around the world. Our selection ranges from seasonal releases to special editions.

Use Your Tab Card

Use the tab card you received at the entrance to pour your draft beer

10 Options Available

Choose your favorite draft beer from our 10 taps and serve yourself With complete freedom

SHOTS

LICOR 43 36
CAMPARI 27
JÄGERMEISTER 28
SMIRNOFF 19
ABSOLUT 27
CÎROC 30
TEQUILA JOSÉ CUERVO 21
Gold or Silver.
CACHAÇA 1922 25
Silver

WHISKY

	SHOT | BOTTLE
RED LABEL	27 | 242
BLACK LABEL	34 | 330
CHIVAS REGAL 12 ANOS	35 | 330
JACK DANIEL'S Original | Honey | Fire	34 | 330
GOLD LABEL	48 | 440



COCKTAILS

APEROL SPRITS 39
Aperol, sparkling wine and sparkling water.

BRAZA YELLOW SUN 38
Coronita beer, vodka, Sicilian lemon, mint syrup and orange juice.

BRAZA RED SUN 38
Coronita beer, vodka, lime, watermelon syrup and strawberry.

CAMPARI SPRITS 38
Campari, sparkling wine and sparkling water.

COSMOPOLITAN 34
Vodka, cranberry syrup, orange liqueur and lime.

CLERICOT PITCHER 99
Pitcher of sparkling wine and fruit.

SPANISH COCKTAIL 34
Dry wine, pineapple juice and condensed milk.

CARAJILO 40
Licor 43 and coffee.

JÄGERBOMB 42
Jägermeister and Red Bull.

MARGARITA 32
Silver tequila, orange liqueur and lime juice.

MOJITO 35
Rum, lime juice, mint leaves, sugar syrup and sparkling water.

MOSCOW MULE 40
Vodka, sugar syrup, ginger syrup, ginger foam, Tahiti lime, sparkling water, lime zest and ice.

PASSION FRUIT MOSCOW MULE ... 40
Vodka, passion fruit concentrate, sugar syrup, Sicilian lemon, sparkling water, ice, passion fruit foam and seeds

STRAWBERRY MOSCOW MULE 40
Vodka, strawberry purée, sugar syrup, lime, sparkling water and strawberry foam

NEGRONI 40
Gin, Campari and sweet vermouth.

PINA COLADA 35
Rum, coconut milk, condensed milk and pineapple juice.

SEX ON THE BEACH 35
Vodka, peach liqueur, orange juice and grenadine syrup.

GIN

GIN TÔNICA 41

FLAVORED GIN 41
Raspberry syrup | Green apple syrup | Watermelon Red Bull | Tropical Red Bull.

SMOKED EROS GIN 44
A blend of raspberry, grenadine and strawberry syrups with Watermelon Red Bull

ADD SMOKE TO YOUR DRINK

HAVE YOUR DRINK SMOKED 9

CAIPIRINHAS

FLAVORS

Lime | Pineapple | Strawberry | Passion Fruit with Strawberry
Persian Lime | Sicilian Lemon | Passion Fuit | Three Limes

CACHAÇA VELHO BARREIRO 37

PREMIUM CACHAÇA 39

SAKE 32

SMIRNOFF VODKA 32

ABSOLUT VODKA 39

CIROC VODKA 43



EXECUTIVE MEALS

Executive meals are available Tuesday to Friday, 11:00 a.m. to 4:00 p.m. (Except public holidays.)

MEALS SERVED WITH

- RICE
- BEANS
- FAROFA
- KABOCHÁ SQUASH PURÉE
- COLESLAW
- VINAIGRETTE
- EXTRA FRENCH FRIES ... 10

FUTURE BURGUER 37
You may swap the side for heart-of-palm risotto.

BRISKET 48

BEEF RIBS. 48

SHREDDED BEED HUMP (CUPIM) ... 48

SMOKED SAUSAGE 29

SMOKED CHICKEN THIGH 38

PULLED PORK 38



WEDNESDAY BURGUER DEAL

TWO BURGUERS FOR ONLY

R$54,00

Valid for Braza5 Salad, Choripan and Smash burguer.

OTHER EXECUTIVE MEALS

CHICKEN PARMIGIANA. 40
Chicken parmigiana with house-made tomato sauce and Gouda cheese served with rice and wedge fries.

FLANK STEAK PARMIGIANA 57
Flank steak parmigiana with house-made tomato sauce and Gruyère Cheese, served with rice and wedge fries.

SMOKED SALMON 54
Chicken parmigiana with house-made tomato sauce and Gouda cheese, served with rice and wedge fries.

BEEF ANCHO 54,90
Grilled ribeye steak, French fries, rice, beans, vinaigrette and farofa.

LOVE OUR HOUSE CROQUETTES?



NOW YOU CAN ORDER
50 CROQUETTES IN 3 OPTIONS:
BRISKET, SMOKED CHICKEN AND PORK RIBS

ORDERS:
11 94743-4304

EXECUTIVES

PROMOTIONS

WINE LIST

BRAZA5

Cork 38 I Cork 65 I Wine Glass 32

Check availability
with the waiter.



CASAS DEL BOSQUE
SYRAH / CABERNET SAUVIGNON
GRAN RESERVA
315



CASAS DEL BOSQUE
CARMENERE
167



CASAS DEL BOSQUE
PINOT NOIR
167



INTIMISTA
112



SIN PALABRAS MALBEC /
CARBENET SAUVIGNON
105



PIRUETA MALBEC / RED BLEND
99



AMALAYA MALBEC
180



CASAS DEL BOSQUE CHARDONNAY
167



NOB TREBBIANO
154



ROSSO LAMBRUSCO
99



VERSE BRUT
89



VERSE MOSCATEL
89

RED
WHITE
ROSÉ
SPARKLING RED WINE
SPARKLING

BRAZA5

BRAZA5

MEATS AND BEER AND MUSIC AND FRIENDS

MENTION THE
@brazacinco
AND SHOW UP AT THE
OUR STORIES

Wifi
Network: **Cliente Braza5**
Password: **costelinhabbq**

WhatsApp for reservations:
11 94743-4304

BARBECUE
B5

NICETOMEATYOU