

Samba

*Brazilian
Steakhouse*

APPETIZERS

Samba Appetizer Flight Platter

a sampling of our favorites

Creamy Chicken and Brazil Nut Soup

a Rio de Janeiro classic

Beef Empanadas

with our homemade Brazilian hot sauce

Amazon Style Spicy Chicken Wings

dusted with peanuts and cashews

Grandma Jeannette's Ceviche

marinated shrimp and sea bass served with sea salted crackers

Chicken Skewers

marinated in Brazilian beer and garlic with grilled pineapple

Chili-Crusted Crab Cakes

with avocado and sun-dried tomato salsa

Crispy Coconut Prawns

with fire and ice mango coulis

Chilled Shrimp and Avocado Cocktail

Brazilian coastal style

RODIZIO

Rodizio is the ultimate all-you-can-eat barbecue, offering unlimited portions of marinated meats and poultry. Rodizio is a uniquely Brazilian style of barbecue offering a wide variety of flavors. Each course is skewered and slowly roasted over coals in a special Brazilian rotisserie. These items are served in random order along with traditional side dishes of black beans and rice, sweet fried plantains, creamed spinach, farofa carrots, and a bottomless bowl of “Samba Salad” tossed tableside.

\$38.95 per person

Slow-Cooked Sausage and Sweet Peppers
Honey Brushed Turkey Breast Roulade Wrapped in Bacon
Huli Huli Chicken Hawaiian Style
Churrasco Sirloin “Picanha” Style
Brazilian Style Baby Back Pork Ribs
“Alho” Style Chicken Legs
Ginger Soy Flank Steak
Slow-Roasted Pork and Pineapple

GRILL SELECTIONS

All entrées are accompanied with traditional side dishes of black beans and rice, sweet fried plantains, creamed spinach, farofa carrots, and a bottomless bowl of “Samba Salad” tossed tableside.

Whole Fish of the Day	market price
Rotisserie Chicken with Brazilian Spices	\$25.00
16 oz. New York Steak	\$30.00
17 oz. Center Cut Rib Eye Steak	\$32.00
12 oz. Center Cut Filet Mignon	\$35.00
Double Pork Chop, Spiced Apple Chutney	\$28.00

SPECIALTIES

Rigatoni Pasta
with sweet vine peas, Pecorino cheese, and garlic cream \$19.00

Mahogany Caramelized Salmon Filet
with “fufu de Plantinos Pintos”, and red curry sauce \$25.00

Halibut

with tapenade crust and light tomato sauce \$27.00

1 lb Australian Lobster Tail market price

Surf and Turf

Australian Lobster Tail and Fillet of Beef Gratinado market price

COCKTAILS AND TROPICAL BEVERAGES

Caipirinha

Brazil's best-kept secret, this cocktail is made with cachaça, a Brazilian sugar cane liquor, lime juice and sugar to taste.

Glass 8.00 Grande 12.50 Pitcher 29.00

Caipirinha Maracuja

Our Traditional Caipirinha
with a splash of passion fruit juice.

Glass 8.00 Grande 12.50 Pitcher 29.00

Samba Mojito

Wet your whistle with this classic
Cuban drink. Sugar cane juice,
Montecristo Rum, mint leaves and lime.
10.00

The Brazilian Punch

Enjoy this "knockout"! The perfect mixture
of rums and fresh juices.
11.75

Sangria

Chilled robust red wine and Port soaked
with tropical fruit.

Glass 9.00 Pitcher 32.00 Lg. Pitcher 41.00

Batidas

This style of refreshing Brazilian cocktail consists of Brazilian sugar cane liquor with passion fruit.
9.00

WINE BY THE GLASS

Franciscan

Chardonnay, Napa Valley
\$10.00

Lolonis

Fumé Blanc, Central Coast
\$9.50

Navarro Correas

Cabernet, Argentina
\$9.00

Beringer

White Zinfandel, Napa Valley
\$9.00

Ferrari-Carano

Merlot, Sonoma County
\$14.00

For more information,
please call 702.791.7472.



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