



April 2010

*Braza is available for private functions  
[www.braza.com.au](http://www.braza.com.au)*

*The bill can be split between 2 cards only  
No BYO*

## What is Braza ??

Braza is, in just a few words, an Authentic Brazilian Barbeque house. It is a place for meat lovers and for people who enjoy different experiences in life.

The word Braza does also have a couple of different meanings back in Brazil.

The first one relates directly to Barbeque. Braza means **sizzling charcoal**. You know when you light the bbq, it takes a little while to start, and then it starts to burn like hell, and just a few moments after that, it is when you call the charcoal is with "Braza". It is when the charcoal is in its most perfect condition for the perfect cooking of all different types of juicy meats. "Eta brasinha boa..."

The second meaning is a **nickname** or you can call it a slang, used by Brazilians when referring to Brazil. Usually used like..."Vao bora pro Braza?"... "Bora!" You can ask your waitress to translate that.

Well... please then enjoy your dinning experience here at Braza Churrascaria!

Let's go...

## Rodízio Rules

- The Churrasco, is traditionally served in Rodízio style. That means all skewers are coming randomly to your table in no particular order.
- Do not overfill your plate. We serve 23 different skewers and all of them are worth a try. You can always ask for your favorites again.
- As "all you can eat style" we intend to serve to your satisfaction. No take away or doggie bags are allowed.
- Churrascaria is the "Meatlovers house". However we do our best to cater for vegetarians. Regardless there is a minimum charge of \$42 per person.
- All kids 4 to 12 years old will be charged half price \$21.
- Braza is not BYO.
- We serve one bill per table, which can be split between 2 cards only.

So, enough said... let's have a "churrasquinho"...

# Traditional Churrasco

## Nossas Carnes - Our Meats

*Picanha* – Rump Cap  
*Costela* – Beef Rib  
*Fraldinha* – Thick Flank  
*Maminha* – Tri-Tip  
*Cupim* – Hump  
*Noix* – Scotch Fillet  
Picanha c/ Alho – Garlic Rump Cap

*Linguiça* – Sausage

*Coração de Frango* – Chicken Hearts  
*Coxinha da Asa* – Chicken Drumettes  
*Sobre Coxa* – Chicken Thigh  
*Frango c/ bacon* – C. Breast w/ Bacon

*Costelinha de Porco* – Pork Ribs  
*Paleta de Porco* – Pork Neck  
*Pernil de Porco* – Pork Leg

*Pernil de Carneiro* – Lamb Leg  
*Alcatra de Carneiro* – Lamb Rump  
*Costela de Carneiro* – Lamb Ribs

*Camarão* – Prawns  
*Peixe do Dia* – Fish of the day

+ one weekly special

*\*Meats may vary, depending on availability*

## Vegetariano – Vegetarian Skewers

*Queijo* – Cheese  
*Abacaxi* – Pineapple  
*Pão de Alho* – Garlic Bread

## Acompanhamentos – Side Dishes

- *Vinagretche* – Tomato Salsa  
- *Dorremifa fafa Farofafa* – Roasted Cassava Flour  
- *Pimentas da Malagueta* – Brazilian Chillies  
- *Tá Fritos do Braza: Mandioquinha, Banana & Polenta* – Cassava Chips, Crumbed Banana & Polenta

### Sides available by request:

- *Arroz da Vovó* – Rice  
- *Salada Loca* – Mixed Salad  
- *Salada Dois* – Rocket Salad, Brazil nuts, Orange, Beetroot & Blue Cheese  
- *Batata Assada* – Roast Potato  
- *Viajo na Maionese de Batata* – Potato Salad  
- *Couve* – Kale / Chinese Broccoli  
- *Feijão Preto* – Black Beans

**\$ 42** all inclusive

## Vegetarian` s options

All side dishes served with Churrasco are purely vegetarian; however there is also the option of ordering a special vegetarian meal from the following:

Preparation time is about 20 min. Only one dish per person.

***Regardless there is a minimum charge of \$42 per person.***

**In case of having Churrasco and additionally Vegetarian dish, there is a surcharge of \$21**

- Veggie Pasta – Linguini – onion, pumpkin, cherry tomatoes, parsley, garlic & ricotta
- Empadão – Traditional Brazilian Pie filled with palm heart, semidried tomato, mushroom & pumpkin.
- Vegetable Muqueca – Brazilian style vegetable stew with coconut milk & a final touch of palm oil.  
Also available with fish & prawns

## Special Group Churrasco menu

*Available for groups of 10 or more people.*

*It must be pre ordered 2 days in advance.*

*Filé Mingon c/ Bacon (Medalhão) - Beef Tenderloin w/ Bacon*  
*Lombo de Porco c/ Parmesão e Couve – Pork Loin w/ Parmesan & Chinese Broccoli*  
*Camarão Pistola - King Prawns*  
*Scallops c/ Presuitto – Scallops w/ Presuitto*  
*Salmão Curado – Cured Salmon*  
*Costeleta de Carneiro c/ Mostarda e Ervas – Lamb Cutlets w/ Mustard & Herbs*  
*Noix (Chuleta) 1 kg – 1 kg Rib Eye*  
*Codorna – Quail*  
*Linguiça c/ queijo – Sausage w/ cheese*  
*Galinha Jovem – Spatchcock*  
*File de Kanguru – Kangaroo Tenderloin*  
*Picanha Recheada – Stuffed Rump Cap*  
*Queijo c/ Folha de Vinha – Cheese w/ Vine Leaves*  
*Abacaxi - Pineapple*

Accompanied by

*Arroz da Vovó – Rice*  
*Salada Loca – Mixed Salad*  
*Viajo na Maionese de Batata – Potato Salad*  
*Tá Fritos do Braza: Mandioquinha, Banana & Polenta – Cassava Chips, Crumbed Banana & Polenta*  
*Dorremifa fafa Farofafa – Roasted Cassava Flour*  
*Vinagretche – Tomato Salsa*  
*Pimentas da Malagueta – Brazilian Chillies*

**\$ 65** all inclusive

## Express Lunch Churrasco

*A smaller version of the Traditional Churrasco.*

*Available from Wednesday to Friday at lunch time only.*

*Picanha – Rump Cap*

*Linguiça – Sausage*

*Coxinha da Asa – Chicken Drumettes*

*Paleta de Porco – Pork Neck*

*Pernil de Carneiro – Lamb Leg*

*Pão de Alho - Garlic Bread*

*Abacaxi – Pineapple*

Accompanied by the same side dishes as the Traditional Churrasco.

**\$ 28** all inclusive

## Feijoada

*Traditionally served every Saturday lunch*

Feijoada is the most traditional and well-known Brazilian dish. It was originated many years ago during the colonial time, when the big land lords started to bring African slaves to Brazil. It was prepared with the left overs from beef and pork, mixed with black beans and then cooked for many, many hours. When ready, was then given to the slaves. Everything was mixed in, like ears, feet and some organs as well.

Nowadays the feijoada is done using prime cuts of beef and pork. It is served with White Rice, Roasted Cassava Flour, Tomato Salsa, Chinese Broccoli and Orange.

**\$ 32**

## Sobremesas - Desserts

<i>Pudim de Leite Condensado c/ Pé de Muleque</i> – Braza's cream caramel w/ coffee praline	<b>\$ 8</b>
<i>Brigadeirão</i> – Traditional rich chocolate fudge complemented with cherry sauce	<b>\$ 8</b>
<i>Trio de Maracujá, mousse, bolo e sorvete</i> – Passion fruit trio, mousse, cake & sorbet	<b>\$ 10</b>
<i>Romeu e Julieta c/ sorvete de pessego e manga</i> – Guava cheese cake w/ peach and mango ice cream	<b>\$ 9</b>
<i>Quindim c/ Compota de Pêra</i> – Coconut custard w/ pear compote	<b>\$ 8</b>
<i>Torta de Maca c/ Sorvete de Baunilha</i> – Apple Galette w/ Vanilla Ice Cream	<b>\$ 9</b>
<i>Sorvete, sabores variados</i> – Gelatos, choice of 3 Ice Cream - Belgium Chocolate, French Vanilla, Peach & Mango Cheesecake Sorbet - Passion fruit, Strawberry	<b>\$ 10.5</b>
<b>Afogado</b> Cafezinho Espresso, Vanilla ice-cream & Shot w/ Cachaça, Bailey's & Crème de Cacau	<b>\$ 12</b>

## Cocktails

<b>Gramado</b> – chocolate for adults, combining Baileys, dark rum & cocoa leaf liqueur	<b>\$ 14</b>
<b>Toblerone</b> – keep reminding yourself, this is not a chocolate milkshake. Dangerously morish mix of honey, Frangelico, Irish cream, Kahlúa and fresh cream	
<b>Midori Splice</b> – tropical alchemy with Melon liqueur, coconut schnapps and a maraschino cherry.	
<b>Grass Hoper</b> – the 70's are back with flavors of crème de menthe green, crème de cacao white and fresh cream	
<b>White Russian</b> – dark mysterious Black Russian takes on a creamy complexion. Vodka, Kahlúa and fresh cream	

## Liquors / Digestives

Baileys	\$ 6	AGWA Bolivian Kiss, Coca Leaf Liqueur	\$ 8
Cafe Boheme		Patrón XO Café Tequila	
Frangelico		Galliano Sambuca	
Kahlua		Galliano Black Sambuca	
Averna Amaro		Amaretto	
Patrón Citrónge Orange Liqueur			
Lemoncello	\$ 7	Cognac Hennessy VS	\$ 8
Martin Codax, Licor de Herbas de Galicia		Remy Martin VSOP	\$ 10
		Cognac Hennessy XO	\$ 16

## Coffee & Tea

<i>Cafezinho</i> -Short black	\$ 3		
Macchiato	\$ 4	English Breakfast tea	\$ 3
Piccolo		Peppermint tea	
Latte		Chamomile tea	
Flat White		Afogato	\$ 12
Capuchino		Cafezinho, Vanilla ice-cream & Shot w/ Cachaça, Bailey's & Crème de Cacau	
Long black			
Mocha			
Hot Chocolate			

# Brazilian Chilies & Sauces

## Chili Peppers

Malagueta  
Murupi  
Aromatic  
Jalapeno  
Ardencia



\$ 12

## Sauces

Malagueta  
Murupi  
Aromatic  
Jalapeno  
"Ardência no Regaço" (Blend of Chilies)



\$ 6

Traffic Light Kit (Jalapeno, Murupi & Cayenne)



\$20