

Try our Brazilian inspired dishes using the freshest Australian ingredients with our new a la carte lunch menu. Each food creation on the menu is a Brazilian Australian fusion food delight that is hearty and convenient for lunch. Don't forget you can still have our famous "eat as much as you want" Traditional Churrasco menu for lunch too. Enjoy!

\* Available Monday to Friday, lunch only. \*\* Excluding Public Holidays. \*\*\*Whole tables only.

## A la Carte

<b>Chicken Wings</b> <i>served w/ homemade Smoky BBQ Sauce</i>	<b>10</b>
<b>Special Panko Crumbed Garlic Prawns</b> <i>Served w/ Chipotle Aioli</i>	<b>12</b>
<b>Sliders</b> <i>Pulled Pork, Pulled Beef Brisket, Chicken Thigh or Chorizo</i> <b>Choice of three. Served w/ chips.</b>	<b>each 4.5</b> <b>13</b>
<b>Pulled Pork or Pulled Beef Burger</b> <i>Slow cooked, then Char-grilled to perfection. w/ Coleslaw and Pickles. Served w/ Chips.</i>	<b>15</b>
<b>BRAZA Baguette (Carne Queijo)</b> <i>Crispy baguette with Tomato, Onion, Provolone Cheese and your choice of flame grilled meat: Beef, Chicken, Pork, Lamb or Vegetarian (Halloumi Cheese, Pepperonatta, Semi-dried Tomato, Rocket &amp; Lettuce).</i>	<b>14</b>
<b>Cheese Picanha Burger</b> <i>Homemade "Picanha" (Rump Cap) flame grilled Beef Patty, w/ Cheese, Tomato, Lettuce, Pickles &amp; Chipotle Aioli. Served w/ Chips.</i>	<b>15</b>
<b>The Monstrous – Signature BRAZA Burger</b> <i>2 x Homemade "Picanha" (Rump Cap) flame grilled Beef Patty, w/ Bacon, Lettuce, Onion, Tomato, Cheese, Pickles and Chipotle Aioli. Served w/ Chips.</i>	<b>22</b>
<b>Fillet Steak Sandwich</b> <i>Flame Grilled Scotch Fillet, on a Sourdough with Red Onion, Tomato, Lettuce, Relish &amp; Seeded Mustard Aioli. Served w/ Chips.</i>	<b>15</b>
<b>Taste the Churrasco (Prato Feito)</b> <i>"The best way to discover the taste of Brazil" Rump Cap, Brazilian Rice, Black Beans, Tomato Salsa, Beer battered Chips &amp; roasted Cassava Flour</i>	<b>15</b>
<b>Homemade Pork Sausage</b> <i>Served with Green Pea Potato Mash &amp; Porto Jus</i>	<b>15</b>
<b>Pan Fried Crispy Skin Fish of the Day</b> <i>Always a nice surprise.</i>	<b>22</b>
<b>Flame Grilled Scotch Fillet Steak (300g)</b> <i>Served with Porto Jus, Salad and your choice of Potato Mash or Beer Battered Chips</i>	<b>22</b>
<b>Mixed BBQ Rib Plater</b> <i>Twice cooked Beef Short Ribs &amp; Sticky BBQ Pork Riblets. Served w/ Chips.</i>	<b>19</b>
<b>Brazilian Stew - Feijoada</b> <i>Stew of Black Beans, Beef &amp; Pork served w/ Rice, Cassava Flour, Tomato Salsa, Brazilian Chillies, Fresh Orange &amp; Chinese Broccoli</i>	<b>22</b>
<b>Stuffed Lamb Rump</b> <i>Stuffed w/ Chinese Broccoli, Brazil Nuts &amp; Mash Cassava. Served w/ Catupiry</i>	<b>24</b>

## Braza's Famous Bamboo Skewers 18

*(Espetinhos) Your choice of 2 skewers served with Salad, Cassava Flour & Cassava Chips*

- Rump Cap
- Chicken Breast Marinated
- Prawn w/ BRAZA Butter
- Pork Sausage – Homemade Chorizo style
- Lamb Rump Marinated
- Pork Loin Marinated

## Salads

- Mixed Leaf** 11  
*Mesculin, Cherry Tomato, Red Onion & Palm Heart*
- Rocket** 12  
*Beetroot, Blue Cheese, Red Onion, Brazil Nut & Orange*
- Classic Caesar** 13  
*Cos, Parmesan Cheese, Croutons, Egg & Bacon (Anchovies optional)*
- Grilled Halloumi** 13  
*Mixed Leaves, Radish, Red Onion, Cherry Tomato, Cucumber & Grilled Peach*
- Coleslaw** 12  
*Cabbage, Carrot, Parsley, Grapes, Sultanas, Brazil Nuts & Parmesan*
- Add your choice of Meat** 4  
*(Chicken, Beef, Lamb, Pork, Prawns)*

## Braza Sides

- BRAZA Chips** 9  
*w/ Provolone Cheese & BRAZA Bacon Seasoning. With Pulled Beef add \$4.*
- Cheese Bread** 5
- Green Pea and Potato Mash**
- Seasonal Vegetables Saute**
- Beer Battered Chips** 3.5
- Polenta Chips**
- Crumbed Banana**
- Brazilian Rice** 2
- Black Bean**
- Tomato Salsa**

## Traditional Churrasco

Whole tables only. \$3.00 per adult surcharge applies on Public Holidays.

### Skewers:

-  Rump Cap - Picanha
- Flank - Fraldinha
- Garlic Rump Cap - Picanha com Alho
- Hump - Cupim
- Beef Ribs - Costela
- Tri Tip w/ Provolone - Maminha c/ Queijo
-  Lamb Rump - Alcatra de Carneiro
- Lamb Leg - Pernil de Carneiro
-  Halloumi Cheese - Queijo
- Garlic Bread - Pão de Alho
- Pineapple - Abacaxi

-  Pork Leg - Pernil
- Pork Neck - Paleta
- Sausage - Linguica
- Pork Ribs - Costelinha de Porco
- Pork Belly - Panceta
-  Chicken Drumettes - Coxinha da Asa
- Chicken Hearts - Coração
- Chicken Thigh - Filé da Sobrecoxa
- Chicken Breast w/ Bacon - Medalhão de Frango
-  Fish - Peixe na Folha de Bananeira
- Prawns - Camarão

### Side Dishes:

You can always order more side dishes, but please respect our environment by ordering only what you are going to eat.

#### Please choose your side dishes:

- Tomato Salsa - VinagreTche
- Cassava Flour - Doremifa Farofafa
- Brazilian Chillies - Pimentas da Malagueta
- Coleslaw - Salada de Repolho
- Mixed Salad - Salada Loca
- Rocket Salad - Salada Dois
- Potato Salad - Viajo na Maionese de Batata

- Brazilian Style Rice - Arroz da Vovó
- Black Beans - Feijão Preto
- Chinese Broccoli - Couve

#### Tá Fritos do BRAZA

- Beer Battered Chips - Batata Frita
- Cassava Chips - Mandioca Frita
- Polenta Chips - Polenta Frita
- Crumbed Banana - Banana Frita

## Kids Churrasco

Children 4 years old and under eat free.  
Children 5 years old \$12. Add \$2 per year up to the age of 12

## Vegetarian Churrasco

In case of having the Traditional Churrasco and a vegetarian dish an additional surcharge of \$13 for entree and \$25 for main applies. \$3.00 per adult surcharge applies on Public Holidays. Take Away of any vegetarian dish is not allowed.

Please choose one entree and/or one main.

- Entree
- Bruschetta**  
*Tomato, Basil, shaved Parmesan and Balsamic Glaze.*
- Ratatouille**  
*The BRAZA way.*
- Panko Crumbed Garlic Prawns**  
*Served w/ Chipotle Aioli.*

- Main
- Moqueca**  
*Brazilian stew w/ capsicum, onion, tomato, coriander, chilli, coconut milk and lemon juice. Fish and Prawns optional.*
- Char-grilled Capsicum**  
*w/ tomato, corn, green pea, roasted red pepper sauce & crostini.*
- Fish of the Day**  
*Always a nice surprise...*

## Extras

- Sauces**
- Tartare 2
- Malagueta Chilli
- Chimichurri
- Aioli
- Catupiry - Brazilian Cream Cheese
- Mushroom
- Porto Jus 3
- Blue Cheese

- Cheese Bread 5
- Vegetables**
- Green Pea & Potato Mash 5
- Seasonal Sauteed Veggies

**LET'S WASTE LESS**  
A BRAZA INITIATIVE TO REDUCE FOOD WASTE IN AUSTRALIA





## Restaurant Policy and Rules

- The Churrasco is traditionally served in "Rodizio" style, which means skewers come randomly to your table in no particular order. We serve over 20 different skewers, all of them worth a try (if you can!). Remember, you can always ask for more of your favourites. (Meats may vary depending on availability).
- Everyone at the table will be considered an eating customer, therefore paying for the Traditional Churrasco \$54 or Kids Price (Kids 5yr to 12yr old).
- We do not split bills, however we accept a maximum of 2 cards for payments.
- Doggie bags or take away are not permitted.
- BRAZA does not allow BYO of any meal, snacks or burgers. Also BRAZA is fully licensed and does not allow BYO of beverages.
- Even though BRAZA supply cakes, you can bring your own personalised cake to celebrate with us. A \$15 Cakeage fee applies.
- BRAZA restaurant does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees or for any injury sustained to the client or any guest during their time at BRAZA.
- BRAZA restaurant reserves the right to exclude or remove any undesirable person from the restaurant premises without liability.

## LET'S WASTE LESS

At BRAZA, besides being proud of offering our "Eat as much as you want" Traditional Churrasco Authentic Brazilian Barbecue menu, we are also very proud of the delicious and unique Brazilian style food all our high qualified Chefs prepare and serve to all our customers.

But there is one thing we are not proud of at all, which is the amount of food that sometimes is wasted and we have to throw in the rubbish bin.

This is why we decided to start the "Let's Waste Less" Campaign. It is something that, we as a business and you as a customer, can work together and try to reduce our food waste impact in Australia.

Let's think together for a moment... Have you stopped and had a good think about on how many people are involved and how much energy is spent to bring delicious food to your plate?

It all starts by the preparation of the land and the planting

of a "seed". This seed is then cultivated, where lots of people are involved and lots of energy is spent. Then this food is transported to be processed somewhere, where more costs start to build up and more energy is spent. Then this processed food is transported to the restaurant, where a lot more people are involved and so on.

And then what do we do? Through the food in the bin! Not very humanly smart...

So... I would like to ask you, our customer, to be food conscious (food wise). Not just here at BRAZA, but also think about your food at home. How much do you waste? Let's work together to try in reducing this "waste" the maximum we possibly can. Actually, should we call it waste?

Thank you all for your cooperation! Be Food Conscious!

Andre Felicio  
Brazilian Chef and BRAZA's Owner



## Lunch Menu

Get the latest offers, specials and news about BRAZA through our website or social medias!

[braza.com.au](http://braza.com.au)



**Leichhardt**

13 Norton Street  
Leichhardt, Sydney  
(02) 9572 7921

**Darling Harbour**

1 - 25 Harbour Street  
Darling Quarter, Sydney  
(02) 9286 3733

**Miranda**

600 Kingsway, Miranda  
Westfield, Level 4, Rooftop  
(02) 9531 2300

**Manly**

Lv1, 42 North Steyne  
Manly, Sydney  
(02) 9977 1222

