



STARTERS

- MINI BURGER, FRENCH FRIES & BREAD CHEESE
- BRAZILIAN GARLIC BREAD

EAT ALL YOU CAN MEAT SELECTION



- BABY BEEF RUMP STEAK
- STEAK ROLL WITH CHIMICHURRI SAUCE
- TENDERLOIN WITH GARLIC SAUCE AND PARMESAN CHEESE
- RIB-EYE
- PICANHA
- MAMINHA
- GARLIC STEAK
- TOP SIRLOIN
- CHORIPÁN
- LAMB CHOPS
- CHICKEN WINGS
- CHICKEN HEART
- CHICKEN MORSELS
- SAUSAGE SEASON`N CHEESE



HOT DISHES

- BIRO BIRO RICE
(RICE, TURKEY BACON, EGGS, POTATO CHIPS)
- ESCONDIDINHO DO MAR
(SEA FOOD WITH TAPIOCA MOUSSELINE AND GRATIN CHEESE)
- FEIJOADA
(BLACK BEANS AND SMOKED MEATS)

DESSERTS

- PINEAPPLE
(GRILLED WITH CINAMON AND SUGAR)
- BEIJINHO
(COCONUT SWEET)
- BRIGADEIRO
(CHOCOLATE SWEET)
- PUDIM
(CAMEL BAZILIAN FLAN)
- PANQUECA DE DOCE DE LEITE
(SWEET MILK PANCAKE)



Brazilian style Churrascari

How it works?

Step 1: Sit down, relax, and enjoy a drink while we explain the special Churrascaria dining experience.

Step 2: Visit our salad and sides bar. Enjoy the fresh cut vegetables, imported cheeses, cured meats, and Brazilian side dishes.

Step 3: Turn your card green side up, signaling that you are ready for our Passadores (meat waiters) to begin tableside service.

Step 4: Choose from the 14 cuts of delectable fire roasted meats that are brought to your table, sliced, and served by our Passadores.

Step 5: When you are satisfied, flip the card to the red side until you are ready for more offerings.

Step 6: End the meal experience with our delicious desserts.





المقبلات

برغر ميني مع البطاطس المقلية والخبز بالثوم
خبز بالثوم على الطريقة البرازيلية

كل ما تستطيع تناوله من خيارات اللحوم

ستيك رامب اللحمية صغير
رول الستيك مع صلصة شيميشوري
تندرلويين مع صلصة الثوم وجبنة البارميزان

ريب آي

بيكانيا

مامينيا

ستيك بالثوم

توب سيرلون

شوريبان

ريش لحمية الضأن

أجنحة الدجاج

قلوب الدجاج

شرائح الدجاج

نقانق بالجبنة

الشوراسكاريا البرازيلية كيف تستمتع بها؟

الخطوة ١: اجلس واسترخ واستمتع
بمشروب بينما نشرح تجربة تناول طعام
الشوراسكاريا الخاصة.

الخطوة ٢: قم بزيارة منصة السلطات
والأطباق الجانبية. استمتع بتشكيلة
الخضروات الطازجة المقطعة والجبن
المستورد واللحوم المقعدة والأطباق
الجانبية البرازيلية.

الخطوة ٣: اقلب الجانب الأخضر من
بطاقتك للأعلى ، مشيراً إلى أنك جاهز
للباسادور (نوادل اللحوم) لبدء الخدمة
على جانب الطاولة.

الخطوة ٤: اختر من بين ١٤ قطعة من
اللحوم المشوية اللذيذة التي يحضرها
الباسادور إلى مائدتك ويتم تقطيعها
إلى شرائح وتقديمها لك.

الخطوة ٥: عندما تكون راضياً ، اقلب
البطاقة إلى الجانب الأحمر حتى تصبح
جاهزاً للمزيد من الشوراسكاريا.

الخطوة ٦: إختتم وجبتك عبر
الإستمتاع بإحد أطباق الحلويات اللذيذة

الأطباق الجانبية

أرز بيرو بيرو

(أرز، لحمية ديك الرومي المقعد، البيض، رقائق البطاطس)

إسكونجينييو دو مار

(المأكولات البحرية مع التوبيكا موسيلين وجبنة الغراتان)

فيجوادا

(الفاصوليا السوداء مع اللحوم المدخنة)

الحلويات

الأناناس

(مشوية مع القرفة والسكر)

بيجينييو

(حلى بجوز الهند)

بريجاديرو

(حلى الشوكولاتة)

بوجيم

(كريم الكراميل على الطريقة البرازيلية)

بانكيا جي دوسي جي ليتشي

(حلى البان كيك بالحليب)

نباتي -

BEVERAGE MENU

H2O

STILL WATER	
Aqua Panna Small	1.500
Aqua Panna Large	3.500
SPARKLING WATER	
San Pellegrino Small	1.500
San Pellegrino Large	3.500

SOFT BEVERAGES

CHILLED JUICES	1.600
Apple, Orange, Pineapple, Mango, Cranberry	
FRESH SQUEEZED FRUIT JUICES	2.600
Orange, Pineapple & Watermelon	
ENERGY DRINKS	2.700
Red Bull	
SOFT DRINKS	1.600
Coke, Diet Coke, Sprite, Soda, Ginger Ale, Tonic Water	

HOT BEVERAGES

CLASSIC SELECTION OF COFFEE	2.600
Cafe Latte, Cappuccino, Espresso, Americano	
CLASSIC SELECTION OF TEA	2.600
English Breakfast, Earl Grey, Green, Peppermint	

MOCKTAILS

YELLOW CLOUD	3.500
Orange, Passionfruit syrup, Sweet and Sour, Basil	
BLUSH OF ROSE	3.500
Lychee Juice, Sweet and Sour, Rose Pomegranate, Ginger Ale, Thyme Smoke	
MIXBERRYS ALE	3.500
Mix Berries, Sweet and Sour, Ginger Ale	
MINT STROM	3.500
Lychee Juice, Sweet and Sour, Mint, Sprite	

DRAUGHT BEERS

BUDVAR	4.500
HEINEKEN	4.900
AMSTEL LIGHT	4.900
STELLA ARTOIS	4.900
HOEGAARDEN	5.500
GUINNESS	6.000

BOTTLE BEERS

HEINEKEN	4.200
AMSTEL LIGHT	4.200
SOL	4.200
BUDVAR	4.200
CORONA	4.500
RTD	4.200

APERITIFS

MARTINI EXTRA DRY	3.700
MARTINI ROSSO	3.700
MARTINI BIANCO	3.700
APEROL	3.700
LA FEE ABSINTHE	4.200

VODKA

SMIRNOFF RED	4.200
SMIRNOFF BLUE	4.800
BELVEDERE	6.900
GREY GOOSE	10.000

WHISKY

JOHNNIE WALKER RED	4.200
JAMESON'S IRISH WHISKY	5.000
JOHNNIE WALKER BLACK LABEL	6.900
CHIVES REGAL (12 YEAR)	7.500
JOHNNIE WALKER GOLD RESERVE	8.900
JOHNNIE WALKER DOUBLE BLACK	8.900
JOHNNIE WALKER BLUE	21.500

BOURBON WHISKY

JIM BEAM	4.500
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AMERICAN SCOTCH

JACK DANIEL'S	5.300
GENTLEMAN JACK	6.300

SINGLE MALT

GLENMORANGIE ORIGINAL	7.000
ARBEG 10Y	8.500
GLENKINCHIE 12Y	9.500

TEQUILA

SALITOS SILVER	4.200
SALITOS GOLD	4.800
PATRÓN SILVER	6.000
PATRÓN REPOSADO	6.500

RUM

BACARDI WHITE	4.200
BACARDI BLACK	4.200
CAPTAIN MORGAN SPICED RUM	4.200
CACHAÇA LEBLON	4.800

GIN

GORDON'S	4.200
TANQUERAY	5.300
COGNAC	
HENNESSY VS	6.300
HENNESSY VSOP	10.500
REMY MARTIN XO	20.000

LIQUEUR

ADVOCAAT	4.200
BAILEYS	4.200
COINTREAU	4.200
CRÈME DE CASSIS	4.200
CRÈME DE CACAO WHITE	4.200
DRAMBUIE	4.200
GRAND MARNIER	4.200
KAHLUA	4.200
LIMONCELLO	4.200
MALIBU	4.200
MIDORI	4.200
SAMBUCA (WHITE & BLACK)	4.200
TIA MARIA	4.200
JÄGERMEISTER	4.500

LIQUEUR COFFEE

IRISH COFFEE	5.700
Irish Whisky, Coffee, Sugar, Whipped Cream	
BAILEY'S COFFEE	5.700
Bailey's, Coffee, Sugar, Whipped Cream	
TIA MARIA COFFEE	5.700
Tia Maria, Coffee, Sugar, Whipped Cream	

COCKTAILS

CLASSIC	
OLD FASHIONED	5.700
Bourbon, Sugar, Bitter	
MOJITO	5.700
Bacardi Muddled with Lime Wedges, Brown Sugar and Topped with Soda	
COSMOPOLITAN	5.700
Vodka, Orange Liqueur with Cranberry and a Dash of Lime	
MARGARITA	5.700
Classic Blend of Tequila, Triple Sec and Lime. Original or Frozen	
MARTINI	5.700
Classic Blend of Gin, Vermouth	
ESPRESSO MARTINI	5.700
Shot of Espresso, Vodka, Kahlua	
LONG ISLAND	6.500
Vodka, Gin, Bacardi, Tequila and Triple Sec Topped with Coke	
BULLFROG	6.500
All the White Spirits Shaken with Blue Curacao and Topped with Red Bull	
SIGNATURE	
ROSE ZONE	5.700
Gin, Lime, Rose, Lychee and Pomegranate seeds, Thyme Smoke	
BERRY GOOD	5.700
Berry infused Vodka, Martini Rosso, Aperol, Sweet & Sour	
MIDNIGHT CHEERS	5.700
House infused spice Bourbon and Honey ginger syrup, lime juice, Pomegranate seeds, Thyme Smoke	
SUPER TEQUILA	5.700
Tequila, Lime juice, Ginger Honey, bitters, Ginger Ale, Cucumber Star Anise	
BACARDI ALE	5.700
Bacardi, Sweet and Sour, bitter, Ginger Ale, Rosemary	
TERRASSE 28	5.700
Green tea infused Gin, Lime Juice, Elderflower, Cucumber and Tonic water	

ALL PRICES ARE IN BHD AND INCLUSIVE OF 10% VAT, 10% SERVICE CHARGE & 5% GOVT LEVY.

WINE MENU

HOUSE WINE

MONTMEYRAC WHITE, SAUVIGNON BLANC & SEMILLON, FRANCE	 	17.500 / 3.700
<i>This white wine with its floral and slightly woody nose, reveals a fresh and balanced palate.</i>		
MONTMEYRAC ROSE, CABERNET SAUVIGNON, FRANCE		17.500 / 3.700
<i>This rose wine with its discreet and slightly fruity nose, reveals a balanced, supple and lively palate.</i>		
MONTMEYRAC RED, CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, FRANCE		17.500 / 3.700
<i>Medium ruby red. clean, medium intensity with raspberry, guava aromas, its discreet and fruity nose, reveals a supple, clear and round palate.</i>		
CRUSET BLANC DE BLANC BRUT, AIREN, CHARDONNAY & MUSCAT, FRANCE		22.900 / 4.800
<i>Beautiful golden color, fruity and light with notes of white fruits, floral wine with delicate fruity aromas.</i>		

WHITE WINE

BLOSSOM HILL WHITE, CHENIN BLANC & COLOMBARD, UNITED STATES		19.400 / 4.100
<i>Rounded, soft, good length. Fresh clean & fruity. French Colombar & Chenin Blanc. The crisp fruity wine has aromas of citrus, melon, and apples with a round ripe finish.</i>		
KWV CHENIN BLANC, SOUTH AFRICA		19.600 / 4.100
<i>Grassy, white peach, pear and lemon aromas. Dry, medium-bodied, with soft green apple and lemon flavors with good acidity through to finish.</i>		
SENTITO PINOT GRIGIO DELLE VENEZIE DOC, ITALY		19.900 / 4.200
<i>Fresh, citrus and apple flavors. Light in body with subtle mineral notes. A crisp, refreshing finish.</i>		
FORTANT TERROIR LITTORAL SAUVIGNON BLANC, FRANCE		20.800
<i>Aromas of spices, indicating a promising first palate. An impressive array of complex aromas: spices, liquorice, cacao, black fruits, and smoky notes, with very appreciable length.</i>		
DE BORTOLI FAMILY SELECTION SEMILLON CHARDONNAY, AUSTRALIA		22.700 / 4.700
<i>Restrained aromatics, fresh stone fruit bouquet, balanced acidity and a creamy oak finish.</i>		
RUFFINO ORVIETO CLASSICO, CANAIUOLO BIANCO, GRECCHETTO, PROCANICO, VERDEJO, ITALY		29.200
<i>Fresh, citrus and apple flavors. Light in body with subtle mineral notes. A crisp, refreshing finish.</i>		
SANGRE DE TORO BLANCO, PARELLADA, SPAIN		32.100
<i>Fragrant and exquisite, with very fresh floral (orange blossom honey) and fruit (pineapple, peach jam) aromas. Intense on the palate with delicate acidity reminiscent of reinette apples.</i>		
CALITERRA SAUVIGNON BLANC, CHILE		32.500
<i>Brilliant, light greenish yellow in color. Pronounced notes of citrus fruit and minerals stand out on the nose, accompanied by interesting notes of chili pepper and tomato leaves.</i>		
MAISON TRENEL MACON VILLAGES, GAMAY NOIR, FRANCE		33.800
<i>Golden color. Its nose is fresh and floral with citrus notes. In the mouth, the wine is soft and round with a great length. The final is crisp and very pleasant with a citrusy touch.</i>		
MOUOTN CADET BORDEAUX BLANC, SAUVIGNON BLANC, SEMILLON, MUSCADELLE, FRANCE		40.500
<i>Medium yellow, grassy, herbal, lime and apricot nose, dry, big acid, but waxy texture with lemon, lime zest, and ripe honeydew melon notes. Nice flavors</i>		
PENFOLDS KOONUNGA HILL CHARDONNAY, AUSTRALIA		43.400
<i>Lifted citrus notes and floral aromatics rise above layers of freshly cut white peach and light, spicy marzipan oak. Light to medium bodied with rock melon and grapefruit at the fore.</i>		
DOMAINE LAROCHE SAINT MARTIN CHABLIS, CHARDONNAY, FRANCE		56.600
<i>Limestone and the singularity of the terroirs of Chablis. The nose opens on notes of chalks, flowers white and fresh fruits like the apple. Oak fermentation brings subtle and complex notes of fresh undergrowth and of cedar. Minerality with a long and saline finish.</i>		
CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND		73.500
<i>It has fresh acidity and displays a lovely spectrum of Sauvignon Blanc flavors and aromas. Zingy lime / grapefruit citrus, ripe tropical characters and delicate floral / herbal notes meld on the nose and palate.</i>		

ROSE WINE

SENTITO PINOT GRIGIO DELLE VENEZIE DOC ROSE, ITALY	 	19.900 / 4.200
<i>Aromatic notes of freshly crushed cranberries and mineral elements. Dry and light to taste. Delicious balance of citrus fruits, cherry, and fruity red berry aromas.</i>		
DE BORTOLI FAMILY SELECTION ROSE, CABERNET SAUVIGNON & SHIRAZ, AUSTRALIA		22.700 / 4.700
<i>Lifted berries and cream with a nuance of spice, this Rosé is soft and generous yet restrained with a fine acid and lovely textural finish.</i>		
LOSTAL CAZES ROSE, GARNACHA, SYRAH, FRANCE		27.100
<i>The highly complex and delicate nose offers a subtle combination of rose petals and pomegranate, light and fresh. The finish is a pleasant touch of sweetness and lingering aromas of fresh pomegranate.</i>		
MATEUS ROSE, BAGA, REFUTE, TINTA BARROCA, TOURIGA FRANCA, PORTUGAL		27.900 / 5.800
<i>Mateus Rosé is a rosé with a very appealing and bright hue. On the whole, it is a fresh and seductive wine with a fine and intense bouquet and all the joviality of young wines.</i>		

RED WINE

VINA ESMERALDA ROSÉ, GARNACHA TINTA, SPAIN		32.100
<i>Delicate, seductive pale pink in color. Subtle aroma (lemon marmalade) with a note reminiscent of rose liqueur. Exquisite, elegant, dry palate.</i>		
DE BORTOLI FAMILY SELECTION SHIRAZ, AUSTRALIA		20.000 / 4.200
<i>An abundance of ripe red summer berries and hints of spice and white pepper. The palate shows generosity of fruit and delicate supporting tannins.</i>		
ROBERTSON WINERY MERLOT, SOUTH AFRICA		20.400 / 4.300
<i>Rich, dark red color with ripe, punchy, plum flavors; sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.</i>		
LINDEMANS CAWARRA SHIRAZ CABERNET, AUSTRALIA		22.500 / 4.700
<i>Red berry aromas flow from the nose, developing into note of blood plum, blackcurrant, and sweet cherry. Soft spiced oak and natural acidity support a long finish.</i>		
J. MOREAU & FILS PINOT NOIR, FRANCE		23.300 / 4.900
<i>This is a wine which bursts with sunshine! Aromas and flavors of ripe red berries and hints of violets. Soft and smooth on the palate.</i>		
FORTANT TERROIR DE ALTITUDE MALBEC, FRANCE		24.200
<i>This wine features a generous, complex nose with notes of plum, violet and tame peppery spice. Lively yet full-bodied on the palate with lovely flavors of black fruit and spices. Full on the finish.</i>		
ZONIN MONTEPULCIANO D'ABRUZZO D.O.C., MONTEPULCIANO, SANGIOVESE, ITALY		24.600
<i>Ample and remarkably complex, with vinous and characteristic tones. Dry on the palate and gracious, with delicate and soft veining and a fine and harmonious balance.</i>		
BILA-HAUT COTES DU ROUSSILON VILLAGES RED, CARRIGNAN, GRENACHE, SYRAH, FRANCE		27.900
<i>A muscular red, with concentrated flavors of dark cherry, plum, raspberry tart, and grilled fig. The dense finish of dark chocolate is firm and focused, with smoky notes.</i>		
RUFFINO CHIANTI DOCG ROSSO, SANGIOVESE, ITALY		35.400
<i>Ruby red. As always, this Chianti features a deliciously vinous bouquet, where the floral and fruity notes lead towards a finish of slightly spicy scents of wild cherry and hazelnuts.</i>		
KANONKOP KADETTE CAPE BLEND, CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, PINOTAGE, SOUTH AFRICA		34.300
<i>This wine on the nose by attractive aromas of red currants, cherries, spice, and a touch of mocha. The palate is lively and fresh, with succulent raspberry flavors, Savory notes persist on the lengthy finish.</i>		
SOLIGO PINOT NERO IGT LEVIGATO, PINOT NEGRA, ITALY		35.900
<i>Fruity hints of blackberries, red currants and Marasca cherries against a spicy background of black pepper and liquorice, closing with hints of violet. Fresh to the taste with an elegant and light tannin.</i>		

CUSUMANO NERO DAVOLA DOC SICILIA, NERO D'AVOLA, ITALY	 	36.700
<i>Deep ruby red, with violet reflections. Fresh aromas of red and black berries. Fruit-forward with firm tannins and plummy spice flavors.</i>		
CHATEAU LA POINTE SAINT EMILION, CABERNET SAUVIGNON, MERLOT, FRANCE		41.300
<i>Smooth in the mouth, complex and rich with notes of blackcurrant and blueberry. The wine is nicely dark and has purple hues. In the nose, the wine is rich with aromas of ripe fruit and wood tones.</i>		
ESCUDO ROJO BPR CABERNET FRANC, CABERNET SAUVIGNON, CARMENÈRE, SYRAH, CHILE		49.700
<i>The wine has a lovely color, dense and deep with a slight ruby tint, and a full, generous nose that reveals attractive blackcurrant, liquorice, and cherry brandy aromas with spicier touches of nutmeg.</i>		
CALVET CHATEAUNEUF DU PAPE, CINSULT, GRENACHE, SYRAH, FRANCE		69.400
<i>Deep ruby/purple color and classic Provençal aromatics of garrique, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity.</i>		

SPARKLING WINE & CHAMPAGNE

LAMBRUSCO EMILIA I.G.T, LAMBRUSCO, ITALY		15.200
<i>Light, fresh, fruity, and simply enjoyable. Lambrusco shows all those classic flavors of super ripe cherry, raspberry, and strawberry with lovely palate density.</i>		
MOET & CHANDON BRUT IMPERIAL, CHARDONNAY, PINOT MEUNIER, PINOT NOIR, FRANCE		114.600
<i>Medium straw. Excellent, long-lasting mousse. A deep nose with plenty of fruit. Exceptionally long-lasting bubbles, great depth of flavor, very fine and clean.</i>		
VEUVE CLICQUOT, CHARDONNAY, PINOT MEUNIER, PINOT NOIR, FRANCE		119.000
<i>Rich and well-balanced champagne with a long powerful finish. The palate is awash with fruity characters and a firm but crisp finish.</i>		



WINE BY BOTTLE



WINE BY GLASS

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