

# RESTAURANT WEEK AT BOI NA BRAZA

AUGUST 7-13 | DINNER \$35 PER PERSON\*

## FIRST COURSE

UNLIMITED SERVINGS FROM OUR 60 ITEM SALAD BAR

## SECOND COURSE

*FIRE-ROASTED MEATS CARVED AND  
SERVED TABLESIDE*

### **PICANHA**

PRIME CUT OF THE TOP SIRLOIN. OUR HOUSE SPECIAL.  
ALSO SERVED AS GARLIC BEEF

### **CORDEIRO**

FRESH AND TENDER LEG OF LAMB,  
SLICED FROM THE BONE

### **FRANGO**

MARINATED CHICKEN BREASTS WRAPPED IN BACON  
AND CHICKEN LEGS

### **ALCATRA**

VERY TENDER TOP SIRLOIN, FULL OF FLAVOR

### **COSTELA DE PORCO**

JUICY PORK RIBS SEASONED AND COOKED  
TO PERFECTION

### **LOMBO**

FILETS OF PORK LOIN ENCRUSTED WITH  
PARMESAN CHEESE

### **LINGUIÇA**

PORK SAUSAGE - BOI NA BRAZA'S  
OWN RECEIPE

### **FRALDINHA**

CHARRED BOTTOM SIRLOIN,  
SEASONED WITH SEA SALT

## DESSERT

CHOICE OF CARAMEL TURTLE CHEESECAKE  
KEY LIME PIE, CARROT CAKE,  
CHOCOLATE MOUSSE CAKE



\*NO PROMOTIONAL GIFT CERTIFICATES, COUPONS OR OTHER DISCOUNTS WILL APPLY TO RESTAURANT WEEK PROMOTIONAL MENU. PRICE DOES NOT INCLUDE TAX OR HOUSE CHARGE. 18% GRATUITY WILL BE ADDED TO ALL BILLS 5 PEOPLE OR LESS. 20% GRATUITY WILL BE ADDED TO ALL BILLS 6 PEOPLE OR MORE.