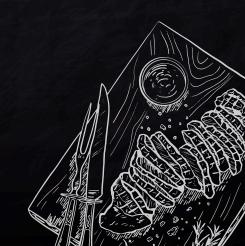
Brazileirinho STEAK HOUSE

At our steakhouse, every detail has been carefully crafted to create unique moments, where excellence in meat preparation is our priority.

We work with selected, high-quality meats in a unique cooking process using a traditional spanish charcoal oven, ensuring unmatched flavor and juiciness in every cut.

Enjoy your experience and savor the best of gastronomy with us!



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APPETIZERS

Feijoada Ball Feijoada Ball with sriracha mayo 6 13 14 3 units	€ 7.5	Chicken Hearts Chicken hearts with soy sauce and onion with garlic bread 13 14	€10
Cheese Ball Cheese Ball with sriracha mayo 6 13 14 4 units	€5	Crispy Pork Belly Crispy pork belly pieces 13	€8
Coxinha Chicken croquette with sriracha mayo 6 13 14	€5	Fries 13 Fries 13 Add Cheese Sauce and Bacon 6 13 +€ 3	€5
4 units Calamari Calamari with tartar sauce 3 6 7 13 14	€8	Sweet Potato Fries Sweet Potato Fries 13	€6
4 units Gambas Pil-Pil Fresh prawns cooked very quickly in good quality olive	€ 12	Fried Cassava Deep fried cassava 13 Add Cheese Sauce and Bacon 6 13 +€ 3	€ 10
oil, garlic and chilli served with garlic bread 2 6 14 Chicken Wings BBQ Spicy Plain 1 8 12 13 14	€10	Calabresa Sausage Calabresa sausage flamed with cachaça with onion and garlic bread 14	€ 10
Mexican Tacos A trio of tacos served with guacamole, mix of salad, sriracha mayo and mozzarella cheese. Meats : breaded chicken, breaded prawns and flank steak (fraldinha) 2 6 8 12 13 14	€ 15	Fried Banana Fried Banana 6 13 14 5 units	€5

SPECIAL MEAT CUTS

17oz - T-Bone Steak

A T-bone steak combines a tenderloin and a strip steak, separated by a T-shaped bone, offering a rich, flavorful, and juicy dining experience. Served with 2 sides +1 sauce of your choice. - 6113

€ 35

35oz - Tomahawk Steak

€75

A bone-in ribeye, char-grilled for deep flavor and dramatic presentations. Served with vinagrette, farofa, fries and a choice of sauce. - 6|13

OUR SAUCES

€ 2.50

- Infused Green Pepper Corn
- **Pepper** 6|14
- **BBQ** 8|12|13|14

- Garlic 6|8|12|14 ٠
- Blue Cheese _ 6|8|12|14 •
- Chimichurri
- Sriracha mayo 6|8|12|13|14
 - Black Truffle Mayo 6|8|12|14
- Vinaigrette

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Groups of 6+ people will include 10% service charge

1 Celery | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Lupin | 6 Milk | 7 Molluscs | 8 Mustard | 9 Nuts | 10 Peanuts

| 11 Sesame | 12 Sulphites | 13 Soya | 14 Wheat / Gluten

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MAIN COURSES

Risotto Funghi Mushroom risotto, scallions and lemon zest	€ 19 6	10oz - Rib-eye Steak Served with spaghetti in butter and sage sauce 6 14	€ 33
Garlic Picanha Rump cap steak (Picanha) with 2 sides + 1 sau your choice.	€ 26	Chargrill Pancetta in barbecue sauce infused with green pepper sauce served with mashed cassava 6 8 12 13 14	€ 25
Flank Steak (Fraldinha) Bavette beef with 2 sides + 1 sauce of your cho	€ 22 bice.	Surf & Turf Tiger prawns on top of Ribeye, served with roasted asparagus and caramelized Sicilian lemons 2 6 14	€ 38
Korean Steak Korean steak with 2 sides + 1 sauce of your choice.	€ 22	Prime Meat Board Rump Cap (Picanha), calabresa sausage, chicken hearts, garlic bread, vinaigrette and farofa 13 14	€ 38
Striploin Steak with Cheese Beef with cheese sauce, bacon, scallions and bread 6 13 14	€ 23 garlic		
	SID	ES	
Mashed Cassava - 6€ 5Sautéed Potato - 6€ 5	Parmesan Ris Garlic Bread	· · · · · · · · · · · · · · · · · · ·	€4 -6€5
DRINKS		DESSERTS	
Coke Coke Zero	€3	Brazilian Flan € 6	
Guaraná Antártica	€3	Pudim de leite condensado.	
Guaraná Zero	€3	- 3 6 12	
Fanta	€3	Rolled up cake with caramel 🛭 € 6	
Still Water	€3	and passion fruit sauce	
Sparkling Water	€3	Rocambole de doce de leite com calda de maracujá 3 6 14	
Fresh Orange Juice	€ 5.5		
Passion Fruit Juice Compal	€3	Chocolate Flan € 6 Brigadeirão 3 6 MC 9 12	

Groups of 6+ people will include 10% service charge

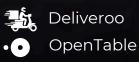
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Our chef recommends medium-rare or medium as the ideal doneness for your steak.







Brasileirinho.dublin www.brasileirinho.ie