

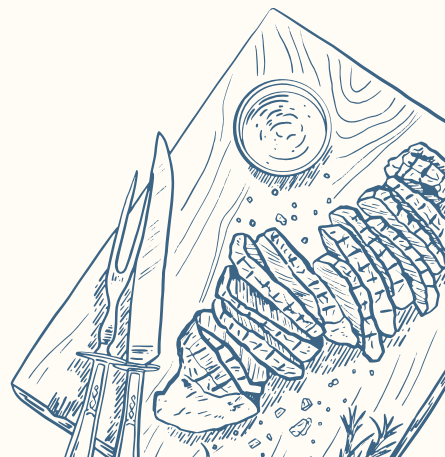


Brasileirinho STEAK HOUSE

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!



BRASILEIRINHO

STEAK HOUSE

SALADS

Caesar

Breaded chicken, croutons, crispy parmesan, caesar sauce, crispy onion, baby gem and cherry tomato - 6 | 14 | 13

€ 13

Super

Beef 140g, quinoa, boiled egg, grated carrot, baby gem, beetroot and honey mustard sauce - 3 | 8

€ 15

Calamari

Calamari, mix leaves, cherry tomato, palm heart, sweet corn, crispy onion and lemon sauce - 3 | 6 | 7 | 13 | 14

€ 14

Amazônia

Mix leaves, shitake mushroom, parmesan, palm heart, boiled egg, beetroot, cherry tomato, sweet corn, crispy onion, quinoa and herbs sauce. - 3

€ 13

MAIN COURSES

Frango à Milanesa

Chicken Milanese served with aioli spaguette. - 3 | 6 | 13 | 14.

€ 15

Salmão ao Maracujá

Grilled Salmon served with passion fruit sauce, rice with broccoli, sautee potatoes with herbs - 4 | 6 | 14

€ 18

Risoto ao funghi

Mushrooms risotto served with scallions and lemon zest. - 6

€ 15

Frango Grelhado

Grilled Chicken served with vegetables, cassava puree and rice - 6

€ 14

Bobó de Camarão

Cassava puree with coconut milk served with prawns, rice with broccoli and banana farofa. - 2 | 4 | 6

€ 18

Frango com Polenta e Quiabo

Brazilian Chicken Stew served with creamy polenta, rice and okra - 6

€ 17

Tilápia com Crosta de Ervas

Tilapia fish served with parsley rice, cassava puree and shitake mushroom. - 4 | 6 | 14

€ 17

EXTRAS

Ovo Frito

Fried Egg. - 3

€ 3

Purê de Mandioca

Mashed cassava. - 6

€ 4

Banana Frita

Fried Banana. - 13 | 14

€ 5

Quiabo

Okra.

€ 3

Feijão

Traditional Brazilian beans.

€ 4

Vegetais

Broccoli, Potato and Carrot. - 6

€ 3

Farofa

Cassava flour.

€ 3

Arroz Branco

Traditional rice.

€ 4

Farofa de Banana

Cassava flour with banana. - 6

€ 4

Arroz com Alho Crocante

Basmati rice with crispy garlic.

€ 4.5

Batata Frita

Chips. - 13

€ 4

Arroz Biro-Biro

Rice with crispy tuscan sausage, egg, scallions and crispy potato. - 3

€ 5

Bolinho de Feijoada

Feijoada Ball served with sriracha mayo. - 6 | 13 | 14
3 units

€ 6

Grupos 6+ pessoas haverá uma taxa serviço de 10%

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

MAIN COURSES - STEAKS

Filé com Queijo

08oz - Striploin beef served with cheese sauce, rice with crispy garlic and vegetables - 6

€ 21

Bife de Tira

08oz - Korean Steak served with biro-biro rice, beans and chips - 3 | 13

€ 17

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 rice, chips and pepper sauce. - 13

€ 33

Fraldinha

08oz - Bavette beef served with biro biro rice, beans and chips - 3 | 13

€ 18

Picanha

08oz - Brazilian Rump cap served with rice, beans, farofa and chips - 13

€ 19

10oz - Rib-eye Steak

Enjoy a tender, juicy 10oz rib-eye steak, expertly cooked to perfection. The rich, marbled meat offers a full-bodied flavor that pairs perfectly with the creamy Parmesan risotto. - 6 | 14

€ 28

All meals containing beef are cooked in a Spanish oven with charcoal.

SAUCES

€ 2.50

Chimichurri

Tartar - 3

Vinaigrette

Honey Mustard - 8

Infused Green Pepper Corn

Pepper - 6 | 14

BBQ - 8 | 12 | 13 | 14

Garlic - 6 | 8 | 12 | 14

Blue Cheese - 6 | 8 | 12 | 14

Sriracha mayo - 6 | 8 | 12 | 13 | 14

Black Truffle Mayo - 6 | 8 | 12 | 14

DESSERTS

Rocambole de doce de leite
com calda de maracujá

Caramel Rolled up cake served with passion fruit sauce.- 3 | 6 | 14

€ 7

Pudim

Condensed milk Brazilian Flan. - 3 | 6 | 12

€ 6

Brigadeirão

Chocolate Flan.- 3 | 6 | MC 9 | 12

€ 6

DRINKS

Coke

€ 3

Coke Zero

€ 3

Guaraná Antártica

€ 3

Guaraná Zero

€ 3

Fanta

€ 3

Still Water

€ 3

Sparkling Water

€ 3

Fresh Orange Juice

€ 5.50

Passion fruit Juice

€ 2.50

COMPAL

Grupos 6+ pessoas haverá uma taxa serviço de 10%

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

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Brasileirinho.dublin
www.brasileirinho.ie