

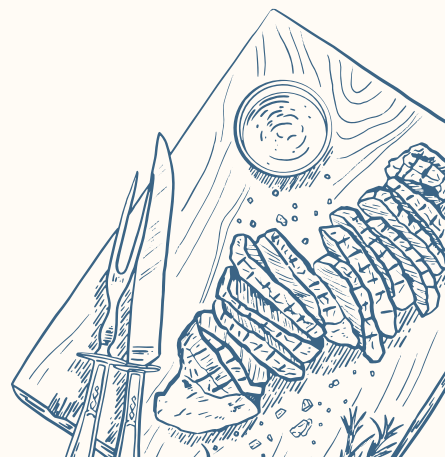


# Brasileirinho STEAK HOUSE

*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!*



## 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 spagumette. - 3 | 6 | 13 | 14.

€ 18

## Salmão ao Maracujá

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

€ 21

## Risoto ao funghi

Mushrooms risotto served with scallions and lemon zest. - 6

€ 19

## Frango Grelhado

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

€ 15

## Bobó de Camarão

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

€ 19

## Frango com Polenta e Quiabo

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

€ 19

## Tilápia com Crosta de Ervas

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

€ 18

## 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

€ 7.5

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

€ 24

## Fraldinha

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

€ 19

## 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

€ 45

## Picanha

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

€ 21

## 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

€ 42

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

€ 7

## Brigadeirão

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

€ 7

## DRINKS

Coke

€ 3

Still Water

€ 3

Coke Zero

€ 3

Sparkling Water

€ 3

Guaraná Antártica

€ 3

Fresh Orange Juice

€ 5.50

Guaraná Zero

€ 3

Passion fruit Juice

€ 2.50

Fanta

€ 3

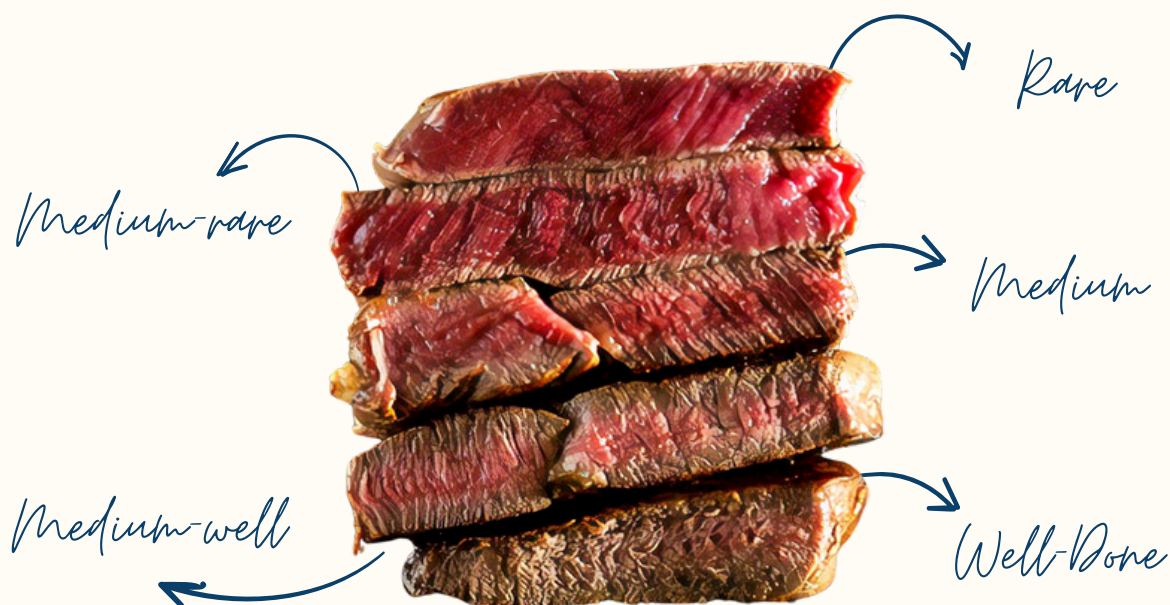
COMPAL

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# Brasileirinho STEAK HOUSE



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

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Brasileirinho.dublin  
[www.brasileirinho.ie](http://www.brasileirinho.ie)