

## SIDES

HEARTS OF PALM 5.5	HOUSE SLAW 3.5
RICE AND BEANS 4.5	TODAY'S VEGETABLE 4.5
THIN FRIES 4	FRIED SPINACH 4.5
STEAK FRIES 4	FRIED PLANTAINS 4.5
RICE 2.5	GRILLED LINGUIÇA 6.5
MASHED POTATOES 4.5	JUMBO BRAZILIAN CASHEWS 1.95
ONION RINGS 4.5	SERGIO'S OLIVE MIX 5
GARLIC CIABATTA TOAST 2.5	

## ENDINGS

SERGIO'S COCONUT BUTTER CAKE – whipped cream, crème Anglaise, toasted coconut 7.5
OURO PRETO TORTE – our signature black-gold chocolate cake. A dense, flourless cake topped with chocolate ganache and sparkles of real gold leaf 7.5
BRAZILIAN CARAMEL CUSTARD – Sergio's family recipe, baked vanilla custard with caramel syrup 6
TROPICAL FRUIT AND BERRIES – with passion fruit zabaglione 7.5
SARAVÁ HOT FUDGE SUNDAE 6.5
SORBET OR ICE CREAM – made with fresh fruit and natural ingredients 5

ALL ITEMS, INCLUDING BEER AND WINE, ARE AVAILABLE FOR CURBSIDE CARRY-OUT OR DELIVERY

You may make on-line reservations for both SARAVÁ and SERGIO'S IN UNIVERSITY CIRCLE on our web site at [www.sergioscleveland.com](http://www.sergioscleveland.com). The site also lists our full menus, information about special events, live music schedule, gift cards, the Rio Rewards program, off-premise catering, and delicious recipes.

# SARAVÁ™

AT SHAKER SQUARE

13225 Shaker Square Cleveland, Ohio 44120 216 295 1200



Proud Member of cleveland independents

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any food-related allergies.

12/08

# SARAVÁ™

the rhythm and flavors of Brasil™

SARAVÁ (säh-räh-väh´) evokes the rhythm, flavor, sophistication, and energy of Brazilian street life. The word Saravá captures the essence of Sergio's warm hospitality. Saravá is a Brazilian greeting like aloha or Shalom, often used to say hello, goodbye, peace, love, good luck, or safe voyage.

## STREET PLATES™

Inspired by the flavors of the best street food from around the world, these small bar plates are made to nibble, share, and eat with your fingers.

PÃO DE QUEIJO – chewy Brazilian cheese bread puffs 4.95
SALGADINHOS – savory assortment of Brazilian pastries 7.95
TAMALE CAKES – plancha-grilled cornmeal cakes topped with guacamole, sour cream, carioca tomato relish, and ancho sauce 6.95
ICED GULF SHRIMP – fresh cooked in-house, horseradish cocktail sauce 2.5 each
CRISP SPANISH CHEESE – Kalamata olive and caper-spiced tomato sauce 5.95
SARAVÁ BURGERS – two thin, plancha-grilled mini beef burgers with caramelized onions and ketchup. Served with peppered peppers 6.95
ARTICHOKE FRITTERS – lemon-thyme dipping sauce 6.5
GRILLED QUESADILLA – with queso blanco, grilled vegetables, guacamole 5.95
CHILLED OYSTERS – selection from today's market 2.5 each or 27.5 per dozen
CHICKEN PASSARINHO – bite-sized, pan-seared chicken in a spicy garlic-scallion sauce 6.5
RAINBOW SMELT TEMPURA – chile dipping sauce 6.95
EDAMAME – chilled bowl of salted, fresh soybeans in the pod 4.5
MINI ANGEL HAIR PASTA QUICHE – baked with a Parmesan and roasted red pepper custard 5.5
GRILLED CHEESE SANDWICHES – with applewood smoked bacon and tomato soup for dipping 6.5
STICKY RIBS – hoisin-glazed BBQ ribs 7.25
BEEF CHURASCO – Brazilian-style grilled barbecue skewers of beef, rice, tomato relish, and savory green sauce 8.95
STEWED CALAMARI – spicy tomato-basil sauce, garlic ciabatta toast 8.95
SHRIMP INFERNO – flaming hot shrimp with garlic ciabatta toast 8.95
GARLIC-PARSLEY SHRIMP – just like on the beach in Rio! 8.95
PRINCE EDWARD ISLAND MUSSELS – simmered with a lemon-pepper butter broth, served with garlic ciabatta toast 8.5

Happy hour Street Plate™ specials every day at the bar from 5-6:30 PM and after 9:30 PM on Friday and Saturday. Ask the bartender for a menu.

## SOUP AND SANDWICH

- LOUISIANA-STYLE GUMBO – with chicken, andouille sausage, rice, and crawfish 10
- GRANDMA THEREZA'S CHICKEN SOUP – with matzo balls 6.5
- MERCADO SANDWICH – the Brazilian Hamm & Cheese, made famous in the central market in Sao Paulo. Grilled Mortadella ham and provolone cheese on a crusty Italian roll. Served with mustard sauce, crisp fries, and olives 12.5
- LOBSTER ROLL – lobster tossed with celery and citrus mayonnaise on a grilled hot dog roll. Served with crisp fries 13.5
- JULES BURGER – two plancha-grilled black angus patties, Challah bun, Tillamook Cheddar, Fontina Cheese, lettuce, tomato, and Bermuda onion. Served with habanero aioli and crisp fries 13.5
- CRISPY CHICKEN SANDWICH – Sergio's favorite cut of chicken: buttermilk-crisped, boneless chicken thigh, with Boston lettuce, tomato, and garlic aioli. Served with steak fries and gravy 13.5

## PIZZA

small, thin-crust pizza

- LINGUIÇA PIZZA – Brazilian sausage, mushrooms, grilled onions 7.5
- LOBSTER PIZZA – Maine lobster, garlic, parsley, and scallion oil 10.5
- MEDITERRANEAN VEGETABLE – charred eggplant, sun-dried tomato, pesto, olive tapenade, provolone, and mozzarella 8.5
- OY VEY! PIZZA – kosher hard salami, crushed red pepper, marinara, mozzarella, and oregano 8.5
- SAN MARZANO – the classic - imported San Marzano tomatoes, mozzarella, fresh basil, virgin olive oil, and sea salt 6.5

## SALADS

- SALADA SÃO PAULO – strips of fried plantains and crunchy pecans, tossed with romaine lettuce, red cabbage, cucumbers, and sweet peppers in a spicy, ginger-plum vinaigrette 7.5
- APPLE-BRIE SALAD – with baby greens and frisée, imported mushroom brie, toasted walnuts, crisp apple slices, whole grain mustard vinaigrette 9.5
- TREVISANA SALAD – baby greens with strawberries, red onions, pistachios, and balsamic vinaigrette 6.5
- LEMON FENNEL SALAD – shaved fresh fennel, mushrooms, and lemon-infused olive oil. Topped with Parmesan cheese curls and fresh ground pepper 7.5
- ROASTED BEET SALAD – red and golden beets, baby greens and frisée, Lake Erie Creamery Chevre, and peppercorn pepper vinaigrette 8.5 Topped with ancho-rubbed shrimp 21

## PASTA & GRAIN

- SERGIO'S VEAL BOLOGNESE – penne pasta tossed with savory veal Bolognese sauce with a touch of cream and sweet peas. Topped with Parmesan curls. 18.5
- PRATO MISTO – savory vegetarian black beans, Brazilian rice, red onion rings, seasonal vegetables, farofa, fried spinach, and carioca tomato relish 17.5
- PASTA JAPONESA – spaghetti with lobster, shrimp, scallops, carrots, and scallions in a lemongrass, chili, coconut-lime broth 26.5
- CHIPOTLE CHICKEN PENNE – grilled chicken with black beans, red peppers, sweet corn, scallions, chipotle-cream sauce 18.95
- ANGEL HAIR POMODORO – served with Sergio's signature marinara sauce with basil and capers. Topped with Parmesan cheese curls 16.5

## BRAZILIAN STEAKHOUSE SPECIALTIES

- FILET MIGNON – 8 oz. pan-seared with garlic and port marinade 29.5
- PICANHA – the favorite Churrascaria cut of beef: tri-tip sirloin steak, simply grilled with sea salt 26.5
- PRIME RIB-EYE STEAK – a certified prime 14 oz. center cut char-grilled steak 32.5
- All of the above cuts are cooked to order and served with black beans and rice, farofa, fried spinach, orange slices, and carioca tomato relish. 26.95
- GRILLED SKIRT STEAK – thin-sliced, served warm with a chilled red onion and caper relish and thin fries 23.5
- BRAISED BEEF SHORT RIBS – tender-roasted with a guava glaze. Served with steak fries and house slaw 21.5
- BRICK-OVEN ROASTED PORK CHOP – served with a wild mushroom Madeira and Port wine sauce and whipped potatoes. 23.5
- KING CRAB – served with drawn butter, rice, and sautéed vegetables.  
1 pound 32    1½ pound 45    Create your own surf and turf, ½ pound 16

## SARAVÁ SPECIALTIES

- KEY LIME CHICKEN – one-half, crisp roasted chicken, glazed with a tangy key lime sauce. Served with fried plantains, rice, and seasonal vegetables. 18.95
- PAN-SEARED SEA SCALLOPS – ginger-cider reduction with lemongrass and coconut milk, rice and seasonal vegetables 25.5
- PISTACHIO CHICKEN – pistachio watercress stuffing, sherry pan gravy, scallion rice, and vegetables. 19.5
- PLANCHA-GRILLED NORWEGIAN SALMON – topped with bacon, braised Swiss chard, cabbage, and carrots. Served with parsley-scallion whipped potatoes 24.5

## FLAVORS OF BRASIL

- FEIJOADA – the ceremonial party dish from Brazil. A rich black bean stew simmered with linguica sausage, smoked bacon, ham, and pork loin. Served over rice, with farofa, fried spinach, fresh tomato relish, and orange slices. 21
- SHRIMP BAIANA – gulf shrimp pan-seared with garlic, scallion, coconut milk, and malaguetta pepper. Served over Brazilian rice with seasonal vegetables. 24.95
- BRAZILIAN STYLE BOUILLABAISE – shrimp, clams, mussels, and today's catch in a spicy tomato-herb broth over Brazilian rice. 25.95
- SHRIMP QUIABO – gulf shrimp simmered with okra in a spicy tomato-coconut broth over Brazilian rice. 24.5
- XIM-XIM – a slow-braised stew with morsels of free-range chicken and gulf shrimp, peppers, tomato, carrots, palm oil, coconut milk, and malaguetta pepper. Served over Brazilian rice, and topped with roasted peanuts. 22.5

*We search for the finest seafood from the oceans, lakes, and rivers around the globe, as well as local seasonal ingredients. The seafood selection from today's market is listed on the daily specials.*