

gluten-free menu

You must notify your server if you need the gluten-free version of our menu item. The items with an asterisk (*) either contain gluten, possibly contain gluten, or are fried in the same oil as items containing gluten. These items will be omitted from your order unless you specify otherwise. While we use every caution to prepare your meal without the addition of wheat flour or glutens, please be aware that many of our menu items are prepared with flour and glutens in the same kitchen, so particles are present in the environment. Your meal will not be prepared in a separate, sterile kitchen.

street plates™

pão de queijo

chewy Brazilian cheese bread puffs (made with tapioca flour) 5.5

edamame

chilled bowl of salted, fresh soybeans in the pod 4.5

beef churrasco

Brazilian-style grilled barbecue skewers of beef, rice, tomato relish, and a savory green sauce 9

sergio's olive mix

assortment of olives marinated in garlic, virgin olive oil, and crushed red pepper 5

saravá (säh-räh-väh)

Evokes the rhythm, flavor, sophistication, and energy of Brazilian street life. Saravá is a Brazilian greeting often used to say hello, goodbye, peace, love, good luck, or safe voyage.

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salads

apple-brie salad

with baby greens and frisée, imported mushroom brie, *toasted walnuts, crisp apple slices, *whole-grain mustard vinaigrette 9

trevisana salad

baby greens with strawberries, red onions, *pistachios, and *balsamic vinaigrette 7

entrees

picanha

the favorite churrasceria cut of beef. A tri-tip sirloin steak, simply grilled with sea salt and cooked to order. Served with black beans and rice, *farofa, *fried spinach, orange slices, and carioca tomato relish 26.5

filet mignon

twin medallions of filet, pan-roasted with a heart of palm and sherry cream sauce, served with whipped potatoes 29.5

prime rib-eye steak

a certified prime 16 oz. center cut char-grilled steak, served with *onion home fries, braised greens, and a lime-coconut sauce 32.5

pan-seared sea scallops

*ginger-cider reduction with lemongrass and coconut milk, served with rice and roasted vegetables 25.5

(please ask your server to have this prepared with no flour, and no sauce, just seared)

plancha-grilled salmon

quinoa tossed with mushrooms, house-roasted tomatoes, and seasonal greens, topped with roasted tomato and artichoke vinaigrette 24

prato misto

savory vegetarian black beans, Brazilian rice, roasted vegetables, *red onion rings, *farofa, *fried spinach, and carioca tomato relish 16

sides

hearts of palm 5.5

rice & beans 4.5

house slaw 3.5

today's vegetable 4.5

rice 2.5

mashed potatoes 4.5

grilled linguica sausage 6.5

endings

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

*please ask your server to have this prepared without nuts and caramel sauce 6.5

Sergio's SARAVÁ

the rhythm and flavors of Brasil™

Vegetarian Menu

This menu consists of our vegetarian, vegan, and pescetarian menu items. Look for the symbol that matches your preference!

We use 100% vegetable oil in our fryer, however, be aware that items containing dairy and/or meat may be cooked in the same oil.

Please alert your server to any food-related allergy upon ordering.

street plates™

pão de queijo chewy Brazilian cheese bread puffs 5.5 ★🌱

edamame chilled bowl of salted, fresh soybeans in the pod 4.5 ▼★🌱

spanish cheese homemade marinara sauce spiked with capers and kalamata olives 6.5 ★🌱

sergio's olive mix assortment of olives marinated in garlic, virgin olive oil, and crushed red pepper 5 ▼★🌱

prince edward island mussels simmered in lemon-pepper butter broth, served with garlic ciabatta toast 9 🌱

stewed calamari spicy tomato-basil sauce, with garlic ciabatta toast 9.5 🌱

artichoke fritters lemon-thyme dipping sauce 6.5 ★🌱

shrimp inferno flaming hot shrimp, served with garlic toast 9 🌱

garlic-parsley shrimp served with garlic toast 9 🌱

salads

trevisana salad baby greens with strawberries, red onions, pistachios, and balsamic vinaigrette 6.5 ▼★🌱

apple-brie salad baby greens, frisée, imported mushroom brie, toasted walnuts, crisp apple slices, whole-grain mustard vinaigrette 9 ★🌱

mango-palmito salad heart of palm, mango, baby greens, tomato, Italian parsley, cucumber, and virgin Portuguese olive oil 8.5 ▼★🌱

salada são paulo strips of fried plantains and crunchy pecans, tossed with romaine lettuce, tomato, red cabbage, cucumbers, and sweet peppers in a spicy ginger-plum vinaigrette 8 ▼★🌱

entrées

pan-seared sea scallops ginger-cider reduction with lemongrass and coconut milk, served with rice and roasted vegetables 25.5 🌱

plancha-grilled salmon quinoa tossed with mushrooms, house-roasted tomatoes, and seasonal greens, topped with roasted tomato and artichoke vinaigrette 24 🌱

prato misto savory vegetarian black beans, Brazilian rice, roasted vegetables, *red onion rings, *farofa, fried spinach, and carioca tomato relish 16 ▼★🌱 *omit onion rings and farofa if vegan

roasted vegetable quinoa house roasted tomatoes, mushrooms, quinoa, braised greens, and roasted vegetables 16 ▼★🌱

brazilian-style bouillabaisse shrimp, clams, mussels, and today's catch in a spicy tomato-herb broth over Brazilian rice 25 🌱

shrimp baiana pan-seared with garlic, scallions, coconut milk, and malaguetta pepper. Served over Brazilian rice with roasted vegetables 25 🌱

sandwiches

lobster melt lobster claw meat tossed in an herbed mayonnaise on Texas toast with melted Tillamook cheddar and fontina cheeses, served with house slaw and fries 16.5 🌱

black bean burger vegetarian house-made black bean burger topped with fontina cheese, onion rings, and guacamole. Served on a challah bun with sweet potato fries 14.5 ★🌱

sides

great to accompany any dish, or make a meal out of a combination of side dishes!

hearts of palm 5.5 ▼★🌱

black beans & rice 4.5 ▼★🌱

house slaw 3.5 ★🌱

today's vegetable 4.5 ▼★🌱

rice 2.5 ▼★🌱

mashed potatoes 4.5 ★🌱

french fries 4.5 ▼★🌱

sweet potato fries 4.5 ▼★🌱

onion rings 4.5 ★🌱

fried spinach 4.5 ▼★🌱

fried plantains 4.5 ▼★🌱

brazilian cashews 3 ▼★🌱

garlic ciabatta toast 2.5 ★🌱

legend

▼ = vegan

★ = vegetarian

🌱 = pescetarian

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