

saravá!

Welcome to SARA VÁ, where every dish is a vibrant and delectable offering from me to you! Growing up in Brazil, I learned that food isn't only a source of nourishment, but a way to share a rich cultural heritage. Brazil, like the United States, is a melting pot, teeming with the unique cultures and flavors of Africa, Europe, and Asia.

I'm committed to offering a menu that upholds the delicious diversity of my birthplace, and to sharing my love of great food and drinks with all of our customers!

Sérgio

daily happy hour @ saravá bar 3 for \$18

Order any 2 Street Plates™ from our menu and 1 Brazilian Specialty Drink.

Available throughout the restaurant
5:00 pm – 6:30 pm daily and
after 9:30 pm on Friday and Saturday

Live Brazilian Jazz Sunday evenings

S A R A V Á

the rhythm and flavors of Brasil™

street plates™

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

pão de queijo chewy brazilian cheese bread puffs 5.50

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

chicken passarinho bite-sized, pan-seared, spicy garlic-scallion sauce 6.5

edamame chilled bowl of salted soybeans in the pod 4.5

beef churasco brazilian-style grilled barbecue skewers of beef, rice, carioca relish, savory green sauce 9

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

enchilada chorizo sausage, spanish rice, spicy tomato & ancho chile sauce 7

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

artichoke fritters lemon-thyme dipping sauce 6.5

mini-saravá burgers two thin, plancha-grilled certified angus beef® burgers, caramelized onions and ketchup. Served with Peppadew peppers 7

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

garlic parsley shrimp just like on the beach in Rio! 9

sergio's olive mix assortment of olives marinated in garlic, virgin olive oil, 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.

brazilian steakhouse

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

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

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

Brazilian style brisket roasted picanha sirloin, thin-sliced and topped with our signature guava glaze. Served with mashed potatoes and house slaw 24

A gluten-free menu is available.

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.

salads

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 8.5

trevisana salad baby greens with strawberries, red onions, pistachios, balsamic vinaigrette 7

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

Add to any salad:

jumbo grilled shrimp +14
grilled salmon +15

soup

soup du jour

selections change daily MP

pasta

sergio's veal bolognese penne pasta tossed with savory veal Bolognese sauce with a touch of cream and sweet peas. Topped with Parmesan curls 19.50

chipotle chicken penne grilled chicken, black beans, red peppers, sweet corn, scallions, and penne pasta tossed in a chipotle-cream sauce 17.5

saravá specialties

feijoada the ceremonial party dish from Brazil. A rich black bean stew simmered with beef, pork loin, ham, smoked bacon, and linguiça sausage. Served over rice with farofa, fried spinach, carioca tomato relish, and orange slices 22

shrimp baiana pan-seared with garlic, scallions, coconut milk, and malaguetta pepper. Served over Brazilian rice with roasted vegetables 23.5

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

xim-xim a slow-braised stew with morsels of free-range chicken, shrimp, peppers, tomato, carrots, palm oil, coconut milk, and malaguetta pepper. Served over Brazilian rice, and topped with roasted peanuts 22

grilled chicken thighs with a tangy mango-passion fruit glaze. Served with braised cabbage, applewood smoked bacon, black beans, and rice 19.5

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

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

key lime chicken one-half, crisp roasted chicken glazed with a tangy key lime sauce. Served with fried plantains, rice, and roasted vegetables 21

prato misto savory vegetarian black beans, Brazilian rice, red onion rings, seasonal vegetables, farofa, fried spinach, and carioca tomato relish 16

SARAVÁ

the rhythm and flavors of Brasil™

13225 Shaker Square Cleveland, Ohio 44120 216.295.1200 sergioscleveland.com

sandwiches

julesburger two plancha-grilled certified angus beef® patties, challah bun, Tillamook cheddar, fontina cheese, lettuce, tomato and red onion. Served with habanero aioli and crisp fries 14.5

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

french fries 4

sweet potato fries 4.5

onion rings 4.5

mashed potatoes 4.5

rice & beans 4.5

hearts of palm 5.5

fried spinach 4.5

rice 2.5

fried plantains 4.5

brazilian cashews 3

grilled linguiça 6.5

house slaw 3.5

today's vegetable 4.5

garlic ciabatta toast 2.5