

CASA DO BRASIL

TO GO MENU

APPETIZERS

PALMITO SPINACH DIP	13	SPICY TRUFFLE TUNA	18
Provolone, Hearts of Palm, Smoked Paprika, Garlic Plantain Chips		Sweet Soy Marinade, Malagueta-Truffle Aioli, Avocado, Sesame,	
BRAZILIAN EMPANADAS	11	Cucumber, Scallions, Plantain Chips	
Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime		CHARCUTERIE BOARD	18
Picanha, or Shrimp		Imported Cheeses, Cured Meats, Local Honey, and Crostini	
CEVICHE VERDE	16	HOT SHRIMP COCKTAIL	19
Snapper, Avocado, Cucumber, Tomatillo, Lime, Scallion, Poblano,		Five Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree,	
Cilantro, Habanero, and Plantain Chips		Charred Lemon	
CLASSIC SHRIMP COCKTAIL	19	QUEIJO ASSADO	12
Jumbo Shrimp Served With Our Signature Brazilian Cocktail Sauce		Open-Flame Grilled Panela Cheese, Honey Sriracha	

À LA CARTE ENTRÉES

We are proud to serve USDA Prime-Aged beef, seasoned with sea salt and cooked over an open flame.
All A La Carte Entrees include two sides of your choice from the list below.

BACON WRAPPED FILET* 8 oz	35	TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:	
NEW ZEALAND LAMB CHOPS* 10 oz	36	Garlic Mashed Potatoes	Greek Salad
USDA PRIME AGED BEEF ANCHO RIBEYE* 16 oz	41	Crispy Polenta	Caesar Salad
USDA AGED CENTER CUT FILET MIGNON* 8 oz	41	Carreteiro Rice	Kale & Orange Salad
USDA PRIME AGED FRALDINHA BOTTOM SIRLOIN* 10 oz	31	Feijoada (Black Beans)	Spinach & Strawberry Salad
USDA PRIME AGED PICANHA PRIME TOP SIRLOIN* 10 oz	28		
PAN SEARED SALMON 6 oz	25		

<p>CASA'S USDA PRIME BURGER* 19</p> <p>Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun, Malagueta-Truffle Aioli Choice of Yuca or French Fries Add Bacon \$2</p>

À LA CARTE SIDE DISHES

LEMON ZESTED JUMBO ASPARAGUS	8	CHARDONNAY POACHED PEAR SALAD	10
TRUFFLE PARMESAN FRIES	7	Micro Greens, Goat Cheese Mousse, Toasted Walnuts,	
CAESAR SALAD	9	Balsamic Reduction, Chardonnay Simple Syrup	
		CASA'S HOUSE SALAD	9
		Baby Lettuce Mix, Grape Tomatoes, Cucumber, Carrots,	
		Radish, Homemade Lemon-Oregano Vinaigrette	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

CASA FAMILY EXPERIENCE

These packages are designed to share and served with your choice of two sides, a salad of your choice, and pão de queijo (cheese bread).

CHURRASCO EXPERIENCE FOR TWO

55

Serves Two People

Bacon Wrapped Chicken 3 Pieces

Bacon Wrapped USDA PRIME AGED Bottom Sirloin 3 Pieces

Brazilian Pork Sausage 3 Pieces

Parmesan Crusted Pork Tenderloin 3 Pieces

PRIME CHURRASCO EXPERIENCE

120

Serves Four People

USDA AGED Center Cut Filet Mignon 16 oz

USDA PRIME AGED Picanha 16 oz

Jumbo Shrimp 8 Pieces

Bacon Wrapped Chicken 4 Pieces

BOTTOM SIRLOIN CHURRASCO EXPERIENCE 90

Serves Four People

USDA PRIME AGED Bottom Sirloin 24 oz

Bacon Wrapped Chicken 4 Pieces

Parmesan Crusted Pork Tenderloin 4 Pieces

Brazilian Pork Sausage 4 Pieces

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes

Greek Salad

Crispy Polenta

Caesar Salad

Carreteiro Rice

Kale & Orange Salad

Feijoada (Black Beans)

Spinach & Strawberry Salad

Fried Bananas

Potato Salad

DESSERTS

NEW YORK STYLE CHEESECAKE

12

Vanilla Cheesecake Topped With Either Caramel, Raspberry, or
Chocolate Sauce

CHOCOLATE MOUSSE CAKE

11

Rich Layers of White and Dark Chocolate Mousse Between Two
Layers of Chocolate Cake

HOMEMADE BRAZILIAN FLAN

10

Rich Vanilla and Caramel Custard

KEY LIME PIE

10

Florida Key Lime Pie With a Crispy Graham Cracker Crust

TRES LECHES CAKE

11

Moist White Vanilla Cake Soaked in Three Different Types of Milk

BEVERAGES

CANNED SODAS

2

Coke, Diet Coke, Sprite, and Dr. Pepper

LEMONADE quart

6

GUARANA ANTARTICA

3

SHAREABLE PROTEIN OPTIONS

Choose a cut of meat, and our Gaucho Chefs will grill it to order!

GRILLED SHRIMP

18/ Dozen 34/ 2 Dozen

BACON WRAPPED CHICKEN

18/ 1/2 Dozen 34/ Dozen

PARMESAN PORK TENDRLOIN

16/ 1/2 Dozen 28/ Dozen

BACON WRAPPED SIRLOIN

32/ 1/2 Dozen 58/ Dozen

GARLIC PICANHA

26/ 1/2 Dozen 49/ Dozen

CENTER CUT PICANHA

26/ 1/2 Dozen 49/ Dozen

SHAREABLE HANDCRAFTED SIDE DISHES

Designed to share, these are some of our most popular appetizers and dishes from the salad bar!

EMPANADAS

(9) for 26 Choice of Chipotle Chicken, Prime Picanha, or Shrimp

SPICY TRUFFLE TUNA 36/ PT

SHRIMP AND AVOCADO COCKTAIL 17/ PT 32/ QT

CEVICHE 16/ PT 30/ QT

CARRETEIRO RICE 7/ PT 11/ QT

FEIJOADA 7/ PT 11/ QT

GARLIC MASHED POTATOES 6/ PT 10/ QT

CARAMELIZED BANANAS 5/ 1/2 Dozen 8/ Dozen

ROASTED MUSHROOMS 12/ PT 20/ QT

CRISPY POLENTA 5/ Dozen 8/ 2 Dozen

CHICKEN SALAD 10/ PT 17/ QT

POTATO SALAD 8/ PT 12/ QT

SPINACH & STRAWBERRY SALAD 7/ Medium 10/ Large

CAESAR SALAD 7/ Medium 10/ Large

GREEK SALAD 8/ Medium 12/ Large

KALE & MANDARIN ORANGE SALAD 7/ Medium 10/ Large

APPLE SALAD 7/ PT 10/ QT

CHICKEN STROGANOFF 14/ PT 26/ QT

SEASONAL SOUP 13/ PT 22/ QT

CANDIED BACON 10 for 1/2lb 18/ lb

PÃO DE QUEIJO Cheese Bread 6/ Dozen

BUTCHER CUTS TO-GO

Raw meat cut to order by our Gaucho Chefs and prepared for you to grill at home.

USDA PRIME AGED BEEF

Aged for a Minimum of 45 Days

USDA PRIME AGED FILET MIGNON

Beef Tenderloin 34/ IB

USDA PRIME AGED FRALDINHA

Bottom Sirloin 16/ IB

USDA PRIME AGED PICANHA

Top Sirloin 15/ IB

LAMB

LAMB CHOP

Racks 25/ IB

PORK

COSTELA DE PORCO

Pork Ribs 8/ IB

LINGUICA

Brazilian Pork Sausage 8/ IB

LOMBO

Pork Tenderloin 8/ IB

ALCOHOLIC BEVERAGES

Alcohol orders must be accompanied by a food order. Must be 21 or older.

CRAFT COCKTAIL KITS

Approximately 32oz, Makes 6-7 Cocktails.

CASA CAIPIRINHA

35

Our Signature Cocktail Made With Fresh Fruits, Lime, and Cachaça

CASA'S SIGNATURE MARGARITA

35

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime,

Pineapple Agave

SANGRIA

37

Red Wine, Brandy, Sweet Vermouth, Citrus, Fresh Fruit

For A Limited Time Enjoy 20% Off Any To-Go Bottle of Wine

VISIT US

2800 Sage Rd. Suite A-100, Houston, TX 77056

HOURS OF OPERATION FOR TO-GO

MONDAY 11:30 AM - 9:30 PM

TUESDAY 11:30 AM - 9:30 PM

WEDNESDAY 11:30 AM - 9:30 PM

THURSDAY 11:30 AM - 9:30 PM

FRIDAY 11:30 AM - 10:00 PM

SATURDAY 12:00 PM - 10:00 PM

SUNDAY 11:30 AM - 8:30 PM