

### APPETIZERS & SEAFOOD

TRUFFLE FRIES	8	BACON-WRAPPED CHICKEN *	10
Crispy French Fries Tossed with Truffle Oil,	Parmesan, and	Mashed Potatoes, Chimichurri	
Parsley		HUMMUS & VEGGIES	11
QUEIJO ASSADO	12	House Made Cilantro Hummus, Carrots, Celery	
Open-Flame Grilled Panela Cheese,		CHARCUTERIE BOARD	19
Honey Sriracha		Imported Cheeses, Cured Meats, Olives, Honey, Crostini	
GRILLED PINEAPPLE	9	BEEF KABOBS *	16
Cinnamon and Brown Sugar Dusted Grilled	Pineapple	USDA Prime Picanha, Red Onion, Bell Pepper, Blue Cheese	
BRAZILIAN EMPANADAS *	11	CALAMARI *	16
Three Flaky Pastries Stuffed With		Fried Calamari, Creole Remoulade, Grilled Lemon	
Chipotle Chicken, Prime Picanha, or Palmito	& Spinach	WOOD GRILLED SALMON *	27
PAN FRIED CRAB CAKES *	2 For <b>16</b> or 3 For <b>23</b>	Broccolini, Quinoa, Cherry Tomatoes, Kalamata Olives, Red	
Blue Crab, Creole Remoulade, Baby Arugula	Salad,	Onion, Citrus Beurre Blanc	
Charred Lemon			
PALMITO SPINACH DIP	13		
Sautéed Hearts of Palm, Spinach, Cream Ch	eese, Crostini		

#### **SALADS & SIDES**

Add 8oz Chicken \$7	Add 6pcs Sh	nrimp \$14	Add 6oz Salmon \$17	
SEASONAL SALAD	11	WED	GE SALAD	12
Watermelon, Cucumber, Fennel, Mint, Feta Cheese		Baby I	ceberg, Blue Cheese Dressing, Tomato, Bacon	
CAESAR SALAD	11	CHEF	S'S SALAD	11
Romaine Lettuce, Garlic Croutons, Parmesan		Spring	Mix, Tomato, Cucumber, Carrots, Lemon Vinaigrette	
LEMON ZESTED IUMBO ASPARAGUS	9	ORA	NGE ZESTED BROCCOLINI & GARLIC	9

## WOOD GRILLED ENTRÉES

Served With Two Sides Of Your Choice From The List Below

BACON WRAPPED FILET * 8 oz	35
USDA PRIME AGED PICANHA * PRIME TOP SIRLOIN 10 oz	28
USDA PRIME AGED FRALDINHA * BOTTOM SIRLOIN 10 oz	31
NEW ZEALAND LAMB CHOPS * 10 oz	
USDA AGED CENTER CUT FILET MIGNON * 8 oz	41
USDA AGED BEEF ANCHO * RIBEYE 16 OZ	48

#### TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes	Caesar Salad
Fried Bananas	Kale Salad
Summer Rice	Spinach Salad
Feijoada (Black Beans)	Potato Salad
Greek Salad	

15

#### CASA'S USDA PRIME BURGER \*

8 oz Add Bacon \$2 Smoked Provolone, Baby Iceberg, Tomato, Chimichurri Aioli, Brioche Bun, and Choice of Yuca or French Fries

#### **NEW** USDA PRIME PICANHA SANDWICH \*

Prime Picanha, Caramelized Onion, Tomato, Swiss Cheese, Brioche Bun, and Choice of Yuca or French Fries

#### **NEW LUNCH BOX\* 15**

Available Monday - Friday until 3PM

Summer Rice or White Rice, Feijoada, Small Caesar Salad, (6) Cheese Bread Choice of Sea Salt Picanha 6oz, Bacon-Wrapped Chicken 6oz, Parmesan Pork Tenderloin 6oz,

Lamb Sirloin 6oz, or 8 Pieces of Shrimp Add Additional 3oz of Protein for \$5



### 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 BOTTOM SIRLOIN CHURRASCO EXPERIENCE 99

149

Serves Two People

Bacon-Wrapped Chicken 6oz

USDA Prime Aged Picanha 60z

Smoked Pork Sausage 60z

Parmesan Crusted Pork Tenderloin 60z

Serves Four People

USDA Prime Aged Bottom Sirloin 240z

Bacon-Wrapped Chicken 120z

Parmesan Crusted Pork Tenderloin 120z

Smoked Pork Sausage 120Z

#### PRIME CHURRASCO EXPERIENCE

Serves Four People

Chocolate Sauce

USDA Aged Center Cut Filet Mignon 16 oz

USDA Prime Aged Picanha 16 oz

Jumbo Shrimp 8 Pieces

Bacon-Wrapped Chicken 120z

#### TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes Caesar Salad
Fried Bananas Kale Salad
Summer Rice Spinach Salad
Feijoada (Black Beans) Potato Salad

Greek Salad

#### **DESSERTS**

HOMEMADE BRAZILIAN FLAN	11	CARROT CAKE	13
Rich Vanilla and Caramel Custard		Warm Carrot Cake with Pineapple Coconut, Cream Cheese Icing,	
TRES LECHES CAKE	12	Walnuts, Blue Bell Ice Cream	
Moist White Vanilla Cake Soaked in Three Different Types of Milk		CHOCOLATE COOKIE CAKE	12
NEW YORK STYLE CHEESECAKE	13	Chocolate Chip Cookie Cake Layered with a White Mousse and	
Vanilla Cheesecake Topped with Either Caramel, Raspberry, or		Soaked in Sweet Milk	



#### SHAREABLE PROTEIN OPTIONS

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

**GRILLED SHRIMP** 

**19**/ Dozen **36**/ 2 Dozen

**BACON WRAPPED CHICKEN** 

**18**/ 1/2 Dozen **35**/ Dozen

PARMESAN PORK TENDRLOIN

**17**/ 1/2 Dozen **32**/ 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!

**EMPANADA SAMPLER (9) 25** 

Choice of Chipotle Chicken, Prime Picanha, or Palmito Spinach CAESAR SALAD 7/ Medium 11/ Large

SUMMER RICE White Rice Available Upon Request 7/ PT 12/ QT GREEK SALAD 7/ Medium 11/ Large

FEIJOADA Black Beans 7/ PT 12/ QT

GARLIC MASHED POTATOES 6/ PT 10/ QT

CARAMELIZED BANANAS 5/ 1/2 Dozen 8/ Dozen

CRISPY POLENTA 4/ Dozen 7/ 2 Dozen

PÃO DE QUEIJO Cheese Bread 5/ Dozen

CHICKEN SALAD 9/ PT 16/ QT

POTATO SALAD 7/ PT 13/ QT

SPINACH SALAD 7/ Medium 11/ Large

KALE SALAD 7/ Medium 11/ Large

APPLE SALAD 7/ PT 11/ QT

CORN SALAD 7/ PT 11/ QT

BROCCOLI & MUSHROOM CASSEROLE 7/ PT 11/ QT

CHICKEN STROGANOFF 12/ PT 20/ QT

CORN CHOWDER 7/ PT 11/ QT

**CANDIED BACON 13/1/2lb 25/lb** 

#### **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

BEEF ANCHO (RIBEYE) 21/ Lb

CENTER CUT FILET MIGNON (TENDERLOIN) 33/ Lb

FRALDINHA (BOTTOM SIRLOIN) 16/ Lb

PICANHA (TOP SIRLOIN) 15/1b

#### LAMB

LAMB CHOPS 18/ Lb

LAMB SIRLOIN 9/ Lb

#### PORK

PORK RIBS 5/ Lb

PORK SAUSAGE 7/ Lb

PORK TENDERLOIN 4/ Lb



#### **BEVERAGES**

CANNED SODAS

2 GUARANA ANTARTICA
4.5
Coke, Diet Coke, Sprite, and Dr. Pepper
Brazilian Soda Made With Guarana Berries From The Amazon
LEMONADE quart
9
Fresh Lime, Condensed Milk, Sugar

### **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

38

SANGRIA

Our Signature Cocktail Made With Sugar, Lime, and Cachaça

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

CASA'S SIGNATURE MARGARITA

38

Cimarron Tequila Reposado, Pinapple Rum, Fresh Lime,

Pineapple Agave

# **VISIT US**

10515 N Mopac Expy NB, Bldg O, Austin, TX 78759

HOURS OF OPERATION FOR TO-GO
MONDAY-FRIDAY 11:30AM - 9PM
SATURDAY 12PM - 9PM
SUNDAY 11:30AM - 8PM