

## **APPETIZERS & SEAFOOD**

TRUFFLE FRIES	8
Crispy French Fries Tossed with Truffle Oil, Parmesan, and	
Parsley	
QUEIJO ASSADO	12
Open-Flame Grilled Panela Cheese,	
Honey Sriracha	
GRILLED PINEAPPLE	9
Cinnamon and Brown Sugar Dusted Grilled Pineapple	
BRAZILIAN EMPANADAS *	11
Three Flaky Pastries Stuffed With	
Chipotle Chicken, Prime Picanha, or Palmito & Spinach	
PAN FRIED CRAB CAKES * 2 For 18 or 3 For	23
Blue Crab, Creole Remoulade, Babγ Arugula Salad,	
Charred Lemon	
PALMITO SPINACH DIP	13
Sautéed Hearts of Palm, Spinach, Cream Cheese, Crostini	

BACON-WRAPPED CHICKEN * Mashed Potatoes, Chimichurri	10
HUMMUS & VEGGIES	11
House Made Cilantro Hummus, Carrots, Celery	
CHARCUTERIE BOARD	19
Imported Cheeses, Cured Meats, Olives, Honey, Crostini	
BEEF KABOBS *	16
USDA Prime Picanha, Red Onion, Bell Pepper, Blue Cheese	
CALAMARI *	16
Fried Calamari, Creole Remoulade, Grilled Lemon	
WOOD GRILLED SALMON *	27
Broccolini, Quinoa, Cherry Tomatoes, Kalamata Olives, Red	
Onion, Citrus Beurre Blanc	

### **SALADS & SIDES**

Add 8oz Chicken \$7	Add 6pcs Sh	rimp \$14	Add 6oz Salmon \$17	
SEASONAL SALAD	11	WEDO	SE SALAD	12
Watermelon, Cucumber, Fennel, Mint, Feta Cheese CAESAR SALAD	11	1	eberg, Blue Cheese Dressing, Tomato, Bacon <b>S SALAD</b>	11
Romaine Lettuce, Garlic Croutons, Parmesan LEMON ZESTED JUMBO ASPARAGUS	9	Spring Mix, Tomato, Cucumber, Carrots, Lemon Vinaigrette ORANGE 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	36			
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				

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

8 oz Add Bacon \$2 Smoked Provolone, Babγ Iceberg, Tomato, Chimichurri Aioli,

Brioche Bun, and Choice of Yuca or French Fries

NEW USDA PRIME PICANHA SANDWICH \* 14

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

**NEW** LUNCH BOX\* 15

16

Available Monday - Friday until 3PM

Summer Rice or White Rice, Feijoada, Small Caesar Salad, (6) Cheese Bread Choice of Sea Salt Picanha 60z, Bacon-Wrapped Chicken 60z, Parmesan Pork Tenderloin 60z,

Lamb Sirloin 60z, or 8 Pieces of Shrimp Add Additional 30z of Protein for \$5

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	65	BOTTOM SIRLOIN CHURRASCO EXPERIENCE	99
Serves Two People		Serves Four People	
Bacon-Wrapped Chicken 6oz		USDA Prime Aged Bottom Sirloin 240z	
USDA Prime Aged Picanha 6oz		Bacon-Wrapped Chicken 12oz	
Smoked Pork Sausage 6oz		Parmesan Crusted Pork Tenderloin 120z	
Parmesan Crusted Pork Tenderloin 6oz		Smoked Pork Sausage 120z	

149	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		
	149	Garlic Mashed Potatoes Fried Bananas Summer Rice Feijoada (Black Beans)	

## DESSERTS

Soaked in Sweet Milk

HOMEMADE BRAZILIAN FLAN	11
Rich Vanilla and Caramel Custard	
TRES LECHES CAKE	12
Moist White Vanilla Cake Soaked in Three Different $Types$ of Milk	
NEW YORK STYLE CHEESECAKE	13
Vanilla Cheesecake Topped with Either Caramel, Raspberry, or	
Chocolate Sauce	

CARROT CAKE	13
Warm Carrot Cake with Pineapple Coconut, Cream Cheese Icing,	
Walnuts, Blue Bell Ice Cream	
CHOCOLATE COOKIE CAKE	12
Chocolate Chip Cookie Cake Layered with a White Mousse and	



### 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**

**19**/ 1/2 Dozen **35**/ Dozen

#### PARMESAN PORK TENDRLOIN

18/ 1/2 Dozen 32/ Dozen

**GARLIC PICANHA** 28/ 1/2 Dozen 58/ Dozen

**CENTER CUT PICANHA** 28/ 1/2 Dozen 52/ 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/ 1/21b 25/ 1b

# **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**

3

9

CANNED SODAS Coke, Diet Coke, Sprite, and Dr. Pepper **LEMONADE** quart Fresh Lime, Condensed Milk, Sugar

**GUARANA ANTARTICA** Brazilian Soda Made With Guarana Berries From The Amazon

4.5

# **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
Our Signature Cocktail Made With Sugar, Lime, and Cachag	ça
CASA'S SIGNATURE MARGARITA	38

Cimarron Tequila Reposado, Pinapple Rum, Fresh Lime,

Pineapple Agave

SANGRIA 39 Red Wine, Brandy, Sweet Vermouth, Citrus, Fresh Fruit

# **VISIT US**

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

#### HOURS OF OPERATION FOR TO-GO

MONDAY - THURSDAY 11:30 AM - 9:30 PM FRIDAY & SATURDAY 11:30 AM - 10:00 PM SUNDAY 11:30 AM -8:30 PM