

APPETIZERS & SEAFOOD

<b>TRUFFLE FRIES</b>	<b>8</b>	<b>BUFFALO BITES *</b>	<b>10</b>
Crispy French Fries Tossed with Truffle Oil, Parmesan, Parsley		Crispy Chicken Bites, Spicy Buffalo Sauce, Served with Ranch or Blue Cheese Dressing	
<b>QUEIJO ASSADO</b>	<b>12</b>	<b>BOLINHOS DE QUIEJO *</b>	<b>8</b>
Open-Flame Grilled Panela Cheese, Honey Sriracha		Eight Crispy, Golden Mozzarella Fritters with a Gooley, Melty Center, Homemade Tomato Sauce	
<b>GRILLED PINEAPPLE</b>	<b>9</b>	<b>CHARCUTERIE BOARD</b>	<b>19</b>
Cinnamon and Brown Sugar Dusted Grilled Pineapple		Imported Cheeses, Cured Meats, Olives, Honey, Crostini	
<b>CRISPY TACOS</b>	<b>16</b>	<b>SHRIMP KABOBS *</b>	<b>10</b>
Grilled Salmon, Crispy Wonton Shell, Shaved Cabbage, Sriracha Aioli, Cilantro		Lemon Grilled Shrimp, Red Onion, Bell Pepper, Garlic Butter	
<b>BRAZILIAN EMPANADAS *</b>	<b>11</b>	<b>BEEF KABOBS *</b>	<b>16</b>
Three Flaky Pastries Stuffed With Chipotle Chicken, Prime Picanha, or Palmito & Spinach		USDA Prime Picanha, Red Onion, Bell Pepper, Blue Cheese	
<b>PAN FRIED CRAB CAKES *</b>	2 For <b>17</b> or 3 For <b>22</b>	<b>CALAMARI *</b>	<b>16</b>
Blue Crab, Creole Remoulade, Baby Arugula Salad, Charred Lemon		Fried Calamari, Creole Remoulade, Grilled Lemon	
<b>PALMITO SPINACH DIP</b>	<b>13</b>	<b>USDA PRIME BEEF SLIDERS</b>	<b>17</b>
Sautéed Hearts of Palm, Spinach, Cream Cheese, Crostini		Ground Picanha, Smoked Provolone, Dijon Mustard, Cornichon, on a Brioche Bun	

**LUNCH BOX\* 16**  
Available Monday - Friday until 3PM

Carreteiro 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

WOOD GRILLED STEAKS

<b>WAGYU NEW YORK STRIP STEAK *</b>	<b>62</b>
<b>BACON WRAPPED FILET *</b> 8 oz	<b>46</b>
<b>USDA PRIME AGED PICANHA *</b> PRIME TOP SIRLOIN 10 oz	<b>32</b>
<b>USDA PRIME AGED FRALDINHA *</b> BOTTOM SIRLOIN 10 oz	<b>36</b>
<b>USDA AGED CENTER CUT FILET MIGNON *</b> 8 oz	<b>46</b>
<b>USDA AGED BEEF ANCHO *</b> RIBEYE 16 oz	<b>55</b>

Served with Two Sides of Your Choice From the List Below:

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

ENTRÉES

<b>NEW ZEALAND LAMB CHOPS *</b> 10 oz	<b>42</b>
Three Double Bone Lamb Chops, Cilantro Hummus, Arugula Salad, Chimichurri, Grilled Lemon	
<b>WOOD GRILLED SALMON *</b> 8 oz	<b>35</b>
Atlantic Salmon, Spicy Honey Glaze, Grilled Broccolini, Cherry Tomatoes, Quinoa, Kalamata Olives, Grilled Lemon	
<b>CASA’S USDA PRIME BURGER</b> 8 oz	<b>18</b>
Smoked Provolone, Baby Iceberg, Tomato, Chimichurri Aioli, Brioche Bun, Choice of Yuca or French Fries, Add Spicy Candied Bacon \$2	
<b>USDA PRIME PICANHA SANDWICH</b>	<b>18</b>
Prime Picanha, Caramelized Onions, Tomato, Smoked Provolone, Brioche Bun, Choice of Yuca or French Fries	

# CASA FAMILY EXPERIENCE

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

## For 2-3

Small Sides & Salads

BASIC CHURRASCO

65.0

- Half Pound Picanha
- Half Pound Bacon Wrapped Chicken
- Half Pound Parmesan Pork Tenderloin
- 2 Small Sides
- 1 Small Salad
- 8 ea Pão de Queijo (Cheese Bread)
- 4 oz Chimichurri

PRIME CHURRASCO

79.0

- 10 oz Bottom Sirloin
- Half Pound Pork Sausage
- Half Pound Bacon Wrapped Chicken
- 2 Small Sides
- 1 Small Salad
- 8 ea Pão de Queijo (Cheese Bread)
- 4 oz Chimichurri

CASA DO BRASIL CHURRASCO

99.0

- Half Pound Beef Tenderloin
- Half Pound Picanha
- Half Pound Grilled Shrimp
- 2 Small Sides
- 1 Small Salad
- 8 ea Pão de Queijo (Cheese Bread)
- 4 oz Chimichurri

## For 4-6

Medium Sides & Salads

BASIC CHURRASCO

120.0

- Pound Picanha
- Pound Bacon Wrapped Chicken
- Pound Parmesan Pork Tenderloin
- 2 Medium Sides
- 1 Medium Salad
- 12 ea Pão de Queijo (Cheese Bread)
- 8 oz Chimichurri

PRIME CHURRASCO

150.0

- 20 oz Bottom Sirloin
- Pound Pork Sausage
- Pound Bacon Wrapped Chicken
- 2 Medium Sides
- 1 Medium Salad
- 12 ea Pão de Queijo (Cheese Bread)
- 8 oz Chimichurri

CASA DO BRASIL CHURRASCO

185.0

- Pound Beef Tenderloin
- Pound Plcanha
- Pound Grilled Shrimp
- 2 Medium Sides
- 1 Medium Salad
- 12 ea Pão de Queijo (Cheese Bread)
- 8 oz Chimichurri

### TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

- Garlic Mashed Potatoes

Carreteiro Rice

Greek Salad

Arugula Salad

Potato Salad
- Fried Bananas

Feijoada (Black Beans)

Caesar Salad

Spinach Salad

# PARTY PLATTERS

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

## PARTY PROTEINS

### PRICE PER HALF POUND

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	<i>Feeds 1-2</i>	<i>Feeds 2-3</i>
Spicy, Garlic, or Sea Salt Picanha	\$18.0	\$28.0
Fraldinha	\$23.0	\$40.0
Bacon Wrapped Chicken	\$10.0	\$18.0
Grilled Shrimp	\$11.0	\$21.0
Parmesan Pork Tenderloin	\$9.0	\$17.0
Pork Sausage	\$11.0	\$21.0
Ribeye	\$29.0	\$52.0
Filet Mignon	\$43.0	\$80.0
Lamb Chops	\$28.0	\$48.0
Candied Bacon	\$26.0	\$48.0

## PARTY APPETIZERS

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

### HALF DOZEN

### DOZEN

Beef Empanadas	\$24.0	\$45.0
Chicken Empanadas	\$19.0	\$36.0
Palmito & Spinach Empanadas	\$20.0	\$42.0
Pão de Queijo	N/A	\$6.0
Crab Cakes	\$38.0	\$72.0
Shrimp Kabobs	\$15.0	\$29.0
Beef Kabobs	\$23.0	\$45.0
Caramelized Bananas	\$5.0	\$8.0
Polenta	\$4.0/Dozen	\$7.0/2 Dozen
Yucca	\$7.0/Dozen	\$11.0/2 Dozen

## PARTY GREENS, SALADS, & SIDES

Some items may require 1 hour advance notice for preparation.

### PINT/MEDIUM

### QUART/LARGE

### HALF PAN

### FULL PAN

		<i>Feeds 10-12</i>	<i>Feeds 20-25</i>
Corn Poblano Soup	\$7.0	N/A	N/A
Chimichurri	\$7.0	N/A	N/A
Hot Sauce	\$7.0	N/A	N/A
Spinach & Strawberry Salad	\$7.0	\$35.0	\$60.0
Seasonal Arugula Salad	\$7.0	\$35.0	\$60.0
Greek Salad	\$8.0	\$45.0	\$75.0
Caprese Salad	\$7.0	\$45.0	\$80.0
Broccoli & Bacon	\$8.0	\$45.0	\$80.0
Potato Salad	\$9.0	\$45.0	\$80.0
Caesar Salad	\$11.0	\$40.0	\$70.0
Chicken Salad	\$11.0	\$65.0	\$120.0
Marinated Shrimp Cocktail	\$9.0	\$95.0	\$180.0
Carreteiro or White Rice	\$6.0	\$35.0	\$60.0
Feijoada (Black Bean Stew)	\$6.0	\$35.0	\$60.0
Garlic Mashed Potatoes	\$6.0	\$35.0	\$60.0
Shrimp Stroganoff	\$10.0	\$65.0	\$120.0
Hummus & Veggies	N/A	\$65.0	\$120.0
Grilled Zucchini & Yellow Squash	N/A	\$45.0	\$75.0
Asparagus	N/A	\$90.0	\$160.0
Broccolini	N/A	\$80.0	\$150.0
Grilled Pineapple	N/A	\$80.0	\$150.0

# 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) 17/ Lb

PICANHA (TOP SIRLOIN) 13/ Lb

## LAMB

LAMB CHOPS 18/ Lb

LAMB SIRLOIN 9/ Lb

## PORK

PORK RIBS 5/ Lb

PORK SAUSAGE 7/ Lb

PORK TENDERLOIN 4/ Lb

## DESSERTS

HOMEMADE BRAZILIAN FLAN 10

Rich Vanilla and Caramel Custard

HOMEMADE COFFEE FLAN 10

Creamy Flan Infused with South American Coffee and Topped with Caramel Glaze

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

CHOCOLATE TEMPTATION 12

Chocolate Cake Layered with a White Mousse and Hazelnut Crunch

PISTACHIO CAKE 11

Sponge Cake, Pistachio and Ricotta Mousse, Crushed Pistachios, Powdered Sugar

## BEVERAGES

CANNED SODAS 2

Coke, Diet Coke, Sprite, and Dr. Pepper

LEMONADE quart 9

Fresh Lime, Condensed Milk, Sugar

GUARANA ANTARTICA 3.0

Brazilian Soda Made With Guarana Berries From The Amazon

## 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 Cachaça

CASA’S SIGNATURE MARGARITA 38

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime,

Pineapple Agave

SANGRIA 39

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

## VISIT US

10515 N Mopac Expy NB, Austin, TX 78759

HOURS OF OPERATION FOR TO-GO

MONDAY-FRIDAY 11AM - 9:30PM

SATURDAY 11:30AM - 9:30PM

SUNDAY 11:30AM - 8:30PM



Scan QR Code To Place Your Order.