

APPETIZERS & SEAFOOD

TRUFFLE FRIES	8	PALMITO SPINACH DIP	13
Crispy French Fries Tossed with Truffle Oil, Parmesan, Parsley		Sautéed Hearts of Palm, Spinach, Cream Cheese, Crostini	
QUEIJO ASSADO	12	BUFFALO BITES *	10
Open-Flame Grilled Panela Cheese, Honey Sriracha		Crispy Chicken Bites, Spicy Buffalo Sauce, Served with Ranch or Blue Cheese Dressing	
GRILLED PINEAPPLE	9	SPICY SHRIMP & BROCCOLI	12
Cinnamon and Brown Sugar Dusted Grilled Pineapple		Sautéed Shrimp, Broccoli, Honey Malagueta Sauce	
CRISPY TACOS	16	CHARCUTERIE BOARD	21
Grilled Salmon, Crispy Wonton Shell, Shaved Cabbage, Sriracha Aioli, Cilantro		Imported Cheeses, Cured Meats, Olives, Honey, Crostini	
BRAZILIAN EMPANADAS *	12	BEEF KABOBS *	17
Three Flaky Pastries Stuffed With Chipotle Chicken, Prime Picanha, or Palmito & Spinach		USDA Prime Picanha, Red Onion, Bell Pepper, Blue Cheese	
CRAB CAKES *	2 For 17 or 3 For 22	CALAMARI *	16
Blue Crab, Creole Remoulade, Baby Arugula Salad, Charred Lemon		Fried Calamari, Creole Remoulade, Grilled Lemon	
		USDA PRIME BEEF SLIDERS	18
		Ground Picanha, Smoked Provolone, Dijon Mustard, Cornichon, on a Brioche Bun	

LUNCH BOX* 18

Available Monday - Friday until 3PM

Seasonal 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

Served with Rice, Feijoada (Black Beans),
Small Caesar Salad, and Pão de Queijo.

USDA PRIME AGED PICANHA * 10 oz	35
Top Sirloin	
USDA PRIME AGED FRALDINHA * 10 oz	38
Bottom Sirloin	
USDA AGED CENTER CUT FILET MIGNON * 8 oz	50
USDA AGED BEEF ANCHO * 16 oz	57
Ribeye	

ENTRÉES

NEW ZEALAND LAMB CHOPS * 10 oz	42
Three Double Bone Lamb Chops, Seasonal Hummus, Arugula Salad, Chimichurri, Grilled Lemon	
WOOD GRILLED SALMON * 8 oz	35
Honey Glazed Atlantic Salmon, Grilled Broccolini, Quinoa, Cherry Tomatoes, Kalamata Olives, Grilled Lemon	
CASA'S USDA PRIME BURGER 8 oz	19
Smoked Provolone, Baby Iceberg, Tomato, Chimichurri Aioli, Brioche Bun, Choice of Yuca or French Fries, Add Spicy Candied Bacon for \$2	
USDA PRIME PICANHA SANDWICH	19
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 Picanha
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

Seasonal Rice

Greek Salad

Arugual 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 POUND

Feeds 2-3

Spicy, Garlic, or Sea Salt Picanha	\$28.0
Fraldinha	\$40.0
Bacon Wrapped Chicken	\$18.0
Grilled Shrimp	\$21.0
Parmesan Pork Tenderloin	\$17.0
Pork Sausage	\$21.0
Ribeye	\$52.0
Filet Mignon	\$80.0
Lamb Chops	\$48.0
Candied Bacon	\$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
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

Feeds 10-12

Feeds 20-25

Seasonal Soup	\$7.0	\$11.0	N/A	N/A
Chimichurri	\$7.0	\$13.0	N/A	N/A
Hot Sauce	\$7.0	\$13.0	N/A	N/A
Palmito Spinach Dip	N/A	N/A	\$60.0	N/A
Spinach & Strawberry Salad	\$7.0	\$11.0	\$35.0	\$60.0
Seasonal Arugula Salad	\$7.0	\$11.0	\$35.0	\$60.0
Greek Salad	\$8.0	\$12.0	\$45.0	\$75.0
Caprese Salad	\$7.0	\$11.0	\$45.0	\$80.0
Broccoli & Bacon	\$8.0	\$12.0	\$45.0	\$80.0
Potato Salad	\$9.0	\$16.0	\$45.0	\$80.0
Caesar Salad	\$11.0	\$16.0	\$40.0	\$70.0
Chicken Salad	\$11.0	\$20.0	\$65.0	\$120.0
Marinated Shrimp Cocktail	\$9.0	\$16.0	\$95.0	\$180.0
Seasonal or White Rice	\$6.0	\$11.0	\$35.0	\$60.0
Feijoada (Black Bean Stew)	\$6.0	\$11.0	\$35.0	\$60.0
Garlic Mashed Potatoes	\$6.0	\$11.0	\$35.0	\$60.0
Chicken Alfredo	\$10.0	\$15.0	\$65.0	\$120.0
Hummus & Veggies	N/A	N/A	\$65.0	\$120.0
Grilled Zucchini & Yellow Squash	N/A	N/A	\$45.0	\$75.0
Asparagus	N/A	N/A	\$90.0	\$160.0
Broccolini	N/A	N/A	\$80.0	\$150.0
Grilled Pineapple	N/A	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) 23/ Lb

CENTER CUT FILET MIGNON (TENDERLOIN) 35/ Lb

FRALDINHA (BOTTOM SIRLOIN) 19/ Lb

PICANHA (TOP SIRLOIN) 15/ 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

LIMONCELLO & RASPBERRY CAKE 11

Layers of Limoncello Soaked Sponge Cake Filled with Lemon Cream and Raspberry Marmalade

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

BEVERAGES

CANNED SODAS 2

Coke, Diet Coke, Sprite, and Dr. Pepper

LEMONADE quart 9

Fresh Lime, Condensed Milk, Sugar

GUARANA ANTARTICA 5.95

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.