

APPETIZERS & SEAFOOD

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

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

ENTRÉES

<b>NEW ZEALAND LAMB CHOPS *</b> 10 oz	<b>42</b>
Three Double Bone Lamb Chops, Seasonal Hummus, Arugula Salad, Chimichurri, Grilled Lemon	
<b>WOOD GRILLED SALMON *</b> 8 oz	<b>35</b>
Honey Glazed Atlantic Salmon, Grilled Broccolini, Quinoa, Cherry Tomatoes, Kalamata Olives, Grilled Lemon	
<b>CASA'S USDA PRIME BURGER</b> 8 oz	<b>19</b>
Smoked Provolone, Baby Iceberg, Tomato, Chimichurri Aioli, Brioche Bun, Choice of Yuca or French Fries, Add Spicy Candied Bacon for \$2	
<b>USDA PRIME PICANHA SANDWICH</b>	<b>19</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 <i>Small Sides &amp; Salads</i>		For 4-6 <i>Medium Sides &amp; Salads</i>	
BASIC CHURRASCO	65.0	BASIC CHURRASCO	120.0
Half Pound Picanha		Pound Picanha	
Half Pound Bacon Wrapped Chicken		Pound Bacon Wrapped Chicken	
Half Pound Parmesan Pork Tenderloin		Pound Parmesan Pork Tenderloin	
2 Small Sides		2 Medium Sides	
1 Small Salad		1 Medium Salad	
8 ea Pão de Queijo (Cheese Bread)		12 ea Pão de Queijo (Cheese Bread)	
4 oz Chimichurri		8 oz Chimichurri	
PRIME CHURRASCO	79.0	PRIME CHURRASCO	150.0
10 oz Bottom Sirloin		20 oz Bottom Sirloin	
Half Pound Pork Sausage		Pound Pork Sausage	
Half Pound Bacon Wrapped Chicken		Pound Bacon Wrapped Chicken	
2 Small Sides		2 Medium Sides	
1 Small Salad		1 Medium Salad	
8 ea Pão de Queijo (Cheese Bread)		12 ea Pão de Queijo (Cheese Bread)	
4 oz Chimichurri		8 oz Chimichurri	
CASA DO BRASIL CHURRASCO	99.0	CASA DO BRASIL CHURRASCO	185.0
Half Pound Beef Tenderloin		Pound Beef Tenderloin	
Half Pound Picanha		Pound Plcanha	
Half Pound Grilled Shrimp		Pound Grilled Shrimp	
2 Small Sides		2 Medium Sides	
1 Small Salad		1 Medium Salad	
8 ea Pão de Queijo (Cheese Bread)		12 ea Pão de Queijo (Cheese Bread)	
4 oz Chimichurri		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

	<i>Feeds 2-3</i>
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

			<i>Feeds 10-12</i>	<i>Feeds 20-25</i>
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

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

HOURS OF OPERATION FOR TO-GO

MONDAY-THURSDAY 11:30AM - 9:30PM

FRIDAY 11:30AM - 10PM

SATURDAY 12PM - 10PM

SUNDAY 11:30AM - 8:30PM



Scan QR Code To Place Your Order.