

CASA DO BRASIL

TO GO MENU

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	NEW ZEALAND LAMB CHOPS * 10 oz	42
Top Sirloin		Three Double Bone Lamb Chops, Seasonal Hummus, Arugula Salad, Chimichurri, Grilled Lemon	
USDA PRIME AGED FRALDINHA * 10 oz	38	WOOD GRILLED SALMON * 8 oz	35
Bottom Sirloin		Honey Glazed Atlantic Salmon, Grilled Broccolini, Quinoa, Cherry Tomatoes, Kalamata Olives, Grilled Lemon	
USDA AGED CENTER CUT FILET MIGNON * 8 oz	50	CASA'S USDA PRIME BURGER 8 oz	19
USDA AGED BEEF ANCHO * 16 oz	57	Smoked Provolone, Baby Iceberg, Tomato, Chimichurri Aioli, Brioche Bun, Choice of Yuca or French Fries, Add Spicy Candied Bacon for \$2	
Ribeye		USDA PRIME PICANHA SANDWICH	
		Prime Picanha, Caramelized Onions, Tomato, Smoked Provolone, Brioche Bun, Choice of Yuca or French Fries	

ENTRÉES

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

Fried Bananas

Seasonal Rice

Feijoada (Black Beans)

Greek Salad

Caesar Salad

Arugual Salad

Spinach Salad

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

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

Rich Vanilla and Caramel Custard

10

LIMONCELLO & RASPBERRY CAKE

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

11

TRES LECHES CAKE

Moist White Vanilla Cake Soaked in Three Different Types of Milk

12

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

GUARANA ANTARTICA

5.95

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

Our Signature Cocktail Made With Sugar, Lime, and Cachaça

SANGRIA

39

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

CASA'S SIGNATURE MARGARITA

38

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime,

Pineapple Agave

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.