

BRAZILIAN

Carnival

31.12.2022.

MENU

Welcome Drink – Pomegranate Caipirinha

Freshly baked brazilian breads
Pão de queijo – Traditional cheese buns
Pão de batata – Sweet potato bread, Guacamole

APPETIZERS

Coxinha – crispy pies stuffed with spicy cheese and chicken filling
Pastel – mini dough envelopes stuffed with stewed beef
Roast beef mini sliders with pickled sweet onions
Homemade chicken roll with dried tomatoes and parmesan

Mini tacos with red caviar and salted salmon
Yellow-fin tuna poke with sushi rice, avocado and mango
Tiger prawns with avocado puree and mango tartare
Sea bass in tomato marinade
Eggplant rolls with goat cheese and tomatoes

Salads in pineapples or other fruits

Brazilian Olivier with grilled chicken and tongue
Buffalo mozzarella with assorted tomatoes
Calamari with shrimps and ali oli sauce
Beet confit, caramelized pineapple, spinach, almonds

MAIN DISHES BUFFET

Dorada fillet in a spicy ginger marinade with lemongrass
Seafood Ragout with Coconut Milk and Tomatoes
Grilled beef ribs in caipirinha
Grilled chicken in BBQ marinade with lime
Mini skewers with spicy pork and grilled pineapple
Salsas and sauces: chimichurri, sweet chilli tomatoes, honey mustard, spicy guacamole

SIDE DISHES

Brazilian cous cous with raisins and dried bananas
Grilled vegetables Argentinian style
Baked potatoes with herbs

ASSORTED BRAZILIAN MINI DESSERTS AND FRUITS

Brazilian Carrot Cake / Pudim de Leite / Pave / Brigadeiro

Midnight Sparkling Wine