

WEEKDAY LUNCH MENU

OPENING HOURS

12 PM 02.30 PM

YOUR LUNCHTIME FIESTA

Sizzling Lunch Sets

All sets come with complimentary water (still or sparkling), discounted drinks, and desserts.







STARTING WITH YOUR CHOICE OF 1 APPETIZER AND 1 MAIN.

SET A - 14.9

Appetizers

- PÃO DE QUEIJO
 Brazilian Cheese Bread
- COXINHAS DE FRANGO
 Brazilian crispy chicken croquettes

Mains

• BARBECUE CHICKEN THIGH,FRANGO GRELHADO

Charcoal grilled chicken thighs with beans, farofa, kale, vinaigrette and herb rice.

 BRAZILIAN FISH STEW, MOQUECA

A traditional Brazilian dish made with coconut milk, tomatoes and sweet peppers.

MAKE IT A MEAL WITH DRINKS AND DESSERTS AT SPECIAL PRICE!

BRAZILIAN MOCKTAILS

BRAZILIAN LEMONADE - 4 MATTE LEAO (BRAZILIAN ICE TEA) - 4 KIWI DE AZUL - 6 MORANGO TANGO - 6 MACE HORTELA - 6 SET B - 21.9

Appetizers

- PÃO DE QUEIJO
 Brazilian Cheese Bread
- COXINHAS DE FRANGO
 Brazilian crispy chicken
 croquettes

Mains

- BRAZILIAN STEAK SANDWICH, SANDUÍCHE DE STEAK BRASILEIRO
 - Toasted bread with casa brazilia sauce and charcoal barbecued beef ribs.
- PICANHA BURGER,HAMBÚRGUER DE PICANHA
 - Picanha burger crafted with Casa Brazilia sauce, emmental cheese & Tri Colour Fries.
- BEEF RIB PASTA, COSTELLA COM FETTUCCINE

12 hours slow barbecued beef rib fettuccine served with chive.

DESSERTS - 5.5

Quindim (Served Cold)
Brazilian coconut dessert

MOUSSE DE MARACUJA(SERVED COLD)

Brazilian passion fruit dessert

TEA - 3.5

ENGLISH BREAKFAST, EARL GREY TEA, JAPANESE GREEN TEA, PEPPERMINT TEA, SOUTH AFRICAN ROOIBOS, CHAMOMILE SET C - 24.9

Appetizers

- PÃO DE QUEIJO
 Brazilian Cheese Bread
- COXINHAS DE FRANGO
 Brazilian crispy chicken
 croquettes

Mains

• STEAK AND RICE, PICANHA GRELHADA

A premium cut of Picanha steak served with Brazilian herb rice, black beans, vinaigrette and shredded kale,

FRANCESINHA

Special layered toast, tender barbecue slices and cheese drenched in special sauce.

COFFEE(HOT/ICE)

CARAMEL MACCHIATO - 4.5 CAFÉ LATTE - 4.5 CAPPUCCINO - 4.5 CAFÉ AMERICANO - 4.5 ESPRESSO - 3

*Oat milk: +0.5

CAN DRINKS - 3.5

COKE, COKE ZERO, SPRITE, SODA, TONIC, GINGER ALE GUARANA – 6.5

CASA BRAZILIA

Tantalizing A La Carte

Dive into our a la carte menu for more Brazilian wonders, each dish crafted to capture the essence of Brazil's diverse culinary landscape.





APPETISERS

SOPA DE TOMATE DEFUMADO - 6.9

A rich, smoky tomato soup with a side of toasted bread.

SALADA DE BURRATA COM TOMATE - 9.9

Creamy burrata meets ripe tomatoes in a dance of fresh flavors.

SALADA A PALMITO - 6.5

Hearts of palm with greens, pomegranate, cherry tomato, citrus mustard vinaigrette

TARTAR DE CARNE - 8.9

Finely chopped beef covered in creamy potatoes



SNACKS

PÃO DE QUEIJO - 4.5

Brazilian cheese bread (3pcs)

DADINHOS DE TAPIOCA - 5

Diced tapiaco mix with Brazilian cheese (3pcs)

PASTEL DE BACALHAU - 5.5

Fried cod empanadas (3 pcs)

COXINHAS DE FRANGO - 5

Brazilian crispy chicken croquets (3pcs)

TORTA DE SIRI - 7.5

Brazilian Crab Cakes (3 pcs)

MAIN DISHES

BARBECUE CHICKEN THIGHS, FRANGO GRELHADO - 13.5

Charcoal grilled chicken thighs with beans, farofa, kale, vinaigrette

PICANHA BURGER,HAMBÚRGUER DE PICANHA - 19.9

Picanha Burger with Casa Brazilia sauce, UFO emmental cheese served with homemade Tri Colour Fries.

BRAZILIAN STEAK SANDWICH, SANDUÍCHE DE STEAK BRASILEIRO - 19.9

Toasted bread with garlic butter, fillings of onion, mushroom and charcoal barbecued beef ribs, sprinkled with cheese.

MOQUECA, BRAZILIAN FISH STEW - 13.5

Grilled Butterfish serve with tomatoes and bell peppers, accompany with creamy coconut broth and Brazilian herb rice.

BEEF STEAK AND RICE, PICANHA GRELHADA - 24.9

Picanha Steak serve with Brazilian herb rice, vinaigrette, black beans and farofa along with shredded kale.

BEEF RIB PASTA, COSTELLA COM FETTUCCINE - 18.9

12 hours slow barbecued beef rib fettuccine served with chive.

FRANCESCINHA - 22.9

Special layered toast, tender barbecue slices and cheese drenched in special sauce.





DESSERTS

DOCE DE LEITE COM BANANA (SERVED HOT) - 12.5

Warm, caramelized bananas draped in creamy doce de leite, blending sweet, rich flavors in every bite.

RABANADA (SERVED HOT) - 12.5

Brazilian French toast with milk sauce garnished with butter and maple syrup.

MOUSSE DE MARACUJA(SERVED COLD) - 6.9

Refrehsing passion fruit mousse topped with passion fruit coulis.

QUINDIM (SERVED COLD) - 6.9

A chilled, silky coconut custard, infused with a lush tropical sweetness and a delicate, glossy finish.



Sip & Sparkle Selection

Explore our Sip & Sparkle Selection for a refreshing escape, a vibrant collection of beverages that brings Brazilian sunshine to your enjoyable lunchtime.

CASA'S SPECIALTY MOCKTAILS - 13

KIWI AZUL

Experience the allure of this visually stunning mocktail, where the tangy sweetness of kiwi fruit blends with a mesmerizing blue hue, offering a tropical escape

MORANGO TANGO

Delight in the playful fusion of sweet strawberries and a splash of citrus, crafting a vibrant mocktail that pirouettes gracefully between sweet and tart notes.

MACE HORTELÃ

Immerse yourself in the crisp essence of apple harmoniously intertwined with the cool, revitalizing zing of mint, for a mocktail that offers a brisk, uplifting refreshment.

FRAPPUCCINO - 9

DOUBLE CHOCOLATE CHIP CARAMEL

Rich mocha, caramel and chocolate chips blended with milk and ice, topped with whipped cream and a caramelchocolate drizzle for an ultimate chocolate bliss.

*Coffee: +2

VANILLA BEAN FRAPPUCCINO

Creamy blend of vanilla bean, milk, and ice, topped with a fluffy whipped cream.

*Coffee: +2

PEACH PASSION FRUIT FRAPPUCCINO

A refreshing blend of mango, peach and passion fruit with ice, delivering a tangy, sunlit treat.



WATER - 2

IN-HOUSE STILL WATER
IN-HOUSE SPARKLING WATER





BRAZILIAN HOMEMADE- 5.5

BRAZILIAN LEMONADE

A refreshing twist on tradition that ,blends of fresh limes and sugarcane sweetness, perfect for quenching your thirst.

MATTE LEAO (BRAZILIAN ICED TEA)

A robust, aromatic brew of Brazilian iced tea, chilled to perfection for a refreshing escape.



CAN DRINKS - 5.5

COKE SPRITE SODA, TONIC GINGER ALE GUARANA – \$8.5



COFFEE(ICE/HOT)

CARAMEL MACCHIATO - 6 CAFÉ LATTE - 6

CAPPUCCINO - 6

CAFÉ AMERICANO - 6 ESPRESSO - 3.5

*Oat milk: +0.5

TEA - 5

ENGLISH BREAKFAST
EARL GREY TEA
JAPANESE GREEN TEA
PEPPERMINT TEA
SOUTH AFRICAN ROOIBOS
CHAMOMILE



