

BOSSA

bistro + lounge

SALADS

Salada de Palmito - 9
Mixed greens, hearts of palm and tomatoes in our house dressing

Salada Tropical - 9
Mixed greens, avocado, sliced orange in a ginger dressing

Salada de Feijão - 9
White beans tossed with grilled chicken in a basil vinaigrette over mixed greens

ENTRÉES

File Acebolado - 18
Thin sliced Beef Tenderloin with sautéed onions infused in Brazilian spices - rice & beans

Vegetariano - 12
Grilled vegetables in a lemon and olive oil sauce - rice & beans

Beringela Elis Regina - 12
Pan grilled eggplant lightly breaded in our special yucca root flour, seasoned and topped with freshly diced tomatoes and white cheese - rice & beans

DESSERT

Canjica - 5
Organic white hominy corn

Check our daily specials.

TAPAS

Bolinho de Arroz - 8
Rice croquettes stuffed with collard greens, mozzarella topped with marinara

Bolinho de Carne - 9
Ground beef croquettes stuffed with peppers, onions and herbs with marinara

Aipim Frito - 6
Fried yucca root topped with Parmesan cheese. Freshly ground cilantro sauce

Linguíça Frita - 8
Brazilian style sausage with onions, red pepper and garlic

Camarão a Baiana - 10
Shrimp sautéed in garlic, green onions, cachaça and red chili peppers

Franguin - 8
Bite-size crispy chicken marinated in herbs and spices

Xadrezinho - 11
Beef Sirloin with fresh diced tomatoes, Kalamata olives and fresh mozzarella

Feijão Tropeiro - 8
Red beans mixed with Brazilian-style sausage, yucca root flour, egg, onions, garlic and cilantro

Farofa de Couve - 5
Collard greens with garlic and crumbled yucca root flour

Branco e Preto - 6
Rice and black beans topped with a delicately fried egg (Optional cilantro sauce)

Sopa de Feijão - 5
Organic whole black bean soup stewed with red pepper and garlic

Caipirinhas . Mojitos . Tapas . Happy Hour 6 - 8 Tuesday - Friday .

