

BOSSA

BISTRO + LOUNGE

TAPAS

Bolinho de arroz	9
<i>Light croquettes stuffed with collard greens and mozzarella topped with marinara</i>	
Bolinho de carne	11
<i>Ground beef croquettes stuffed with peppers, onions, and herbs and topped with marinara</i>	
Aipim frito	7
<i>Fried yucca root topped with Parmesan cheese. Served with freshly ground cilantro sauce.</i>	
Linguiça frita	9
<i>Brazilian-style sausage with onions, red pepper, and garlic</i>	
Camarão a baiana	14
<i>Shrimp sautéed in garlic, green onions, cachaça, and red chili peppers</i>	
Camarão a milanesa	14
<i>Lightly breaded shrimp in yucca flour and spices</i>	
Franguin	11
<i>Bite-sized crispy chicken marinated in herbs and spices</i>	
Xadrezinho	14
<i>Beef sirloin with freshly diced tomatoes, Kalamata olives, and fresh mozzarella</i>	
Feijão tropeiro	12
<i>Red beans mixed with Brazilian-style sausage, yucca root flour, egg, onions, garlic, and cilantro</i>	
Farofa de couve	7
<i>Collard greens with garlic and crumbled yucca root flour</i>	

Branco e preto	9
<i>Rice and black beans topped with delicately fried egg (optional cilantro sauce)</i>	
Sopa de feijão	7
<i>Organic whole black bean soup stewed with red pepper and garlic</i>	
Ceviche	14
<i>White fish and shrimp cooked in lime juice and spices</i>	
Salada de palmito	10
<i>Mixed greens, hearts of palm, and tomatoes in our house dressing</i>	
Chicken Tom Jobim	16
<i>Grilled chicken in a spicy tomato sauce topped with mozzarella</i>	
Seafood moqueca	18
<i>White fish and shrimp stew infused with coconut milk and herbs</i>	
Filé acebolado	18
<i>Thinly sliced beef sirloin with sautéed onions infused with Brazilian spices</i>	
Beringela Elis Regina	14
<i>Pan-seared eggplant lightly breaded in our special yucca root flour, seasoned and topped with freshly diced tomatoes and white cheese</i>	
Daily special	Varies
<i>Ask your server about today's special.</i>	

DESSERT

Flan	8
<i>Crème caramel custard</i>	

