

Batuqui The Flavor of Brasil
12706 Larchmere Boulevard
Cleveland
216.801.0227

Dinner for Two – First option - Vegetarian

First Course

Bossa nova - mixed green with red onion, pistachios & strawberry vinaigrette.

Second Course

Moqueca baiana - traditional Brazilian stew from Bahia with tomato, onions, cilantro, organic coconut milk & dende oil, served with Brazilian rice.

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

\$80.00

Dinner for Two – Second option

First Course

Bossa nova - mixed green with red onion, pistachios & strawberry vinaigrette.

Second Course

Moqueca baiana - fish & shrimp - traditional Brazilian stew from Bahia with tomato, onions, cilantro, organic coconut milk & dende oil, served with Brazilian rice.

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

\$94.00

Dinner for Two – Third option

First Course

Bossa nova - mixed green with red onion, pistachios & strawberry vinaigrette.

Second Course

Feijoada - The Brazilian party dish – black beans simmered with locally sourced bacon, ham, beef, smoked pork loin, smoked kielbasa, and imported linguica. Served with Brazilian rice, farofa, sautéed collard greens and tomato relish

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

\$90.00

Dinner for Four – First option - Vegetarian

First Course

Palmito salad - heart of palm, tomato, cucumber & rice vinegar dressing.

Second Course

Moqueca baiana - traditional Brazilian stew from Bahia with tomato, onions, cilantro, organic coconut milk & dende oil, served with Brazilian rice.

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

\$160

Dinner for Four – Second option

First Course

Palmito salad - heart of palm, tomato, cucumber & rice vinegar dressing.

Second Course

Moqueca baiana - fish & shrimp - traditional Brazilian stew from Bahia with tomato, onions, cilantro, organic coconut milk & dende oil, served with Brazilian rice.

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

\$188.00

Dinner for Four – Third option

First Course

Palmito salad - heart of palm, tomato, cucumber & rice vinegar dressing.

Second Course

Feijoada - The Brazilian party dish – black beans simmered with locally sourced bacon, ham, beef, smoked pork loin, smoked kielbasa, and imported linguica. Served with Brazilian rice, farofa, sautéed collard greens and tomato relish

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

\$192.00

Saturday Night Dinner For Two

First Course

Bossa nova - mixed green with red onion, pistachios & strawberry vinaigrette.

Second Course

Feijoada - The Brazilian party dish – black beans simmered with locally sourced bacon, ham, beef, smoked pork loin, smoked kielbasa, and imported linguica. Served with Brazilian rice, farofa, sautéed collard greens and tomato relish

Third Course

Coconut butter cake - With creme anglaise, whipped cream and toasted coconut.

Cocktail

Caipirinhana-Traditional Brazilian cocktail made with cachaça, muddled lime and sugar.

\$100.00