

SIDES

RICE AND BEANS 4.5	HOUSE SLAW 3.5
THIN FRIES 4	TODAY'S VEGETABLE 4.5
STEAK FRIES 4	FRIED SPINACH 4.5
RICE 2.5	FRIED PLANTAINS 4.5
MASHED POTATOES 4.5	GRILLED LINGUIÇA 6.5
ONION RINGS 4.5	JUMBO BRAZILIAN CASHEWS 1.95
GARLIC CIABATTA TOAST 2.5	SERGIO'S OLIVE MIX 5

ENDINGS

SERGIO'S COCONUT BUTTER CAKE – whipped cream, crème Anglaise, toasted coconut 7.5
OURO PRETO TORTE – our signature black-gold chocolate cake. A dense, flourless cake topped with chocolate ganache and sparkles of real gold leaf 7.5
BRAZILIAN CARAMEL CUSTARD – Sergio's family recipe, baked vanilla custard with caramel syrup 6
TROPICAL FRUIT AND BERRIES – with passion fruit zabaglione 7.5
SARAVÁ HOT FUDGE SUNDAE 6.5
SEASONAL SORBET OR ICE CREAM – made only with fresh fruit and natural ingredients 5

ALL ITEMS, INCLUDING BEER AND WINE, ARE AVAILABLE FOR CURBSIDE CARRY-OUT OR DELIVERY

You may make on-line reservations for both SARAVÁ and SERGIO'S IN UNIVERSITY CIRCLE on our web site at www.sergioscleveland.com. The site also lists our full menus, information about special events, live music schedule, gift cards, the Rio Rewards program, off-premise catering, and delicious recipes.

SARAVÁ™

AT SHAKER SQUARE

13225 Shaker Square Cleveland, Ohio 44120 216 295 1200



Proud Member of cleveland independents

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any food-related allergies.

03/08

SARAVÁ™

the rhythm and flavors of Brasil™

SARAVÁ (säh-räh-väh´) evokes the rhythm, flavor, sophistication, and energy of Brazilian street life. The word Saravá captures the essence of Sergio's warm hospitality. Saravá is a Brazilian greeting like aloha or Shalom, often used to say hello, goodbye, peace, love, good luck, or safe voyage.

STREET PLATES™

Inspired by the flavors of the best street food from around the world, these small bar plates are made to nibble, share, and eat with your fingers.

- 1 PÃO DE QUEIJO – chewy Brazilian cheese bread puffs 4.95
- 2 SALGADINHOS – daily assortment of Brazilian bar snacks 7.95
- 3 TAMALES – plancha grilled cornmeal cakes topped with guacamole, sour cream, tomato carioca relish, and ancho sauce 6.95
- 4 CRISP SPANISH CHEESE – Kalamata olive and caper-spiced tomato sauce 5.95
- 5 SARAVÁ BURGERS – two thin, plancha-grilled mini beef burgers with caramelized onions and ketchup. Served with peppedew peppers and plantain chips 6.95
- 6 ARTICHOKE FRITTERS – lemon-thyme dipping sauce 6.5
- 7 GRILLED QUESADILLA – with queso blanco, grilled vegetables, guacamole 5.95
- 8 CHICKEN PASSARINHO – bite-sized, pan-seared chicken in a spicy garlic-scallion sauce 6.5
- 9 RAINBOW SMELT TEMPURA – chile dipping sauce 6.95
- 10 EDAMAME – chilled bowl of salted, fresh soybeans in the pod 4.5
- 11 MINI ANGEL HAIR PASTA QUICHE – baked with a Parmesan and roasted red pepper custard 5.5
- 12 TACO BOSSA NOVA – filled with crispy catfish, chipotle aioli, house slaw, cilantro, and fontina cheese 7.5
- 13 GRILLED CHEESE SANDWICHES – with applewood smoked bacon and tomato soup for dipping 6.5
- 14 STICKY RIBS – hoisin-glazed BBQ ribs 7.25
- 15 MINI-LOBSTER ROLL – lobster tossed with celery and citrus mayonnaise on a grilled hot dog roll 14.5
- 16 BEEF CHURASCO – Brazilian-style grilled barbecue skewers of beef, rice, tomato relish, and savory green sauce 8.95
- 17 BABY LOU PO-BOY – two little sandwiches of tempura shrimp, BBQ sauce, house slaw 7.95
- 18 STEWED CALAMARI – spicy tomato-basil sauce, garlic ciabatta toast 8.95
- 19 SHRIMP INFERNO – flaming hot shrimp with garlic ciabatta toast 8.95
- 20 GARLIC-PARSLEY SHRIMP – just like on the beach in Rio! 8.95
- 21 PRINCE EDWARD ISLAND MUSSELS – simmered with a lemon-pepper butter broth 8.5

Happy hour Street Plate™ specials every day at the bar from 5-6:30 PM and after 9:30 PM on Friday and Saturday. Ask the bartender for a menu.

SOUP AND SANDWICH

- SEAFOOD CHOWDER – New England style with clams and selections from today's market 7.5
- SOUP OF THE DAY MP
- MERCADO SANDWICH – made famous by the central market in Sao Paulo: grilled imported Italian Mortadella ham and provolone cheese on a crusty Italian roll. Served with crisp fries and olives 12.5
- JULES BURGER – two plancha-grilled black angus patties, Challah bun, Tillamook Cheddar, Fontina Cheese, lettuce, tomato, and Bermuda onion. Served with habanero aioli and crisp fries 13.5
- CRISPY CHICKEN SANDWICH – Sergio's favorite cut of chicken: buttermilk-crisped, boneless chicken thigh, with Boston lettuce, tomato, and garlic aioli. Served with steak fries and gravy 12.5

PIZZA

small, thin-crust pizza

- LINGUIÇA PIZZA – Brazilian sausage, mushrooms, grilled onions 7.5
- LOBSTER PIZZA – Maine lobster, garlic, parsley, and scallion oil 10.5
- MEDITERRANEAN VEGETABLE – charred eggplant, sun-dried tomato, pesto, olive tapenade, provolone, and mozzarella 8.5
- OY VEY! PIZZA – kosher hard salami, crushed red pepper, marinara, mozzarella, and oregano 8.5
- SAN MARZANO – the classic - imported San Marzano tomatoes, mozzarella, fresh basil, virgin olive oil, and sea salt 6.5

RAW BAR

- ICED GULF SHRIMP – fresh cooked in-house, horseradish cocktail sauce 2.5 each
- CHILLED OYSTERS – iced selection from today's market 2.5 each, 27.5 per dozen
- CHILLED ALASKAN KING CRAB – one-half pound 14.5
- ICED LOBSTER TAIL – one split, 6 oz. South African cold water lobster tail, fresh citrus mayonnaise 18
- CLAMS ON THE HALF SHELL – middlenecks with lemon squeeze. Tabasco and parsley 1.5 each
- SARAVÁ RAW BAR PLATTERS – combination of oysters, clams, shrimp and crab legs
Lobster tails may be added to platters by request.
- SMALL (serves 2) – 4 oysters, 4 clams, 4 shrimp, and 1/4 lb. crab legs 30
- MEDIUM (serves 3-4) – 6 oysters, 6 clams, 6 shrimp, and 1/2 lb. crab legs 50
- LARGE (serves 5-6) – 12 oysters, 6 clams, 12 shrimp, and 1/2 lb. crab legs 75

SALADS

- SALADA SÃO PAULO – strips of fried plantains and crunchy pecans, tossed with romaine lettuce, red cabbage, cucumbers, and sweet peppers in a spicy ginger-plum vinaigrette 7.5
- PALMITO SALAD – fresh tomato, heart of palm, Italian leaf parsley, red onion, cucumber and virgin Portuguese olive oil 8 Topped with ancho rubbed shrimp 21
- APPLE-BRIE SALAD – with frisséé, imported mushroom brie, toasted walnuts, crisp apple slices, whole grain mustard vinaigrette 9.5
- LEMON FENNEL SALAD – shaved fresh fennel, mushrooms, and lemon-infused olive oil. Topped with Parmesan cheese curls and fresh ground pepper 7.5
- ROASTED BEET SALAD – red and golden beets, frisséé, Lake Erie Creamery Chevre, and peppercorn vinaigrette 8.5
- TREVISANA SALAD – baby greens with strawberries, red onions, pistachios, and balsamic vinaigrette 6.5

PASTA & GRAIN

- PRATO MISTO – savory vegetarian black beans, Brazilian rice, red onion rings, seasonal vegetables, farofa, fried spinach, and carioca tomato relish 17.5
- PASTA JOIA – angel hair pasta with lobster, shrimp, and scallops in a house-smoked tomato-cream sauce 26.5
- CHIPOTLE CHICKEN PENNE – grilled chicken with black beans, red peppers, sweet corn, scallions, chipotle-cream sauce 18.95
- BOW-TIE PASTA FORTALEZA – served chilled with shrimp, scallops, calamari, and summer vegetables. Dressed with virgin olive oil, fresh basil, Italian parsley, cracked black pepper, and sea salt 21
- ANGEL HAIR POMODORO – served with Sergio's signature marinara sauce with basil and capers. Topped with Parmesan cheese curls 16.5
- PENNE BOLOGNESE – savory veal Bolognese sauce with a touch of cream and sweet peas. Topped with Parmesan curls. 18.5

STEAKS, CHOPS, CHICKEN, AND SEAFOOD

- BRAZILIAN BEEF – Select either:
FILET MIGNON, pan seared with garlic and port marinade, or
BEEF PICANHA, the favorite Churrascaria cut of beef: a tri-tip sirloin steak, simply grilled with sea salt
Both are served with black beans and rice, farofa, fried spinach, orange slices, and carioca tomato relish. 26.95
- SHRIMP BAIANA – gulf shrimp pan-seared with garlic, scallion, coconut milk, and malaguetta pepper. Served over Brazilian rice with seasonal vegetables. 24.95
- PORK CHOP IPANEMA – brick-oven roasted and glazed with cider-butter, and topped with tropical fruit salsa. Served with braised spinach, and creamy polenta. 23.95
- KEY LIME CHICKEN – one-half, crisp roasted chicken, glazed with a tangy key lime sauce. Served with fried plantains, rice, and seasonal vegetables. 18.95
- FEIJOADA – the ceremonial party dish from Brasil. A rich black bean stew simmered with linguica sausage, smoked bacon, ham, and pork loin. Served over rice, with farofa, fried spinach, fresh tomato relish, and orange slices. 21
- SHRIMP QUIABO – gulf shrimp simmered with okra in a spicy tomato-coconut broth over Brazilian rice. 24.5
- PISTACHIO CHICKEN – pistachio watercress stuffing, sherry pan gravy, scallion rice, and vegetables. 19.5
- GRILLED SKIRT STEAK – thin-sliced, served warm with a chilled red onion and caper relish and thin fries 23.5
- BRAZILIAN STYLE BOUILLABAISE – shrimp, clams, mussels, and today's catch in a spicy tomato-herb broth over Brazilian rice. 25.95
- BRAISED SHORT RIBS – tender-roasted with a guava glaze. Served with steak fries and house slaw 21.5
- XIM-XIM – a slow-braised stew with morsels of free-range chicken and gulf shrimp, peppers, tomato, carrots, palm oil, coconut milk, and malaguetta pepper. Topped with roasted peanuts. 22.5
- PAN-SEARED SEA SCALLOPS – ginger-cider reduction with lemongrass and coconut milk, rice and seasonal vegetables 25.5
- GRILLED NORWEGIAN SALMON – with a summer tomato and red and yellow bell pepper relish. Served with mushroom orzo pasta 24.5

We search for the finest seafood from the oceans, lakes, and rivers around the globe, as well as local seasonal ingredients. The seafood selection from today's market is listed on the daily specials.