

SARAVÁ™

the rhythm and flavors of Brasil™

HAPPY HOUR AT THE BAR!

STREET PLATES™ are available
3 for \$12 from 5:00-6:30 PM, and
after 9:30 PM on Friday and Saturday

\$1 off all drinks 5:00-6:30 PM,
ask about our late nite drink specials

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.

PÃO DE QUEIJO

chewy Brazilian cheese bread puffs

SALGADINHOS

savory assortment of Brazilian pastries

TAMALE CAKES

plancha grilled cornmeal cakes topped with guacamole,
sour cream, carioca tomato relish, and ancho sauce

CRISP SPANISH CHEESE

Kalamata olive and caper-spiced tomato sauce

SARAVÁ BURGERS

two thin, plancha-grilled Certified Angus Beef®
mini burgers with caramelized onions and ketchup.
Served with pepperedew peppers

ARTICHOKE FRITTERS

lemon-thyme dipping sauce

CHICKEN PASSARINHO

bite-sized, pan-seared chicken in
a spicy garlic-scallion sauce

SAN MARZANO PIZZA

San Marzano tomatoes, fresh Mozzarella, basil,
olive oil, and sea salt

EDAMAME

chilled bowl of salted, fresh soybeans in the pod

MINI ANGEL HAIR PASTA QUICHE

baked with a Parmesan and roasted red pepper custard

SERGIO'S OLIVE MIX

JUMBO BRAZILIAN CASHEWS

All food and drink orders must be in to the bar by
the above listed times to receive happy hour pricing.

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