

gluten-free menu

You must notify your server if you need the gluten-free version of our menu item. The items with an asterisk (*) either contain gluten, possibly contain gluten, or are fried in the same oil as items containing gluten. These items will be omitted from your order unless you specify otherwise. While we use every caution to prepare your meal without the addition of wheat flour or glutens, please be aware that many of our menu items are prepared with flour and glutens in the same kitchen, so particles are present in the environment. Your meal will not be prepared in a separate, sterile kitchen.

street plates™

pão de queijo

chewy Brazilian cheese bread puffs (made with tapioca flour) 5.5

edamame

chilled bowl of salted, fresh soybeans in the pod 4.5

beef churasco

Brazilian-style grilled barbecue skewers of beef, rice, tomato relish, and a savory green sauce 9

sergio's olive mix

assortment of olives marinated in garlic, virgin olive oil, and crushed red pepper 5

saravá (säh-räh-väh´)

Evokes the rhythm, flavor, sophistication, and energy of Brazilian street life.

Saravá is a Brazilian greeting often used to say hello, goodbye, peace, love, good luck, or safe voyage.

13225 shaker square cleveland, oh 44120 216.295.1200

salads

apple-brie salad

with baby greens and frisseé, imported mushroom brie, *toasted walnuts, crisp apple slices, *whole-grain mustard vinaigrette 9

trevisana salad

baby greens with strawberries, red onions, *pistachios, and *balsamic vinaigrette 7

entrees

picanha

the favorite churrasceria cut of beef. A tri-tip sirloin steak, simply grilled with sea salt and cooked to order. Served with black beans and rice, *farofa, *fried spinach, orange slices, and carioca tomato relish 26.5

filet mignon

twin medallions of filet, pan-roasted with a heart of palm and sherry cream sauce, served with whipped potatoes 29.5

prime rib-eye steak

a certified prime 16 oz. center cut char-grilled steak, served with *onion home fries, braised greens, and a lime-coconut sauce 32.5

pan-seared sea scallops

*ginger-cider reduction with lemongrass and coconut milk, served with rice and roasted vegetables 25.5

(please ask your server to have this prepared with no flour, and no sauce, just seared)

plancha-grilled salmon

quinoa tossed with mushrooms, house-roasted tomatoes, and seasonal greens, topped with roasted tomato and artichoke vinaigrette 24

prato misto

savory vegetarian black beans, Brazilian rice, roasted vegetables, *red onion rings, *farofa, *fried spinach, and carioca tomato relish 16

sides

hearts of palm 5.5

rice & beans 4.5

house slaw 3.5

today's vegetable 3.5

rice 2.5

mashed potatoes 4.5

grilled linguíça sausage 6.5

endings

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

*please ask your server to have this prepared without nuts and caramel sauce 6.5

Sergio's SARAVÁ

the rhythm and flavors of Brasil™