

MENU

ENTRADAS - STARTERS

Gaicho's Salad 90.00
Sealed Angus Beef served warm with palm heart salad, Brazilian salsa, sour cream, smoked paprika and spicy Chimichuri.

Pura Vida Salad 83.00
Smoked salmon with mixed greens, avocado, fennel, and mustard dressing.

Tuna Paulistano 72.00
Pepper crusted fresh tuna steak over beetroot, onions, orange and baby gem lettuce.

Antipasto Vegetariano 60.00
Antipasto of assorted vegetables on a bed of rocket leaves.

Frango Chicano 76.00
South American style grilled chicken skewers with avocado, sour cream and tomato salsa.

ENTRADAS QUENTES - HOT STARTERS

Tropicaliente 95.00
Grill Prawns over a fried polenta cake, guacamole and Piri-piri sauce.

Bahiano Prawns 85.00
Deep fried breaded prawns served with corn purée and mixed green salad.

Pastel Variado 60.00
Assorted traditional Brazilian fried pastries filled with beef, cheese and heart palm, served with red and green chimichurri.

FRUTOS DO MAR - SEAFOOD

Brazilian Seafood Moqueca 150.00
Fresh white fish fillet and seafood cooked with Dende Oil, coconut milk, tomato sauce, bell peppers, garlic, and coriander.

Salmao Tropical 125.00
Fillet of salmon on a bed of sautéed spinach, mash potato, glazed carrots served with dill beurre blanc.

Halibut a Moda do Chef 165.00
Roasted fillet of halibut, grilled asparagus, Sautéed wild mushroom served with Dijon cream sauce.

SOBREMESA - DESSERT

Churros 45.00
Fried pastry dough served with caramel and berries sauce.

Mousse de Maracuja 45.00
Passion fruit mousse served with passion fruit sauce and Brazilian chocolate truffle.

Banana frita 45.00
(com sorvete de crème e calda de caramel)
Hot crispy banana served with vanilla ice cream and caramel sauce.

Frutas Assadas 45.00
Warm pear, apple and cranberry crisp, served vanilla bean ice cream.

Brigadeiro (Chef signature dessert) 45.00
Brazilian chocolate bonbon, served with vanilla bean ice cream and fresh strawberries.

La Eleccion de Helado (3 Cucharadas) Choices of Ice Cream (3 Scoops) 45.00
Vanilla, Strawberry, Chocolate.

SOPAS / SOUPS

Sopa de Milho Verde 55.00
Corn chowder served with scallions, jalapeños, potatoes and an infusion of veal bacon.

Canja de Galinha 60.00
Typical Brazilian farmhouse chicken soup cooked with vegetables and rice.

CARNES ESPECIAIS - SPECIAL CUTS

Angus Beef Tenderloin - 300 grams 230.00
Char grilled Angus tenderloin steak on a bed of mash potato, crispy onion rings, grilled vegetables skewer and thyme jus.

Lamb Rack 160.00
Grilled lamb rack served with fried corn polenta, asparagus and thyme jus.

Gaicho Rib Eye Steak -340 grams 235.00
Grilled Rib Eye stuffed with roasted chiles and garlic served with buttered new potatoes, shallots, sautéed mushrooms, roasted asparagus and served with Chimichurri vinaigrette.

New York Strip - 250 grams 180.00
Grilled New York striploin served with rice and black beans, steak fries, and mushroom sauce.

Frango do Sertao 185.00
Grilled baby chicken served with celery root, potato purée and leeks, asparagus confetti vinaigrette.

THE CHURRASCO

225.00

Pura Vida maintains the traditional Brazilian custom of cooking various cuts of seasoned meats over an open fire. This style of cuisine is known in Brazil as churrascaria; meaning "house of barbecue". It is a tradition that is more than four centuries old in Brazil. This original and unique way of roasting meat conserves the characteristic taste of each portion leaving the cuts full of its own natural juices and flavours.

CORTE D'AVES

Asinha de Frango
Sobre coxa desossada

CHICKEN

Chicken wings
Chicken thighs

CARNE DE BOI

Fraldinha lamb
Maminha
Contra filet
Picanha
Bife da Costela

BEEF

Beef skirt
Trip-tip
New York strip loin
Rump cap steak
Rib Eye beef

CARNE DE CORDEIRO

Carret de Cordeiro
Pernil de Cordeiro

LAMB

Lamb chops
Lamb leg

P CARNE DE PORCO

Costeletas de porco
OR
Linguica de porco

PORK

Pork ribs
OR
Pork sausage

ACOMPANHAMENTOS

Arroz Carreteiro
Feijao Carioca
Milho Verde
Pure de Batata
Banana Frita
Molho Chimichurri Verde
Molho Chimichurri Vermelho

SIDE DISHES

Rice Carreteiro
Red kidney beans
Corn on the cob
Mashed potato
Fried banana
Green chimichuri
Red chimichuri

Para Finalizar
Abacaxi Grelhado

To Finish
Caramelized pineapple

Extra Side Dish 25.00

*All Prices are in UAE Dirham's, subject to 10% Service Charge

✓ Suitable for Vegetarian

P Contains Pork

A Contains Alcohol