



Appertizers

Torresmo com mandioca – Light and crispy!	\$7.95
Calabresa com mandioca frita Brazilian Sausage with fried yucca A true Brazilian favorite!	\$7.95
Calabresa acebolada – The perfect beginning! Brazilian Sausage sautéed and smothered with onions	\$7.95
Frango à passarinho – Incredible Tasty! Chicken cut in small pieces and lightly fried, then quickly sautéed in garlic and topped with onions.	\$7.95
Filé na chapa – When you just can't wait! Hearty portion of filet of beef from the sizzling grill.	\$8.95
Boneless buffalo chicken Crunchy on the outside and tender on the inside! Chicken fingers strips and blue cheese dressing, celery and carrots strips.	\$7.95
Calamari Oliveira's Calamari fried to a golden brown and served New York style with our home made spicy tomato sauce.	\$8.95
Fried Shrimp – A favorite anywhere! Plump succulent shrimp fried to a light golden brown.	\$8.95
Fried Chicken Heart – Goes with anything! Bite-sized chicken hearts fried to a light golden brown and served with fried yucca.	\$7.99
Rã Frita – Fried frog (each)	\$1.50

Salads

Oliveira's House Salad Mix Our special medley of greens, diced tomatoes and red onions tossed in balsamic vinegar and extra virgin olive oil, topped with roasted red peppers and fresh grated parmesan cheese.	\$6.25
Caprese Salad Fresh buffalo mozzarella organic fresh plump tomatoes drizzled in extra virgin olive and green olives.	\$7.95



Cesar Salad \$6.00
Crisp romaine lettuce and croutons tossed in our own house dressing. Choose perfectly grilled shrimp, chicken or shrimp for an additional \$4.95

Hearts of palm salad \$8.95
Fresh heart of palm w/ tomatoes, green olives and feeta cheese.

Seafood

Fish and Shrimp Muqueca \$17.95
Satisfying and Never skimpy!
Steaming tasty, compact portions of fish, shrimp stewed to perfection with tomatoes, onions, garlic, dende oil, fresh cilantro, lemon and just a touch of olive oil. Complimented with Oliveira's rice and pirão (a puree of fish, fish stock, yucca flour and spices) Scrumptions!

Fish Muqueca – When only fish will do! \$15.95
Steaming savory chunks of fish, simmered with tomatoes, onions, garlic, dende oil, fresh cilantro, lemon and just a touch of olive oil. Always a treat w/ Oliveira's rice and pirão (a puree of fish, fish stock, yucca flour and spices)

Shrimp Muqueca \$16.95
When you want that "something special"!
Succulent shrimp stew simmered with tomatoes, onions, garlic, dende oil, fresh cilantro, lemon and just a touch of olive oil. Always a treat w/ Oliveira's rice and pirão (a puree of fish, fish stock, yucca flour and spices)

Pasta

Shrimp Fra Diavolo \$16.95
Sautéed jumbo shrimp in a spice tomato sauce, tossed with linguini or alfredo sauce.

Chicken Linguini and Broccoli \$12.95
Sautéed diced chicken, fresh tomatoes and broccoli.
Your choice of white wine or alfredo sauce.

Shrimp Scampi \$14.95
Sautéed jumbo shrimp in a white wine garlic butter sauce and fresh Italian parsley, tossed w/ linguini.



Brazilian Dishes

- Picanha na Tabua / Grilled steak platter (2people) \$19.95
Grilled flavorful steak with golden fries, seasoned Oliveira's rice, fresh salad greens and Brazilian potato salad. The Best!
- Picanha \$10.95
Sirloin beef served to order with potato salad, French fries and white rice.
- Bife à cavalo \$11.95
Sirloin steak fries w/ onions, topped with two fried eggs served w/ fries, Oliveira's rice and Brazilian potato salad.
- Filé de Peixe ao Molho de Camarão \$12.95
A generous fish filet topped in a shrimp and garlic sauce, served with fluffy Oliveira's rice broccoli and garden salad greens.
- Chicken Parmegiana/Chicken Parmesan \$15.95
Skinless boneless chicken breast rolled in seasoned bread crumbs, quick-fried golden brown; then baked in fresh mozzarella cheese.
- Grilled Chicken \$12.95
Skinless, boneless chicken bathed in marinade Oliveira's and grilled to perfection. Simple perfection!

Desserts

- Bolo de Côco / Coconut Cake
Made with sweetened condensed milk and coconut
- Bolo de Morango/Strawberry Cake
Made with sweetened condensed milk and strawberry
- Mousse de Maracuja/Passion Fruit Mousse
- Mousse de Manga/Mango Mousse
- Mousse de Chocolate/Chocolate Mousse
- Mousse de Morango/Strawberry Mousse
- Mousse de Gelatina/Jelly Mousse



Pavê de Chocolate/Chocolate Custard

Made w/ sweetened condensed milk on a cookie layer

Pavê de Bombom/Bonbon Custard

Made w/ sweetened condensed milk on a cookie layer

Pavê de Morango/Strawberry Custard

Made w/ sweetened condensed milk on a cookie layer

Pavê de Abacaxi/Pineapple Custard

Made with sweetened condensed milk on a cookie layer

Pudim/Flan

Pudding made with condensed milk topped with caramel sauce

Manjar de Côco/Coconut Flan

Made w/ topped with caramel in the button

Arroz Doce/Rice Pudding

Brigadeiro/Dark or White Chocolate Ball

Brigadeirão/Chocolate Flan

Bombom de Morango/Strawberry Bonbon

Bombom de Uva/Grape Bonbon

Mingau de Milho Verde/Corn Mousse