



O verdadeiro sabor do Brasil,
servido com alma e tradição.



CHEF'S SALAD

Starters Entradas

CHEF'S SALAD / SALADA DO CHEFE \$ 15.90

Spring mix, carrots, red onion, tomato, croutons, feta cheese, green olives, pepperoncini & special

CAESAR SALAD / SALADA CAESAR \$ 13.90

Romaine lettuce, parmesan, croutons & Caesar

TRADITIONAL SALAD / SALADA TRADICIONAL \$ 10.90

Romaine lettuce, tomato & onion

ADD Beef \$15 | Shrimp \$15 | Chicken \$12

BRAZILIAN EMPANADAS / PASTÉIS (2 UNITS) \$ 9.90

Cheese, Chicken w/ cream cheese or beef

Beef jerky or shrimp w/ cream cheese \$ 12.90

BRAZILIAN CHICKEN CROQUETTES / COXINHA BRASILEIRA \$ 10.90

Traditional chicken croquettes — 5 units.

YUCA CROQUETTES WITH DRIED BEEF / BOLINHO DE MANDIOCA COM CARNE SECA \$ 12.90

Traditional yucca croquettes filled with shredded dried beef. — 3 units.

CODFISH FRITTERS / BOLINHO DE BACALHAU (3 UNITS) \$ 12.90

FEIJOADA FRITTER / BOLINHO DE FEIJOADA \$ 12.90

Traditional Brazilian black bean croquette filled with feijoada — 3 units.

BRAZILIAN TRIO / TRIO BRASILEIRO \$ 24.90

Mix of traditional Brazilian croquettes: codfish, feijoada, and yucca filled with dried beef. — 6 units.

BRAZILIAN CASSEROLE / ESCONDIDINHO \$ 16.90

Options: sun-dried beef or shrimp.

FRIED YUCA WITH PARMESAN / MANDIOCA FRITA COM PARMESÃO \$ 13.00

FRENCH FRIES / BATATA FRITA \$ 11.00

LOADED FRIES / BATATA FRITA ESPECIAL \$ 14.90

Cheddar & bacon

BEANS SOUP / CALDO DE FEIJÃO \$ 9.90

SHRIMP SOUP / CALDO DE CAMARÃO \$ 10.90

CRISPY PORK BELLY BITES / TORRESMO \$ 18.90

Appetizers Aperitivos

TO SHARE / PARA COMPARTILHAR

BEEF STRIPS WITH FRIES / ISCA DE CARNE COM FRITAS \$ 34.90

BRAZILIAN FRIED CHICKEN BITES / FRANGO À PASSARINHO \$ 19.90

FISH STRIPS / ISCA DE PEIXE \$ 25.90

SAUTÉED SAUSAGE WITH FRIES / CALABRESA ACEBOLADA COM FRITAS \$ 29.90

SLICED PICANHA WITH FRIES OR YUCA / PICANHA COM FRITAS OU MANDIOCA \$ 39.90

BREADED CHICKEN STRIPS WITH SPECIAL SAUCE / TIRAS DE FRANGO EMPANADAS COM MOLHO ESPECIAL \$ 22.90

SUN-DRIED BEEF WITH YUCA / CARNE DE SOL COM MANDIOCA \$ 29.90

MIXED GRILL PLATTER / PETISCO MISTO (750G) \$ 68.90

Juicy combination of sirloin, chicken, and sausage, served with farofa (toasted cassava flour), Vinagrete, and fries.



FEIJOADA FRITTER

BUILD YOUR PLATE

Includes 3 sides / Inclui 3 acompanhamentos



PICANHA

CHOOSE YOUR PROTEIN

PICANHA	\$35
TOP SIRLOIN (ALCATRA)	\$32
CHICKEN (FRANGO)	\$22
PORK RIBS (COSTELINHA)	\$22
BEEF HUMP (CUPIM)	\$28
TUSCAN SAUSAGE (4-UNITS)	\$20

SIDES / ACOMPANHAMENTOS (CHOOSE 3 / ESCOLHA 3)

GRAINS / GRÃOS

White Rice | Arroz Branco – \$5 / Brazilian Rice | Arroz BR– \$8
Broccoli Rice | Arroz com Brócolis – \$8 / Beans | Feijão – \$5

FRIED & STARCHY / FRITOS E AMILÁCEOS

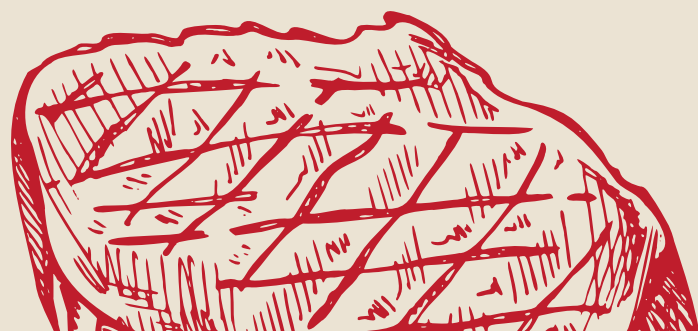
French Fries | Batata Frita – \$6 / Yucca (fried/boiled) | Mandioca – \$6
Fried Plantains | Banana Frita – \$6 / Mashed Potatoes | Purê – \$7
Fried Eggs (2) | Ovos Fritos – \$4

GREENS & VEGGIES / VERDES E LEGUMES

Green Salad | Salada – \$5 / Mixed Vegetables | Legumes – \$7

SEASONINGS / TEMPEROS

Farofa – \$4 / Vinagrete – \$4 / Chimichurri – \$2



Boteco favorites

BEEF STROGANOFF STROGONOFF DE CARNE **\$28.00**

Tender beef strips in a creamy tomato & heavy cream sauce with mushrooms, served with rice & crispy shoestring potatoes / Tiras de carne no molho cremoso de tomate e heavy cream com cogumelos, acompanha arroz e batata palha crocante.

CHICKEN STROGANOFF STROGONOFF DE FRANGO **\$22.90**

Chicken breast in a creamy tomato & heavy cream sauce with mushrooms, served with rice & crispy shoestring potatoes / Peito de frango no molho cremoso de tomate e heavy cream com cogumelos, acompanha arroz e batata palha crocante.

VEGETARIAN STROGANOFF STROGONOFF VEGETARIANO **\$22.90**

Mixed vegetables in a creamy tomato & heavy cream sauce, served with rice & crispy shoestring potatoes. Legumes variados no molho cremoso de tomate e heavy cream, acompanha arroz e batata palha crocante.

CHICKEN PARMIGIANA / PARMEGIANA DE FRANGO **\$25.00**

Breaded chicken breast topped with tomato sauce & gratinéed cheese, served with rice & French fries. Peito de frango empanado, coberto com molho de tomate e queijo gratinado, acompanha arroz e fritas.

BEEF PARMIGIANA PARMEGIANA DE CARNE **\$29.00**

Breaded beef cutlet topped with tomato sauce & gratinéed cheese, served with rice & French fries. Filé de carne empanado, coberto com molho de tomate e queijo gratinado, acompanha arroz e fritas.

OSSOBUCO (BRAISED BEEF SHANK) **\$32.90**

Slow-braised beef shank in wine with vegetables & chef's spices, served with rice & creamy mashed potatoes / Ossobuco cozido lentamente no vinho com legumes e temperos especiais da casa, acompanha arroz e purê de batatas cremoso.

SUN-DRIED BEEF CASSEROLE PANELINHA DE CARNE SECA **\$24.90**

Brazilian sun-dried beef with creamy rice in a rich heavy cream sauce, topped with melted cheese au gratin and served with fried bananas / Carne de sol desfiada com arroz cremoso ao molho de heavy cream, gratinada ao forno e servida com banana frita.

MEDITERRANEAN SHRIMP CAMARÃO MEDITERRÂNEO **\$29.90**

Shrimp sautéed with garlic & herbs in a creamy heavy cream sauce, mixed with rice and finished with gratinéed cheese. Camarões salteados com alho e ervas em molho cremoso de heavy cream, preparados com arroz e finalizados com gratinado de queijo

SHRIMP BOBÓ / BOBÓ DE CAMARÃO **\$25.90**

Shrimp in a creamy cassava & coconut milk stew, served with rice & farofa / Camarões em creme de mandioca com leite de coco, acompanha arroz e farofa.

FEIJOADA **\$26.90**

Brazil's most traditional dish — black bean stew with a mix of meats including beef ribs, dried beef, calabresa, and paio sausage. Served with rice, collard greens, pork rinds, farofa & orange / Feijoada de feijão preto com mix de carnes: costela bovina, carne seca, calabresa e paio. Acompanha arroz, couve, torresmo, farofa e laranja.

GRILLED CHICKEN / FRANGO GRELHADO **\$21.90**

Grilled chicken breast served with rice & fresh salad. Peito de frango grelhado, acompanha arroz e salada fresca.

GRILLED TILAPIA / TILÁPIA GRELHADA **\$25.90**

Grilled tilapia filet served with rice & fresh salad / Filé de tilápia grelhada, acompanha arroz e salada fresca.

STEAK & EGGS / BIFE A CAVALO **\$34.90**

Grilled beef topped with fried eggs, served with rice, beans, farofa & vinaigrette / Bife grelhado com ovos fritos, acompanha arroz, feijão, farofa e vinagrete.

HOUSE PICADINHO PICADINHO DA CASA **\$21.90**

Traditional Brazilian beef stew, slowly cooked with our special seasoning & vegetables, served with rice & farofa / Receita tradicional cozida lentamente com tempero especial da casa e legumes, acompanha arroz e farofa.

FEIJOADA





MOQUECA FISH

Shareables / Para Compartilhar

FEIJOADA – FOR 2

\$51.00

Brazil's most traditional dish — black bean stew with a mix of meats including beef ribs, dried beef, calabresa, and paio sausage. Served with rice, collard greens, pork rinds, farofa & orange / Feijoada de feijão preto com mix de carnes: costela bovina, carne seca, calabresa e paio. Acompanha arroz, couve, torresmo, farofa e laranja

MIXED GRILL CHURRASCO MISTO - FOR 2

\$65.00

Grilled picanha, chicken, and sausage — with the option to replace one protein with ribs. Served with rice, beans, fries or Yucca, farofa, and vinagrete Picanha, frango e linguiça (com opção de costela), acompanha arroz, feijão, batata frita ou mandioca, farofa e vinagrete.

TRADITIONAL FISH MOQUECA / MOQUECA TRADICIONAL DE PEIXE

\$65.00

Brazilian fish stew with coconut milk, peppers & herbs, served with rice & fish pirão (yucca gravy) / Moqueca de peixe com leite de coco, pimentões e temperos, acompanha arroz e pirão de peixe.

ADD Shrimp \$15

Kids Menu

Up to 10 years / até 10 anos

BABY BEEF

\$19.90

Served with rice, beans & French fries
Acompanha arroz, feijão e fritas

BABY CHICKEN

\$15.90

Served with rice, beans & French fries
Acompanha arroz, feijão e fritas

CHICKEN NUGGETS WITH FRIES

\$13.90

MAC AND CHEESE

\$12.90

ADD Nuggets - \$4

BABY CHICKEN





BOTECO BURGUER

Pastas

FETTUCCHINE + CHOICE OF SAUCE **\$16.90**
FETTUCCHINE + MOLHO À ESCOLHA

Sauces: Marinara | Alfredo | Garlic & Oil

FETTUCCHINE À BOLONHESA **\$21.90**

ADD Beef \$15 | Shrimp \$15 | Chicken \$12

FETTUCCHINE ALFREDO



Sandwiches

Served with french fries / servido com batata frita

PORK SANDWICH **\$21.90**
SANDUICHE DE PERNIL

Pulled pork, slow-cooked in seasonings and topped with melted cheese on ciabatta bread

CHICKEN SANDWICH **\$23.90**
SANDUÍCHE DE FRANGO

Juicy grilled chicken breast, mozzarella cheese, lettuce, vinaigrette salsa, and homemade garlic sauce on ciabatta bread.

BOTECO BURGER **\$25.90**

Juicy handcrafted burger, mozzarella cheese, onion, lettuce, and tomato on a hamburger bun

PICANHA SANDWICH **\$28.90**

Juicy grilled picanha on a brioche bun. Onions, mozzarella cheese, and our special house sauce.



DESSERTS



PUDIM

PETIT GATEAU (LAVA CAKE)	\$12.90
BRIGADEIRO	\$6.00
BANANA WITH ICE CREAM BANANA COM SORVETE	\$12.00
FLAN / PUDIM	\$8.00
PASSION FRUIT MOUSSE MOUSSE MARACUJÁ	\$10.00
CHURROS WITH DULCE DE LECHE CHURROS COM DOCE DE LEITE (6PCS)	\$12.90



BANANA COM SORVETE

TRADITIONAL CAIPIRINHA CAIPIRINHA TRADICIONAL \$9.90

Flavors · Sabores: lime | limão · strawberry | morango · pineapple | abacaxi · coconut | coco · passion fruit | maracujá

Upgrade cachaça: Salinas +\$2.50 | Cabaré +\$2.50 | Bananinha +\$1,50

CAIPIROSKA / VODKA CAIPIRINHA \$9.90

Flavors · Sabores: lime | limão · strawberry | morango · pineapple | abacaxi · coconut | coco · passion fruit | maracujá

Upgrade vodka: Tito's / Smirnoff +\$2 | Absolut +\$3 | Cîroc/Grey Goose +\$4

CAIPIVINHO / WINE CAIPIRINHA \$10.90

Cachaça, wine, lime & sugar — a fruity twist on the classic caipirinha. Cachaça, vinho, limão e açúcar — uma versão frutada da caipirinha tradicional.

GIN & TONIC / GIN TÔNICA \$10.90

Gin, tonic water & lime.

Upgrade gin: Tanqueray +\$2 | Bombay Sapphire +\$3

BOTECO MULE \$10.90

Smirnoff Apple vodka, cranberry & ginger beer
Vodka Smirnoff de Maçã, suco de cranberry e Cerveja de gengibre.

APEROL SPRITZ \$13.90

Aperol, sparkling wine & soda water.
Aperol, espumante e água com gás.

COSMOPOLITAN \$12.90

Vodka, cranberry juice & sweet & sour mix.
Vodka, cranberry e mix de sweet & sour.

Upgrade vodka: Tito's / Smirnoff +\$2 | Absolut +\$3 | Cîroc/Grey Goose +\$4

SEX ON THE BEACH \$13.90

Vodka, peach triple sec, orange juice & grenadine.
Vodka, licor de pêssego (triple sec), suco de laranja e grenadine.

Upgrade vodka: Tito's / Smirnoff +\$2 | Absolut +\$3 | Cîroc/Grey Goose +\$4



NEGRONI **\$14.90**

Gin, Campari & sweet vermouth.
Gin, Campari e vermute doce.

Upgrade gin: Tanqueray +\$2 | Bombay Sapphire +\$3

TRADITIONAL MOJITO **\$10.90**
MOJITO TRADICIONAL

Rum, lime, sugar, mint & soda water.

Upgrade rum: Bacardi +\$2

PIÑA COLADA **\$12.90**

Rum, pineapple juice & coconut cream.
Rum, suco de abacaxi e creme de coco.

Upgrade rum: Bacardi +\$2

TRADITIONAL MARGARITA **\$10.90**
MARGARITA TRADICIONAL

Tequila, triple sec & lime juice.

Upgrade tequila: Jose Cuervo +\$2 | Patrón +\$5

CARAJILLO **\$12.90**

Espresso with Licor 43, served over ice.
Café expresso com Licor 43, servido com gelo.

WHISKEY SOUR **\$11.90**

Whiskey, peach triple sec & sweet & sour mix.
Whiskey, licor de pêsego e mix de sweet & sour.

Upgrade: Johnnie walker Black +\$4 or Red +\$2

POISON APPLE **\$12.90**

Crown Apple cachaça, lemon juice & grenadine.
Crown Apple, cachaça, suco de limão e grenadine.

STRAWBERRY WHISKEY **\$12.90**

Whiskey, strawberry, mint & lemon juice.
Whiskey, morango, hortelã e suco de limão

Upgrade: Johnnie walker Black +\$4 or Red +\$2





Beers on Tap / Chopp

BUD LIGHT (400ML)	\$6.90
HEINEKEN (400ML)	\$8.00
STELLA ARTOIS (400ML)	\$8.00
BLUE MOON (400ML)	\$8.00

Bottled Beers Long Neck

BRAHMA	\$8.00	BUD LIGHT	\$7.00
CORONA	\$8.00	HEINEKEN	\$8.00
MICHELOB ULTRA	\$7.00	MODELO	\$8.00
HEINEKEN 0	\$8.00	STELLA ARTOIS	\$8.00
IPA	\$9.00		
Bucket 5 Bottels \$35.00		Buckets (5 bottles) – \$30.00 Baldes (5 long necks)	

Cachaças

	Dose / shot
CACHAÇA WELL	\$5.90
CACHAÇA BANANINHA	\$5.90
CACHAÇA SALINAS	\$6.90
CACHAÇA CABARÉ SILVER/GOLD	\$6.90
CACHAÇAS 51 (RARA, SINGULAR E UNICA)	\$10.90
CACHAÇA WEBER HAUS	\$12.50

Vodkas

	Dose / shot
VODKA WELL	\$5.90
TITO'S / SMIRNOFF	\$7.90
ABSOLUT	\$8.50
CIROC	\$10.90
GREY GOOSE	\$11.90

Gins

Dose / shot

GIN WELL	\$5.90
TANQUERAY	\$6.90
BOMBAY SAPPHIRE	\$6.90

Rums

Dose / shot

RUM WELL	\$5.90
CAPTAIN MORGAN	\$9.50
BACARDI SILVER (PRATA)	\$10.90
MALIBU	\$10.90

Tequilas

Dose / shot

JOSE CUERVO SILVER/GOLD	\$6.90
PATRÓN SILVER/GOLD	\$10.90

WELL	\$5.90
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Whiskies

Dose / shot

FIREBALL	\$6.90
SKREWBALL PEANUT BUTTER WHISKEY	\$7.90
JOHNNIE WALKER RED	\$8.90
JAMESON	\$9.50
CROWN ROYAL	\$8.90

OLD PARR	\$9.50
JACK DANIEL'S	\$9.90
JOHNNIE WALKER BLACK	\$10.50
BUCHANAN'S DELUXE	\$12.90
BUCHANAN'S 18Y	\$15.90

Liqueurs & Digestifs

Dose / shot

CAMPARI	\$8.90
APEROL	\$9.90
BAILEYS IRISH CREAM	\$11.90
AMARULA	\$11.90

LICOR 43	\$9.00
GRAND MARNIER	\$9.90
PORT WINE / VINHO DO PORTO	\$12.90

Non-alcoholic / Não alcoólicos

SOFT DRINKS (Coca-Cola, Coke Zero, Guaraná, Sprite)	\$4.90	GINGER ALE	\$4.90
NATURAL JUICES (Lemonade, pineapple, strawberry, whole grape)	\$7.00	GINGER BEER	\$6.00
FRESH JUICE W/ MINT OR 2 FRUITS SUCO NATURAL C/ HORTELÃ OU 2 FRUTAS	\$8.50	SWEET TEA	\$4.90
JUICES / SUCOS (apple, orange, cranberry, passion fruit)	\$5.90	PELLEGRINO	\$5.90
RED BULL ENERGY DRINK	\$8.90	TONIC WATER ÁGUA TÔNICA	\$4.50
		MINERAL WATER ÁGUA MINERAL	\$3.50

Wines / Vinhos

Glass / Bottle

RED – COUSIÑO CABERNET SAUVIGNON / HIGH NOTE MALBEC	\$8.90 / \$35.00	WHITE – PINOT GRIGIO LA FIERA MOSCATO	\$8.90 / \$35.00
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Coffee & Hot Drink

CAFÉ ESPRESSO ITALIANO / ITALIAN ESPRESSO	\$4.50
CAPPUCCINO	\$7.00
CAFÉ GELADO / ICED COFFEE	\$8.90





An **18% service charge** will be added to all checks.
Uma **taxa de serviço de 18%** será adicionada a todas as contas.

At Boteco, every dish tells a story

of flavor, culture and Brazil's warm hospitality.

**No Boteco, cada prato conta uma história —
de sabor, cultura e da alma brasileira.**



(321) 355-3456



botecobrorlando@gmail.com



boteco.restaurant

#AlmaDoBrasilEmOrlando

**Authentic Brazilian cuisine,
live music & family-friendly atmosphere.**

