

BOTECO RESTAURANT

5135 International Drive, Suite 12, Orlando, FL 32819
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STARTERS

Salads, croquettes and the small plates that open the table.

Brazilian Casserole **\$16.9**
Layers of creamy mashed cassava over a seasoned filling, baked with cheese until the top browns. Choose sun-dried beef or shrimp.

Brazilian Chicken Croquettes **\$10.9**
The Brazilian bar snack everyone starts with: shredded chicken wrapped in soft dough, shaped by hand, breaded and fried until golden. Five to a plate.

Brazilian Empanadas **\$9.9**
Thin, crisp pastry pockets fried to order, two to a plate. Choose cheese, chicken with cream cheese, or beef — or go for beef jerky or shrimp with cream cheese.

Caesar Salad **\$13.9**
Romaine lettuce, shaved parmesan and croutons tossed in Caesar dressing. Add grilled chicken, beef or shrimp to turn it into a full plate.

Chef's Salad **\$15.9**
Spring mix, carrots, red onion, tomato, croutons, feta cheese, green olives, pepperoncini & special dressing.

Codfish Fritters **\$12.9**
Salt cod and potato folded together, shaped by hand and fried to order — the fritter Portugal left behind in Brazil. Three to a plate.

Crispy Pork Belly Bites **\$18.9**
Pork belly fried until the skin crackles and the meat underneath stays tender. The snack Brazilians order first and finish fastest.

Feijoada Fritter **\$12.9**
Traditional Brazilian black bean croquette filled with feijoada, fried so the shell stays crisp and the filling inside stays soft. Three to a plate.

French Fries **\$11**
A generous portion of French fries, fried to order and salted while still hot. The side that goes with just about everything else on this menu.

Fried Yucca with Parmesan **\$13**
Cassava fried until the edges crackle and finished with grated parmesan. The Brazilian answer to the french fry, and the better one.

Loaded Fries **\$14.9**
French fries under melted cheddar and bacon, served hot enough that the cheese is still running when the plate reaches the table.

Traditional Salad **\$10.9**
Romaine lettuce, tomato and onion — a simple, fresh side that works alongside anything off the grill. Add beef, shrimp or chicken to make it a meal.

Yucca Croquettes with Dried Beef **\$12.9**
Traditional yucca croquettes filled with shredded dried beef, fried so the outside crackles while the cassava inside stays soft. Three to a plate.

APPETIZERS

To share

Brazilian Fried Chicken Bites **\$19.9**
Bite-sized pieces of chicken fried until golden and tossed with garlic — the frango à passarinho that shows up on every Brazilian bar table.

Breaded Chicken Strips with Special Sauce **\$22.9**
Chicken strips breaded and fried to order, served with the house sauce for dipping. Straightforward, and the plate that empties first when there are children at the table.

Fish Strips **\$25.9**
Strips of fish breaded and fried to order, crisp outside and flaking inside. Made to share while the table is still deciding on the rest.

Mixed Grill Platter **\$68.9**
Juicy combination of sirloin, chicken, and sausage, served with farofa (toasted cassava flour), vinagrete, and fries.

Sautéed Sausage with Fries **\$29.9**
Calabresa sausage sliced and sautéed with onions until both caramelize, served over French fries. A Brazilian bar classic, and it disappears fast.

Sliced Picanha with Fries or Yucca **\$39.9**
Picanha grilled and sliced thin, served over French fries or fried cassava — your choice. The same cut as our full picanha plate, made for sharing.

BUILD YOUR PLATE

Choose your protein — includes 3 sides.

Beef Hump **\$28**
Cupim, the beef hump Brazilian churrasco is built around, cooked low and slow until it gives way. Comes with three sides of your choice.

Chicken **\$22**
Chicken grilled and simply seasoned, the Brazilian way. Comes with three sides of your choice, from white rice and beans to green salad and farofa.

Picanha **\$35**
Choose your protein and three sides: grains, fried and starchy, greens and vegetables, or seasonings. Includes 3 sides.

Pork Ribs **\$22**
Pork ribs grilled until the edges caramelize and the meat pulls away from the bone. Comes with three sides of your choice, from fried cassava to farofa.

Top Sirloin **\$32**
Brazilian alcatra, grilled and sliced to order. Comes with three sides of your choice, from white rice and farofa to fried cassava and vinaigrette.

Tuscan Sausage **\$20**
Four links of Tuscan sausage, grilled until blistered outside and still juicy inside. Comes with three sides of your choice.

BOTECO FAVORITES

The plates the kitchen is known for.

Beef Parmigiana **\$29**
Breaded beef cutlet topped with tomato sauce and gratinéed cheese, served with rice and French fries.

Beef Stroganoff **\$28**
Tender beef strips in a creamy tomato and heavy cream sauce with mushrooms, served with rice and crispy shoestring potatoes.

Chicken Parmigiana **\$25**
Breaded chicken breast topped with tomato sauce and gratinéed cheese, served with rice and French fries.

Chicken Stroganoff	\$22.9
Chicken breast in a creamy tomato and heavy cream sauce with mushrooms, served with rice and crispy shoestring potatoes.	
Feijoada	\$26.9
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 and orange.	
Grilled Chicken	\$21.9
Chicken breast grilled to order and served with rice and a fresh salad. The plate to order when you want something simple and light.	
Grilled Tilapia	\$25.9
Tilapia filet grilled to order and served with rice and a fresh salad. Light enough to leave room for dessert, and cooked when you ask for it.	
House Picadinho	\$21.9
Traditional Brazilian beef stew, slowly cooked with our special seasoning and vegetables, served with rice and farofa.	
Mediterranean Shrimp	\$29.9
Shrimp sautéed with garlic and herbs in a creamy heavy cream sauce, mixed with rice and finished with gratinéed cheese.	
Ossobuco	\$32.9
Slow-braised beef shank in wine with vegetables and chef's spices, served with rice and creamy mashed potatoes.	
Shrimp Bobó	\$25.9
Shrimp in a creamy cassava and coconut milk stew, served with rice and farofa — one of the dishes coastal Brazil is best known for.	
Steak & Eggs	\$34.9
Grilled beef topped with fried eggs — bife a cavalo, the way Brazilian lunch counters have served it for generations. With rice, beans, farofa and vinaigrette.	
Sun-dried Beef Casserole	\$24.9
Brazilian sun-dried beef with creamy rice in a rich heavy cream sauce, topped with melted cheese au gratin and served with fried bananas.	
Vegetarian Stroganoff	\$22.9
Mixed vegetables in a creamy tomato and heavy cream sauce, served with rice and crispy shoestring potatoes.	

SHAREABLES

Built for two, served in the middle of the table.

Feijoada for Two	\$51
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 and orange.	
Mixed Grill for Two	\$65
Grilled picanha, chicken, and sausage — with the option to replace one protein with ribs. Served with rice, beans, fries or yucca, farofa, and vinagrete.	
Traditional Fish Moqueca	\$65
Brazilian fish stew with coconut milk, peppers and herbs, served with rice and fish pirão (yucca gravy).	

PASTAS

Fettuccine and your choice of sauce.

Fettuccine à Bolonhesa	\$21.9
Fettuccine in a slow-cooked bolognese sauce, finished to order. Add grilled beef, shrimp or chicken if you want more on the plate.	
Fettuccine Alfredo	
Fettuccine in a creamy alfredo sauce, finished to order. Add grilled beef, shrimp or chicken if you want more on the plate.	

Fettuccine with Choice of Sauce

\$16.9

Fettuccine cooked to order with the sauce you choose: marinara, alfredo, or garlic and oil. Add beef, shrimp or chicken to make it a full plate.

PASTA STATION

Create your own pasta combination with fresh ingredients and the flavors you love. Pasta + sauce + up to 4 ingredients — starting at \$24.90.

Build your own pasta

\$24.90

Choose your pasta: Fettuccine, Penne, Spaghetti, Whole Wheat Penne

Pick your sauce: Marinara, Alfredo, Garlic & Olive Oil, Bolognese

Up to 4 ingredients (+\$2 each): Mushrooms, Cherry tomatoes, Spinach, Broccoli, Corn, Onion, Garlic, Leek, Olives, Parmesan, Mozzarella, Carrot, Zucchini

Add protein: Grilled Chicken +\$12, Steak +\$15, Shrimp +\$15

Premium add-ons (+\$5): Gorgonzola, Bacon, Calabresa, Sun-dried tomatoes, Shredded chicken, Brazilian dry beef

SANDWICHES

Served with french fries.

Boteco Burger

\$25.9

Juicy handcrafted burger, mozzarella cheese, onion, lettuce, and tomato on a hamburger bun. Served with french fries.

Chicken Sandwich

\$23.9

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

Picanha Sandwich

\$28.9

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

Pork Sandwich

\$21.9

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

KIDS MENU

Up to 10 years.

Baby Beef

\$19.9

A child-sized portion of grilled beef, served with rice, beans and French fries — no surprises on the plate. For children up to ten years old.

Chicken Nuggets with Fries

\$13.9

Chicken nuggets served with French fries — the plate that never gets sent back to the kitchen. For children up to ten years old.

Mac and Cheese

\$12.9

Pasta in a cheese sauce, served warm and simple. For children up to ten years old, and occasionally for the adult who orders it anyway.

DESSERTS

Brazilian sweets and the classics.

Banana with Ice Cream

\$12

Banana and ice cream served together, warm against cold on the same spoon. A simple, unfussy way to finish a Brazilian meal.

Brigadeiro

\$6

Condensed milk and cocoa cooked down and rolled by hand, then covered in sprinkles. Brazil's birthday sweet, and the one every Brazilian abroad misses first.

Churros with Dulce de Leche

\$12.9

Churros fried to order, rolled in cinnamon sugar and filled with dulce de leche, six to a plate. They arrive hot, and they are meant to be eaten that way.

Flan

\$8

The Brazilian caramel flan: dense, cold and unapologetically sweet, made with condensed milk and turned out in its own caramel.

Passion Fruit Mousse**\$10**

Passion fruit mousse, cold and sharp enough to cut through everything that came before it. The dessert Brazilians reach for after a heavy plate.

Petit Gateau**\$12.9**

Warm chocolate cake with a molten centre, served with ice cream. It takes a few minutes longer because it is baked when you order it.